



# 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 MI PUEBLITO RESTAURANT (Total Establishment)	Acct # 992101
	Address 9425 RICHMOND AVE	Zip 77063
	Owner VELMART, INC.	Type Insp Routine Inspection (001)

Date 04/10/2019	Arrival 07:40 AM	Departure 09:40 AM	Telephone (713) 334-4594	District 207	Score 4.00
Permit Expiration 11/27/2019	Permit Type F,G	Certified Manager Diana Maria Marulanda - 209159 - 03/23/2021			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / True Cooler	40.00 ° F	Ambient / True Cooler #2	40.00 ° F	Ambient / Salsa Cooler	34.00 ° F
Ambient / Refrigerator	40.00 ° F	Ambient / Freezer	15.00 ° F	Ambient / Walk-In Freezer	20.00 ° F
Ambient / Walk-In Cooler	38.00 ° F	Tamales / Walk-In Cooler	43.00 ° F	Ambient / Prep Refrigerator	40.00 ° F
Black Beans / Prep Refrigerator	41.00 ° F	Mushrooms / Prep Refrigerator	41.00 ° F	Chicken & Potatoes / Prep Refrigerator	42.00 ° F
Ceviche / Prep Refrigerator	39.00 ° F	Chorizo / Reach-In Cooler	38.00 ° F	Pork Rinds / Reach-In Cooler	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(b)(08)b[01]	Special Requirements. Fish. Records, creation and retention. Except as specified in subsection (b)(08)a of this section and part [02] of this subitem, raw, raw-marinated, partially cooked, or marinated-partially cooked fish served / sold in ready to eat form, the person in charge failed to record the freezing temperature and time to which the fish were subjected / failed to retain and have accessible the records of the food establishment for 90 calendar days beyond the time of service or sale of the fish. If the fish are frozen by a supplier, a written agreement or statement from the supplier stipulating that the fish supplied are frozen to a temperature and for a time specified under section 20-21.03(b)(08) of this code, may substitute for the records specified under part [01] of this subitem.  OBSERVATION: ceviche served without proof of parasite destruction. CORRECTIVE ACTION: Maintain freezing records for 90 days for fish (TILAPIA) intended for consumption in raw / raw-marinated / partially cooked / marinated-partially cooked form. CEASE THE SELL AND SERVICE OF CEVICHE UNTIL PROPER FREEZING RECORDS ARE RETAINED. New Violation.	04/10/2019
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor.  OBSERVATION: food on floor in walk-in freezer. CORRECTIVE ACTION: Store food container 6 inches above floor surface. New Violation.	04/10/2019

### COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 04/24/19 (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) Diana Marulanda 	Date: 04/10/2019
Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1) 	Date: 04/10/2019



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<b>Date 04/10/2019</b>	<b>Arrival 07:40 AM</b>	<b>Departure 09:40 AM</b>	<b>Telephone (713) 334-4594</b>	<b>District 207</b>
<b>Permit Expiration 11/27/2019</b>	<b>Permit Type F,G</b>	<b>Certified Manager</b>		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.04(c)(05)	<p>Cooking time/temperature controlled for safety (TCS) foods. Permit holder failed to inform consumers of the significantly increased risk of consuming foods by way of a disclosure and reminder, as specified in items (06) and (07) of this subsection by using brochures / deli case or menu advisories / label statements / table tents / placards / other effective written means when animal food such as beef / eggs / fish / lamb / milk / pork / poultry / shellfish is served or sold raw / undercooked / without otherwise being processed to eliminate pathogens either in ready to eat form or as an ingredient in another ready to eat food (except as specified in items (03) and (08) of this subsection).</p> <p>OBSERVATION: items in menu offered undercooked or served raw. CORRECTIVE ACTION: Provide a consumer advisory using approved method for food (Ceviche, Calentado con carne o huevos, Bistec a caballo, Bandeja paisa, Bistec a la criolla, Bistec encebollado, Sobrarriga a la plancha o en salsa, Picada, Lomo de res asado o Mi pueblito, Churrasco con dos acompanamientos, Carne asada con dos acompanamientos) served / sold (raw / undercooked/ processed to eliminate pathogens) in a ready-to-eat form (name). Repeat Violation.</p>	04/10/2019
20-21.10(a)	<p>Materials; general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and adjusted in accordance with manufacturers' specifications.</p> <p>OBSERVATION: gaskets on server true cooler and prep refrigerator in need of repair. CORRECTIVE ACTION: Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.</p>	04/24/2019
20-21.17(a)	<p>General. Plumbing not sized / installed / maintained according to applicable laws.</p> <p>OBSERVATION: clogged hand-washing sink on cook line. CORRECTIVE ACTION: Properly maintain plumbing. New Violation.</p>	04/13/2019
20-21.19(c)	<p>Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</p> <p>OBSERVATION: no paper towels at hand-washing sink near 3-compartment prep sink. CORRECTIVE ACTION: Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. Corrected On-Site. New Violation.</p>	COS
20-21.21(a)	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>OBSERVATION: fruit flies in Bar and kitchen. CORRECTIVE ACTION: Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.</p>	04/10/2019

<b>Person in Charge (Signature)</b> Diana Marulanda 	<b>Date:</b> 04/10/2019
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<b>Sanitarian (Signature)</b> Vakeshia Taylor-Weathers (VLT1) 	<b>Date:</b> 04/10/2019
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<b>Received By</b> Diana Marulanda	
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