



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 **LA CAZUELA COLOMBIAN RESTAURANT (ESTABLISHMENT)**

Acct # **433495**

Address **9544 RICHMOND AVE B-1**

Zip **77063**

Owner **LA CAZUELA INC.**

Type Insp **Reinspection (002)**

Date
07/12/2019

Arrival
12:15 PM

Departure
02:25 PM

Telephone
(713) 789-7312

District
207

Score
4.00

Permit Expiration
07/31/2020

Permit Type
F,G

Certified Manager
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Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|----------------------|-----------|----------------------|-----------|---------------|------|
| Beans / Refrigerator | 43.00 ° F | Beans / Refrigerator | 39.00 ° F | | |
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OBSERVATIONS AND CORRECTIVE ACTIONS

| Code | Items in violation to be corrected by the dates indicated or immediately. | Correct By |
|--------------------|--|-------------------|
| 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>Observed employee handling food without a hair restraint. CORRECTIVE ACTION: 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 |
| 20-21.10(a) | <p>Materials; general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and adjusted in accordance with manufacturers' specifications.</p> <p>Observed top gasket on refrigerator left door not in good repair. CORRECTIVE ACTION: Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. Repeat Violation.</p> | 07/12/2019 |
| 20-21.12(g) | <p>Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used.</p> <p>Observed no test strips on site to measure sanitizer solution. CORRECTIVE ACTION: Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. Repeat Violation.</p> | 07/12/2019 |

COMMENTS

Observed grease trap located under prep table near 3-compartment sink.

Spoke with Landlords daughter Helen Vo in reference to dumpster and rodents in plaza. Ms. Vo informed me that the plaza is currently in a law suit with current dumpster company. I requested Ms. Vo to send me documentation pertaining to how often the dumpster is dumped.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 07/26/19 (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) Fanny H. Pena

Date: 07/12/2019

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)

Date: 07/12/2019



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| 20-21.19(c) | 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. Observed no paper towels at hand-washing sink in kitchen. CORRECTIVE ACTION: Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. 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. Observed rodent droppings on shelving storing paper goods. CORRECTIVE ACTION: Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. Repeat Violation. | 07/12/2019 |
| 20-26(c) | Sanitation poster not conspicuously posted in area accessible to all employees / not conforming to all requirements. Observed no sanitation poster posted in kitchen. CORRECTIVE ACTION: Provide sanitation posters in kitchen of food establishment. Repeat Violation. | 07/12/2019 |
| 20-53(b) | Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification issued by the department. Observed no person on duty with a food service manager on duty. CORRECTIVE ACTION: Obtain a Food Service Manager's Certification issued by the department. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation. | 07/12/2019 |

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Date: 07/12/2019

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Received By Fanny H. Pena