



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 POLLO BRAVO RESTAURANT (ESTABLISHMENT)	Acct # 427614
	Address 10085 LONG POINT	Zip 77055
	Owner POLLO BRAVO RESTAURANT INC	Type Insp Routine Inspection (001)

Date 04/17/2019	Arrival 03:50 PM	Departure 05:30 PM	Telephone	District 302	Score 3.00
Permit Expiration 02/09/2020	Permit Type F,G	Certified Manager Rita Gil - 207727 - 01/26/2021			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Dogs / Cold-Hold Unit	39.00 ° F	Chicken / Walk-In Cooler	39.00 ° F	Rice / Walk-In Cooler	39.00 ° F
Plantains / Cold-Hold Unit	39.00 ° F	Beans / Hot-Hold Unit	155.00 ° F	Chicken / Hot-Hold Unit	154.00 ° F
Rice / Hot-Hold Unit	165.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	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. Provide employee health reporting policy documentation. New Violation.	04/17/2019
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. Observed unlabeled bulk container of sugar. Provide label / common name to identify container of bulk food (sugar) removed from original container. Provide discard date on containers of food required to be date marked. New Violation.	04/17/2019
20-21.07(a)(03)	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events. Provide written 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. Corrected On-Site. New Violation.	COS

COMMENTS

Person in Charge (Signature) Rita Gil 	Date: 04/17/2019
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Sanitarian (Signature) Abeid Fells (AMF1) 	Date: 04/17/2019
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20-21.08(f)	<p>Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed.</p> <p>Provide and wear an effective hair restraint that covers body hair while handling food / utensils to prevent contamination. 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>Observed roaches in crevice of door hinge of prep cooler. Take effective measures to eliminate the presence of roaches. Repeat Violation.</p>	04/17/2019
20-26(c)	<p>Sanitation poster not conspicuously posted in area accessible to all employees / not conforming to all requirements.</p> <p>Provide sanitation posters in kitchen of food establishment. New Violation.</p>	04/17/2019

Person in Charge (Signature) <i>Rita Gil</i> Rita Gil	Date: 04/17/2019
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Sanitarian (Signature) <i>Abeid Fells</i> Abeid Fells (AMF1)	Date: 04/17/2019
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Received By Rita Gil
