



# 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 **TORTAS Y RESTAURANT LA VILLA**  
**(ESTABLISHMENT)**

Acct # **421411**

Address **11212 AIRLINE RD**

Zip **77037**

Owner **AGUSTIN HERNANDEZ**

Type Insp **Routine Inspection**  
**(001)**

Date  
**12/01/2019**

Arrival  
**10:00 AM**

Departure  
**11:30 AM**

Telephone  
**(281) 448-7148**

District  
**305**

Score  
**3.00**

Permit Expiration  
**02/26/2020**

Permit Type  
**F,G**

Certified Manager  
 Maria Ines-Paredes Hernandez - 226016 - 03/08/2023

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Refrigerator	38.00 ° F	Sliced tomatoes / Refrigerator	37.00 ° F	Ambient / Refrigerator	38.00 ° F
Chicken / Refrigerator	41.00 ° F	Ambient / Refrigerator	41.00 ° F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-20(c)	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. New Violation.	12/01/2019
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..  Cover containers to prevent contamination while being stored. New Violation.	12/01/2019
20-21.08(g)	Jewelry and nail polish. While preparing food, unless wearing intact gloves, a food employee may not wear artificial polish or artificial fingernails when working with exposed food. While preparing food, a food employee may not wear any jewelry, including medical identification jewelry, on their arms or hands. This subsection does not apply to a plain ring such as a band style ring.  Observed food service manager with rings on while preparing foods.  Ensure to either take off the jewelry or wear gloves. Corrected On-Site. New Violation.	COS
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.	12/01/2019

## COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 12/09/2019. 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) Maria Ines-Paredes Hernandez

Date: 12/01/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

Date: 12/01/2019



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<b>20-21.21(a)</b>	<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>Rodent/pest droppings found throughout kitchen and in the pantry area.</p> <p>No receipt provided for last pest control visit. Unknown last visit.</p> <p>***Provide pest control and keep the receipt, clean rodent droppings in all areas. Close any holes that are open for possible entry of rodents/pests.***</p> <p>Citation issued. Reinspection required.</p> <p>If rodent/pest problem has not improved by reinspection date (12/09/2019) a closure will ensue. New Violation.</p>	<b>12/08/2019</b>

Person in Charge (Signature) Maria Ines-Paredes Hernandez

Date: 12/01/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

Date: 12/01/2019

Received By Maria Ines-Paredes Hernandez