

San Patricio County Public Health Department

9/3/2020

Inspections Between (inclusive): 8/1/2020 and 8/31/2020

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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Aransas Pass

Circle K #2740427		1307 W Wheeler 78336			
8/5/2020	Routine	2		<input type="checkbox"/>	8/5/2020

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

Physical facilities installed, maintained, clean - 1

Domino's Pizza #8047		353 S Commercial 78336			
8/5/2020	Routine	11		<input type="checkbox"/>	8/5/2020

Proper Date Marking and disposition - 2

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

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

Food handler / no unauthorized persons / personnel - 2

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

Toxic substances properly identified, stored and used - 3

Hook & Ladder Brew Pub		130 E Goodnight Avenue 78336			
8/24/2020	Permit	0		<input type="checkbox"/>	8/26/2020

Initial inspection. Ready to open

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Hook & Ladder Brewpub		130 E Goodnight Avenue 78336			
8/21/2020	Routine	0		<input type="checkbox"/>	8/21/2020

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Mama T's		238 N. Houston Street 78336			
8/18/2020	Permit	0		<input type="checkbox"/>	8/20/2020

Initial inspection. Ready to open

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Microtel Inn & Suites		355 E Goodnight 78336			
8/3/2020	Routine	0		<input type="checkbox"/>	8/3/2020

Establishment is not serving any food at this time

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Pizza Hut Wing Street #23659		2735 W. Wheeler 78336			
8/5/2020	Violations Followup	0		<input type="checkbox"/>	8/5/2020

Cooler is still not in compliance. Temperature is 44* and still leaving excess amounts of foul smelling standing water which employees are standing/ walking in while preparing food. Establishment must now pay a \$75 reinspection fee and be in compliance within 48 hours

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8/7/2020	Violations Followup	0		<input type="checkbox"/>	8/7/2020
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Reach in cooler now at 43* and repairs made

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Aransas Pass

Stripes #40794H			301 E Goodnight Avenue 78336		
8/12/2020	Routine	9		<input type="checkbox"/>	8/18/2020

- Adequate ventilation and lighting; designated areas used - 1
- Proper cooling time and temperature - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

The Cove			306 E Goodnight 78336		
8/5/2020	Routine	0		<input type="checkbox"/>	8/5/2020

Establishment had had a fire and was closed for remodeling of kitchen. Pending results of fire inspection, they are good to reopen.

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8/5/2020	Routine	0		<input type="checkbox"/>	8/12/2020
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Initial inspection to reopen after being closed from fire

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Ingleside

BlackBeards Too			2753 W. Main 78362		
8/3/2020	Routine	5		<input type="checkbox"/>	8/3/2020

- No Evidence of Insect contamination, rodent / other animals - 1
- Food separated and & protected, prevented during food preparation - 3
- Adequate ventilation and lighting; designated areas used - 1

BVE Enterprises, Inc.			2156 Hwy 361 78362		
8/28/2020	Routine	10		<input type="checkbox"/>	8/31/2020

- Single service & single use articles; properly stored and used - 1
- Required records available (shellstock tags; parasite destruction) - 2
- Other Violations - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food handler / no unauthorized persons / personnel - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Dollar General Store #6373			2286 E. Hwy 361 78362		
8/28/2020	Routine	0		<input type="checkbox"/>	8/31/2020

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Euler Squared Ingleside, LLC			2025 State Hwy 361 78362		
8/3/2020	Routine	0		<input type="checkbox"/>	8/3/2020

Establishment is not serving any food at this time

Ingleside

Euler Squared Ingleside, LLC		2025 State Hwy 361 78362			
8/3/2020	Routine	0		<input type="checkbox"/>	8/3/2020
Establishment is not serving any food at this time					

Good N Crisp		2860 Main Drive 78362			
8/17/2020	Routine	18		<input type="checkbox"/>	8/18/2020

- Toxic substances properly identified, stored and used - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Approved thawing method - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Non-Food Contact surfaces clean - 1
- Physical facilities installed, maintained, clean - 1
- Proper Date Marking and disposition - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

HEB Grocery #171		2616 Hwy 361 78362			
8/17/2020	Routine	2		<input type="checkbox"/>	8/18/2020

- Physical facilities installed, maintained, clean - 1
- Non-Food Contact surfaces clean - 1

Pizza Hut Wing Street		2661 Hwy 361 78362			
8/17/2020	Routine	4		<input type="checkbox"/>	8/18/2020

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Single service & single use articles; properly stored and used - 1
- Non-Food Contact surfaces clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Sam's Stop LLC		2748 Main St. 78362			
8/28/2020	Routine	7		<input type="checkbox"/>	8/31/2020

- Food separated and & protected, prevented during food preparation - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Non-Food Contact surfaces clean - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Snappy Foods #7		2661 HWY 361 78362			
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Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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Ingleside

Snappy Foods #7		2661 HWY 361 78362			
8/17/2020	Routine	5		<input type="checkbox"/>	8/18/2020

Food contact surfaces and returnables; cleaned and sanitized - 3
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Stripes #40840H		2589 Hwy 361 78362			
8/3/2020	Routine	6		<input type="checkbox"/>	8/3/2020

Proper Hot Holding temperature (135F) - 3
 Time as a Public Health Control; procedures & records - 3

Subway #14177		2450 Hwy 361 78362			
8/28/2020	Routine	3		<input type="checkbox"/>	8/31/2020

Water from approved source; Plumbing installed; proper backflow device - 3

Taco Bell #33634		2494 State Hwy 361 78362			
8/3/2020	Routine	3		<input type="checkbox"/>	8/3/2020

Food contact surfaces and returnables; cleaned and sanitized - 3

Mathis

Circle K #2706983		10537 Hwy 359 78368			
8/4/2020	Routine	16		<input type="checkbox"/>	8/4/2020

Wiping Cloths; properly used and stored - 1
 Utensils, equipment, and linens; properly used, stored, dried and handled - 1
 Single service & single use articles; properly stored and used - 1
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Proper Date Marking and disposition - 2
 Proper Hot Holding temperature (135F) - 3
 Food contact surfaces and returnables; cleaned and sanitized - 3
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

CVS Pharmacy #10840		213 E San Patricio Avenue 78368			
8/13/2020	Routine	0		<input type="checkbox"/>	8/13/2020

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Subway Sandwiches # 24974		10538 Hwy 359 78368			
8/13/2020	Routine	11		<input type="checkbox"/>	8/13/2020

Mathis

Subway Sandwiches # 24974			10538 Hwy 359 78368	<input type="checkbox"/>	
8/13/2020	Routine	11			8/13/2020

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Single service & single use articles; properly stored and used - 1

Taqueria Vallarta			318 N. Hwy 359 78368	<input type="checkbox"/>	
8/3/2020	Routine	27			8/4/2020

- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Environmental contamination - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper Date Marking and disposition - 2
- Physical facilities installed, maintained, clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate ventilation and lighting; designated areas used - 1
- Non-Food Contact surfaces clean - 1
- Single service & single use articles; properly stored and used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Wiping Cloths; properly used and stored - 1

The Jar			322 1/2 E San Patricio Ave 78368	<input type="checkbox"/>	
8/13/2020	Routine	2			8/13/2020

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Single service & single use articles; properly stored and used - 1

Van's Burgers			410 E Magnolia 78368	<input type="checkbox"/>	
8/3/2020	Routine	3			8/4/2020

- Proper Date Marking and disposition - 2

Mathis

Van's Burgers		410 E Magnolia 78368			
8/3/2020	Routine	3		<input type="checkbox"/>	8/4/2020

Non-Food Contact surfaces clean - 1

Odem

Stripes #40812H		800 Voss Avenue 78370			
8/13/2020	Routine	15		<input type="checkbox"/>	8/13/2020

- Proper Cold Holding temperature (41F/45F) - 3
- Environmental contamination - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Hot Holding temperature (135F) - 3

Portland

Best Western Plus		1707 US 181 78374			
8/4/2020	Routine	0		<input type="checkbox"/>	8/5/2020

Establishment is only serving coffee and a snack bag consisting of prepackaged food and fruit

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Bloom City Coffee, Co.		1033 US Hwy 181, Suite C 78374			
8/4/2020	Routine	10		<input type="checkbox"/>	8/5/2020

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3

BURGERIM		1524 Wildcat 78374			
8/24/2020	Routine	19		<input type="checkbox"/>	8/26/2020

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Adequate ventilation and lighting; designated areas used - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Physical facilities installed, maintained, clean - 1

Portland

BURGERIM		1524 Wildcat 78374		<input type="checkbox"/>	
8/24/2020	Routine	19			8/26/2020

- Proper Cold Holding temperature (41F/45F) - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Non-Food Contact surfaces clean - 1
- Proper Date Marking and disposition - 2

Firehouse Subs		1850 US Hwy 181 78374		<input type="checkbox"/>	
8/20/2020	Routine	11			8/20/2020

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Wiping Cloths; properly used and stored - 1
- Food handler / no unauthorized persons / personnel - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

I-Hop Store #3379		1830 Hwy 181 78374		<input type="checkbox"/>	
8/20/2020	Routine	4			8/20/2020

- Physical facilities installed, maintained, clean - 1
- Hands cleaned and properly washed; Gloves used properly - 3

Little Caesars #1893-1		1702 Hwy 181N, Suite B13 78374		<input type="checkbox"/>	
8/6/2020	Routine	9			8/7/2020

- Proper Cold Holding temperature (41F/45F) - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food handler / no unauthorized persons / personnel - 2
- Proper Date Marking and disposition - 2

Marble Slab Creamery #419		2030 US Hwy 181 Ste. A 78374		<input type="checkbox"/>	
8/20/2020	Routine	6			8/20/2020

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Single service & single use articles; properly stored and used - 1
- Food separated and & protected, prevented during food preparation - 3

Methodist Day School		4545 Wildcat Dr. 78374		<input type="checkbox"/>	
8/10/2020	Routine	0			8/10/2020

Portland

Methodist Day School	4545 Wildcat Dr. 78374				
8/10/2020	Routine	0		<input type="checkbox"/>	8/10/2020

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Northshore Cinema 8	251 Buddy Ganem 78374				
8/24/2020	Routine	8		<input type="checkbox"/>	8/26/2020

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Other Violations - 1
- Food handler / no unauthorized persons / personnel - 2
- Proper Date Marking and disposition - 2

Papa John's #3091	1510 Wildcat Drive 78374				
8/6/2020	Routine	12		<input type="checkbox"/>	8/7/2020

- Proper Date Marking and disposition - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Physical facilities installed, maintained, clean - 1
- Non-Food Contact surfaces clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Other Violations - 1
- Hot and Cold Water available; adequate pressure, safe - 2

Pizza Hut #23649	1041 N. Hwy 181 78374				
8/20/2020	Routine	7		<input type="checkbox"/>	8/20/2020

- Physical facilities installed, maintained, clean - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Non-Food Contact surfaces clean - 1
- Single service & single use articles; properly stored and used - 1

Poseidon Sushi & Hibachi Grill	2015 Us 181 Suite 100 78374				
8/7/2020	Permit	0		<input type="checkbox"/>	8/7/2020

Initial inspection, ready to open

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Sonic #4118	106 Lang Rd. 78374				
8/4/2020	Routine	4		<input type="checkbox"/>	8/5/2020

- Adequate ventilation and lighting; designated areas used - 1

Inspections Between (inclusive): 8/1/2020 and 8/31/2020

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Portland

Sonic #4118		106 Lang Rd. 78374		<input type="checkbox"/>	
8/4/2020	Routine	4			8/5/2020

Food contact surfaces and returnables; cleaned and sanitized - 3

Subway Sandwiches #38704		2030 Hwy 181 #B 78374		<input type="checkbox"/>	
8/4/2020	Routine	5			8/5/2020

Environmental contamination - 1

Physical facilities installed, maintained, clean - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

The Donut Palace		1306 Wildcat Dr. 78374		<input type="checkbox"/>	
8/6/2020	Routine	6			8/7/2020

Adequate ventilation and lighting; designated areas used - 1

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

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

Physical facilities installed, maintained, clean - 1

Wingstop		1544 Wildcat Drive 78374		<input type="checkbox"/>	
8/6/2020	Routine	0			8/7/2020

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Sinton

Back Street Café		203 S. Rachal St. 78387		<input type="checkbox"/>	
8/21/2020	Routine	20			8/21/2020

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Proper Date Marking and disposition - 2

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

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

Wiping Cloths; properly used and stored - 1

Cancino Grocery Store Part Two		728 Esperanza Street 78387		<input type="checkbox"/>	
8/13/2020	Routine	6			8/13/2020

Sinton

Cancino Grocery Store Part Two	728 Esperanza Street 78387	8/13/2020	Routine	6	<input type="checkbox"/>	8/13/2020
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Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Other Violations - 1
 Food contact surfaces and returnables; cleaned and sanitized - 3

Circle K #2740424	320 W Sinton 78387	8/13/2020	Routine	7	<input type="checkbox"/>	8/13/2020
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Food separated and & protected, prevented during food preparation - 3
 Utensils, equipment, and linens; properly used, stored, dried and handled - 1
 Time as a Public Health Control; procedures & records - 3

Dollar General #4902	1113 E Sinton 78387	8/5/2020	Routine	5	<input type="checkbox"/>	8/5/2020
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Proper disposition of returned, previously served, reconditioned - 3
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Donut Palace	400 S San Patricio 78387	8/21/2020	Routine	8	<input type="checkbox"/>	8/21/2020
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Proper Date Marking and disposition - 2
 Time as a Public Health Control; procedures & records - 3
 Toxic substances properly identified, stored and used - 3

La Cocina De Dona Rosa	7646 CR 2689 78387	8/31/2020	Permit	0	<input type="checkbox"/>	8/31/2020
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Initial inspection. Pending fire inspection approval, establishment good to open
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Love's Travel Stop #672-Chester Chicken	13886 FM 1945 78387	8/5/2020	Routine	9	<input type="checkbox"/>	8/5/2020
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Environmental contamination - 1
 Single service & single use articles; properly stored and used - 1
 Other Violations - 1
 Proper Hot Holding temperature (135F) - 3
 Proper Date Marking and disposition - 2
 Wiping Cloths; properly used and stored - 1

Original Vallarta #7	104 E Sinton 78387
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Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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Sinton

Original Vallarta #7		104 E Sinton 78387		<input type="checkbox"/>	
8/13/2020	Routine	20			8/13/2020

- Other Violations - 1
- Adequate ventilation and lighting; designated areas used - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food separated and & protected, prevented during food preparation - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Non-Food Contact surfaces clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Physical facilities installed, maintained, clean - 1
- Wiping Cloths; properly used and stored - 1

8/21/2020	Routine	0		<input type="checkbox"/>	8/21/2020
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Establishment has 10 days to provide a valid CFM

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Oversteet Good Eats and Treats		9326 Private Road 6005 78387		<input type="checkbox"/>	
8/27/2020	Routine	0			8/28/2020

Initial Inspection. Ready to open.

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Pizza Hut #22648		210 W. Sinton 78387		<input type="checkbox"/>	
8/21/2020	Routine	4			8/21/2020

- Other Violations - 1
- Time as a Public Health Control; procedures & records - 3

Ranchero Restaurant Grill & Café		404 N Vineyard Avenue 78387		<input type="checkbox"/>	
8/21/2020	Routine	23			8/21/2020

- Wiping Cloths; properly used and stored - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper Date Marking and disposition - 2

Inspections Between (inclusive): 8/1/2020 and 8/31/2020

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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Sinton

Ranchero Restaurant Grill & Café	404 N Vineyard Avenue 78387	8/21/2020	Routine	23	<input type="checkbox"/>	8/21/2020
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- Adequate ventilation and lighting; designated areas used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Non-Food Contact surfaces clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Proper Hot Holding temperature (135F) - 3

Sinton Bakery	221 Rachal 78387	8/21/2020	Routine	8	<input type="checkbox"/>	8/21/2020
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- Other Violations - 1
- Required records available (shellstock tags; parasite destruction) - 2
- Toxic substances properly identified, stored and used - 3
- Environmental contamination - 1
- Adequate ventilation and lighting; designated areas used - 1

Sinton Exxon	323 W. Sinton St. 78387	8/21/2020	Routine	6	<input type="checkbox"/>	8/21/2020
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- Other Violations - 1
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Adequate ventilation and lighting; designated areas used - 1

Taqueria La Tapatia #4	420 S San Patricio 78387	8/21/2020	Complaint Followup	12	<input type="checkbox"/>	8/21/2020
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- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Environmental contamination - 1
- Proper Date Marking and disposition - 2
- No bare hands contact with ready to eat foods or approved method followed - 3

The Biscuit Barn	425 N Vineyard 78387	8/5/2020	Routine	12	<input type="checkbox"/>	8/5/2020
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- Food and ice obtained from approved source; good condition, safe - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Sinton

The Biscuit Barn		425 N Vineyard 78387		<input type="checkbox"/>	
8/5/2020	Routine	12			8/5/2020

- Proper Date Marking and disposition - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Taft

Circle K #2740036		302 Hwy 181 78390		<input type="checkbox"/>	
8/5/2020	Routine	6			8/5/2020

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Other Violations - 1

Donuts Palace		1018 Hwy 181 78390		<input type="checkbox"/>	
8/3/2020	Routine	8			8/3/2020

- Proper Date Marking and disposition - 2
- Other Violations - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Approved thawing method - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Good N Crisp Chicken-Taft		102 Field 78390		<input type="checkbox"/>	
8/3/2020	Routine	11			8/3/2020

- Proper Cold Holding temperature (41F/45F) - 3
- Other Violations - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Toxic substances properly identified, stored and used - 3
- Proper Hot Holding temperature (135F) - 3

New Way Foods		101 Ave C 78390		<input type="checkbox"/>	
8/21/2020	Routine	8			8/21/2020

- Required records available (shellstock tags; parasite destruction) - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and ice obtained from approved source; good condition, safe - 3

Pelican Mart		430 Hwy 181 78390		<input type="checkbox"/>	
8/5/2020	Routine	3			8/5/2020

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Taft

Pelican Mart		430 Hwy 181 78390			
8/5/2020	Routine	3		<input type="checkbox"/>	8/5/2020

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Taqueria Mi Rachito Express		737 Reynolds 78390			
8/21/2020	Routine	10		<input type="checkbox"/>	8/21/2020

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Other Violations - 1
- Proper Hot Holding temperature (135F) - 3
- Environmental contamination - 1
- Proper Date Marking and disposition - 2

Taqueria Mi Ranchito		418 Hwy 181 78390			
8/19/2020	Routine	35		<input type="checkbox"/>	8/21/2020

- No bare hands contact with ready to eat foods or approved method followed - 3
- Single service & single use articles; properly stored and used - 1
- Wiping Cloths; properly used and stored - 1
- Food separated and & protected, prevented during food preparation - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 2
- Food handler / no unathorized persons / personnel - 2
- Toxic substances properly identified, stored and used - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Hot Holding temperature (135F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Approved thawing method - 1

Whataburger #445		321 Hwy. 181 N 78390			
8/21/2020	Complaint Followup	2		<input type="checkbox"/>	8/21/2020

San Patricio County Public Health Department

9/3/2020

Inspections Between (inclusive): 8/1/2020 and 8/31/2020

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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Taft

Whataburger #445			321 Hwy. 181 N 78390	<input type="checkbox"/>	
8/21/2020	Complaint Followup	2			8/21/2020

Proper Date Marking and disposition - 2