

Aransas Pass

Aransas Pass Birth to Five Learning Center		254 N 13th Apt/Ste. 128 & 129 78336			
02/20/2019	Routine	0	9:30 AM 10:30 AM	<input type="checkbox"/>	02/21/2019

Bakery Café, Inc.		434 S Commercial 78336			
02/25/2019	Routine	24		<input type="checkbox"/>	02/25/2019

- Water from approved source; Plumbing installed; proper backflow device - 3
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Toxic substances properly identified, stored and used - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Single service & single use articles; properly stored and used - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Hands cleaned and properly washed; Gloves used properly - 3

Church's Chicken Store #1343		1901 W Wheeler Avenue 78336			
02/21/2019	Routine	6		<input type="checkbox"/>	02/21/2019

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

Circle K #2740427		1307 W Wheeler 78336			
02/20/2019	Routine	7	10:45 AM 11:35 AM	<input type="checkbox"/>	02/21/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Warewashing Facilities; installed, maintained, used - 2
- Environmental contamination - 1
- Non-Food Contact surfaces clean - 1

Country Store		1056 S Commercial Street 78336			
02/15/2019	Routine	4		<input type="checkbox"/>	02/15/2019

- Non-Food Contact surfaces clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

Aransas Pass

Dairy Queen - Aransas Pass

535 W Cleveland 78336

02/20/2019	Routine	16	2:15 PM 3:10 PM	<input type="checkbox"/>	02/21/2019
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- Hands cleaned and properly washed; Gloves used properly - 3
- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food handler / no unauthorized persons / personnel - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

Domino's Pizza #8047

353 S Commercial 78336

02/20/2019	Routine	5	1:10 PM 2:00 PM	<input type="checkbox"/>	02/21/2019
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- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Other Violations - 1
- Food handler / no unauthorized persons / personnel - 2

Donut Palace

1933 W Wheeler 78336

02/12/2019	Routine	6	9:30 AM 10:15 AM	<input type="checkbox"/>	02/12/2019
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- Toxic substances properly identified, stored and used - 3
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Fisherman's Cove Restaurant

306 E. Goodnight Avenue 78336

02/27/2019	Routine	29		<input type="checkbox"/>	02/27/2019
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- Food separated and & protected, prevented during food preparation - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Approved thawing method - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

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Fisherman's Cove Restaurant		306 E. Goodnight Avenue 78336			
02/27/2019	Routine	29		<input type="checkbox"/>	02/27/2019

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 2
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
- Hot and Cold Water available; adequate pressure, safe - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Other Violations - 1

I Love Noodle, LLC		1119 W. Wheeler 78336			
02/11/2019	Routine	25		<input type="checkbox"/>	02/11/2019

- Food and ice obtained from approved source; good condition, safe - 3
- Proper Date Marking and disposition - 2
- Non-Food Contact surfaces clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Physical facilities installed, maintained, clean - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Warewashing Facilities; installed, maintained, used - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper cooling time and temperature - 3

02/13/2019	Routine	0		<input type="checkbox"/>	02/13/2019
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McDonald's #37189		2475 W. Wheeler 78336			
02/12/2019	Routine	6	10:30 AM 11:30 AM	<input type="checkbox"/>	02/12/2019

- Food handler / no unauthorized persons / personnel - 2
- Hot and Cold Water available; adequate pressure, safe - 2
- Non-Food Contact surfaces clean - 1
- Other Violations - 1

Microtel Inn & Suites		355 E Goodnight 78336			
02/15/2019	Routine	11		<input type="checkbox"/>	02/15/2019

- Approved thawing method - 1

Aransas Pass

Microtel Inn & Suites		355 E Goodnight 78336			
02/15/2019	Routine	11		<input type="checkbox"/>	02/15/2019

- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Olde Towne Espresso & Café		337 S Commercial 78336			
02/15/2019	Routine	3		<input type="checkbox"/>	02/15/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3

Pizza Hut Wing Street #23659		2735 W. Wheeler 78336			
02/12/2019	Routine	1	2:45 PM 3:20 PM	<input type="checkbox"/>	02/12/2019

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

Popeyes #252		515 E. Goodnight 78336			
02/26/2019	Routine	13		<input type="checkbox"/>	02/26/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Water from approved source; Plumbing installed; proper backflow device - 3
- Toxic substances properly identified, stored and used - 3
- Food handler / no unauthorized persons / personnel - 2

Snappy Foods #5		2607 N Business Hwy 35 78336			
02/25/2019	Routine	20		<input type="checkbox"/>	02/25/2019

- Food and ice obtained from approved source; good condition, safe - 3
- No Evidence of Insect contamination, rodent / other animals - 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
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Single service & single use articles; properly stored and used - 1
- Non-Food Contact surfaces clean - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Water from approved source; Plumbing installed; proper backflow device - 3

Aransas Pass

Sonic Drive In - Aransas Pass

1662 W Wheeler 78336

02/13/2019	Routine	21		<input type="checkbox"/>	02/13/2019
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- Food separated and & protected, prevented during food preparation - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Water from approved source; Plumbing installed; proper backflow device - 3
- Food handler / no unauthorized persons / personnel - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

Stripes #40792H

235 Cleveland Boulevard 78336

02/12/2019	Routine	8	1:40 PM 2:30 PM	<input type="checkbox"/>	02/12/2019
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- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Environmental contamination - 1
- Toxic substances properly identified, stored and used - 3

Stripes #40794H

301 E Goodnight Avenue 78336

02/26/2019	Routine	11		<input type="checkbox"/>	02/26/2019
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- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Toxic substances properly identified, stored and used - 3
- Water from approved source; Plumbing installed; proper backflow device - 3

Subway #45580

2501 W Wheeler 78336

02/21/2019	Routine	14		<input type="checkbox"/>	02/21/2019
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- Hands cleaned and properly washed; Gloves used properly - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food handler / no unauthorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Water from approved source; Plumbing installed; proper backflow device - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Super 8 Aransas Pass

500 E. Goodnight Avenue 78336

Aransas Pass

Super 8 Aransas Pass	500 E. Goodnight Avenue 78336
02/25/2019 Routine	13 <input type="checkbox"/> 02/25/2019

- Food handler / no unauthorized persons / personnel - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Single service & single use articles; properly stored and used - 1
- Other Violations - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

Taco De Oro Restaurant, LLC	324 Commercial 78336
02/27/2019 Routine	21 <input type="checkbox"/> 02/27/2019

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Hot Holding temperature (135F) - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Environmental contamination - 1
- Toxic substances properly identified, stored and used - 3
- Proper Cold Holding temperature (41F/45F) - 3

Taqueria Mexico	936 W Wheeler 78336
02/13/2019 Routine	17 <input type="checkbox"/> 02/13/2019

- Proper Hot Holding temperature (135F) - 3
- Environmental contamination - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food handler / no unauthorized persons / personnel - 2
- 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
- Food separated and & protected, prevented during food preparation - 3

Walgreens #10680	2702 W Wheeler 78336
02/13/2019 Routine	10 <input type="checkbox"/> 02/13/2019

- Non-Food Contact surfaces clean - 1
- Water from approved source; Plumbing installed; proper backflow device - 3
- Hot and Cold Water available; adequate pressure, safe - 2

Inspections Between (inclusive): 02/01/2019 and 02/28/2019

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

Walgreens #10680			2702 W Wheeler 78336		
02/13/2019	Routine	10		<input type="checkbox"/>	02/13/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Whataburger #14			2737 W. Wheeler 78336		
02/26/2019	Routine	5		<input type="checkbox"/>	02/26/2019

- Food handler / no unauthorized persons / personnel - 2
- Toxic substances properly identified, stored and used - 3

Inspections Between (inclusive): 02/01/2019 and 02/28/2019

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

Gregory Senior Center			103 Granajo 78359		
02/13/2019	Routine	3	11:00 AM 11:25 AM	<input type="checkbox"/>	02/13/2019
Approved Sewage/Wastewater Disposal System, proper disposal - 3					

Mini Jalisco Drive Thru			804 S. Gregory 78359		
02/13/2019	Routine	19	9:40 AM 10:45 AM	<input type="checkbox"/>	02/13/2019
Food contact surfaces and returnables; cleaned and sanitized - 3					
Proper cooling time and temperature - 3					
Hands cleaned and properly washed; Gloves used properly - 3					
Proper Cold Holding temperature (41F/45F) - 3					
Single service & single use articles; properly stored and used - 1					
Proper cooling method used; Equipment adequate to maintain proper temp - 2					
Food separated and & protected, prevented during food preparation - 3					
Personal Cleanliness / eating, drinking, or tobacco use - 1					

Ingleside

Asian Garden		2731 Main Street 78362			
02/19/2019	Routine	19		<input type="checkbox"/>	02/19/2019

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Physical facilities installed, maintained, clean - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Toxic substances properly identified, stored and used - 3
- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3

Bibby's Cakes and Catering		2809 Main St 78362			
02/12/2019	Routine	6		<input type="checkbox"/>	02/12/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Time as a Public Health Control; procedures & records - 3

BVE Enterprises, Inc.		2156 Hwy 361 78362			
02/18/2019	Routine	21		<input type="checkbox"/>	02/18/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Hot Holding temperature (135F) - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Single service & single use articles; properly stored and used - 1
- Adequate ventilation and lighting; designated areas used - 1
- Other Violations - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1

City Café & Bar		2334 Hwy 361 #102 78362			
02/21/2019	Routine	19		<input type="checkbox"/>	02/21/2019

- Toxic substances properly identified, stored and used - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Time as a Public Health Control; procedures & records - 3
- Food separated and & protected, prevented during food preparation - 3

Ingleside

City Café & Bar		2334 Hwy 361 #102 78362			
02/21/2019	Routine	19		<input type="checkbox"/>	02/21/2019

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

City Tortilla		2815 Main 78362			
02/20/2019	Routine	24		<input type="checkbox"/>	02/20/2019

- Water from approved source; Plumbing installed; proper backflow device - 3
- Food separated and & protected, prevented during food preparation - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Original container labeling (Bulk Food) - 1
- Food handler / no unauthorized persons / personnel - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3

Dairy Queen #14287		2611 Hwy 361 78362			
02/15/2019	Routine	16		<input type="checkbox"/>	02/15/2019

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1
- Other Violations - 1
- Single service & single use articles; properly stored and used - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food handler / no unauthorized persons / personnel - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3

Dollar General Store #6373		2286 E. Hwy 361 78362			
02/14/2019	Routine	9		<input type="checkbox"/>	02/14/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Environmental contamination - 1

Ingleside

El Rancho Meat Market		2769 Avenue B 78362		<input type="checkbox"/>	
02/20/2019	Routine	22			02/20/2019

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Non-Food Contact surfaces clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Toxic substances properly identified, stored and used - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Food handler / no unathorized persons / personnel - 2
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Euler Squared Ingleside, LLC		2025 State Hwy 361 78362		<input type="checkbox"/>	
02/06/2019	Routine	16			02/06/2019

- Food and ice obtained from approved source; good condition, safe - 3
- Other Violations - 1
- Single service & single use articles; properly stored and used - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Toxic substances properly identified, stored and used - 3
- Proper Hot Holding temperature (135F) - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Floyd's Ranch House		2144 Hwy 361 78362		<input type="checkbox"/>	
02/19/2019	Routine	32			02/19/2019

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Food separated and & protected, prevented during food preparation - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food handler / no unathorized persons / personnel - 2
- Proper reheating procedure for hot holding (165F in 2 hours) - 3
- Proper Date Marking and disposition - 2

Ingleside

Floyd's Ranch House		2144 Hwy 361 78362		<input type="checkbox"/>	
02/19/2019	Routine	32			02/19/2019

- Non-Food Contact surfaces clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Physical facilities installed, maintained, clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Other Violations - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1

02/21/2019	Routine	9		<input type="checkbox"/>	02/21/2019
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- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Physical facilities installed, maintained, clean - 1
- Environmental contamination - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Adequate ventilation and lighting; designated areas used - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Granny's Tamales Too		2814 Main St 78362		<input type="checkbox"/>	
02/05/2019	Routine	24			02/05/2019

- Other Violations - 1
- Adequate ventilation and lighting; designated areas used - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Single service & single use articles; properly stored and used - 1
- Approved thawing method - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Environmental contamination - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Toxic substances properly identified, stored and used - 3
- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food and ice obtained from approved source; good condition, safe - 3

Ingleside High School Cafeteria		2807 Mustang Dr. 78362		<input type="checkbox"/>	
02/13/2019	Routine	0			02/13/2019

Ingleside

Ingleside Senior Center		2850 Main 78362			
02/05/2019	Routine	6		<input type="checkbox"/>	02/05/2019

- Food received at proper temperature - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Other Violations - 1

Junior's Mexican Restaurant		3063 Main Street 78362			
02/18/2019	Routine	36		<input type="checkbox"/>	02/18/2019

- Original container labeling (Bulk Food) - 1
- Food and ice obtained from approved source; good condition, safe - 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
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Toxic substances properly identified, stored and used - 3
- Water from approved source; Plumbing installed; proper backflow device - 3
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Approved thawing method - 1
- Single service & single use articles; properly stored and used - 1
- Adequate ventilation and lighting; designated areas used - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

02/20/2019	Routine	12		<input type="checkbox"/>	02/20/2019
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Adequate ventilation and lighting; designated areas used - 1
- Food separated and & protected, prevented during food preparation - 3
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

Kids in the Word Academy		2717 Avenue B 78362			
02/12/2019	Routine	17		<input type="checkbox"/>	02/12/2019

- Adequate ventilation and lighting; designated areas used - 1

Ingleside

Kids in the Word Academy		2717 Avenue B 78362		<input type="checkbox"/>	
02/12/2019	Routine	17			02/12/2019

- Wiping Cloths; properly used and stored - 1
- Food separated and & protected, prevented during food preparation - 3
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Toxic substances properly identified, stored and used - 3
- No Evidence of Insect contamination, rodent / other animals - 1

Little I's Snowcone and Treats		3019 Main Street 78362		<input type="checkbox"/>	
02/12/2019	Routine	7			02/12/2019

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

Pizzeria Bonna Petit		3029 Main Street, Ste B 78362		<input type="checkbox"/>	
02/12/2019	Routine	0			02/12/2019

-				<input type="checkbox"/>	
02/08/2019	Routine	13			02/08/2019

- Proper Cold Holding temperature (41F/45F) - 3
- Single service & single use articles; properly stored and used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Approved Sewage/Wastewater Disposal System, proper disposal - 3

Sam's Stop LLC		2748 Main St. 78362		<input type="checkbox"/>	
02/18/2019	Routine	31			02/18/2019

- Other Violations - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food handler / no unauthorized persons / personnel - 2
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Warewashing Facilities; installed, maintained, used - 2

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Sam's Stop LLC		2748 Main St. 78362		<input type="checkbox"/>	
02/18/2019	Routine	31			02/18/2019

- Environmental contamination - 1
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Physical facilities installed, maintained, clean - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Single service & single use articles; properly stored and used - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Proper Hot Holding temperature (135F) - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

02/21/2019	Routine	12		<input type="checkbox"/>	02/21/2019
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- Food handler / no unathorized persons / personnel - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Sleep Inn		2810 Hwy 361 78362		<input type="checkbox"/>	
02/07/2019	Routine	7			02/07/2019

- Hot and Cold Water available; adequate pressure, safe - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Snappy Foods #7		2661 Hwy 361 78362		<input type="checkbox"/>	
02/11/2019	Routine	15			02/11/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Ingleside

Snappy Foods #7		2661 Hwy 361 78362		<input type="checkbox"/>	
02/11/2019	Routine	15			02/11/2019

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

Sonic Drive In #5106		2250 Hwy 361 78362		<input type="checkbox"/>	
02/07/2019	Routine	11			02/07/2019

Food contact surfaces and returnables; cleaned and sanitized - 3
 Time as a Public Health Control; procedures & records - 3
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 No bare hands contact with ready to eat foods or approved method followed - 3

Stripes #40840H		2589 Hwy 361 78362		<input type="checkbox"/>	
02/11/2019	Routine	16			02/11/2019

Proper Cold Holding temperature (41F/45F) - 3
 Proper Date Marking and disposition - 2
 Time as a Public Health Control; procedures & records - 3
 Food separated and & protected, prevented during food preparation - 3
 Original container labeling (Bulk Food) - 1
 Environmental contamination - 1
 Water from approved source; Plumbing installed; proper backflow device - 3

Taco Bell #33634		2494 State Hwy 361 78362		<input type="checkbox"/>	
02/08/2019	Routine	8			02/08/2019

Food contact surfaces and returnables; cleaned and sanitized - 3
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Water from approved source; Plumbing installed; proper backflow device - 3

Taqueria Plaza Guadalajara #6		2630 S. Main St. 78362		<input type="checkbox"/>	
02/20/2019	Routine	27			02/20/2019

Environmental contamination - 1
 Water from approved source; Plumbing installed; proper backflow device - 3
 Approved thawing method - 1
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Food handler / no unauthorized persons / personnel - 2
 Hands cleaned and properly washed; Gloves used properly - 3

Ingleside

Taqueria Plaza Guadalajara #6		2630 S. Main St. 78362			
02/20/2019	Routine	27		<input type="checkbox"/>	02/20/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Non-Food Contact surfaces clean - 1

Terry's Thai Café		2700 Main St. 78362			
02/05/2019	Routine	19		<input type="checkbox"/>	02/05/2019

- Single service & single use articles; properly stored and used - 1
- 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
- Proper Date Marking and disposition - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Environmental contamination - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Non-Food Contact surfaces clean - 1
- Proper Hot Holding temperature (135F) - 3

Whataburger #485		2474 State Hwy 361 78362			
02/08/2019	Routine	3		<input type="checkbox"/>	02/08/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3

Inspections Between (inclusive): 02/01/2019 and 02/28/2019

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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Ingleside on the Bay

Fireside Market			1297 S Main 78362	<input type="checkbox"/>	
02/20/2019	Routine	4			02/20/2019

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

Hot and Cold Water available; adequate pressure, safe - 2

Inspections Between (inclusive): 02/01/2019 and 02/28/2019

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

CDI HS MS - TX- Mathis			599 N State Highway 9 78368		
02/04/2019	Routine	0	9:00 AM 9:55 AM	<input type="checkbox"/>	02/05/2019

China Express			1500 North State Hwy 359 78368		
02/04/2019	Routine	15	1:15 PM 2:10 PM	<input type="checkbox"/>	02/05/2019

- Adequate ventilation and lighting; designated areas used - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Non-Food Contact surfaces clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Physical facilities installed, maintained, clean - 1

Five Points			501 N Hwy 359 78368		
02/07/2019	Routine	5	10:50 AM 11:35 AM	<input type="checkbox"/>	02/08/2019

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

Gi Gi's Pizzeria			103 E San Patricio Ave. 78368		
02/07/2019	Routine	12	1:15 PM 2:10 PM	<input type="checkbox"/>	02/08/2019

- Approved thawing method - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Proper Date Marking and disposition - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Original container labeling (Bulk Food) - 1

HEB Bakery #160			601 E. San Patricio 78368		
02/11/2019	Routine	0	11:00 AM 11:25 AM	<input type="checkbox"/>	02/11/2019

HEB Grocery #160			601 E. San Patricio 78368		
02/11/2019	Routine	4	11:25 AM 12:10 PM	<input type="checkbox"/>	02/11/2019

Mathis

HEB Grocery #160		601 E. San Patricio 78368			
02/11/2019	Routine	4	11:25 AM 12:10 PM	<input type="checkbox"/>	02/11/2019

- Non-Food Contact surfaces clean - 1
- Proper disposition of returned, previously served, reconditioned - 3

Hoff's Food Stop		512 S. Aransas 78368			
02/26/2019	Routine	14	1:20 PM 2:15 PM	<input type="checkbox"/>	02/27/2019

- Food separated and & protected, prevented during food preparation - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Required records available (shellstock tags; parasite destruction) - 2
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Environmental contamination - 1
- Non-Food Contact surfaces clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

Little Bit of Sunshine Adult Center		108 E. San Patricio Ave 78368			
02/04/2019	Routine	0	10:15 AM 11:00 AM	<input type="checkbox"/>	02/05/2019

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Mathis High School Cafeteria		1615 E. San Patricio 78368			
02/26/2019	Routine	0	10:45 AM 11:30 AM	<input type="checkbox"/>	02/27/2019

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Mathis Intermediate School		506 E. San Patricio 78368			
02/11/2019	Routine	1	10:00 AM 10:45 AM	<input type="checkbox"/>	02/11/2019

- Adequate ventilation and lighting; designated areas used - 1

Mathis Pre-K/Kindergarten Academy		516 E. St. Mary 78368			
02/26/2019	Routine	0	9:30 AM 10:30 AM	<input type="checkbox"/>	02/27/2019

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Mendez Mexican Restaurant		103 S Aransas St. 78368			
02/14/2019	Routine	19	10:30 AM 11:35 AM	<input type="checkbox"/>	02/14/2019

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Single service & single use articles; properly stored and used - 1

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Mathis					
<hr/>					
Mendez Mexican Restaurant			103 S Aransas St. 78368		
02/14/2019	Routine	19	10:30 AM 11:35 AM	<input type="checkbox"/>	02/14/2019
<p>Proper Cold Holding temperature (41F/45F) - 3</p> <p>Food separated and & protected, prevented during food preparation - 3</p> <p>Food contact surfaces and returnables; cleaned and sanitized - 3</p> <p>Utensils, equipment, and linens; properly used, stored, dried and handled - 1</p> <p>No bare hands contact with ready to eat foods or approved method followed - 3</p> <p>Hands cleaned and properly washed; Gloves used properly - 3</p>					
<hr/>					
Smolik's Smokehouse Inc.			501 E. San Patricio 78368		
02/14/2019	Routine	0	1:30 PM 2:40 PM	<input type="checkbox"/>	02/14/2019
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<hr/>					
Sonic Drive Inn #1182			728 E San Patricio 78368		
02/04/2019	Routine	1	4:00 PM 4:50 PM	<input type="checkbox"/>	02/05/2019
Non-Food Contact surfaces clean - 1					
<hr/>					
Subway Sandwiches # 24974			10538 Hwy 359 78368		
02/07/2019	Routine	4	9:45 AM 10:35 AM	<input type="checkbox"/>	02/08/2019
<p>Personal Cleanliness / eating, drinking, or tobacco use - 1</p> <p>Food contact surfaces and returnables; cleaned and sanitized - 3</p>					
<hr/>					
Times Market 2017			517 N. Front 78368		
02/04/2019	Routine	17	2:25 PM 3:50 PM	<input type="checkbox"/>	02/05/2019
<p>Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1</p> <p>Required records available (shellstock tags; parasite destruction) - 2</p> <p>Food and Non-food Contact surfaces cleanable, properly designed, and used - 2</p> <p>Adequate handwashing facilities; Accessible and properly supplied, used - 2</p> <p>Management and employees knowledge, responsibilities and reporting - 3</p> <p>Environmental contamination - 1</p> <p>Physical facilities installed, maintained, clean - 1</p> <p>No Evidence of Insect contamination, rodent / other animals - 1</p> <p>Warewashing Facilities; installed, maintained, used - 2</p> <p>Hot and Cold Water available; adequate pressure, safe - 2</p>					
02/07/2019	Violations Followup	0	9:20 AM 9:35 AM	<input type="checkbox"/>	02/08/2019
-					

Mathis

Van's Burgers			410 E Magnolia 78368		
02/11/2019	Routine	16	1:30 PM 2:30 PM	<input type="checkbox"/>	02/11/2019

- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food handler / no unauthorized persons / personnel - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Original container labeling (Bulk Food) - 1
- Other Violations - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Odem

City of Odem Donuts Place		602 Voss 78370			
02/08/2019	Routine	0	9:25 AM 10:10 AM	<input type="checkbox"/>	02/08/2019

Louisiana Pit Stop		500 Voss 78370			
02/06/2019	Routine	13	1:30 PM 2:35 PM	<input type="checkbox"/>	02/06/2019

- Food separated and & protected, prevented during food preparation - 3
- Hot and Cold Water available; adequate pressure, safe - 2
- 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
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Railroad Seafood Station		1507 Voss Ave. 78370			
02/05/2019	Routine	15	2:50 PM 4:05 PM	<input type="checkbox"/>	02/05/2019

- Proper Cold Holding temperature (41F/45F) - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Time as a Public Health Control; procedures & records - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Wiping Cloths; properly used and stored - 1
- Approved thawing method - 1
- Non-Food Contact surfaces clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

02/13/2019	Violations Followup	0	3:35 PM 3:45 PM	<input type="checkbox"/>	02/13/2019
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Rancho's		209 W Borden 78370			
02/09/2019	Routine	3		<input type="checkbox"/>	02/09/2019

- Proper Hot Holding temperature (135F) - 3

Inspections Between (inclusive): 02/01/2019 and 02/28/2019

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

Country Store			716 Moore Avenue 78374		
02/18/2019	Violations Followup	0	10:15 AM 10:30 AM	<input type="checkbox"/>	02/19/2019

CVS Pharmacy #7220			1627 Wildcat Dr. 78374		
02/18/2019	Routine	3	1:15 PM 2:00 PM	<input type="checkbox"/>	02/19/2019

Other Violations - 1
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Frosty Fruitti			1702 US Highway 181 Ste A7 78374		
02/18/2019	Routine	14	2:15 PM 3:05 PM	<input type="checkbox"/>	02/19/2019

Thermometers provided, accurated, and calculated; chemical/thermal test - 2
Proper cooling method used; Equipment adequate to maintain proper temp - 2
Person in charge present, demonstration of knowledge, and CFM - 2
Food contact surfaces and returnables; cleaned and sanitized - 3
Proper Cold Holding temperature (41F/45F) - 3
Other Violations - 1
Wiping Cloths; properly used and stored - 1

Northshore Country Club Kitchen			801 E. Broadway Ave. 78374		
02/06/2019	Other Followup	0		<input type="checkbox"/>	02/06/2019

Papa John's #3091			1510 Wildcat Drive 78374		
02/06/2019	Routine	20		<input type="checkbox"/>	02/06/2019

Food contact surfaces and returnables; cleaned and sanitized - 3
Other Violations - 1
Food handler / no unathorized persons / personnel - 2
Water from approved source; Plumbing installed; proper backflow device - 3
Time as a Public Health Control; procedures & records - 3
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
Physical facilities installed, maintained, clean - 1
Personal Cleanliness / eating, drinking, or tobacco use - 1
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Proper disposition of returned, previously served, reconditioned - 3

Popeye's #258			1670 Wildcat Drive 78374		
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Portland

Popeye's #258			1670 Wildcat Drive 78374		
02/18/2019	Violations Followup	0	10:40 AM 10:55 AM	<input type="checkbox"/>	02/19/2019

Stripes #40843H			1650 Wildcat Drive 78374		
02/18/2019	Routine	10	10:55 AM 11:45 AM	<input type="checkbox"/>	02/19/2019

- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Warewashing Facilities; installed, maintained, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Non-Food Contact surfaces clean - 1

02/25/2019	Routine	11		<input type="checkbox"/>	02/25/2019
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- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Single service & single use articles; properly stored and used - 1
- Food handler / no unauthorized persons / personnel - 2
- Toxic substances properly identified, stored and used - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Texas A-1 Steak and Seafood			407 Cedar Dr. 78374		
02/06/2019	Routine	0		<input type="checkbox"/>	02/06/2019

Sinton

Back Street Café			203 S. Rachal St. 78387		
02/27/2019	Routine	17	3:40 PM 4:35 PM	<input type="checkbox"/>	02/27/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Approved thawing method - 1
- Adequate ventilation and lighting; designated areas used - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Proper Date Marking and disposition - 2
- Single service & single use articles; properly stored and used - 1

Batter's Up Pastries & More			711 E Sinton Street 78387		
02/08/2019	Permit	0	10:30 AM 11:00 AM	<input type="checkbox"/>	02/08/2019

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Best Western Sinton			8108 Hwy 77 78387		
02/08/2019	Routine	6	8:30 AM 9:05 AM	<input type="checkbox"/>	02/08/2019

- No Evidence of Insect contamination, rodent / other animals - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Proper Cold Holding temperature (41F/45F) - 3

Circle K #2740424			320 W Sinton 78387		
02/01/2019	Routine	6	9:30 AM 10:15 AM	<input type="checkbox"/>	02/01/2019

- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Coastal Bend Regional ISF			800 N Vineyard 78387		
02/01/2019	Routine	0	8:40 AM 9:20 AM	<input type="checkbox"/>	02/01/2019

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Flores Restaurant			519 Ave B 78387		
02/21/2019	Routine	8	10:30 AM 11:15 AM	<input type="checkbox"/>	02/21/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Establishment	Type	Score	In / Out	Follow up Req.	Date Insp. Closed
Sinton					
<hr/>					
Flores Restaurant			519 Ave B 78387		
02/21/2019	Routine	8	10:30 AM 11:15 AM	<input type="checkbox"/>	02/21/2019
Single service & single use articles; properly stored and used - 1					
<hr/>					
GML Country Store			221 W. 5th 78387		
02/27/2019	Routine	14	10:30 AM 11:40 AM	<input type="checkbox"/>	02/27/2019
Required records available (shellstock tags; parasite destruction) - 2					
Toxic substances properly identified, stored and used - 3					
Original container labeling (Bulk Food) - 1					
Food and ice obtained from approved source; good condition, safe - 3					
Food separated and & protected, prevented during food preparation - 3					
Single service & single use articles; properly stored and used - 1					
Utensils, equipment, and linens; properly used, stored, dried and handled - 1					
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Kim Son Chinese Restaurant			113 W Sinton 78387		
02/27/2019	Routine	20	1:30 PM 2:20 PM	<input type="checkbox"/>	02/27/2019
Utensils, equipment, and linens; properly used, stored, dried and handled - 1					
Food and ice obtained from approved source; good condition, safe - 3					
Hands cleaned and properly washed; Gloves used properly - 3					
Toxic substances properly identified, stored and used - 3					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
Approved thawing method - 1					
Food separated and & protected, prevented during food preparation - 3					
Original container labeling (Bulk Food) - 1					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
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Koo Koo Snacks			401 S Rachal 78387		
02/21/2019	Permit	0	4:00 PM 4:30 PM	<input type="checkbox"/>	02/22/2019
-					
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Love Travel Stop #672			13886 FM 1945 78387		
02/15/2019	Routine	1	10:45 AM 11:35 AM	<input type="checkbox"/>	02/15/2019
Other Violations - 1					
<hr/>					
Love's Travel Stop #672-Chester Chicken			13886 FM 1945 78387		
02/15/2019	Routine	9	10:00 AM 10:40 AM	<input type="checkbox"/>	02/15/2019

Sinton

Love's Travel Stop #672-Chester Chicken

13886 FM 1945 78387

02/15/2019	Routine	9	10:00 AM 10:40 AM	<input type="checkbox"/>	02/15/2019
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- Other Violations - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Hot Holding temperature (135F) - 3
- Person in charge present, demonstration of knowledge, and CFM - 2

McDonald's #38464

13886 FM 1945 78387

02/15/2019	Routine	0	9:15 AM 10:00 AM	<input type="checkbox"/>	02/15/2019
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Noble Coffee House

713 E. Sinton St. 78387

02/15/2019	Routine	1	3:00 PM 3:40 PM	<input type="checkbox"/>	02/15/2019
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- Personal Cleanliness / eating, drinking, or tobacco use - 1

Noble Coffee House Snack Bar

400 W Sinton 78387

02/05/2019	Routine	5	10:00 AM 10:35 AM	<input type="checkbox"/>	02/05/2019
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- Proper Date Marking and disposition - 2
- Other Violations - 1
- Single service & single use articles; properly stored and used - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Sinton Bakery

221 Rachal 78387

02/19/2019	Routine	13	11:10 AM 12:00 PM	<input type="checkbox"/>	02/21/2019
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- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Other Violations - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Non-Food Contact surfaces clean - 1
- Original container labeling (Bulk Food) - 1
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper disposition of returned, previously served, reconditioned - 3

Subway #20303

115 E Sinton 78387

02/05/2019	Routine	1	11:00 AM 11:40 AM	<input type="checkbox"/>	02/05/2019
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- Personal Cleanliness / eating, drinking, or tobacco use - 1

Sinton

Tasty Taco			102 S. Vineyard 78387		
02/19/2019	Routine	14	10:00 AM 11:05 AM	<input type="checkbox"/>	02/21/2019

- 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
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate ventilation and lighting; designated areas used - 1
- Single service & single use articles; properly stored and used - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Physical facilities installed, maintained, clean - 1

Taft

First Light Learning Center

302 McIntyre 78390

02/06/2019

Routine

4

9:30 AM
10:35 AM



02/06/2019

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Good N Crisp Chicken-Taft

102 Field 78390

02/06/2019

Routine

4

1:10 PM
2:00 PM



02/06/2019

Physical facilities installed, maintained, clean - 1

Food handler / no unauthorized persons / personnel - 2

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

Panaderia Y Taqueria Los Perez

912 US Hwy 181 78390

02/06/2019

Routine

21

10:45 AM
11:50 AM



02/06/2019

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

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

Proper Date Marking and disposition - 2

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

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

Wiping Cloths; properly used and stored - 1

Environmental contamination - 1

Adequate ventilation and lighting; designated areas used - 1

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