



# 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 **REINA'S RESTAURANT (ESTABLISHMENT)**

Acct # **426905**

Address **12313 BELLAIRE BLVD L**

Zip **77072**

Owner **FLORES FOOD SERVICES, INC.**

Type Insp **Routine Inspection (001)**

Date  
**03/19/2019**

Arrival  
**01:15 PM**

Departure  
**02:35 PM**

Telephone  
**(281) 495-3928**

District  
**206**

Score  
**3.00**

Permit Expiration  
**09/30/2019**

Permit Type  
**F,G**

Certified Manager  
Karla Romero - 231678 - 10/02/2023

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cut Tomatoes / Refrigerator	35.00 ° F	Cut Onions / Refrigerator	36.00 ° F	Cut Lettuce / Refrigerator	34.00 ° F
Cheese / Refrigerator	35.00 ° F	Cream / Refrigerator	36.00 ° F	Rice / Hot-Hold Unit	148.00 ° F
Beans / Hot-Hold Unit	161.00 ° F	Chicken / Walk-In Cooler	34.00 ° F	Beef / Walk-In Cooler	38.00 ° F
Fish / Walk-In Cooler	39.00 ° F	Soup / Walk-In Cooler	39.00 ° F	Pork / Walk-In Cooler	39.00 ° F
Cheese / Walk-In Cooler	38.00 ° F	Beans / Walk-In Cooler	39.00 ° F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge of the food establishment / mobile food unit not in compliance in accordance with provisions of article II concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness / not ensuring that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food / not ensuring written procedures and plans are developed by the food establishment are maintained / implemented.</p> <p>Provide an employee health policy concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food and written procedures and plans are developed by the food establishment are maintained / implemented. New Violation.</p>	03/22/2019
20-21.02(a)(02)a	<p>General. Time without temperature control. Except as specified under subitem d of this item, when time without temperature control is used as the public health control for a working supply of time/temperature controlled for safety (TCS) food before cooking, or for ready to eat time/temperature controlled for safety (TCS) food that is displayed or held for service written procedures not prepared in advance, maintained in the food establishment / not made available to the regulatory authority upon request. These written procedures shall specify methods of compliance with subitems b[01]-[03] or c[01]-[05] of this item; and methods of compliance with section 20-21.03(b)(02) of this code for food that is prepared, cooked, and refrigerated before time is used as a public health control.</p> <p>Provide written procedures prepared in advance for foods (prepared / cooked / refrigerated) when time is used as a public health control. New Violation.</p>	03/19/2019

## COMMENTS

Person in Charge (Signature) Karla Romero

Date: 03/19/2019

Sanitarian (Signature) Raymond Caballero (RXC2)

Date: 03/19/2019



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<b>20-21.07(a)(03)</b>	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.  Provide written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. New Violation.	<b>03/26/2019</b>
<b>20-21.21(a)</b>	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.  Observed a single roach by prep-tables. Provide effective measures intended to eliminate the presence of (flies/ cockroaches/ other insects) on the premises. New Violation.	<b>03/19/2019</b>

Person in Charge (Signature) Karla Romero

KR

Date: 03/19/2019

Sanitarian (Signature) Raymond Caballero (RXC2)

RC

Date: 03/19/2019

Received By Karla Romero