



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 **COCINA LATINA BUFFET DE PUPUSAS**
(ESTABLISHMENT)

Acct # **429384**

Address **6451 HILLCROFT ST**

Zip **77081**

Owner **OMAR MORALES & GILMA MEJIA MORALES**

Type Insp **Routine Inspection**
(001)

Date
07/08/2019

Arrival
01:05 PM

Departure
03:00 PM

Telephone
(346) 980-7679

District
201

Score
5.00

Permit Expiration
04/14/2020

Permit Type
F,G

Certified Manager
Nora Mejia - 202568 - 07/08/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tamales / Hot-Hold Unit	158.00 ° F	Soup / Hot-Hold Unit	155.00 ° F	Salsa / Hot-Hold Unit	154.00 ° F
Sauce / Hot-Hold Unit	158.00 ° F	Pupusa / Hot-Hold Unit	140.00 ° F	Beef / Refrigerator	39.00 ° F
Pork / Refrigerator	38.00 ° F	Cheese / Refrigerator	38.00 ° F	Beef / Refrigerator	37.00 ° F
Chicken / Refrigerator	38.00 ° F	Yuca / Refrigerator	39.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(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. (Roach Infestation) New Violation.	07/08/2019
20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Observed cooked product without date marking. Provide date marks for prepared food held more than 24 hours or discard. New Violation.	07/09/2019
20-21.04(c)(06)	Cooking time/temperature controlled for safety (TCS) foods. Consumer advisory (disclosure). When animal food such as beef / eggs / fish / lamb / milk / pork / poultry / shellfish are 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) not including a description of the animal-derived foods, such as "oysters on the half shell (raw oysters)", "raw-egg Caesar salad", and "hamburgers (can be cooked to order) / Identification of the animal-derived foods in a menu or other listing by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Provide disclosure including required information for undercooked or raw product served for consumption. New Violation.	07/08/2019

COMMENTS

-Establishment ceased due to roach infestation.

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: 7/8/2019, 1:30PM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 7/18/2019 (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.

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 to register or for more information.

Person in Charge (Signature)  Nora Mejia

Date: 07/08/2019

Sanitarian (Signature)  Raymond Caballero (RXC2)

Date: 07/08/2019



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20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use. Discontinue the use of carboard as shelving liner. Multi-use (equipment / utensils) shall designed / constructed / repaired with: safe materials, including finishing materials / non-corrosion resistant /nonabsorbent / smooth / easily cleanable / durable under conditions of normal use. New Violation.	07/08/2019
20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws. Observed plumbing leaking underneath three compartment sink. Repair/Replace plumbing to be free from leakage. New Violation.	07/12/2019
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 roach activity underneath cardboard liner on prep-table, by microwave, by three compartment sink, and by hand sink. Provide effective measures intended to eliminate the presence of (flies/ cockroaches/ other insects) on the premises. (Establishment ceased). New Violation.	07/08/2019
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 standing water behind cook line. 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.	07/09/2019
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Make light fixtures attached to (ceilings) maintained in good repair. Replace burnt out light bulbs in back dry storage area. New Violation.	07/12/2019
20-36(a)	Operating a food service establishment without posting the valid Food Dealer's Permit in public view. Post the valid Food Dealer's Permit in public view. New Violation.	07/08/2019

Person in Charge (Signature)  Nora Mejia

Date: 07/08/2019

Sanitarian (Signature)  Raymond Caballero (RXC2)

Date: 07/08/2019

Received By Nora Mejia