



# Food Establishment Inspection Report



<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax:832.393.5208</b> <b>www.houstontx.gov</b>	Establishment <b>TAQUERIA LA DONA COMIDA HONDEURENA Y MEXICANA (ESTABLISHMENT)</b>	Acct # <b>434464</b>
	Address <b>9322 FULTON</b>	Zip <b>77022</b>
	Owner <b>JUSTINA HERNANDEZ</b>	Type Insp <b>Reinspection (002)</b>

Date <b>11/24/2019</b>	Arrival <b>10:05 AM</b>	Departure <b>11:50 AM</b>	Telephone <b>(832) 788-1453</b>		District <b>305</b>	Score <b>3.00</b>
Permit Expiration <b>01/14/2020</b>	Permit Type <b>F,G</b>	Certified Manager <b>--</b>				

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Refrigerator	37.00 ° F	Ambient / Refrigerator	41.00 ° F	Ambient / Refrigerator	38.00 ° F
Rice / Prep Area	143.00 ° F	Chicken / Refrigerator	42.00 ° F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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>General cleaning issues in establishment, specifically on surfaces and inside of the microwave, other cooking equipment, floors and walls in the kitchen.</p> <p>Kitchen shall be cleaned daily and maintained clean.</p> <p>Citation issued. New Violation.</p>	11/24/2019
20-21.19(a)	<p>Hand-washing sink installation. Sink used for food preparation / washing equipment / washing utensils used for hand-washing.</p> <p>Observed equipment in the hand sink next to the 3 compartment sink. Ensure to only use the hand washing sink for hand washing only. Corrected On-Site. New Violation.</p>	COS
20-21.19(c)	<p>Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks.</p> <p>All hand washing sinks shall be supplied with soap, and paper towels/hand drying device at all times. Corrected On-Site. New Violation.</p>	COS
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>Observed 3 live cockroaches as well as 3 dead cockroaches in the kitchen. Provide effective measures to eliminate pests in the establishment. A professional pest control must visit immediately as well as routine visits every month.</p> <p>Last pest control dates for 09/11/2019.</p> <p>Citation issued. Follow up inspection scheduled for 11/26/2019. If establishment does not comply, a closure will ensue. New Violation.</p>	11/24/2019

## COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (small fryer) 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 @11:20am

Product or item quarantined: small fryer

Section # of food ordinance in violation: 20-21.11(a)(5)

Reason for quarantine: small fryer

Record applicable data: DO NOT USE SMALL DEEP FRYER FOR IT NEEDS PROPER VENTILATION UNDER A TYPE 1 VENT HOOD.

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. -

To take this course online visit [www.HoustonConsumer.org](http://www.HoustonConsumer.org).

To take this course at one of our HHD facilities, visit [www.HoustonConsumer.org](http://www.HoustonConsumer.org) or call 832.393.5100 to register.

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.

Translator: dean 215773  
Jean 351250

Person in Charge (Signature)

*Justin H. Lee*

Date: 11/24/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

*EMC*

Date: 11/24/2019



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**Environmental Health Division / Consumer Health Services**  
**Phone: 832.393.5100 Fax: 832.393.5208**  
**<http://www.houstontx.gov/health/food>**

Establishment **TAQUERIA LA DONA COMIDA**  
**HONDEURENA Y MEXICANA (ESTABLISHMENT)**

Acct # **434464**

Address **9322 FULTON**

Zip **77022**

Owner **JUSTINA HERNANDEZ**

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

Date  
**11/24/2019**

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**10:05 AM**

Departure  
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Telephone  
**(832) 788-1453**

District  
**305**

Permit Expiration  
**01/14/2020**

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Certified Manager

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.25(b)(05)</b>	Special ventilation. Cooking equipment not provided with a ventilation hood / not installed in the manner required by all applicable laws. This subsection does not apply to microwave ovens / electric convection ovens of approved types / electric rice cookers / ovens of approved types.  Observed small fryer not under a type 1 ventilation hood. Provide ventilation hood for the fryer. Equipment is quarantined. New Violation.	<b>11/24/2019</b>
<b>20-53(f)</b>	Food employee failed to successfully complete a food handler training course within 60 days of employment.  All food handlers must successfully complete a food handler training course within 60 days of employment. on line registration is available at <a href="http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</a> New Violation.	<b>11/26/2019</b>

Person in Charge (Signature)

*Justina Hernandez*

Date: 11/24/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

*EMC*

Date: 11/24/2019

Received By