

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

Food Establishment Inspection Report



Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services	Establishment TAQUERIA EL INDIO (ESTABLISHMENT)	Acct # 422437
Phone: 832.393.5100 Fax:832.393.5208	Address 917 TIDWELL 100	Zip 77022
www.houstontx.gov		Type Insp Reinspection (002)

Date 03/11/2019	Arrival 02:25 PM	Departure 03:20 PM	Telephone		District 305	Score 2.00	
Permit Expiration 10/30/2019	Permit Type F,G		Certified Manager Lidia Franco - 190400 - 04/03/2019				

		Fo	ood Temperatures / Unit 1	emperatures			
Item/Location Te		Temp			Item/Location	Temp	
Ambient	.				Ambient(prep) / Refrigerator	39.00 ° F	
Sliced tomator							
		OBSI	ERVATIONS AND CORRE	CTIVE ACTION	IS		
Code		Items in violation to be corrected by the dates indicated or immediately.					
	General. Raw / p		oved from original containers	packages being s	stored in unclean containers / being		

	OBSERVATIONS AND CORRECTIVE ACTIONS				
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By			
	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers				
20-21.03(a)(01)	OBSERVATION: BULK BEANS BAG OPEN IN DRY FOOD STORAGE AREA IN BACK OF STORE.				
	CORRECTIVE ACTION NEEDED: MAKE SURE THAT ANY BULK BAGS THAT ARE OPENED HAVE TO BE PUT INTO A CONTAINER WITH A TIGHT FITTING LID OR IN A ZIPLOC BAG. ALL FOOD CONTAINERS MUST BE OFF THE GROUND AT ALL TIMES. New Violation.				
20-21.11(c)(02)	Wiping cloths. Moist cloths used for wiping food spills on kitchenware and food-contact surfaces of equipment not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses.				
	OBSERVATION: WET CLOTHS ON FOOD PREP TABLE.				
	CORRECTIVE ACTION NEEDED: ALWAYS PLACE WET CLOTHS IN SANITIZING SOLUTION IN BETWEEN USES. Corrected On-Site. New Violation.				
20-21.12(e)(02)	Manual sanitizing. Food-contact surfaces of all equipment and utensils not sanitized by immersion in a chlorine solution in a manner that complies with one of the following; 25 ppm at a minimum temperature of 120oF for 10 seconds when pH is OBSERVATION: SANITIZNG BUCKET WITH 0PPM CHLORINE.				
	CORRECTIVE ACTION NEEDED: ALL CHLORINE SANITIZING BUCKETS MUST BE 50PPM-100PPM. New Violation.				
	COMMENTS				

Person in Charge (Signature) Juana Galicia Date: 03/11/2019

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Date: 03/11/2019



Received By Juana Galicia

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			Address 917 TIDWELL 10	Address 917 TIDWELL 100			
			Owner LIDIA FRANCO P	Owner LIDIA FRANCO PONCE Type Insp I (002)			
Date Arrival Departure 03/11/2019 02:25 PM 03:20 PM		Telephone		District 305			
Permit Expiration Permit Type F,G		Certified Manager					
		C	BSERVATIO	ONS AND CORRECTIVE	ACTIONS		
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20-21.21(a)(02)	Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by routinely inspecting the premises for the evidence of pests.						
	OBSERVATIO	JLK RICE BAG).	03/11/2019				
	CORRECTIVE ACTION NEEDED: DISCARD BULK RICE BAG. HAVE PEST CONTROL COME OUT AND INSPECT PREMISES FOR INSECTS/RODENTS. New Violation.						
Person in Charge	(Signature) Jua	ına Galicia	detend	a Galicia		Date: 03/11/2019	
			GM) (°			
Sanitarian (Signature) Elizabeth Cliburn (EMC1)				Date: 03/11/2019			

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