



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 3 ESTADOS (ESTABLISHMENT)	Acct # 223498
	Address 936 E TIDWELL	Zip 77022
	Owner FLORIBERTO GOMEZ GOMEZ	Type Insp Routine Inspection (001)

Date 11/24/2019	Arrival 01:30 PM	Departure 02:40 PM	Telephone (713) 699-1799	District 305	Score 5.00
Permit Expiration 06/23/2020	Permit Type F,G	Certified Manager Reyna Gomez - 229779 - 08/26/2023			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Refrigerator	41.00 ° F	Ambient / Refrigerator	40.00 ° F	Pork / Refrigerator	41.00 ° F
Shrimp / Refrigerator	40.00 ° F	Ambient / Refrigerator	37.00 ° F	Ambient / Refrigerator	34.00 ° F
Ambient / Refrigerator	37.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II.</p> <p>Food service / food processing establishment not in compliance with Article II, Food Ordinance. (COCKROACH INFESTATION) New Violation.</p>	11/24/2019
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
20-21.11(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>Observed pest droppings and old food residue on the floors and walls of the kitchen. Ensure to wash, rinse and sanitize all surfaces to eliminate the harborage conditions of pests. New Violation.</p>	11/24/2019

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Ice machine) 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: 11/24/2019 @2pm

Product or item quarantined: ice machine

Section # of food ordinance in violation: 20-21.15(f)

Reason for quarantine: ice machine has pink slimy residue near the chute.

Record applicable data: DO NOT USE ICE MACHINE UNTIL ALL OF THE ICE IS DRAINED IN THE 3 COMP SINK AND THOROUGHLY CLEANED. ice machine is quarantined until City of Houston health officer lifts quarantine.

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: 11/24/2019 @2:00pm

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 11/26/2019 (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.

Person in Charge (Signature) Reyna Gomez

REYN GOMEZ

Date: 11/24/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

EMC

Date: 11/24/2019

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Establishment **TAQUERIA 3 ESTADOS (ESTABLISHMENT)**

Acct # **223498**

Address **936 E TIDWELL**

Zip **77022**

Owner **FLORIBERTO GOMEZ GOMEZ**

Type Insp **Routine Inspection (001)**

Date
11/24/2019

Arrival
01:30 PM

Departure
02:40 PM

Telephone
(713) 699-1799

District
305

Permit Expiration
06/23/2020

Permit Type
F,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.15(f)	Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. Observed pink substance in the ice machine near the ice chute. Wash, rinse and sanitize ice machine to eliminate the substance. Ice machine is quarantined. New Violation.	11/24/2019
20-21.20(a)(03)	Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning. Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. New Violation.	11/24/2019
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 6+ LIVE COCKROACHES ON THE WALLS NEAR THE CLEANED UTENSILS/3COMPARTMENT SINK AREA AND 1 DEAD COCKROACH AT THE HAND WASHING SINK. Establishment shall provide a professional pest control company to eliminate the presence of cockroaches in the establishment. Clean walls, rewash all utensils, clean floors and close crevices/holes that may promote harborage/entrance of pests. New Violation.	11/24/2019
20-26(c)	Sanitation poster not conspicuously posted in area accessible to all employees / not conforming to all requirements. Provide sanitation posters in kitchen of food establishment. New Violation.	11/24/2019

Person in Charge (Signature) Reyna Gomez

Date: 11/24/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

Date: 11/24/2019

Received By Reyna Gomez