



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 EL NOVILLO (KITCHEN)**

Acct # **423969**

Address **609 HOGAN ST**

Zip **77009-8336**

Owner **JESSICA N PADRON**

Type Insp Reinspection
(002)

Date
03/20/2019

Arrival
08:50 AM

Departure
10:25 AM

Telephone
(281) 739-2484

District
301

Score
3.00

Permit Expiration
04/21/2020

Permit Type
F,G

Certified Manager
Catalina Juarez - 201879 - 06/17/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC / Cold-Hold Unit	41.00 ° F	RIF / Cold-Hold Unit	14.00 ° F	RIF2 / Cold-Hold Unit	2.00 ° F
Refried Beans / Hot-Hold Unit	150.00 ° F	Front RIC / Cold-Hold Unit	43.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor. Store food container 6 inches above floor surface. Observed bag of onions and box of potatoes on the floor. Corrected On-Site. New Violation.	COS
20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Refrigerated / ready to eat time/temperature controlled for safety (TCS) food/portion of time/temperature controlled for safety (TCS) food combined with additional ingredients / portions of food not retaining date marking of the earliest prepared / first-prepared ingredient. Provide date marks for prepared food held more than 24 hours or discard. Datemark food items in the RIC Corrected On-Site. New Violation.	COS
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Store item in a covered container. Observed refried beans uncovered in the Ric Corrected On-Site. New Violation.	COS
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Keep multi-use (equipment-RIC Door Gasket) maintained in good repair. New Violation.	03/25/2019
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. Provide effective measures intended to eliminate the presence of (german cockroaches) on the premises. Nymph stage German Cockroaches were observed under the griddle, stove, front bar, table, and front countertop. New Violation.	03/21/2019

COMMENTS

Continue pest control baiting for nymph stage german cockroaches. The installation of a few more pheromone traps is advised.

Person in Charge (Signature) Guadalupe Padron

Date: 03/20/2019

Sanitarian (Signature) Wilbert Robinson (WXR1)

Date: 03/20/2019