



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 **TAQUERIA EL NOVILLO (KITCHEN)**

Acct # **423969**

Address **609 HOGAN ST**

Zip **77009-8336**

Owner **JESSICA N PADRON**

Type Insp **Reinspection (002)**

Date
02/14/2019

Arrival
09:15 AM

Departure
11:30 AM

Telephone
(281) 739-2484

District
301

Score
4.00

Permit Expiration
04/21/2019

Permit Type
F,G

Certified Manager
Catalina Juarez - 201879 - 06/17/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC / Cold-Hold Unit	40.00 ° F	RIC2 / Cold-Hold Unit	32.00 ° F	RIF / Cold-Hold Unit	24.00 ° 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 (Moldy Limes in the bowl near the 3 comp sink) not safe for human consumption . New Violation.	02/14/2019
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". Provide date marks for prepared food held more than 24 hours or discard. Datemark food items in the RIC Repeat Violation.	02/14/2019
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. Provide label / common name to identify container of bulk food (RIF food items) removed from original container. Repeat Violation.	02/14/2019
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. Provide effective measures intended to eliminate the presence of (german cockroaches) on the premises. German Cockroaches were observed: under the RIC, 3 comp sink back splash, prep table and wheels, wooden table in the kitchen, under the griddle, front beverage cooler, and inside the wait station backside door. Repeat Violation.	02/15/2019

COMMENTS

Temporary Closure is still in effect due to Adult and German Cockroaches still active in the establishment.

Person in Charge (Signature) Catalina Juarez

Date: 02/14/2019

Sanitarian (Signature) Wilbert Robinson (WXR1)

Date: 02/14/2019



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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 floors/floor coverings , front waitstation beverage ric, oven and griddle. Repeat Violation.	02/15/2019

Person in Charge (Signature) Catalina Juarez

Date: 02/14/2019

Sanitarian (Signature) Wilbert Robinson (WXR1)

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Received By Catalina Juarez