



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 **CHACHO'S #6 (TOTAL ESTABLISHMENT)**

Acct # **412772**

Address **2700 SOUTH LOOP WEST**

Zip **77054**

Owner **CHACHOS SOUTH LOOP 610, LLC**

Type Insp Reinspection
(002)

Date
05/30/2019

Arrival
09:20 AM

Departure
11:40 AM

Telephone
(832) 778-0500

District
105

Score
4.00

Permit Expiration
04/14/2020

Permit Type
F,G

Certified Manager
Harold E Robertson - 227682 - 05/28/2023

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Prep Area	118.00 ° F	Beef / Cold-Hold Unit	41.00 ° F	Chicken / Cold-Hold Unit	41.00 ° F
eggs / Hot-Hold Unit	155.00 ° F	beans / Hot-Hold Unit	152.00 ° F	Chicken / Walk-In Cooler	38.00 ° F
Beef / Walk-In Cooler	35.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority. Observed a container with chicken inside the microwave at 118°F. Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. New Violation.	05/30/2019
20-21.03(a)(05)	General. Packaged / unpackaged food stored in contact with water / un-drained ice. Removed unpackaged chicken from contact with (water / un-drained ice) or drain the water. New Violation.	05/30/2019
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Observed flour container uncovered in the food prep area, below cold holding unit. Cover container to prevent contamination. New Violation.	05/30/2019
20-21.11(a)(02)	Cleaning frequency. Kitchenware and food-contact surfaces of equipment not washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred. Observed old grease/food debris accumulation on cooking equipment surfaces(pictures attached). Wash, rinse and sanitize kitchenware after interruption of operations. New Violation.	05/30/2019
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 gnats in salsa bar/dish washing and storage area. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.	05/30/2019

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 6/10/19 (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) Harold E Robertson

Date: 05/30/2019

Sanitarian (Signature) Jose Caraballo (JOC1)

Date: 05/30/2019



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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. Observed old food debris under cooking equipment in food prep area. 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. New Violation.	05/30/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed ceiling in in food prep area leaking water. Maintain (wall / ceiling) in (good repair/ clean). New Violation.	05/30/2019
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	05/30/2019

Person in Charge (Signature) Harold E Robertson

Date: 05/30/2019

Sanitarian (Signature) Jose Caraballo (JOC1)

Date: 05/30/2019

Received By Harold E Robertson