



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 **ASHLY'S RESTAURANT (ESTABLISHMENT)**

Acct # **432319**

Address **10071 TIMBERWOOD A**

Zip **77080**

Owner **HASLY VILLATORO & OSWALDO VENTURA**

Type Insp **Routine Inspection (001)**

Date
12/05/2018

Arrival
12:30 PM

Departure
02:25 PM

Telephone
(281) 932-0067

District
307

Score
5.00

Permit Expiration
03/26/2019

Permit Type
F,G

Certified Manager
Hasly C. Villatoro - 226899 - 03/24/2023

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Hot-Hold Unit	107.00 ° F	Wieners / Hot-Hold Unit	115.00 ° F	Beans / Hot-Hold Unit	137.00 ° F
Unit / Reach In Cooler	41.00 ° F	Unit / Reach In Cooler	35.00 ° F	Beans / Refrigerator	37.00 ° F
Cactus / Refrigerator	38.00 ° F	Beef / Refrigerator	41.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge of the food establishment / mobile food unit not in compliance in accordance with provisions of article II concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness / not ensuring that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food / not ensuring written procedures and plans are developed by the food establishment are maintained / implemented.</p> <p>Provide employee health policy form for all employees.</p> <p>Note: Health Policy Form Given To Manager New Violation.</p>	12/05/2018
20-20(c)	<p>Inspections; reports. Previous inspection report not posted on an inside wall of the establishment.</p> <p>Post last inspection report on inside wall of establishment. New Violation.</p>	12/05/2018
20-21.02(a)(01)	<p>General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority.</p> <p>Maintain the internal temperature of hot held potentially hazardous food (chicken 107 degrees, wieners 115 degrees - steam table) at a temperature of 135 degrees or above at all times. Rapidly reheat food to 165 degrees and hold at 135 degrees or above. New Violation.</p>	12/05/2018

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 12/10/2018. Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.
 - REINSPECTION FEE \$125.42

Person in Charge (Signature) Hasly C. Villatoro

Date: 12/05/2018

Sanitarian (Signature) Zenobia Walker (ZYW1)

Date: 12/05/2018



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20-21.02(c)(02)	Contamination by employees' hands. Except when washing fruits and vegetables as specified under section 20-21.04(b) of this code or as specified in item (04) of this subsection, food employees may not contact exposed, ready to eat foods with their bare hands. Female employee slicing lettuce bare handed. Bare hand contact with ready to eat food prohibited. Employees must wash their hands then put on single use gloves when handling ready to eat food. New Violation.	12/05/2018
20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Date mark all cooked potentially hazardous food (beans, cactus - reach in cooler) held over 24 hours in a refrigerated unit with the open preparation date and disposition date. Cooked food may only be held for 7 days in a refrigerated unit at a temperature of 41 degrees or below. On the 7th day all remaining cooked food not sold or consumed must be discarded. New Violation.	12/05/2018
20-21.04(j)	Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (5°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (5°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (5°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order. Observed a package of tongue and package of shrimp in hand-sink and a container of fish sitting in water in 3 compartment sink, thawing. Prohibited! Thaw frozen food under potable running water in 3 compartment sink or in a refrigerated unit at a temperature of 41 degrees or below. New Violation.	12/05/2018
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 procedures for employees to follow when responding to vomiting or diarrheal events. The procedures shall address the specific actions employees must take to prevent the spread of contamination and exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Note: Given To Manager New Violation.	12/05/2018
20-21.08(f)	Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed. Manager and female employee must wear a cap or hair net at all times in kitchen handling food and utensils. New Violation.	12/05/2018

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20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use. Foil paper used as lining on shelf above prep table, kitchen, prohibited. Remove foil paper and use a nonabsorbent easily cleanable material (rubber mat). New Violation.	12/05/2018
20-21.11(a)(06)	Cleaning frequency. Food-contact surfaces of grills, griddles, and similar cooking devices and the cavities and door seals of microwave ovens not cleaned at least once a day; except that this shall not apply to hot oil cooking and hot oil filtering equipment if it is cleaned as specified in subsection (f) of this section. The food-contact surfaces of all cooking equipment shall be kept free of crusted grease deposits and other accumulated soil. Clean and sanitize interior of microwave (top, sides, bottom) to remove food particles and stains. New Violation.	12/05/2018
20-21.11(a)(07)	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. Clean and sanitize sides of cooking equipment between stove & grill, grill & fryer to remove grease accumulations. New Violation.	12/05/2018
20-21.12(g)	Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used. Provide chlorine test strips for 3 compartment sink to test the concentration of sanitizing solution. Repeat Violation.	12/05/2018
20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws. Repair leak, neck of faucet, 3 compartment sink. New Violation.	12/05/2018
20-21.18(c)	Toilet room. Toilet room not provided with tight-fitting / self-closing / solid doors, which shall be closed except during cleaning or maintenance except that this requirement does not apply to a toilet room that is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall or stadium-type facilities. Install self closing device on restroom door. New Violation.	12/05/2018
20-21.19(c)	Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Provide paper towels to hand-sink, food prep. New Violation.	12/05/2018
20-21.19(a)	Hand-washing sink installation. Sink used for food preparation / washing equipment / washing utensils used for hand-washing. Female employee washed her hands at 3 compartment sink. Prohibited! Hand-Sink is for hand-washing only not 3 compartment sink. New Violation.	12/05/2018
20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means. To prevent the possible entrance of pest seal open gap between the bottom of front entrance double door and floor. Repeat Violation.	12/05/2018
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean. Clean and sanitize floor on the side of chest reach in freezer to remove mice droppings, storage room. New Violation.	12/05/2018

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20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Clean and sanitize wall behind stove, grill, and fryer and wall on the side of fryer to remove grease accumulations. New Violation.	12/05/2018
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Replace burned out light bulb under vent hood. Repeat Violation.	12/05/2018
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Replace rusty greasy filters under vent hood. New Violation.	12/05/2018
20-21.27(b)	Labeling of materials. Working containers used for storing poisonous / toxic materials such as cleaners and sanitizers taken from bulk supplies not clearly / individually identified with the common name of the material. To prevent possible contamination provide a designated area to store chemical (bottle of bleach and bottles of chemical) not on shelf under prep table next to food products (vegetable oil, vinegar, salsa) , kitchen. New Violation.	12/05/2018

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