



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 **PANADERIA Y PASTELERIA ANAMORO**
(ESTABLISHMENT)

Acct # **219342**

Address **11138 AIRLINE**

Zip **77035**

Owner **S.E. MARQUINA**

Type Insp **Routine Inspection**
(001)

Date
07/03/2019

Arrival
07:25 AM

Departure
09:20 AM

Telephone
(281) 445-8885

District
305

Score
5.00

Permit Expiration
07/01/2020

Permit Type
F,G

Certified Manager
Elsa Medrano - 204711 - 07/23/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Refrigerator	35.00 ° F	Ambient / Walk-In Cooler	39.00 ° F	Beef / Walk-In Cooler	39.00 ° F
Milk / Refrigerator	41.00 ° F	Ambient / Refrigerator	40.00 ° F	Ambient / Refrigerator	37.00 ° F
Eggs / Hot-Hold Unit	148.00 ° F	Hotdog / Hot-Hold Unit	153.00 ° F	Beef / Hot-Hold Unit	140.00 ° 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. NO EMPLOYEE HEALTH POLICY (EMPLOYEE ILLNESS REPORTING OF 'BIG 6 ILLNESSES') AT TIME OF INSPECTION. PROVIDED PAPERWORK AT TIME OF INSPECTION. (PROVIDED HARDCOPY AT TIME OF INSPECTION) Repeat Violation.	07/03/2019
20-20(c)	Inspections; reports. Previous inspection report not posted on an inside wall of the establishment. Post the most recent inspection report on an inside wall of the establishment. Repeat Violation.	07/03/2019
20-21.01(a)	General. Food not obtained from sources that comply with all laws relating to food and food labeling as defined in TFER 228.78 and 228.79. OBSERVATION: BAGGED FOOD (FRIED RING AND HONEY) ON CUSTOMER SELF SERVICE WITHOUT LABELS. CORRECTIVE ACTION NEEDED: PROVIDE LABELS FOR BAGS IF DISPLAYED FOR CUSTOMER SELF-SERVICE OR PLACE BAGS BEHIND COUNTER AND OUT OF CUSTOMER SELF-SERVICE. New Violation.	07/03/2019

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (COLD-HOLD UNIT) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 07/03/2019 @8:00AM

Product or item quarantined: COLD-HOLD UNIT (TAQUERIA)

Section # of food ordinance in violation: 20-21.10(A)

Reason for quarantine: COLD-HOLD UNIT AMBIENT AIR IS AT 50°F OR LESS.

Record applicable data: REPAIR COOLER TO MAINTAIN 41°F OR BELOW. DO NOT USE UNIT UNTIL A HEALTH OFFICER HAS LIFTED QUARANTINE.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 07/24/2019. 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) Elsa Medrano

Date: 07/03/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

EMC

Date: 07/03/2019



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20-21.03(b)(09)	<p>Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage.</p> <p>OBSERVATION: COLD-HOLD UNIT IN TAQUERIA AMBIENT TEMP AT 50°F, FOOD AT 50°F.</p> <p>CORRECTIVE ACTION NEEDED: OPERATOR STATES THAT TCS FOOD HAS BEEN IN UNIT FOR LESS THAN 4 HOURS. OPERATOR MOVED FOOD CONTAINERS ONTO ICE BATH OR IN A WORKING COOLER. Corrected On-Site. New Violation.</p>	COS
20-21.04(j)	<p>Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (05°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order.</p> <p>OBSERVATION: BUCKET OF RAW CHICKEN ON THE GROUND THAWING IN AMBIENT AIR.</p> <p>CORRECTIVE ACTION NEEDED: DO NOT PLACE FOOD ON THE GROUND AND: 1.) Food shall be thawed in a refrigeration unit not exceeding 41°F (05°C).</p> <p>2.) Completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C).</p> <p>3.) In a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven</p> <p>4.) As part of the conventional cooking process.</p> <p>5.) Using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order. Corrected On-Site. New Violation.</p>	COS
20-21.07(a)(03)	<p>General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.</p> <p>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. (PROVIDED HARDCOPY AT TIME OF INSPECTION) Repeat Violation.</p>	07/03/2019
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

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20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. OBSERVATION: COLD-HOLD UNIT IN TAQUERIA NOT WORKING PROPERLY. AMBIENT TEMP @50°F. CORRECTIVE ACTION NEEDED: REPAIR COOLER TO MAINTAIN 41°F OR BELOW. DO NOT USE EQUIPMENT UNTIL QUARANTINE IS LIFTED BY HEALTH OFFICER. New Violation.	07/03/2019
20-21.10(a)(05)	Materials; general. Single-service and single-use articles. Single-service articles / single-use articles reused. OBSERVATION: EMPLOYEE WASHING HANDS WITH GLOVES ON IN THE 3 COMPARTMENT SINK. CORRECTIVE ACTION NEEDED: EMPLOYEES SHALL NOT WASH THEIR GLOVES IN ATTEMPT TO REUSE THEM. DISCONTINUE WASHING HANDS IN THE 3 COMPARTMENT SINK. Corrected On-Site. New Violation.	COS
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. ESTABLISHMENT FAILS TO EFFECTIVE ELIMINATE RODENT PROBLEM THAT STILL EXISTS FROM LAST INSPECTION. PROOF OF PROFESSIONAL PEST CONTROL COMPANY VISIT ON 05/24/2019. OBSERVED RODENT DROPPINGS, 2 DEAD RODENTS IN A STICKY TRAP IN THE DRY PANTRY AREA. CITATION ISSUED FOR NOT EFFECTIVE ELIMINATING PESTS. ESTABLISHMENT MUST FIND ENTRY POINT(S) WHERE RODENTS ARE ENTERING THE ESTABLISHMENT. PEST CONTROL NEEDS TO BE CALLED TO CONTINUE TREATMENT TO EFFECTIVELY ELIMINATE THE PEST(S). REPEAT VIOLATION SHALL RESULT IN A CLOSURE. New Violation.	07/03/2019

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