



# 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 **RIOVERDE TAQUERIA Y RESTAURANT**  
**(ESTABLISHMENT)**

Acct # **983660**

Address **5502 TELEPHONE RD**

Zip **77087**

Owner **MARIA GARCIA**

Type Insp **Reinspection**  
**(002)**

Date  
**03/19/2019**

Arrival  
**02:20 PM**

Departure  
**04:30 PM**

Telephone  
**(713) 847-0101**

District  
**103**

Score  
**3.00**

Permit Expiration  
**11/05/2019**

Permit Type  
**F,G**

Certified Manager  
**Elvira Orozco - 191365 - 05/01/2019**

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cut tomatoes / Walk-In Cooler	43.00 ° F	ground beef / Walk-In Cooler	41.00 ° F	Eggs / Walk-In Cooler	41.00 ° F
ambient / walk in freezer	13.00 ° F	Soup / Hot-Hold Unit	152.00 ° F	Beef / Refrigerator	39.00 ° F
shrimp / Refrigerator	38.00 ° F	Deli Meat / Refrigerator	32.00 ° F	Beef / Hot-Hold Unit	145.00 ° F
beans / Refrigerator	156.00 ° F	Rice / Hot-Hold Unit	178.00 ° F	cut tomatoes / Cold-Hold Unit	39.00 ° F
cut lettuce / Cold-Hold Unit	40.00 ° F	Cheese / Refrigerator	41.00 ° F	Milk / Refrigerator	41.00 ° 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>Ensure 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 / ensuring written procedures and plans are developed by the food establishment are maintained / implemented. (document emailed by inspector) New Violation.</p>	03/26/2019
20-21.03(c)(01)	<p>Hot storage. Food temperature measuring device not available to check internal food temperatures of hot time/temperature controlled for safety (TCS) food for equipment not bearing thermometers.</p> <p>Provide a food temperature measuring device to check internal food temperatures in hot food facility (name) storing time/temperature controlled for safety (TCS) food. New Violation.</p>	03/20/2019
20-21.12(g)	<p>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.</p> <p>Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.</p>	03/20/2019

## COMMENTS

Person in Charge (Signature) Maria Garcia

Date: 03/19/2019

Sanitarian (Signature) Donelda Smith (dls1)

Date: 03/19/2019



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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. (men's and women's restroom) New Violation.	03/21/2019
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.  Observed multiple roaches isolated behind a wall in establishment. Control to eliminate the pesence of insects within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. (citation issued) New Violation.	03/19/2019
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.  Replace burned out lights bulbs in light panel in kitchen. New Violation.	03/21/2019
20-26(c)	Sanitation poster not conspicuously posted in area accessible to all employees / not conforming to all requirements.  Provide sanitation posters in kitchen of food establishment. New Violation.	03/26/2019
21-244(b)	Signs clearly stating that smoking is prohibited within not conspicuously posted at every entrance to a public place.  Post a 'NO SMOKING' sign or symbol at every entrance to establishment. New Violation.	03/26/2019

Person in Charge (Signature) Maria Garcia

Date: 03/19/2019

Sanitarian (Signature) Donelda Smith (dls1)

Date: 03/19/2019

Received By Maria Garcia