



# 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 **PANCHO'S MEXICAN BUFFET**  
**(ESTABLISHMENT)**

Acct # **406949**

Address **5442 NORTH FWY**

Zip **77076**

Owner **TAQUITO ENTERPRISES LLC**

Type Insp **Complaint**  
**(003)**

Date  
**07/02/2019**

Arrival  
**01:55 PM**

Departure  
**03:40 PM**

Telephone  
**(713) 697-2713**

District  
**305**

Score  
**5.00**

Permit Expiration  
**03/09/2020**

Permit Type  
**F,D,G**

Certified Manager  
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## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Walk-In Cooler	43.00 ° F	Beef / Walk-In Cooler	40.00 ° F	Rice / Walk-In Cooler	41.00 ° F
Ambient / Hot-Hold Unit	136.00 ° F	Ambient / Refrigerator	43.00 ° F	Ambient / Refrigerator	42.00 ° F
Chicken / Hot-Hold Unit	141.00 ° F	Rice / Hot-Hold Unit	140.00 ° F	Enchiladas / Hot-Hold Unit	135.00 ° F
Beef / Hot-Hold Unit	135.00 ° F	Pasta / Cold-Hold Unit	40.00 ° F	Cheese / Hot-Hold Unit	138.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-19(b)</b>	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II.  Food service / food processing establishment not in compliance with Article II, Food Ordinance. (5+ LIVE ROACHES IN THE KITCHEN) New Violation.	<b>07/02/2019</b>
<b>20-21.01(a)</b>	General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment.  OBSERVATION: PAPAYAS WITH LARGE AMOUNT FUZZY, MOLD-LIKE SUBSTANCE. HELD IN PANTRY STORAGE.  CORRECTIVE ACTION NEEDED: OPERATOR VOLUNTARILY DISCARDED PAPAYAS. Corrected On-Site. New Violation.	<b>COS</b>
<b>20-21.11(a)(07)</b>	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.  OBSERVATION: WALLS/FLOORS/EQUIPMENT WITH FOOD/OTHER DEBRIS THROUGHOUT KITCHEN.  CORRECTIVE ACTION NEEDED: WASH, RINSE AND SANITIZE WALLS/FLOORS/EQUIPMENT TO ENSURE CLEANLINESS. Repeat Violation.	<b>07/02/2019</b>
<b>20-21.19(c)</b>	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.  Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. @WOMEN'S RESTROOM. New Violation.	<b>07/02/2019</b>

## COMMENTS

**FOOD SERVICE MANAGER REQUIRED**— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 or go to [www.houstonconsumer.org](http://www.houstonconsumer.org) for more information or to schedule an appointment for the Food Service Manager's Certification class.

**FOOD CONDEMNATION**--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: ~10LBS PAPAYAS

Total weight (in pounds) condemned: ~10LBS

Reason for condemnation: FUZZY, MOLD-LIKE SUBSTANCE ON THE PAPAYAS

Date and Time of condemnation: 07/02/2019 @3:00PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: DUMPSTER

Voluntarily destroyed by: HERMAN YOUNG

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: 07/02/2019 @3:00PM (COCKROACH INFESTATION)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 07/04/2019. 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.

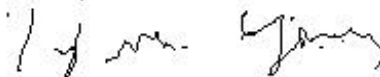
Complaint ID: 911802

Claim: "MOLD ON THE JELLO, CUSTOMER TOLD THE MANAGER IT WAS MOLD,AND HE SAID IT WASN'T AN ATE JELLO TO PROVE IT WASN'T MOLD."

Findings:  
-Unsubstantiated/resolved.  
-No mold found on Jello.

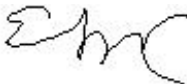
Complainant called and notified of findings.

Person in Charge (Signature) HERMAN YOUNG



Date: 07/02/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)



Date: 07/02/2019



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## OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.21(a)(02)	<p>Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by routinely inspecting the premises for the evidence of pests.</p> <p>OBSERVATION: 5+ LIVE ROACHES WITH DIFFERENT LIFE CYCLES (2 ADULTS AND 3 NYMPH) IN KITCHEN NEAR PANTRY. OPERATOR SHOWED PROOF OF PEST CONTROL VISIT ON JUNE 15TH 2019.</p> <p>CORRECTIVE ACTION NEEDED: CEASE OPERATIONS IMMEDIATELY. PEST CONTROL MUST BE CALLED TO FIND THE SOURCE OF COCKROACHES TO FIND HABORAGE. ENSURE TO RETAIN THE RECEIPT FROM PEST CONTROL. CLEAN ALL EQUIPMENT/FLOORS/WALLS THROUGHOUT THE KITCHEN. SEAL ANY HOLES/GAPS IN THE WALL WHERE COCKROACHES COULD POTENTIALLY HARBOR. DO NOT REOPEN TO RESUME OPERATIONS UNTIL APPROVAL FROM CITY OF HOUSTON HEALTH OFFICIAL. New Violation.</p>	07/04/2019
20-53(a)	<p>Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department.</p> <p>NO FOOD SERVICE MANAGER ON DUTY AT TIME OF INSPECTION. ENSURE TO RECIPROCATATE THE FOOD SERVICE MANAGER CERTIFICATE TO A CITY OF HOUSTON ISSUED CERTIFICATE (GO TO 8000 N. STADIUM DRIVE HOUSTON TEXAS 77054 WITH A PHOTO ID AND \$40.85 FEE WILL BE APPLIED.)</p> <p>***REPEAT VIOLATION SHALL RESULT IN A CITATION.***</p> <p>CALL 832-393-5100 FOR MORE INFORMATION OR VISIT OUR WEBSITE:  <a href="http://www.houstontx.gov/health/Food/food_manager_certification_class.html">http://www.houstontx.gov/health/Food/food_manager_certification_class.html</a> New Violation.</p>	07/02/2019

Person in Charge (Signature) HERMAN YOUNG

Date: 07/02/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

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Received By HERMAN YOUNG