



# 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 **BERRYHILL BAJA GRILL**  
**(ESTABLISHMENT)**

Acct # **414780**

Address **5110 BUFFALO SPEEDWAY C**

Zip **77005**

Owner **BERRYHILL HOT TAMALES CORPORATION**

Type Insp **Routine Inspection**  
**(001)**

Date  
**03/06/2019**

Arrival  
**01:20 PM**

Departure  
**03:05 PM**

Telephone  
**(713) 667-8226**

District  
**101**

Score  
**3.00**

Permit Expiration  
**05/25/2019**

Permit Type  
**F,D,G**

Certified Manager  
 Erica Estrada - 202953 - 07/22/2020

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
beans / Walk-In Cooler	174.00 ° F	Fish / Walk-In Cooler	41.00 ° F	Beef / Walk-In Cooler	41.00 ° F
guacamole / Cold-Hold Unit	46.00 ° F	Cheese / Cold-Hold Unit	46.00 ° F	chorizo / Cold-Hold Unit	43.00 ° F
cut lettuce / Cold-Hold Unit	40.00 ° F	beans / Hot-Hold Unit	174.00 ° F	Rice / Hot-Hold Unit	157.00 ° F
enchiladas (cheese) / reach-in cooler	33.00 ° F	ambient / reach-in cooler	39.00 ° F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	<p>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.</p> <p>*Observed TCS food [guacamole(46°F), cheese(46°F), chorizo(43°F)] stored outside of time and temperature as a public health control.</p> <p>**Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above.</p> <p>***COS: 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.</p>	COS
20-21.05(h)	<p>Display equipment. Except for nuts 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 packaging or by the use of easily cleanable counter / serving line / salad bar protector devices / display cases / other effective means. Enough hot or cold food facilities shall be available to maintain the required temperature of time/temperature controlled for safety (TCS) food on display. A food dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.</p> <p>*Observed food protective device (sneeze guard shield) not sufficient in size/installation to effectively protect self-service food.</p> <p>**Provide support for protective device for food on counter/serving line/salad bar/display case so that it is not easily moved back/away from protecting food. New Violation.</p>	03/13/2019

## COMMENTS

Observed:

- \* Water temperature @ 3-C sink: 110°F.
- \* Sanitizer @ dish machine (kitchen): Chlorine/test kit/tested @ 200 ppm.
- \* Sanitizer @ working container(kitchen): Chlorine/test kit/tested @ 100 ppm.
- \* Sanitizer @ 3-C sink (bar): chlorine bleach/test kit/tested @ 100 ppm.
- \* Food employees wearing hair restraints and gloves.
- \* Food Handler Certificates: Employees have 60 days from start of employment to obtain a Food Handler's Permit.

Person in Charge (Signature) Erica Estrada

Date: 03/06/2019

Sanitarian (Signature) Kevin Mihalik (kpm1)

Date: 03/06/2019



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## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.10(a)	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.  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.	03/13/2019
20-21.11(a)(13)	Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch.  *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.	COS
20-21.20(a)(03)	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.  1)Observed outside garbage dumpster lid left open while not in actual use. 2)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.	03/13/2019
20-21.21(b)	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.  *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.	COS
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.  *Observed several dead cockroaches (german) behind floor drain of 3-compartment sink (near walk-in cooler).  **Remove dead pests from premises at frequency that prevents the accumulation of pests. New Violation.	03/08/2019

**Person in Charge (Signature)** Erica Estrada

**Date:** 03/06/2019

**Sanitarian (Signature)** Kevin Mihalik (kpm1)

**Date:** 03/06/2019

**Received By** Erica Estrada