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## Food Establishment Inspection Report



20-21.01(a)   Foo be finesta     20-21.01(a)   Foo safe     20-21.02(a)(01)   Gen or b processor     20-21.02(a)(01)   Mea cool	Division / C Fax:832.393	rival <b>:40 PM</b> ermit Type G Temp 47.00 ° 46.00 ° r 44.60 ° Iter not in soun- in or obtain	Health Service	Address 10510 NORTH Owner MARISCOS YUC Telephone Certified Manager  emperatures / Unit Ten Item/Location shrimp / Cold-Hold Unit ed rice / Cold-Hold Unit oia / Walk-In Cooler	EATAN, INC nperatures Temp 46.00 ° F 45.60 ° F 43.00 ° F	Item/Lo Fish / Cold Shrimp / Co Shrimp fried rice	I-Hold Unit Id-Hold Unit	E Inspection Score 5.00 Temp 46.00 ° F 45.00 ° F 138.00 ° F	
www.houstontx.gvv	Ar 04 Pe F, r k-In Cooler d-Hold Unit ach-in coole eral. Food r d prepared om an unaj blishment.	rival :40 PM ermit Type G Temp 47.00 ° 46.00 ° r 44.60 ° Iter Iter not in sound in or obtain	06:40 PM Food Te F Cooked F Cooke F tilap OBSERVAT	Telephone Certified Manager  emperatures / Unit Ten Item/Location shrimp / Cold-Hold Unit ed rice / Cold-Hold Unit pia / Walk-In Cooler	nperatures Temp 46.00 ° F 45.60 ° F 43.00 ° F	Item/Lo Fish / Cold Shrimp / Co Shrimp fried rice	(001) District 303 Decation I-Hold Unit Id-Hold Unit	Score 5.00 Temp 46.00 ° F 45.00 ° F	
02/04/2019     Permit Expiration     12/05/2019     Item/Location     pre-cooked pork / Wal     Cooked octopus / Colo     Cooked hamburger / reading     Cooked hamburger / reading     20-21.01(a)     20-21.02(a)(01)     Permit Expiration     20-21.02(a)(01)	eral. Food r d prepared om an unaj blishment.	:40 PM ermit Type G 47.00 ° 46.00 ° r 44.60 °	06:40 PM Food Te F Cooked F Cooke F tilap OBSERVAT	Certified Manager mperatures / Unit Ten Item/Location shrimp / Cold-Hold Unit ed rice / Cold-Hold Unit pia / Walk-In Cooler TIONS AND CORRECT	Temp 46.00 ° F 45.60 ° F 43.00 ° F	Item/Lo Fish / Cold Shrimp / Co Shrimp fried rice	303 Decation I-Hold Unit Id-Hold Unit	<b>5.00</b> <b>Temp</b> 46.00 ° F 45.00 ° F	
Item/Locatio     Item/Locatio     pre-cooked pork / Wal     Cooked octopus / Colo     Cooked hamburger / rea     Cooked hamburger / rea     Cooked hamburger / rea     20-21.01(a)     20-21.02(a)(01)     Gen or b proc     Or b proc     Cool     Cool     Cool     Cool     Cool     Gen or b proc     Or b proc     Cool	n k-In Cooler J-Hold Unit ach-in coole eral. Food r d prepared om an unaj blishment.	G Temp 47.00 ° 46.00 ° r 44.60 ° Iter Iter	F Cooked F Cooked F tilap OBSERVAT	emperatures / Unit Ten Item/Location shrimp / Cold-Hold Unit ed rice / Cold-Hold Unit pia / Walk-In Cooler	Temp 46.00 ° F 45.60 ° F 43.00 ° F	Fish / Cold Shrimp / Co Shrimp fried rice	I-Hold Unit Id-Hold Unit	46.00 ° F 45.00 ° F	
Item/Locatio     pre-cooked pork / Wal     Cooked octopus / Colo     Cooked hamburger / rea     Cooked hamburger / rea     Cooked     Cooked     Scode     Gen     20-21.01(a)     Proor     20-21.02(a)(01)     Mea     cool	n k-In Cooler d-Hold Unit ach-in coole eral. Food r d prepared om an unaj blishment.	Temp 47.00 ° 46.00 ° r 44.60 °	F Cooked F Cooke F tilap OBSERVAT	Item/Location shrimp / Cold-Hold Unit ed rice / Cold-Hold Unit pia / Walk-In Cooler	Temp 46.00 ° F 45.60 ° F 43.00 ° F	Fish / Cold Shrimp / Co Shrimp fried rice	I-Hold Unit Id-Hold Unit	46.00 ° F 45.00 ° F	
pre-cooked pork / Wal     Cooked octopus / Cold     Cooked hamburger / read     Cooked hamburger / read     Code     20-21.01(a)     Gen or b proc     20-21.02(a)(01)     Mear cool	k-In Cooler d-Hold Unit ach-in coole eral. Food r d prepared om an unaj blishment.	47.00 ° 46.00 ° r 44.60 ° Iter Iter	F Cooked F Cooke F tilap OBSERVAT	Item/Location shrimp / Cold-Hold Unit ed rice / Cold-Hold Unit pia / Walk-In Cooler	Temp 46.00 ° F 45.60 ° F 43.00 ° F	Fish / Cold Shrimp / Co Shrimp fried rice	I-Hold Unit Id-Hold Unit	46.00 ° F 45.00 ° F	
pre-cooked pork / Wal     Cooked octopus / Cold     Cooked hamburger / read     Code     Question     20-21.01(a)     Foo     safe     20-21.02(a)(01)     Mead     cool	k-In Cooler d-Hold Unit ach-in coole eral. Food r d prepared om an unaj blishment.	47.00 ° 46.00 ° r 44.60 ° Iter Iter	F Cooked F Cooke F tilap OBSERVAT	shrimp / Cold-Hold Unit ed rice / Cold-Hold Unit pia / Walk-In Cooler TIONS AND CORRECT	46.00 ° F 45.60 ° F 43.00 ° F	Fish / Cold Shrimp / Co Shrimp fried rice	I-Hold Unit Id-Hold Unit	46.00 ° F 45.00 ° F	
Cooked octopus / Colo Cooked hamburger / rea Code Code 20-21.01(a) Code Code Code Code Code Code Code Code	d-Hold Unit ach-in coole eral. Food r d prepared rom an una blishment.	46.00 ° r 44.60 ° Iter not in soun- in or obtain	F Cooke F tilap OBSERVAT	ed rice / Cold-Hold Unit bia / Walk-In Cooler	45.60 ° F 43.00 ° F	Shrimp / Co Shrimp fried rice	ld-Hold Unit	45.00 ° F	
Cooked hamburger / rea Cooked hamburger / rea 20-21.01(a) 20-21.02(a)(01) 20-21.02(a)(01)	eral. Food r d prepared rom an unap blishment.	Iter not in sound	OBSERVAT	TIONS AND CORRECT		Shrimp fried rice		120 00 0 5	
20-21.01(a) Gen Foo be fi esta Foo safe or b proc Mea cool	d prepared rom an unaj blishment.	not in sound in or obtain	ns in violation to			S		136.00 ° F	
20-21.01(a)Gen Foo be fr esta20-21.01(a)Foo safe20-21.02(a)(01)Gen or b proc20-21.02(a)(01)Mea cool	d prepared rom an unaj blishment.	not in sound in or obtain	ns in violation to			19			
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20-21.01(a)Gen Foo be fr esta20-21.01(a)Foo safe20-21.02(a)(01)Gen or b proc20-21.02(a)(01)Mea cool	d prepared rom an unaj blishment.	not in sound in or obtain		o de conectea dV the date				Correct De	
20-21.01(a)Foo be fi esta20-21.02(a)(01)Gen or b proc20-21.02(a)(01)Mea cool	d prepared rom an unaj blishment.	in or obtain					antominanta	Correct By	
20-21.02(a)(01) Second	d (Pre-cook	5010100 30	General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment.						
20-21.02(a)(01) or b proc Mea cool	Food (Pre-cooked pork) not safe for human consumption . Condemned about 3lbs of temperature controlled for safety foods, held at temperature above 41*F, for more than 4 hours. New Violation.								
cool	General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05° 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.						02/04/2019		
	Measured internal temperatures of temperature controlled for safety (TCS) foods in cold-hold unit and reach-in cooler, not maintained at 41°F (05°C) or below. Quickly chill and maintain food at 41*F or below. New Violation.								
PEINSPECTION PEOL				COMMENTS					
	be corrected	by the dat	es indicated. Fa	ved during today's inspect ailure to correct these viol					
FOOD CONDEMNATIC	NAfter dil	igent inquir	y and inspectio	n, the health officer is auth	norized and dire	ected to condemn t	he following items:		
Items & weights (in pou	nds) conder	mned: pre-	cooked pork-3						
Total weight (in pounds	) condemne	d: 3							
Reason for condemnation	on: held at t	emperature	e above 41*F fo	or more than 4 hours					
Date and Time of conde The same being declare				oluntarily destroyed by the	following proc	edure: (thrown in tr	ash container)		
Voluntarily destroyed by	/: (Juan Car	los)							
Person in Charge (Signature) Rosa Chavira/Juan Carlos Date: 02/04/2019									
		52	Lower	ytsiarc	2				
Sanitarian (Signature) Lateef Isiaka (LXI) Date: 02/04/2019									

CONTRACTOR OF THE STREET		Food	Establis	shment Inspec	tion Report		AND ME AND	
Houston Department of Health and Human Services				Establishment MARISCOS	Acct # 434195			
Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax: 832.393.5208 http://www.houstontx.gov/health/food			Address 10510 NORTHW	EST FWY	Zip <b>77092</b>			
			Owner MARISCOS YUCATAN, INC Type Insp Routi (001)			ne Inspection		
Date     Arrival     Departure       02/04/2019     04:40 PM     06:40 PM				Telephone		District 303		
Permit Expiration Permit Type Certified Manager   12/05/2019 F,G								
		(	OBSERVATIO	NS AND CORRECTIVE	EACTIONS			
Code		Items	in violation to be	e corrected by the dates in	dicated or immediately.		Correct By	
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 (05°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 (05°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 (05°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.							
20-21.04(c)(05)	Cooking time/temperature controlled for safety (TCS) foods. Permit holder failed to inform consumers of the significantly increased risk of consuming foods by way of a disclosure and reminder, as specified in items (06) and (07) of this subsection by using brochures / deli case or menu advisories / label statements / table tents / placards / other effective written means when animal food such as beef / eggs / fish / lamb / milk / pork / poultry / shellfish is served or sold raw / undercooked / without otherwise being processed to eliminate pathogens either in ready to eat form or as an ingredient in another ready to eat food (except as specified in items (03) and (08) of this subsection). Provide a consumer advisory using approved method for food (ceviche) served / sold (raw / undercooked/ processed to eliminate pathogens) in a ready-to-eat form (name). New Violation.							
20-21.11(a)(02)	Cleaning frequency. Kitchenware and food-contact surfaces of equipment not washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred. Observed dried out food and dirt on Can-opener blade. Wash, rinse and sanitize kitchenware (Can-opener) after each use. New Violation.							
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 test kit(chlorine test strip) or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.							
20-21.15(f)	Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. Observed brown slime and residue in chute and under ice-maker for the ice-machine. "DISCARD ALL ICE" Clean / maintain ice making machine to prevent contamination of the ice.					02/04/2019		
20-21.19(f)	Hand-washing aids and devices, use restrictions. Sink used for food preparation / utensil-washing / service sink / curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with hand-washing						02/04/2019	
Person in Charge (Signature) Rosa Chavira/Juan Carlos Date: 02/04/2019								
Sanitarian (Signa	i <b>ture)</b> Lateef Isia	ka (LXI)	Juny	fiara	C	<b>Pate:</b> 02/04/2019		
Received By Ros	a Chavira/Juan (	Carlos						

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Food Establishment Inspection Report								
Houston Department of Health and Human Services Establishment MARISCOS YUCATAN (ESTABLISHMENT)						Acct # 434195		
Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax: 832.393.5208 http://www.houstontx.gov/health/food			Address 10510 NORTHWE	Address 10510 NORTHWEST FWY		Zip <b>77092</b>		
			Owner MARISCOS YUCA	Owner MARISCOS YUCATAN, INC		Type Insp Routine Inspection (001)		
Date 02/04/2019				Telephone		District 303		
Permit Expiration 12/05/2019	n	Permit Type <b>F,G</b>		Certified Manager				
	OBSERVATIONS AND CORRECTIVE ACTIONS							
Code	Items in violation to be corrected by the dates indicated or immediately.					Correct By		
20-53(b)	possession a Foc	Dwning / operating / causing to be operated a food preparation area without the food service manager hav possession a Food Service Manager's Certification issued by the department. Fake current food service manager certification to 8000 North Stadium Drive. Obtain a Food Service Mana					02/05/2019	
	Certification issue	ed by the depa	rtment. (fee of \$-	40.85 applies) New Violatio	n. 1	-		
Person in Charge (Signature) Rosa Chavira/Juan Carlos Date: 02/04/2019								
Sanitarian (Si	<b>ignature)</b> Lateef Isia	aka (LXI)	Coming	fiara	D	<b>Pate:</b> 02/04/2019		
Received By	Rosa Chavira/Juan	Carlos						

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