



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 **TAQUERIA LA JALICIENSE (ESTABLISHMENT)**

Acct # **423953**

Address **6503 AIRLINE DR A**

Zip **77076**

Owner **RAMIREZ & LOPEZ INC.**

Type Insp **Complaint (003)**

Date
07/21/2019

Arrival
07:25 AM

Departure
09:15 AM

Telephone
(713) 742-0177

District
305

Score
5.00

Permit Expiration
07/22/2020

Permit Type
F,G

Certified Manager
Lourdes Bonilla - 228298 - 05/23/2023

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Walk-In Cooler	43.00 ° F	Sliced tomatoes / Walk-In Cooler	41.00 ° F	Rice / Walk-In Cooler	41.00 ° F
Sliced tomatoes / Cold-Hold Unit	60.00 ° F	Ambient / Cold-Hold Unit	49.00 ° F	Beef / Cold-Hold Unit	52.00 ° F
Soup / Hot-Hold Unit	140.00 ° F	Ambient / Refrigerator	36.00 ° 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. (OBSERVED 5+ LIVE COCKROACHES) New Violation.	07/21/2019
20-20(c)	Inspections; reports. Previous inspection report not posted on an inside wall of the establishment. PRINT OUT AND Post the most recent inspection report on an inside wall of the establishment. Repeat Violation.	07/21/2019
20-21.03(b)(09)	Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage. OBSERVATION: TCS FOOD ITEMS IN THE COLD-HOLD UNIT (SAUSAGE, RAW CHICKEN, SLICED TOMATOES, ETC) NOT MAINTAINED AT 41°F OR BELOW. CORRECTIVE ACTION NEEDED: FOOD DISCARDED THAT HAS BEEN IN UNIT SINCE YESTERDAY PER OPERATOR. OTHER FOODS PLACED IN THE WALK-IN COOLER. Corrected On-Site. New Violation.	COS
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor. OBSERVED BUCKET OF POTATOES, CONTAINER OF FOOD AND SINGLE SERVICE ARTICLES ON THE FLOOR. ALL FOOD CONTAINERS, BUCKETS, AND SINGLE SERVICE ARTICLES SHALL BE AT LEAST 6 INCHES OFF THE FLOOR AT ALL TIMES. New Violation.	07/21/2019

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: 07/21/2019 @8:30am

Product or item quarantined: cold-hold unit (near cookline)

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

Reason for quarantine: Cold-hold unit is not maintained at 41*f or below.

Record applicable data: repair cold-hold unit to maintain 41*f or below.

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

Items condemned:

- Sausage
- Shrimp
- green beans (in water & sliced)
- Pork
- Beef/beef patties
- Raw chicken

- Cheese
- Sliced tomatoes
- Pico de gallo
- Bulk bin of flour

Total weight (in pounds) condemned: ~50lbs

Reason for condemnation: TCS FOODS NOT HELD AT 41°F OR BELOW IN COLD-HOLD UNIT SINCE YESTERDAY. LIVE COCKROACH FOUND IN THE BULK BIN OF FLOUR.

Date and Time of condemnation: 07/21/2019 @8:00AM

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

Voluntarily destroyed by: EMPLOYEES

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: 07/21/2019 @8:00AM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 07/23/2019. 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: 911912

Claim: "They served us picÃ³ de Gallo that smelled spoiled and the coloring of the food seemed really off to the point where it wasn't pleasant. Some food items were raw and cold, and there was an unpleasant after taste on the meal I had, which was the quesadillas. Asked to speak to a manager, no manager present to provide complaint details and waitress refused to give name of the owner and phone number to which we could contact the manager."

Findings:

- Did not observe "spoiled" pico de gallo.
- Cold-hold unit is not working properly, equipment is quarantined until repaired and food was discarded.

TRANSLATOR: LUCIANO 257819

Person in Charge (Signature) Lourdes Bonilla



Date: 07/21/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)



Date: 07/21/2019



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20-21.04(c)(07)	<p>Cooking time/temperature controlled for safety (TCS) foods. Consumer advisory (reminder). 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 an asterisking of the animal-derived foods that require disclosure in a menu or other listing to a footnote that states written information regarding the safety of these items is available upon request / consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk for foodborne illness / consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk for foodborne illness, especially if certain medical conditions are present.</p> <p>OBSERVATION: ORANGE JUICE (SQUEEZED AT ESTABLISHMENT) AND "SUNNYSIDE" UP EGGS ON MENU WITHOUT REMINDER OF UNDERCOOKED/UNPASTEURIZED FOODS New Violation.</p>	07/21/2019
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
20-21.10(f)	<p>Temperature and pressure measuring devices. Indicating thermometers required for immersion into food or cooking media shall be of metal stem-type construction, numerically scaled, and accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use if scaled only in Fahrenheit.</p> <p>Provide numerically scaled metal stem indicating thermometer accurate to $\pm 2^{\circ}\text{F}$ when scaled in Fahrenheit only. (TO TEST INTERNAL TEMP OF FOOD) New Violation.</p>	07/21/2019
20-21.10(a)	<p>Materials; general. All equipment and utensils not maintained in good repair.</p> <p>OBSERVATION: BROKEN GASKET ON COLD-HOLD UNIT THAT IS NOT MAINTAINING TCS FOODS AT 41°F OR BELOW.</p> <p>CORRECTIVE ACTION NEEDED: REPAIR COOLER AND GASKET TO MAINTAIN 41°F OR BELOW. DO NOT USE COOLER UNTIL COH HEALTH OFFICER HAS LIFTED QUARANTINE. USAGE UNDER QUARANTINE SHALL RESULT IN A CITATION. New Violation.</p>	07/23/2019
20-21.11(c)(03)	<p>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.</p> <p>OBSERVED WET CLOTHS ON FOOD PREP TABLES AND UNDER CUTTING BOARDS. DISCONTINUE THE USE OF WET CLOTHS UNDER CUTTING BOARDS AND ALWAYS PLACE WET CLOTHS IN SANITIZING BUCKET (50-100PPM CHLORINE) IN BETWEEN EACH USE. New Violation.</p>	07/21/2019
20-21.11(a)(07)	<p>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.</p> <p>PLEASE CLEAN ALL THE FLOORS, WALLS, AND EQUIPMENT TO RID OF FOOD PARTICLES AND GREASE BUILUP. New Violation.</p>	07/21/2019

Person in Charge (Signature) Lourdes Bonilla

Date: 07/21/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

Date: 07/21/2019



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20-21.21(a)	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>OBSERVATION: 5+LIVE COCKROACHES IN THE DRY GOODS AREA (INSIDE BULK FLOUR BIN) AND NEAR THE BURNERS/FRYERS/GRILL AREA. OPERATOR PROVIDED PROOF OF PEST CONTROL TREATMENT ON JULY 2ND 2019. HARBORAGE IN WOOD IN PANTRY AREA. ADULTS AND NYMPHS IN BURNER/FRYERS/GRILL IN THE WALL.</p> <p>CORRECTIVE ACTION NEEDED: PROVIDE A PROFESSIONAL PEST CONTROL IMMEDIATELY AND KEEP THE RECEIPT FOR INSPECTOR TO VIEW. SEAL/CLOSE ALL GAPS IN ESTABLISHMENT WHERE COCKROACHES MAY BE HARBORING. CLEAN ALL EQUIPMENT AND FLOORS TO RID OF FOOD PARTICLES AND GREASE. New Violation.</p>	07/21/2019

Person in Charge (Signature) *Loures Bonilla*
Loures Bonilla

Date: 07/21/2019

Sanitarian (Signature) *EMC*
Elizabeth Cliburn (EMC1)

Date: 07/21/2019

Received By *Loures Bonilla*