



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 **MARISCOS YUCATAN (ESTABLISHMENT)**

Acct # **434195**

Address **10510 NORTHWEST FWY**

Zip **77092**

Owner **MARISCOS YUCATAN, INC**

Type Insp **Routine Inspection (001)**

Date
02/04/2019

Arrival
04:40 PM

Departure
06:40 PM

Telephone

District
303

Score
5.00

Permit Expiration
12/05/2019

Permit Type
F,G

Certified Manager
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Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pre-cooked pork / Walk-In Cooler	47.00 ° F	Cooked shrimp / Cold-Hold Unit	46.00 ° F	Fish / Cold-Hold Unit	46.00 ° F
Cooked octopus / Cold-Hold Unit	46.00 ° F	Cooked rice / Cold-Hold Unit	45.60 ° F	Shrimp / Cold-Hold Unit	45.00 ° F
Cooked hamburger / reach-in cooler	44.60 ° F	tilapia / Walk-In Cooler	43.00 ° F	Shrimp fried rice / Hot-Hold Unit	138.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(a)	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. 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.	02/04/2019
20-21.02(a)(01)	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. 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.	02/04/2019

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 02/14/19. 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.

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: pre-cooked pork-3

Total weight (in pounds) condemned: 3

Reason for condemnation: held at temperature above 41°F for more than 4 hours

Date and Time of condemnation: 02/04/19; 05:40PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (thrown in trash container)

Voluntarily destroyed by: (Juan Carlos)

Person in Charge (Signature) Rosa Chavira/Juan Carlos

Date: 02/04/2019

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 02/04/2019



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20-21.04(j)	<p>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.</p> <p>Observed frozen fish being thawed with fish not submerge in water. Correct immediately. Corrected On-Site. New Violation.</p>	COS
20-21.04(c)(05)	<p>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).</p> <p>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.</p>	02/04/2019
20-21.11(a)(02)	<p>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.</p> <p>Observed dried out food and dirt on Can-opener blade. Wash, rinse and sanitize kitchenware (Can-opener) after each use. New Violation.</p>	02/04/2019
20-21.12(g)	<p>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.</p> <p>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.</p>	02/04/2019
20-21.15(f)	<p>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.</p> <p>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. New Violation.</p>	02/04/2019
20-21.19(f)	<p>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 aids / devices required for a hand-washing sink as specified in subsection (c) of this section.</p> <p>Remove hand washing (devices-soap and towel dispensers) from sinks used for (food preparation). New Violation.</p>	02/04/2019

Person in Charge (Signature) Rosa Chavira/Juan Carlos

Date: 02/04/2019

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Received By Rosa Chavira/Juan Carlos



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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. Take current food service manager certification to 8000 North Stadium Drive. Obtain a Food Service Manager's Certification issued by the department. (fee of \$40.85 applies) New Violation.	02/05/2019

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