



# 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 **LAS TUNAS RESTAURANT**  
**(ESTABLISHMENT)**

Acct # **432050**

Address **7403 IRVINGTON**

Zip **77022**

Owner **SANTOS BENITEZ**

Type Insp **Reinspection**  
**(002)**

Date  
**07/16/2019**

Arrival  
**12:00 PM**

Departure  
**01:15 PM**

Telephone  
**(281) 501-9965**

District  
**305**

Score  
**5.00**

Permit Expiration  
**12/07/2019**

Permit Type  
**F,G**

Certified Manager  
**Santos Benitez - 224140 - 12/04/2020**

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Walk-In Cooler	38.00 ° F	Chicken / Walk-In Cooler	37.00 ° F	Ambient / Refrigerator	44.00 ° 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. (observed 5+ live cockroaches) New Violation.	<b>07/16/2019</b>
<b>20-20(c)</b>	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.	<b>07/16/2019</b>
<b>20-21.02(c)(04)b</b>	Contamination by employees' hands. Documentation not maintained at the food establishment when food employees not serving a highly susceptible population are contacting ready to eat foods with bare hands are utilizing two or more of the following control measures to provide additional safeguards against hazards associated with bare hand contact: Double hand washing; Use of nail brushes; Use of a hand sanitizer after hand washing as specified under section 20-21.08(d) of this code; Incentive program that assists or encourages food employees not to work when they are ill, such as paid sick leave; or Other control measures approved by the health officer.  OBSERVED FOOD SERVICE MANAGER USING BARE HAND CONTACT ON READY-TO-EAT PUPUSAS FOR CUSTOMER. OPERATOR DISCARDED PUPUSAS. ALWAYS USE GLOVES OR A UTENSIL TO HANDLE FOODS THAT ARE READY-TO-EAT. Corrected On-Site. New Violation.	<b>COS</b>

## COMMENTS

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: 07/16/2019 @1:00PM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 07/17/2019. 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) Santos Benitez

Date: 07/16/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

Date: 07/16/2019



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## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.11(c)(03)	Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses.  Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. New Violation.	07/16/2019
20-21.12(e)(02)	Manual sanitizing. Food-contact surfaces of all equipment and utensils not sanitized by immersion in a chlorine solution in a manner that complies with one of the following: 25 ppm at a minimum temperature of 120oF for 10 seconds when pH is 0PPM CHLORINE CONCENTRATION IN SANTIZIING BUCKET. ALWAYS PROVIDE AT BETWEEN 50PPM-100PPM CONCENTRATION. Corrected On-Site. Repeat 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 5+ LIVE COCKROACHES IN THE FREEZER/PANRY AREA. NO PEST CONTROL SERVICE PROVIDED.  CORRECTIVE ACTION NEEDED: IMMEDIATELY CEASE OPERATIONS. PEST CONTROL MUST BE CALLED IMMEDIATELY. PLEASE RETAIN THE RECEIPT FOR INSPECTOR TO VIEW. PLEASE CLEAN THE ENTIRE KITCHEN AND FILL ANY GAPS, CREVICES OR HOLES IN THE WALL THAT MAY BE A HARBORAGE FOR COCKROACHES. New Violation.	07/16/2019

Person in Charge (Signature) Santos Benitez

Date: 07/16/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

Date: 07/16/2019

Received By Santos Benitez