



Food Establishment Inspection Report



Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax:832.393.5208 www.houstontx.gov	Establishment HABANERO MEXICAN GRILL & PALETERIA (ESTABLISHMENT)	Acct # 429078
	Address 14520 MEMORIAL 112	Zip 77079
	Owner JOSE LUA AYALA & RUBEN LUA AYALA	Type Insp Routine Inspection (001)

Date 10/22/2018	Arrival 11:05 AM	Departure 12:00 PM	Telephone	District 205	Score 3.00
Permit Expiration 09/21/2019	Permit Type F,G	Certified Manager ISIDRO PLANCARTE - 197975 - 02/20/2020			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork / reach in cooler	38.00 ° F	Chicken / reach in cooler	36.00 ° F	Beef / reach in cooler	39.00 ° F
shrimp / reach in cooler	40.00 ° F	sausage / Walk-In Cooler	39.00 ° F	Rice / Hot-Hold Unit	148.00 ° F
beans / Hot-Hold Unit	154.00 ° F	shredded beef / Hot-Hold Unit	144.00 ° F	Pork / Hot-Hold Unit	146.00 ° F
beef fajitas / Hot-Hold Unit	150.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.07(a)(03)	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events. Provide written written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. New Violation.	
20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws. Properly maintain water faucet at the 3 compartment sink. New Violation.	
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Observed rodent droppings at the storage area. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.	
20-21.24(a)	General. At least 20 foot-candles (220 lux) of light not provided at a distance of 30 inches (75 mm) above the floor in areas used for hand-washing / utensil-washing / equipment and utensil storage / in toilet rooms. Provide at least 20 foot-candles (220 lux) of light 30 inches (75 mm) from the floor where food is provided to consumer / self-service area(s) / packaged food sale area(s) / inside reach-in-cooler(s) / hand washing area(s) / utensil-washing / equipment storage / utensil storage / toilet room. New Violation.	

COMMENTS

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 to register or for more information.

Person in Charge (Signature) ISIDRO PLANCARTE	Date:
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Sanitarian (Signature) Essien Isong (EJ11)	Date: 10/22/2018
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OBSERVATIONS AND CORRECTIVE ACTIONS

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20-53(f)	Food employee failed to successfully complete a food handler training course within 60 days of employment. All food handlers must successfully complete a food handler training course within 60 days of employment. on line registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	

Person in Charge (Signature) ISIDRO PLANCARTE	Date:
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Sanitarian (Signature) Essien Isong (EJ1)	Date: 10/22/2018
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Received By ISIDRO PLANCARTE	
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