

Food Establishment Inspection Report

Environmental Health Division / Consumer Health Services ESTABLISHNEMT) WWW.houstont.gov ESTABLISHNEMT) ESTABLISHNEMT) ESTABLISHNEMT) ESTABLISHNEMT) EVENT Set ESTABLISHNEMT) ESTABLISHNEMT) EVENT Set ESTABLISHNEMT) ESTABLISHNEMT) EVENT Set ESTABLISHNEMT ESTABLISHNEMT) EVENT Set ESTABLISHNEMT EVENT SET ESTABLISHNEMT SET ESTABLISHNEMT EVENT SET ESTABLISHNEMT SE	Houston Departm				Establishment BERR	YHILL BAJA GRILL		Acct # 414780		
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beams / Walk-In Cooler 174.00 ° F Fish / Walk-In Cooler 41.00 ° F Beef / Walk-In Cooler 41.00 ° F guaramole / Cold-Hold Unit 46.00 ° F Cheese / Cold-Hold Unit 45.00 ° F Rec / Hoit20 / Cold-Hold Unit 45.00 ° F enchlladas (cheese) / reach-in cooler 33.00 ° F Lease / Hoit-Hold Unit 174.00 ° F Rice / Hoit-Hold Unit 45.00 ° F OBSERVATIONS AND CORRECTIVE ACTIONS Code Items in violation to be corrected by the dates indicated or immediately. Correct By Code Items in violation to be corrected by the dates indicated or immediately. Correct By or below or 135°F (37°C) or above at all time, except a so thenvise provided in this and to runtes a packaged product is so labeled as externed and approved by the appropriate state or deferal health author). Correct By Object on the so that the so the sole of the appropriate state or deferal health correct or unless a packaged product is so labeled as externed and approved by the appropriate state or deferal health author). Out is so labeled as externed and approved by the appropriate state or deferal health author). Out is so labeled as externed and approved by the appropriate state or deferal health author). Out is so labeled as externed and approved by the approxemation is and and the fe				Food Te	emperatures / Unit T	emperatures				
guacamole / Cold-Hold Unit 46.00 * F Cheese / Cold-Hold Unit 43.00 * F cut latuce / Cold-Hold Unit 40.00 * F beans / Hox-Hold Unit 17.00 * F enchiladas (cheese) / reach-in cooler 33.00 * F ambient / reach-in cooler 33.00 * F OBSERVATIONS AND CORRECTIVE ACTIONS Code Items in violation to be corrected by the dates indicated or immediately. Correct By 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 tableed as exempted and approved by the appropriate state or federal health authority. COS 20-21.02(a)(01) "Observed TCS food [guacamole(46°F), cheese(46°F), chorizo(43°F)] stored outside of time and temperature as a ""Gos: Off temperature less than 4 hours. Rapid chilled TCS food [guacamole, cheese, chorizo] in walk-in cooler to 41°F or below. Corrected On-Site. New Violation. COS 20-21.02(a)(01) Display equipment. Except for ruls in shell and whole, raw fruits and vegetables that are intended for hulling, peeling or washing by the consumer before consumption, food on display shall be protected from consumer contamination by the use of easily (Odo on display. A food dispersing uters) shall be available to maintain the required temperature consumer to adamatic shall be available to maintain the required at a consumer before consumption, food on display. A food dispersing uters) shall be available tor sal	Item/Lo	ocation	Tem	0	Item/Location	Temp			Temp	
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/	Person in Charge	e (Signature) E	Erica Estrada		, Z		1	Date: 03/06/2019		
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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 http://www.houstontx.gov/health/food					Establishment BERRYHILL BAJA GRILL (ESTABLISHMENT)					
				Address 5110 BUFFALO	Zip 77005					
				Owner BERRYHILL HOT	Owner BERRYHILL HOT TAMALES CORPORATION					
			Telephone District (713) 667-8226 101							
Permit Expiration 05/25/2019		Permit Type F,D,G		Certified Manager	-					
OBSERVATIONS AND CORRECTIVE ACTIONS										
Code		Items	in violation to b	be corrected by the dates in	dicated or immediately.		Correct By			
	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.									
20-21.10(a)	OBSERVED CARDBOARD BEING USED UNDER EQUIPMENT (steam oven, table in kitchen.									
	**CORRECT BY REPLACING WITH APPROVED MATERIALS THAT ARE DURABLE, SMOOTH, EASILY CLEANABLE, AND NON-ABSORBENT. New Violation.									
	Cleaning freque	ency. Equipme	ent, food-contac	ct surfaces, and utensils no	t clean to sight and touch.					
20-21.11(a)(13)	*Observed accumulation of brown, gelatinous substance on food-contact surface (bar/soda gun nozzle, self-serve soda dispenser nozzles) of soda dispensing machine.									
	**Make equipment/food-contact surfaces/ utensils (bar/soda gun nozzle, self-serve soda dispenser nozzles) clean to sight and touch. Corrected On-Site. New Violation.									
	Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning.									
20-21.20(a)(03)	 Dbserved outside garbage dumpster lid left open while not in actual use. Observed outside garbage dumpster drain plug is missing. 									
	*Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. *Replace missing drain plug. New Violation.									
	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.									
20-21.21(b)	*Observed door propped open at rear of establishment.									
	**Effectively protect the establishment from the (weather/ entry of insects/ rodents/ animals) via (walls/ roofs) of food establishment. Corrected On-Site. New Violation.									
	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.									
20-21.21(d)	*Observed seve	eral dead cock	roaches (germ	nan) behind floor drain of 3-	compartment sink (near walk	-in cooler).	03/08/2019			
	**Remove dead pests from premises at frequency that prevents the accumulation of pests. New Violation.									
				E.						
Person in Charge	(Signature) Erica	a Estrada	6	2		Date: 03/06/2019				
				Z						
Sanitarian (Signa	ture) Kevin Miha	lik (kpm1)	/*			Date: 03/06/2019				
Received By Erica	a Estrada									