

**Aransas Pass**

<b>AC Blunt Middle School Café</b>		2001 Demory 78336			
04/08/2019	Routine	5		<input type="checkbox"/>	04/12/2019

Food separated and & protected, prevented during food preparation - 3  
 Proper Date Marking and disposition - 2

<b>Aransas Pass High School Cafeteria</b>		450 S Ave A 78336			
04/17/2019	Routine	0	10:00 AM 10:50 AM	<input type="checkbox"/>	04/17/2019

<b>Carmella's Coffee</b>		346 S. Commercial St, Ste 3&4 78336			
04/17/2019	Routine	0	11:00 AM 11:14 AM	<input type="checkbox"/>	04/17/2019

<b>Corey's II</b>		218 E. Goodnight 78336			
04/25/2019	Routine	7	10:35 AM 11:25 AM	<input type="checkbox"/>	04/26/2019

Adequate ventilation and lighting; designated areas used - 1  
 Food contact surfaces and returnables; cleaned and sanitized - 3  
 Personal Cleanliness / eating, drinking, or tobacco use - 1  
 Required records available (shellstock tags; parasite destruction) - 2

<b>Fairfield Inn and Suites Marriot</b>		2679 W. Wheeler Bus Hwy 35 78336			
04/17/2019	Routine	12	8:45 AM 9:40 AM	<input type="checkbox"/>	04/17/2019

Food handler / no unauthorized persons / personnel - 2  
 Personal Cleanliness / eating, drinking, or tobacco use - 1  
 Other Violations - 1  
 Single service & single use articles; properly stored and used - 1  
 Proper Cold Holding temperature (41F/45F) - 3  
 Adequate handwashing facilities; Accessible and properly supplied, used - 2  
 Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

<b>Family Dollar Store #3802</b>		1921 W Wheeler 78336			
04/08/2019	Routine	3		<input type="checkbox"/>	04/12/2019

Proper disposition of returned, previously served, reconditioned - 3

<b>Hook &amp; Ladder Brewpub</b>		130 E Goodnight Avenue 78336			
04/25/2019	Routine	3	3:10 PM 3:50 PM	<input type="checkbox"/>	04/26/2019

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

**Aransas Pass**

<b>Hook &amp; Ladder Brewpub</b>	130 E Goodnight Avenue 78336
04/25/2019 Routine	3 3:10 PM 3:50 PM <input type="checkbox"/>
Hot and Cold Water available; adequate pressure, safe - 2	

<b>Lighthouse Learning Center</b>	517 S Avenue A 78336
04/25/2019 Routine	0 9:40 AM 10:15 AM <input type="checkbox"/>
-	

<b>Redfish Willie's Waterfront Grill</b>	322 Huff Street 78336
04/25/2019 Routine	12 1:20 PM 2:45 PM <input type="checkbox"/>
Utensils, equipment, and linens; properly used, stored, dried and handled - 1	
Food contact surfaces and returnables; cleaned and sanitized - 3	
Required records available (shellstock tags; parasite destruction) - 2	
Proper Date Marking and disposition - 2	
Original container labeling (Bulk Food) - 1	
Environmental contamination - 1	
Adequate ventilation and lighting; designated areas used - 1	
Personal Cleanliness / eating, drinking, or tobacco use - 1	

<b>Stripes #40796H</b>	120 E McClung Avenue 78336
04/08/2019 Routine	6 <input type="checkbox"/>
Environmental contamination - 1	
Adequate handwashing facilities; Accessible and properly supplied, used - 2	
Food contact surfaces and returnables; cleaned and sanitized - 3	

<b>Subway #29174</b>	1919B W Wheeler 78336
04/08/2019 Routine	2 <input type="checkbox"/>
Personal Cleanliness / eating, drinking, or tobacco use - 1	
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1	

<b>Sugar Rush</b>	406 N. Commercial 78336
04/08/2019 Routine	11 <input type="checkbox"/>
Thermometers provided, accurated, and calculated; chemical/thermal test - 2	
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2	
Physical facilities installed, maintained, clean - 1	
Wiping Cloths; properly used and stored - 1	
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1	

**Aransas Pass**

<b>Sugar Rush</b>			406 N. Commercial 78336	<input type="checkbox"/>	
04/08/2019	Routine	11			04/12/2019

Other Violations - 1

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

Person in charge present, demonstration of knowledge, and CFM - 2

<b>The Donut Palace</b>			103 W Cleveland Blvd. 78336	<input type="checkbox"/>	
04/08/2019	Routine	5			04/12/2019

Proper Date Marking and disposition - 2

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

Inspections Between (inclusive): 04/01/2019 and 04/30/2019

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

**Corpus Christi**

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<b>Granny's Tamales (HHR)</b>			9804 Leopard 78410	<input type="checkbox"/>	
04/12/2019	Routine	0			04/12/2019

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**Ingleside**

<b>Donut Palace</b>			2466 Hwy 361 78362		
<b>04/26/2019</b>	<b>Routine</b>	2	9:20 AM 10:20 AM	<input type="checkbox"/>	04/26/2019
Wiping Cloths; properly used and stored - 1 Personal Cleanliness / eating, drinking, or tobacco use - 1					

<b>Good N Crisp</b>			2860 Main Drive 78362		
<b>04/16/2019</b>	<b>Routine</b>	10	3:00 PM 3:50 PM	<input type="checkbox"/>	04/17/2019
Food handler / no unauthorized persons / personnel - 2 Proper Hot Holding temperature (135F) - 3 Non-Food Contact surfaces clean - 1 Utensils, equipment, and linens; properly used, stored, dried and handled - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Personal Cleanliness / eating, drinking, or tobacco use - 1					

<b>HEB Grocery #171</b>			2616 Hwy 361 78362		
<b>04/26/2019</b>	<b>Routine</b>	1	11:30 AM 12:15 PM	<input type="checkbox"/>	04/26/2019
Non-Food Contact surfaces clean - 1					

<b>Pizza Hut Wing Street</b>			2661 Hwy 361 78362		
<b>04/16/2019</b>	<b>Routine</b>	3	1:45 PM 2:40 PM	<input type="checkbox"/>	04/17/2019
Food contact surfaces and returnables; cleaned and sanitized - 3					

<b>Subway #14177</b>			2450 Hwy 361 78362		
<b>04/26/2019</b>	<b>Routine</b>	7	10:25 AM 11:20 AM	<input type="checkbox"/>	04/26/2019
Food contact surfaces and returnables; cleaned and sanitized - 3 No Evidence of Insect contamination, rodent / other animals - 1 Personal Cleanliness / eating, drinking, or tobacco use - 1 Thermometers provided, accurated, and calculated; chemical/thermal test - 2					

**Mathis**

<b>Aycock Oil Co.</b>		102 W San Patricio St. 78368			
04/05/2019	Routine	0		<input type="checkbox"/>	04/05/2019

<b>Butter's BBQ</b>		104 S. Hwy 359 78368			
04/24/2019	Routine	16		<input type="checkbox"/>	04/24/2019

- Wiping Cloths; properly used and stored - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Environmental contamination - 1
- 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
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

<b>Church's Fried Chicken</b>		904 E San Patricio 78368			
04/05/2019	Routine	17		<input type="checkbox"/>	04/05/2019

- Toxic substances properly identified, stored and used - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Original container labeling (Bulk Food) - 1
- Water from approved source; Plumbing installed; proper backflow device - 3
- Physical facilities installed, maintained, clean - 1

<b>Circle K #2706983</b>		10537 Hwy 359 78368			
04/22/2019	Routine	18		<input type="checkbox"/>	04/22/2019

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Hot Holding temperature (135F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1

**Mathis**

<b>Circle K #2706983</b>		10537 Hwy 359 78368			
<b>04/22/2019</b>	<b>Routine</b>	18		<input type="checkbox"/>	04/22/2019

- Non-Food Contact surfaces clean - 1
- Food and ice obtained from approved source; good condition, safe - 3

<b>Dollar General #3914</b>		229 S Hwy 359 78368			
<b>04/30/2019</b>	<b>Routine</b>	8	11:00 AM 11:45 AM	<input type="checkbox"/>	04/30/2019

- Physical facilities installed, maintained, clean - 1
- Time as a Public Health Control; procedures & records - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Other Violations - 1

<b>Family Dollar #3296</b>		200 S State Hwy 359 78368			
<b>04/30/2019</b>	<b>Routine</b>	8	10:00 AM 10:45 AM	<input type="checkbox"/>	04/30/2019

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

<b>Five Points</b>		501 N Hwy 359 78368			
<b>04/30/2019</b>	<b>Routine</b>	9	1:15 PM 2:05 PM	<input type="checkbox"/>	04/30/2019

- Food separated and & protected, prevented during food preparation - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Physical facilities installed, maintained, clean - 1

<b>Homer's Meat Market &amp; More, LLC</b>		720 E. San Patricio Ave. 78368			
<b>04/24/2019</b>	<b>Routine</b>	13		<input type="checkbox"/>	04/24/2019

- Time as a Public Health Control; procedures & records - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Toxic substances properly identified, stored and used - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Non-Food Contact surfaces clean - 1
- Adequate ventilation and lighting; designated areas used - 1

<b>J &amp; M Bakery</b>		208 W. San Patricio 78368			
<b>04/22/2019</b>	<b>Routine</b>	9		<input type="checkbox"/>	04/22/2019

**Mathis**

<b>J &amp; M Bakery</b>		208 W. San Patricio 78368			
<b>04/22/2019</b>	<b>Routine</b>		9	<input type="checkbox"/>	04/22/2019

- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1
- Food handler / no unauthorized persons / personnel - 2

<b>Mathis Elementary Cafeteria</b>		315 S. Duval 78368			
<b>04/05/2019</b>	<b>Routine</b>		7	<input type="checkbox"/>	04/05/2019

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Toxic substances properly identified, stored and used - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Mathis Middle School</b>		1627 E San Patricio Ave. 78368			
<b>04/17/2019</b>	<b>Routine</b>		12	<input type="checkbox"/>	04/17/2019

- Non-Food Contact surfaces clean - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2
- Water from approved source; Plumbing installed; proper backflow device - 3

<b>McDonalds #30850</b>		10537 N. Hwy 359 78368			
<b>04/18/2019</b>	<b>Routine</b>		9	<input type="checkbox"/>	04/18/2019

- Hot and Cold Water available; adequate pressure, safe - 2
- Toxic substances properly identified, stored and used - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1

<b>Palma Real Transitional Care Center</b>		1220 Loop 459 78368			
<b>04/18/2019</b>	<b>Routine</b>		9	<input type="checkbox"/>	04/18/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Non-Food Contact surfaces clean - 1

<b>Pizza Hut #22647</b>		517 N Old Hwy 9 78368			
<b>04/18/2019</b>	<b>Routine</b>		15	<input type="checkbox"/>	04/18/2019



**Mathis**

<b>Pizza Hut #22647</b>		517 N Old Hwy 9 78368		<input type="checkbox"/>	
<b>04/18/2019</b>	<b>Routine</b>	15			<b>04/18/2019</b>

- Proper Date Marking and disposition - 2
- Water from approved source; Plumbing installed; proper backflow device - 3
- Toxic substances properly identified, stored and used - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Single service & single use articles; properly stored and used - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Pizzalicious</b>		51 E. San Patricio 78368		<input type="checkbox"/>	
<b>04/05/2019</b>	<b>Routine</b>	1			<b>04/05/2019</b>

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

<b>Smolik's Smokehouse</b>		10541 N. Hwy 359 78368		<input type="checkbox"/>	
<b>04/22/2019</b>	<b>Routine</b>	12			<b>04/22/2019</b>

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Time as a Public Health Control; procedures & records - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Toxic substances properly identified, stored and used - 3

<b>Speedy Express #38</b>		10538 N. Hwy 359 78368		<input type="checkbox"/>	
<b>04/17/2019</b>	<b>Routine</b>	21			<b>04/17/2019</b>

- Proper Cold Holding temperature (41F/45F) - 3
- Proper Hot Holding temperature (135F) - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Date Marking and disposition - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Non-Food Contact surfaces clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food handler / no unauthorized persons / personnel - 2
- Food separated and & protected, prevented during food preparation - 3
- Other Violations - 1

<b>Taqueria Vallarta</b>		318 N. Hwy 359 78368		<input type="checkbox"/>	
<b>04/24/2019</b>	<b>Routine</b>	10			<b>04/24/2019</b>

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1

Inspections Between (inclusive): 04/01/2019 and 04/30/2019

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

<b>Taqueria Vallarta</b>			318 N. Hwy 359 78368		
04/24/2019	Routine	10		<input type="checkbox"/>	04/24/2019

Food and ice obtained from approved source; good condition, safe - 3  
 Proper Date Marking and disposition - 2  
 Non-Food Contact surfaces clean - 1

<b>Van's Pizza &amp; Speakeasy</b>			120 E. San Patricio 78368		
04/30/2019	Routine	0	2:20 PM 2:50 PM	<input type="checkbox"/>	04/30/2019

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<b>Xpress Mart</b>			9825 FM 3377 78368		
04/05/2019	Routine	3		<input type="checkbox"/>	04/05/2019

Food contact surfaces and returnables; cleaned and sanitized - 3

**Odem**

<b>Agave Jalisco Restaurant</b>		1501 Voss Avenue 78370			
<b>04/23/2019</b>	<b>Routine</b>	22		<input type="checkbox"/>	04/23/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Water from approved source; Plumbing installed; proper backflow device - 3
- Proper Date Marking and disposition - 2
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Original container labeling (Bulk Food) - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate ventilation and lighting; designated areas used - 1
- Food handler / no unauthorized persons / personnel - 2
- Food separated and & protected, prevented during food preparation - 3

<b>Dairy Queen - Odem</b>		1112 Park Ave. 78370			
<b>04/15/2019</b>	<b>Routine</b>	18		<input type="checkbox"/>	04/15/2019

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Time as a Public Health Control; procedures & records - 3
- Hot and Cold Water available; adequate pressure, safe - 2
- Food handler / no unauthorized persons / personnel - 2
- Hands cleaned and properly washed; Gloves used properly - 3

<b>Snow Cones 'N' More</b>		707 Cook Unit A 78370			
<b>04/12/2019</b>	<b>Routine</b>	0		<input type="checkbox"/>	04/12/2019

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<b>04/16/2019</b>	<b>Routine</b>	0		<input type="checkbox"/>	04/16/2019
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<b>Stripes #40812H</b>		800 Voss Avenue 78370			
<b>04/15/2019</b>	<b>Routine</b>	12		<input type="checkbox"/>	04/15/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Toxic substances properly identified, stored and used - 3

**Odem**

<b>Stripes #40812H</b>			800 Voss Avenue 78370		
04/15/2019	Routine	12		<input type="checkbox"/>	04/15/2019

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

<b>Subway #2706976</b>			901 Voss 78370		
04/12/2019	Routine	12		<input type="checkbox"/>	04/12/2019

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

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

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Inspections Between (inclusive): 04/01/2019 and 04/30/2019

Establishment      Type      Score      In / Out      Follow up Req'd.      Date Insp. Closed

**Portland**

<b>Applebee's Neighborhood Grill &amp; Bar</b>	1820 Hwy 181 78374				
04/09/2019	Violations Followup	0		<input type="checkbox"/>	04/12/2019

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<b>Brookdale Northshore Kitchen</b>	401 Northshore Blvd 78374				
04/05/2019	Routine	0		<input type="checkbox"/>	04/12/2019

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<b>CHECKOUT #54</b>	1201 Wildcat Drive 78374				
04/12/2019	Routine	23	1:00 PM 2:10 PM	<input type="checkbox"/>	04/15/2019

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Non-Food Contact surfaces clean - 1
- Other Violations - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food handler / no unauthorized persons / personnel - 2
- Food separated and & protected, prevented during food preparation - 3
- Proper Hot Holding temperature (135F) - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Hot and Cold Water available; adequate pressure, safe - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

<b>Coastal Palms Nursing &amp; Rehabilitation</b>	221 Cedar Drive 78374				
04/15/2019	Permit	0	11:30 AM 11:45 AM	<input type="checkbox"/>	04/15/2019

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<b>Connections</b>	209 Lang 78374				
04/12/2019	Routine	0	10:40 AM 11:25 AM	<input type="checkbox"/>	04/15/2019

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<b>Country Inn &amp; Suites</b>	1705 HWY 181 78374				
04/29/2019	Routine	16	8:50 AM 9:40 AM	<input type="checkbox"/>	04/29/2019

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Hot Holding temperature (135F) - 3

**Portland**

<b>Country Inn &amp; Suites</b>		1705 HWY 181 78374			
<b>04/29/2019</b>	<b>Routine</b>	16	8:50 AM 9:40 AM	<input type="checkbox"/>	04/29/2019
Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2 Wiping Cloths; properly used and stored - 1 Other Violations - 1 Personal Cleanliness / eating, drinking, or tobacco use - 1 Thermometers provided, accurated, and calculated; chemical/thermal test - 2					

<b>Dairy Queen - Portland</b>		911 Dallas 78374			
<b>04/22/2019</b>	<b>Routine</b>	8	2:30 PM 3:20 PM	<input type="checkbox"/>	04/26/2019
Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Food handler / no unauthorized persons / personnel - 2 Other Violations - 1 Food contact surfaces and returnables; cleaned and sanitized - 3					

<b>Denny's #9334</b>		1670 US Hwy 181 78374			
<b>04/22/2019</b>	<b>Routine</b>	8	1:15 PM 2:15 PM	<input type="checkbox"/>	04/26/2019
Hands cleaned and properly washed; Gloves used properly - 3 Food contact surfaces and returnables; cleaned and sanitized - 3 Personal Cleanliness / eating, drinking, or tobacco use - 1 Utensils, equipment, and linens; properly used, stored, dried and handled - 1					

<b>Domino's Pizza</b>		1500 Wildcat Drive Ste. A 78374			
<b>04/09/2019</b>	<b>Routine</b>	4		<input type="checkbox"/>	04/12/2019
Proper Cold Holding temperature (41F/45F) - 3 Other Violations - 1					

<b>Donut Palace - Hwy 181</b>		1850 Hwy 181, Suite B 78374			
<b>04/09/2019</b>	<b>Routine</b>	6		<input type="checkbox"/>	04/12/2019
Time as a Public Health Control; procedures & records - 3 Personal Cleanliness / eating, drinking, or tobacco use - 1 Proper Date Marking and disposition - 2					

<b>Firehouse Subs</b>		1850 US Hwy 181 78374			
<b>04/10/2019</b>	<b>Routine</b>	9		<input type="checkbox"/>	04/12/2019
Food contact surfaces and returnables; cleaned and sanitized - 3 Food handler / no unauthorized persons / personnel - 2					

**Portland**

<b>Firehouse Subs</b>		1850 US Hwy 181 78374			
<b>04/10/2019</b>	<b>Routine</b>	9		<input type="checkbox"/>	04/12/2019

- Other Violations - 1
- Proper Cold Holding temperature (41F/45F) - 3

<b>HEB Bakery #488</b>		1600 Wildcat Drive 78374			
<b>04/29/2019</b>	<b>Routine</b>	2	11:35 AM 12:00 PM	<input type="checkbox"/>	04/29/2019

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

<b>HEB Deli #488</b>		1600 Wildcat Dr. 78374			
<b>04/29/2019</b>	<b>Routine</b>	1	10:00 AM 10:45 AM	<input type="checkbox"/>	04/29/2019

- Other Violations - 1

<b>HEB Food Store #488</b>		1600 Wildcat Drive 78374			
<b>04/29/2019</b>	<b>Routine</b>	5	1:20 PM 2:45 PM	<input type="checkbox"/>	04/29/2019

- Non-Food Contact surfaces clean - 1
- Toxic substances properly identified, stored and used - 3
- Other Violations - 1

<b>I-Hop Store #3379</b>		1830 Hwy 181 78374			
<b>04/09/2019</b>	<b>Routine</b>	0		<input type="checkbox"/>	04/12/2019

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<b>KFC/ Long John Silvers</b>		2020 Hwy 181 78374			
<b>04/10/2019</b>	<b>Routine</b>	7		<input type="checkbox"/>	04/12/2019

- Other Violations - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food handler / no unauthorized persons / personnel - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>La Iguana #4</b>		100 5th St. 78374			
<b>04/10/2019</b>	<b>Routine</b>	17		<input type="checkbox"/>	04/12/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food separated and & protected, prevented during food preparation - 3

**Portland**

<b>La Iguana #4</b>		100 5th St. 78374		<input type="checkbox"/>	
<b>04/10/2019</b>	<b>Routine</b>	17			04/12/2019

- Hands cleaned and properly washed; Gloves used properly - 3
- Food handler / no unauthorized persons / personnel - 2
- Environmental contamination - 1

<b>Little Caesars #1893-1</b>		1702 Hwy 181N, Suite B13 78374		<input type="checkbox"/>	
<b>04/05/2019</b>	<b>Routine</b>	6			04/12/2019

- Food handler / no unauthorized persons / personnel - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Other Violations - 1
- Adequate ventilation and lighting; designated areas used - 1

<b>Mr.Rigaroo's Shaved Ice</b>		609 E. Broadway Blvd 78374		<input type="checkbox"/>	
<b>04/12/2019</b>	<b>Routine</b>	0			04/12/2019

-

<b>Northshore Cinema 8</b>		251 Buddy Ganem 78374		<input type="checkbox"/>	
<b>04/04/2019</b>	<b>Routine</b>	13			04/12/2019

- Proper disposition of returned, previously served, reconditioned - 3
- Toxic substances properly identified, stored and used - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1
- Non-Food Contact surfaces clean - 1
- Original container labeling (Bulk Food) - 1

<b>Pizza Hut #23649</b>		1041 N. Hwy 181 78374		<input type="checkbox"/>	
<b>04/05/2019</b>	<b>Routine</b>	5			04/12/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Single service & single use articles; properly stored and used - 1

<b>Sonic #4118</b>		106 Lang Rd. 78374		<input type="checkbox"/>	
<b>04/09/2019</b>	<b>Routine</b>	4			04/12/2019

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



**Portland**

<b>Sonic #4118</b>			106 Lang Rd. 78374		
04/09/2019	Routine	4		<input type="checkbox"/>	04/12/2019

Non-Food Contact surfaces clean - 1

<b>Subway #67222</b>			2000 US Hwy 181 78374		
04/15/2019	Routine	5	1:20 PM 3:15 PM	<input type="checkbox"/>	04/15/2019

Person in charge present, demonstration of knowledge, and CFM - 2

Proper Hot Holding temperature (135F) - 3

<b>T.M. Clark Elementary Cafeteria</b>			2250 Memorial Parkway 78374		
04/15/2019	Routine	9	9:30 AM 10:30 AM	<input type="checkbox"/>	04/15/2019

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

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

Proper Date Marking and disposition - 2

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

<b>Taco Bell #16039</b>			1043 S. Hwy 181 78374		
04/04/2019	Routine	0		<input type="checkbox"/>	04/12/2019

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<b>The Donut Palace</b>			1306 Wildcat Dr. 78374		
04/05/2019	Routine	5		<input type="checkbox"/>	04/12/2019

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

Wiping Cloths; properly used and stored - 1

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

<b>Tokyo Gardens Catering</b>			1600 Wildcat Dr. 78374		
04/29/2019	Routine	0	10:50 AM 11:30 AM	<input type="checkbox"/>	04/29/2019

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<b>Wal-Mart Supercenter Bakery #5460</b>			2000 US Hwy 181 78374		
04/22/2019	Routine	4	9:45 AM 10:20 AM	<input type="checkbox"/>	04/26/2019

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

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

Environmental contamination - 1

<b>Wal-Mart Supercenter Deli #5460</b>			2000 US Hwy 181 78374		
04/22/2019	Routine	3	10:20 AM 11:00 AM	<input type="checkbox"/>	04/26/2019

Inspections Between (inclusive): 04/01/2019 and 04/30/2019

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

<b>Wal-Mart Supercenter Deli #5460</b>
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2000 US Hwy 181 78374

04/22/2019	Routine	3	10:20 AM 11:00 AM	<input type="checkbox"/>	04/26/2019
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Single service & single use articles; properly stored and used - 1

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

<b>Whataburger #91</b>
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1010 Wildcat Dr. 78374

04/12/2019	Routine	0	2:30 PM 3:20 PM	<input type="checkbox"/>	04/15/2019
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**Sinton**

<b>Bill's Golf Shop</b>		13698 Rob & Bessie Park Circle 78387			
<b>04/04/2019</b>	<b>Routine</b>	7		<input type="checkbox"/>	04/04/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

<b>Butter Churn Restaurant</b>		207 W Sinton St. 78387			
<b>04/25/2019</b>	<b>Routine</b>	19		<input type="checkbox"/>	04/25/2019

- Food separated and & protected, prevented during food preparation - 3
- Food handler / no unauthorized persons / personnel - 2
- Toxic substances properly identified, stored and used - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Time as a Public Health Control; procedures & records - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Good N Crisp Chicken-Sinton</b>		601 E. Sinton St. 78387			
<b>04/08/2019</b>	<b>Routine</b>	10		<input type="checkbox"/>	04/08/2019

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Hot Holding temperature (135F) - 3
- Food handler / no unauthorized persons / personnel - 2

<b>Pizza Hut #22648</b>		210 W. Sinton 78387			
<b>04/08/2019</b>	<b>Routine</b>	5		<input type="checkbox"/>	04/08/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2

<b>Sinton Donut</b>		100 N. San Patricio 78387			
<b>04/11/2019</b>	<b>Routine</b>	19		<input type="checkbox"/>	04/11/2019

- Time as a Public Health Control; procedures & records - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Water from approved source; Plumbing installed; proper backflow device - 3
- Toxic substances properly identified, stored and used - 3

**Sinton**

<b>Sinton Donut</b>		100 N. San Patricio 78387			
<b>04/11/2019</b>	<b>Routine</b>		19	<input type="checkbox"/>	04/11/2019

Food separated and & protected, prevented during food preparation - 3  
 Single service & single use articles; properly stored and used - 1

<b>Sinton High School Cafeteria</b>		400 N. Pirate Blvd. 78387			
<b>04/16/2019</b>	<b>Routine</b>		9	<input type="checkbox"/>	04/16/2019

Time as a Public Health Control; procedures & records - 3  
 Proper Date Marking and disposition - 2  
 Water from approved source; Plumbing installed; proper backflow device - 3  
 No Evidence of Insect contamination, rodent / other animals - 1

<b>Smith Middle School Cafeteria</b>		1000 S San Patricio 78387			
<b>04/16/2019</b>	<b>Routine</b>		6	<input type="checkbox"/>	04/16/2019

Water from approved source; Plumbing installed; proper backflow device - 3  
 Proper disposition of returned, previously served, reconditioned - 3

<b>Stripes #21286H</b>		204 E Sinton Street 78387			
<b>04/08/2019</b>	<b>Routine</b>		14	<input type="checkbox"/>	04/08/2019

Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
 Non-Food Contact surfaces clean - 1  
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
 Proper Hot Holding temperature (135F) - 3  
 Water from approved source; Plumbing installed; proper backflow device - 3  
 Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Subway #20303</b>		115 E Sinton 78387			
<b>04/25/2019</b>	<b>Complaint Followup</b>		22	<input type="checkbox"/>	04/25/2019

Warewashing Facilities; installed, maintained, used - 2  
 Proper Cold Holding temperature (41F/45F) - 3  
 Food and ice obtained from approved source; good condition, safe - 3  
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1  
 Other Violations - 1  
 Single service & single use articles; properly stored and used - 1  
 Personal Cleanliness / eating, drinking, or tobacco use - 1  
 No Evidence of Insect contamination, rodent / other animals - 1  
 Toxic substances properly identified, stored and used - 3

**Sinton**

<b>Subway #20303</b>		115 E Sinton 78387		<input type="checkbox"/>	
<b>04/25/2019</b>	<b>Complaint Followup</b>	22		<input type="checkbox"/>	04/25/2019

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Hot Holding temperature (135F) - 3

<b>Taqueria La Tapatia #4</b>		420 S San Patricio 78387		<input type="checkbox"/>	
<b>04/16/2019</b>	<b>Routine</b>	37		<input type="checkbox"/>	04/16/2019

- Proper Hot Holding temperature (135F) - 3
- Environmental contamination - 1
- Water from approved source; Plumbing installed; proper backflow device - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Wiping Cloths; properly used and stored - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Non-Food Contact surfaces clean - 1

<b>04/18/2019</b>	<b>Routine</b>	14		<input type="checkbox"/>	04/18/2019
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- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Non-Food Contact surfaces clean - 1
- Water from approved source; Plumbing installed; proper backflow device - 3
- Proper Cold Holding temperature (41F/45F) - 3

<b>Truckees</b>		8140 US Hwy 77 78387		<input type="checkbox"/>	
<b>04/04/2019</b>	<b>Routine</b>	21		<input type="checkbox"/>	04/04/2019

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

**Sinton**

<b>Truckees</b>			8140 US Hwy 77 78387		
<b>04/04/2019</b>	<b>Routine</b>	21		<input type="checkbox"/>	04/04/2019

- Proper Hot Holding temperature (135F) - 3
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Physical facilities installed, maintained, clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

<b>04/18/2019</b>	<b>Routine</b>	0		<input type="checkbox"/>	04/18/2019
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<b>V.I.P. Adult Day Care</b>			114 N. Vineyard 78387		
<b>04/11/2019</b>	<b>Routine</b>	11		<input type="checkbox"/>	04/11/2019

- Proper Date Marking and disposition - 2
- Toxic substances properly identified, stored and used - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3

**Taft**

<b>Dollar General #1755</b>		1200 US Hwy 181 78390			
<b>04/08/2019</b>	<b>Routine</b>	4		<input type="checkbox"/>	04/08/2019

Proper disposition of returned, previously served, reconditioned - 3

Other Violations - 1

<b>Donuts Palace</b>		1018 Hwy 181 78390			
<b>04/25/2019</b>	<b>Routine</b>	12		<input type="checkbox"/>	04/25/2019

Physical facilities installed, maintained, clean - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Food handler / no unauthorized persons / personnel - 2

Non-Food Contact surfaces clean - 1

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

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

<b>Shoreline Rehabilitation</b>		1220 Gregory St. 78390			
<b>04/18/2019</b>	<b>Routine</b>	0	8:45 AM 9:30 AM	<input type="checkbox"/>	04/26/2019

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<b>Subway #62917</b>		616 Hwy 181 78390			
<b>04/09/2019</b>	<b>Routine</b>	14		<input type="checkbox"/>	04/09/2019

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

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

Toxic substances properly identified, stored and used - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper reheating procedure for hot holding (165F in 2 hours) - 3

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

<b>Taft High School Cafeteria</b>		502 Rincon Rd. 78390			
<b>04/25/2019</b>	<b>Routine</b>	4		<input type="checkbox"/>	04/25/2019

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

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

<b>Taft Junior High School</b>		1150 Gregory Street 78390			
<b>04/18/2019</b>	<b>Routine</b>	3	9:30 AM 10:15 AM	<input type="checkbox"/>	04/26/2019

Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Woodrow Petty Elementary Cafeteria</b>		401 Peach Street 78390			
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**Taft**

<b>Woodrow Petty Elementary Cafeteria</b>			401 Peach Street 78390	<input type="checkbox"/>	
<b>04/09/2019</b>	<b>Routine</b>	14			04/09/2019

- 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
- Toxic substances properly identified, stored and used - 3
- Food separated and & protected, prevented during food preparation - 3
- Proper Date Marking and disposition - 2