



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 **LA VINA (ESTABLISHMENT)**

Acct # **431979**

Address **9381 RICHMOND**

Zip **77063**

Owner **LA VINA FOODS LLC**

Type Insp **Routine Inspection (001)**

Date
01/23/2019

Arrival
11:30 AM

Departure
01:40 PM

Telephone

District
207

Score
5.00

Permit Expiration
11/28/2019

Permit Type
F,G

Certified Manager
- -

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Cold-Hold Drawer	34.00 ° F	Chicken / Cold-Hold Drawer	43.00 ° F	Ambient / Reach-In Cooler	43.00 ° F
Black Beans / Reach-In Cooler	48.00 ° F	Pork / Reach-In Cooler	43.00 ° F	Shredded Lettuce / Reach-In Cooler	42.00 ° F
Tamales / Reach-In Cooler	43.00 ° F	Ground Beef / Steam Table	157.00 ° F	Rice / Steam Table	183.00 ° F
Black Beans / Steam Table	183.00 ° F	Black Beans & Rice (cooling) / Prep Area	205.00 ° F	Rice (cooling) / Prep Area	152.00 ° 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>OBSERVATION: no verifiable employee health policy in place. CORRECTIVE ACTION: Establishment shall be in compliance in accordance with provisions of Article II ensure 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. Corrected On-Site. New Violation.</p>	COS
20-21.03(a)(01)	<p>General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..</p> <p>OBSERVATION: uncovered sliced limes and sugar in server station near permits. CORRECTIVE ACTION: Cover containers to prevent contamination while being stored. New Violation.</p>	01/23/2019

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (DISHWASHING MACHINE) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 01/23/19; 12:20PM

Product or item quarantined: single tank stationary rack dishwashing machine

Section # of food ordinance in violation: 20-21.13

Reason for quarantine: not automatically dispensing sanitizer solution, not washing with a minimum temperature of 120F.

Record applicable data: (temperature: 101F ppm:0)

FOOD SERVICE MANAGER REQUIRED— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 or go to www.houstonconsumer.org for more information or to schedule an appointment for the Food Service Manager's Certification class.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 02/06/19 (not to exceed 10 days from today). 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.

Person in Charge (Signature) Cecilia Calderon

Date: 01/23/2019



Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)

Date: 01/23/2019



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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(b)(01)	Refrigerated storage. Refrigeration facilities. Each mechanically refrigerated facility storing time/temperature controlled for safety (TCS) food shall be provided with numerically scaled indicating thermometer, accurate to 3°F if scaled in Fahrenheit only. . Recording thermometers, accurate to 3°F if scaled in Fahrenheit only, may be used in lieu of indicating thermometers. Thermometers that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±(1.05°C) in the intended range of use. OBSERVATION: reach-in cooler storing TCS foods without a thermometer. CORRECTIVE ACTION: Provide a numerically scaled accurate indicating thermometer located in the warmest part of the refrigerated unit. New Violation.	01/23/2019
20-21.03(b)(02)a	Refrigerated storage. Rapid cooling temperatures. Time/temperature controlled for safety (TCS) food not cooled from 135°F (21° C) to 41°F (5°C) or below within 6 hours. OBSERVATION: pot of 6lbs of black beans (48F) stored in reach-in cooler not rapidly cooled to 41F or below. CORRECTIVE ACTION: Cool from 135°F (57°C) to 70°F (21°C) within 2 hours. Cool from 70°F (21° C) to 41°F (5°C) or below within 4 hours. FOOD CONDMENED New Violation.	01/23/2019
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. OBSERVATION: salt under oven next to steam table in unlabeled container. CORRECTIVE ACTION: Provide label / common name to identify container of bulk food (SALT) removed from original container. New Violation.	01/23/2019
20-21.04(i)	Temperature measuring device, food. No temperature measuring device provided to assure attainment / maintenance of proper internal / holding refrigerated temperature of time/temperature controlled for safety (TCS) food. OBSERVATION: no metal stem thermometer provided to immerse into and measure internal temperatures of food. CORRECTIVE ACTION: Provide temperature measuring device. New Violation.	01/23/2019
20-21.04(j)	Thawing time/temperature controlled for safety (TCS) food. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use not removed from the reduced oxygen environment prior to thawing under refrigeration as specified in item (01) of this subsection, or prior to, or immediately upon completion of thawing using procedures specified in item (02) of this subsection. OBSERVATION: frozen fish in ROP individual packing thawing in refrigerated unit without cutting open or removing fish from environment (package). CORRECTIVE ACTION: Remove frozen fish from the reduced oxygen environment (package) prior to thawing under refrigeration. Corrected On-Site. New Violation.	COS
20-21.07(a)(03)	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events. OBSERVATION: no bodily fluid clean-up kit or written procedure on site. CORRECTIVE ACTION: Provide 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. Corrected On-Site. New Violation.	COS
20-21.13(g)(01)	Chemicals. Machines (single-tank, stationary-rack, door-type machines and spray-type glass washers) using chemicals for sanitization not provided with wash water greater than 120°F (49°C). OBSERVATION: dishwashing machine wash temperature measured at 101F. CORRECTIVE ACTION: Dishwashing machine using chemicals for sanitization shall be provided with wash water greater than 120°F. New Violation.	01/23/2019

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20-21.13(a)	General. Automatic detergent dispensers / wetting agent dispensers / liquid sanitizer injectors, if any, not properly installed / maintained. OBSERVATION: sanitizer not dispensing sanitizer through dishwashing machine. CORRECTIVE ACTION: Operate dishwashing machine in accordance with manufacturers' instruction. EQUIPMENT QUARANTINED New Violation.	01/23/2019
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. OBSERVATION: no paper towels at hand-washing sink in kitchen. CORRECTIVE ACTION: Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. Corrected On-Site. New Violation.	COS
20-21.21(c)(01)b	Insect control devices, design and installation. Devices used to electrocute flying insects that may impel insects or insect fragments not installed so that the device is not located over a food preparation area / not so that dead insects and insect fragments are prevented from falling on or being impelled onto exposed food / clean equipment / utensils / linens and unwrapped single-service articles. OBSERVATION: electric fly trap installed above shelves storing single-use food articles and prep table. CORRECTIVE ACTION: Locate devices used to electrocute flying insect that may impel insect fragments to prevent dead insects or insect fragments from falling on or being impelled onto (exposed food / clean equipment / utensils / linens / unwrapped single-service articles). New Violation.	01/23/2019
20-21.21(d)	Removing dead or trapped birds / insects / rodents / other pests. Dead or trapped birds / insects / rodents / other pests not removed from control devices and the premises at a frequency that prevents the accumulation or attraction of pests and minimizes exposure to decomposing remains. OBSERVATION: dead roaches trapped on loose floor juncture in vestibule. CORRECTIVE ACTION: Remove (dead/ trapped) (birds / insects/ rodents/ pests) from premises at frequency that prevents the accumulation of pests. New Violation.	01/23/2019
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. OBSERVATION: live roach crawled in steam table prepping board. CORRECTIVE ACTION: Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.	01/23/2019
20-21.22(f)	Floor junctures. In all new or extensively remodeled establishments utilizing concrete / terrazzo / ceramic tile / similar flooring materials, and where water flush cleaning methods are used, the junctures between walls and floors not coved / not sealed. In all other cases, the juncture between walls and floors shall not present an open seam of more than one-thirty-second of an inch. OBSERVATION: floor juncture in vestibule not coved or sealed. CORRECTIVE ACTION: (cove/ seal) junctures between walls and floors. New Violation.	02/06/2019
20-53(b)	Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification issued by the department. OBSERVATION: establishment in preparation without a person on duty with a Food Service Manager certification. CORRECTIVE ACTION: Obtain a Food Service Manager's Certification issued by the department. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	01/23/2019

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Received By Cecilia Calderon