

Aransas Pass

Captain Joe's Seafood Market

324 E Goodnight 78336

10/29/2021 Permit

0

Restroom door needs to be self closing
Sign needed in restroom for handwashing
Establishment good to open

Texas Pride Sports Bar and Grill

3792 FM 1069 78336

10/15/2021 Permit

0

Establishment has 30 days to provide overhead covering for ice machine stored outside.
Establishment has in use septic sytem and must be monitored and replaced at the first sign of failure.
Food truck used as kitchen is a fixed structure and will not be moved in the future.

Gregory

Tornado Ice Company

203 SH 35 78359

10/25/2021 Permit

0

Snow cone trailer. Ready to Open

Ingleside

Dairy Queen #14287

2611 Hwy 361 78362

10/1/2021 Routine

5

Proper Date Marking and disposition - 2

Food contact surfaces and returnables; cleaned and sanitized - 3

Mathis

HEB Bakery #160

601 E. San Patricio 78368

10/19/2021 Routine

2

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

HEB Grocery #160

601 E. San Patricio 78368

10/19/2021 Routine

3

Proper disposition of returned, previously served, reconditioned - 3

Mathis Donuts

1120 N. Front Street 78368

10/15/2021 Routine

6

Non-Food Contact surfaces clean - 1

Food handler / no unauthorized persons / personnel - 2

Time as a Public Health Control; procedures & records - 3

Smolik's Smokehouse Inc.

501 E. San Patricio 78368

Mathis

Smolik's Smokehouse Inc.		501 E. San Patricio 78368		
10/19/2021	Routine		0	<input type="checkbox"/>

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Speedy Express #38		10538 N. Hwy 359 78368		
10/19/2021	Routine		11	<input type="checkbox"/>

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Food handler / no unauthorized persons / personnel - 2

Proper Cold Holding temperature (41F/45F) - 3

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Food separated and & protected, prevented during food preparation - 3

VICK'S PLACE		7136 FM 666 78368		
10/15/2021	Permit		0	<input type="checkbox"/>

Initial inspection, Establishment good to open

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Odem

Circle K #2706976		901 Voss 78370		
10/26/2021	Routine		4	<input type="checkbox"/>

Non-Food Contact surfaces clean - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

City of Odem Donuts Place		602 Voss 78370		
10/26/2021	Routine		0	<input type="checkbox"/>

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Odem Cafetorium		Owl's Square 78370		
10/26/2021	Routine		0	<input type="checkbox"/>

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Odem Elementary School Cafeteria		1 Owl Square 78370		
10/26/2021	Routine		0	<input type="checkbox"/>

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Odem High School Cafeteria		1 Owl Square 78370		
10/26/2021	Routine		1	<input type="checkbox"/>

Approved thawing method - 1

Establishment Type Score In / Out

Odem

PC-King Taco Dog 811 Voss Avenue 78370

10/15/2021 Permit 0

Front sink does not have hot water. Establishment has 90 days to either repair hot water or prevent access to to sink. (owner does not want sink removed from wall)

Establishment good to open once a copy of C of O is turned in to the office

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Subway #2706976 901 Voss 78370

10/26/2021 Routine 2

Other Violations - 1

Environmental contamination - 1

Portland

ALEJANDRO'S TACOS 1102 Railroad Ave 78374

10/25/2021 Routine 10

Personal Cleanliness / eating, drinking, or tobacco use - 1

Hands cleaned and properly washed; Gloves used properly - 3

Wiping Cloths; properly used and stored - 1

Food handler / no unauthorized persons / personnel - 2

Proper Cold Holding temperature (41F/45F) - 3

CHECKOUT #54 1201 Wildcat Drive 78374

10/21/2021 Routine 23

Environmental contamination - 1

Personal Cleanliness / eating, drinking, or tobacco use - 1

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Proper cooling method used; Equipment adequate to maintain proper temp - 2

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Cold Holding temperature (41F/45F) - 3

Adequate handwashing facilities; Accessible and properly supplied, used - 2

Proper Date Marking and disposition - 2

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Single service & single use articles; properly stored and used - 1

Toxic substances properly identified, stored and used - 3

No Evidence of Insect contamination, rodent / other animals - 1

Garbage and Refuse properly disposed; facilities maintained - 1

Chili's Grill & Bar 2010 N. Hwy 181 78374

Portland

Chili's Grill & Bar	2010 N. Hwy 181 78374
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10/13/2021	Routine	11		<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Wiping Cloths; properly used and stored - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Circle K #2706985	101 Northshore Blvd. 78374
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10/13/2021	Routine	18		<input type="checkbox"/>
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- Toxic substances properly identified, stored and used - 3
- Wiping Cloths; properly used and stored - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
- Proper Hot Holding temperature (135F) - 3

Dairy Queen - Portland	911 Dallas 78374
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10/21/2021	Routine	9		<input type="checkbox"/>
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- No Evidence of Insect contamination, rodent / other animals - 1
- Toxic substances properly identified, stored and used - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

KFC/ Long John Silvers	2020 Hwy 181 78374
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10/13/2021	Routine	4		<input type="checkbox"/>
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Received complaint customer received expired food in the drive thru. Based on inspection all food was properly date marked and in good condition. Complaint was Invalid.

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Other Violations - 1

McDonald's #5812	1300 Wildcat 78374
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10/21/2021	Routine	9		<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Adequate ventilation and lighting; designated areas used - 1

Portland

McDonald's #5812			1300 Wildcat 78374	<input type="checkbox"/>
10/21/2021	Routine	9		

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Date Marking and disposition - 2
- Wiping Cloths; properly used and stored - 1

Red Line Burgers			4383 FM 2986 78374	<input type="checkbox"/>
10/1/2021	Routine	0		

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Staybridge Suites			1815 Hwy 181 78374	<input type="checkbox"/>
10/19/2021	Routine	5		

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Taqueria Plaza Guadalajara #2			1001 Dallas 78374	<input type="checkbox"/>
10/19/2021	Routine	27		

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Wiping Cloths; properly used and stored - 1
- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Adequate ventilation and lighting; designated areas used - 1
- Physical facilities installed, maintained, clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Hot Holding temperature (135F) - 3
- Food separated and & protected, prevented during food preparation - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Texas Submarine Chicken & Burger			2015 US HWY 181 Suite 300 78374	<input type="checkbox"/>
10/13/2021	Routine	13		

- Toxic substances properly identified, stored and used - 3

Portland

Texas Submarine Chicken & Burger	2015 US HWY 181 Suite 300 78374
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10/13/2021	Routine	13	<input type="checkbox"/>
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- Food separated and & protected, prevented during food preparation - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food handler / no unauthorized persons / personnel - 2

Sinton

Buddy Odom's	217 E Sinton 78387
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10/22/2021	Routine	0	<input type="checkbox"/>
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CC Turnkey Ventures, LLC	8534 Hwy 89 78387
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10/28/2021	Routine	14	<input type="checkbox"/>
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- Hands cleaned and properly washed; Gloves used properly - 3
- Proper disposition of returned, previously served, reconditioned - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Wiping Cloths; properly used and stored - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Coastal Bend Regional ISF	800 N Vineyard 78387
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10/21/2021	Routine	0	<input type="checkbox"/>
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Dairy Queen - Sinton	1125 E Sinton 78387
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10/18/2021	Routine	8	<input type="checkbox"/>
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- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Physical facilities installed, maintained, clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Time as a Public Health Control; procedures & records - 3
- Food handler / no unauthorized persons / personnel - 2

HEB Grocery #115	106 S. San Patricio 78387
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10/21/2021	Routine	3	<input type="checkbox"/>
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- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Sinton

HEB Grocery #115	106 S. San Patricio 78387
10/21/2021 Routine	3 <input type="checkbox"/>

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Kim Son Chinese Restaurant	113 W Sinton 78387
10/18/2021 Routine	12 <input type="checkbox"/>

- Proper Hot Holding temperature (135F) - 3
- Food separated and & protected, prevented during food preparation - 3
- Proper Date Marking and disposition - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Environmental contamination - 1

Love Travel Stop #672	13886 FM 1945 78387
10/27/2021 Routine	2 <input type="checkbox"/>

Adequate handwashing facilities; Accessible and properly supplied, used - 2

McDonald's #38464	13886 FM 1945 78387
10/27/2021 Routine	0 <input type="checkbox"/>

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New Discoveries Headstart	624 Ave. B 78387
10/12/2021 Routine	2 <input type="checkbox"/>

- Wiping Cloths; properly used and stored - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Reveille Coffee Company	111 S Rachal 78387
10/25/2021 Routine	9 <input type="checkbox"/>

- Other Violations - 1
- Single service & single use articles; properly stored and used - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Food handler / no unauthorized persons / personnel - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Sinton Donut	100 N. San Patricio 78387
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Sinton

Sinton Donut	100 N. San Patricio 78387
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10/22/2021	Routine	4		<input type="checkbox"/>
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Hot and Cold Water available; adequate pressure, safe - 2

Food handler / no unauthorized persons / personnel - 2

South Texas Athletic Center	8457 TX 89 78387
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10/12/2021	Routine	0		<input type="checkbox"/>
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Stripes #21286H	204 E Sinton Street 78387
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10/13/2021	Routine	1		<input type="checkbox"/>
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Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Taqueria La Tapatia #4	420 S San Patricio 78387
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10/27/2021	Routine	35		<input type="checkbox"/>
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Establishment failed inspection. They have 48 hours to pay a \$75 reinspection fee.

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Environmental contamination - 1

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Original container labeling (Bulk Food) - 1

Other Violations - 1

Toxic substances properly identified, stored and used - 3

No bare hands contact with ready to eat foods or approved method followed - 3

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Adequate handwashing facilities; Accessible and properly supplied, used - 2

Food separated and & protected, prevented during food preparation - 3

No Evidence of Insect contamination, rodent / other animals - 1

Proper disposition of returned, previously served, reconditioned - 3

Food and ice obtained from approved source; good condition, safe - 3

Proper Cold Holding temperature (41F/45F) - 3

Hands cleaned and properly washed; Gloves used properly - 3

Personal Cleanliness / eating, drinking, or tobacco use - 1

Proper cooling method used; Equipment adequate to maintain proper temp - 2

Times Market	15927 US Hwy 181 78387
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10/12/2021	Routine	5		<input type="checkbox"/>
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Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Proper Hot Holding temperature (135F) - 3

Sinton

Times Market	15927 US Hwy 181 78387
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10/12/2021	Routine	5		<input type="checkbox"/>
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No Evidence of Insect contamination, rodent / other animals - 1

Truckees	8140 US Hwy 77 78387
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10/18/2021	Routine	6		<input type="checkbox"/>
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Required records available (shellstock tags; parasite destruction) - 2

Proper Hot Holding temperature (135F) - 3

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Taft

Dairy King	241 Hwy 181 78390
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10/25/2021	Routine	12		<input type="checkbox"/>
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Adequate ventilation and lighting; designated areas used - 1

Non-Food Contact surfaces clean - 1

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Personal Cleanliness / eating, drinking, or tobacco use - 1

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Food contact surfaces and returnables; cleaned and sanitized - 3

Time as a Public Health Control; procedures & records - 3

New Beginings Learning Center	302 McIntyre 78390
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10/25/2021	Routine	4		<input type="checkbox"/>
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Time as a Public Health Control; procedures & records - 3

No Evidence of Insect contamination, rodent / other animals - 1

Taft Junior High School	1150 Gregory Street 78390
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10/25/2021	Routine	3		<input type="checkbox"/>
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Food contact surfaces and returnables; cleaned and sanitized - 3