



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 JUANITA'S MEXICAN REST. (TOTAL ESTABLISHMENT)	Acct # 203235
	Address 2728 W TC JESTER	Zip 77018
	Owner JUANITA'S MEXICAN RESTAURANT	Type Insp Complaint (003)

Date 04/02/2019	Arrival 10:20 AM	Departure 12:50 PM	Telephone (713) 680-8011	District 304	Score 4.00
Permit Expiration 06/30/2019	Permit Type F,G	Certified Manager Rigoberto Rodriquez - 198991 - 01/09/2020			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC / Cold-Hold Unit	38.00 ° F	WIF / Cold-Hold Unit	23.00 ° F		

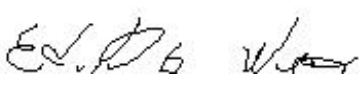
OBSERVATIONS AND CORRECTIVE ACTIONS


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". Provide date marks for prepared food held more than 24 hours or discard. Datemark food items in the RIC and WIC New Violation.	04/02/2019
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 pot of beans on the WIF New Violation.	04/02/2019
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. Sour cream and other food items in RIC and WIC New Violation.	04/02/2019
20-21.11(a)(07)	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. Clean nonfood-contact surfaces of equipment (Side of Stove, mold on the WIC fanguards, interior of ice machine compressor(Dead German Cockroaches) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.	04/04/2019

COMMENTS

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 4/2/19, 11:00 AM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 4/4/19 (not to exceed 10 days from today). 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.

Person in Charge (Signature) Rosie Rosales 	Date: 04/02/2019
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Sanitarian (Signature) Wilbert Robinson (WXR1) 	Date: 04/02/2019
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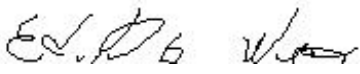


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20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Provide effective measures intended to eliminate the presence of (german cockroaches/ other insects) on the premises. German Cockroaches in all life stages were found: Shelf above the soda boxes, old cheesemaker, underside of clean container storage shelf, top of shelf legs in storage, Stove compartment, food prep tables, underside of oven table, legs of tortilla chip machine, underside of back bar counter New Violation.	04/04/2019
20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). Observed gap under the front door. New Violation.	04/05/2019
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean. Clean floors/floor coverings in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule. Observed mold and slime in the Bar drain New Violation.	04/04/2019
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. Post a 'NO SMOKING' sign or symbol inside establishment. New Violation.	04/04/2019

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Received By Rosie Rosales	
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