



# 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 LA DONA COMIDA**  
**HONDEURENA Y MEXICANA (ESTABLISHMENT)**

Acct # **434464**

Address **9322 FULTON**

Zip **77022**

Owner **JUSTINA HERNANDEZ**

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

Date  
**03/13/2019**

Arrival  
**08:25 AM**

Departure  
**10:15 AM**

Telephone  
**(832) 788-1453**

District  
**305**

Score  
**5.00**

Permit Expiration  
**01/14/2020**

Permit Type  
**F,G**

Certified Manager  
 Justina Hernandez - 215395 - 11/15/2021

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked chicharron / Prep Area	80.00 ° F	Milk / Refrigerator	39.00 ° F	Beef / Refrigerator	41.00 ° F
Chicken / Refrigerator	41.00 ° F	Cooked rice / Refrigerator	42.00 ° F	Cut melon / Refrigerator	41.00 ° 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 (Cooked chicharron-80°F) not safe for human consumption . Condemned about 20lbs of temperature control for safety foods left on the stove overnight. New Violation.	03/13/2019
20-21.03(a)(07)	General. Bulk packaged food stored in food warehouse less than 6 inches from walls / stored on the floor / stored on unapproved racks / stored in a manner that does not permit cleaning of the storage area / stored in a manner that does not protect the foods from contamination by splash or other means.  Observed opened bag of flour on storage shelf/table. Store bulk packaged food in a manner that protects the foods from contamination. Corrected On-Site. New Violation.	COS
20-21.03(a)(07)	General. Bulk packaged food stored in food warehouse less than 6 inches from walls / stored on the floor / stored on unapproved racks / stored in a manner that does not permit cleaning of the storage area / stored in a manner that does not protect the foods from contamination by splash or other means.  Observed bag of cabbage and box of plantain on floor at back storage area. Store bulk packaged food 6 inches above the floor. Corrected On-Site. New Violation.	COS

## COMMENTS

**REINSPECTION REQUIRED**--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 03/27/19. 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: cooked chicharron-20

Total weight (in pounds) condemned: approximately 20

Reason for condemnation: improper cooling

Date and Time of condemnation: 03/13/19; 09:30AM

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

Voluntarily destroyed by: (Justina Hernandez)

Person in Charge (Signature)

*Justina Hernandez*

Date: 03/13/2019

Sanitarian (Signature) Lateef Isiaka (LXI)

*Lateef Isiaka*

Date: 03/13/2019





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## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(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".  Observed several prepared/cooked foods from previous without dated marking. Provide date marks for prepared/cooked/opened packaged food held more than 24 hours. New Violation.	03/13/2019
20-21.12(g)	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.  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.	03/13/2019
20-21.19(a)	Hand-washing sink installation. Sink used for food preparation / washing equipment / washing utensils used for hand-washing.  Observed operator washed hands in 3 compartment sinks. Discontinue this practice. Wash hands in handwashing sink at all times. New Violation.	03/13/2019
20-21.19(a)	Hand-washing sink installation. Hand-washing sink not accessible to employees at all times.  Observed utensils and food equipment being stored inside only handwashing sink in the kitchen. Keep hand washing sink accessible to employees at all times. New Violation.	03/13/2019
20-21.19(g)	Hand-washing signage. Sign / icon / poster that notifies food employees to wash their hands not provided at all hand-washing sinks used by food employees / not clearly visible to food employees.  Post hand washing (sign / icon / poster) at all hand washing sinks used by food employees. "KITCHEN" New Violation.	03/13/2019
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean.  Observed exhaust fan cover in women's restroom, covered with dust/dirt. Make fans attached to (walls/ ceilings) kept clean. Repeat Violation.	03/13/2019
20-21.25(b)(03)	Special ventilation. Ventilation hoods / ventilation equipment not equipped with effective / easily removable / easily cleanable filters located adjacent to the intake openings / intake and exhaust openings of the ventilation system when ventilation may result in the disposition of particulate matter or liquids within the ventilation system.  Provide ventilation hood on top of grill and stove with filter located adjacent to intake/ exhaust openings. New Violation.	03/14/2019
21-244(a)	"NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted in a public place where smoking is prohibited  Post a 'NO SMOKING' sign or symbol at every entrance to establishment. New Violation.	03/13/2019

Person in Charge (Signature)

*Justina Hernandez*

Date: 03/13/2019

Sanitarian (Signature) Lateef Isiaka (LXI)

*Lateef Isiaka*

Date: 03/13/2019

Received By