

Inspections Between (inclusive): 8/1/2019 and 8/31/2019

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Aransas Pass**

<b>Butter Churn</b>		1275 South Hwy 35 Bypass 78336
8/22/2019	Routine	11 <input type="checkbox"/>

- Other Violations - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Environmental contamination - 1
- Food separated and & protected, prevented during food preparation - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

<b>Circle K #2740427</b>		1307 W Wheeler 78336
8/22/2019	Routine	10 <input type="checkbox"/>

- Proper Cold Holding temperature (41F/45F) - 3
- Single service & single use articles; properly stored and used - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Hot Holding temperature (135F) - 3

<b>Domino's Pizza #8047</b>		353 S Commercial 78336
8/22/2019	Routine	5 <input type="checkbox"/>

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Single service & single use articles; properly stored and used - 1
- Other Violations - 1
- Food handler / no unauthorized persons / personnel - 2

<b>Faulk Elementary School Cafe</b>		902 West Nelson 78336
8/22/2019	Permit	0 <input type="checkbox"/>

Restroom door needs to be self closing.  
Establishment ready to open

<b>Harbor Shrimp Ice House</b>		526 Bigelow 78336
8/22/2019	Permit	0 <input type="checkbox"/>

Raw wood needs painting around handsink  
Restroom doors need to be self closing  
Establishment ready to open

<b>Lighthouse Learning Center</b>		517 S Avenue A 78336
8/12/2019	Routine	4 <input type="checkbox"/>

- Food separated and & protected, prevented during food preparation - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

**Aransas Pass**

<b>Mickey's Bar &amp; Grill</b>	430 Ransom Island Rd. 78336
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8/12/2019	Routine	12		<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Single service & single use articles; properly stored and used - 1
- 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
- Non-Food Contact surfaces clean - 1

<b>Sugar Rush</b>	406 N. Commercial 78336
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8/12/2019	Routine	15		<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Non-Food Contact surfaces clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Physical facilities installed, maintained, clean - 1
- Proper Date Marking and disposition - 2
- No Evidence of Insect contamination, rodent / other animals - 1

**Ingleside**

<b>Bibby's Cakes and Catering</b>	2809 Main St 78362
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8/20/2019	Routine	0		<input type="checkbox"/>
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<b>Dollar General Store #6373</b>	2286 E. Hwy 361 78362
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8/20/2019	Routine	6		<input type="checkbox"/>
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- Non-Food Contact surfaces clean - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper disposition of returned, previously served, reconditioned - 3

<b>Good N Crisp</b>	2860 Main Drive 78362
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8/5/2019	Routine	12		<input type="checkbox"/>
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- Proper disposition of returned, previously served, reconditioned - 3
- Proper Hot Holding temperature (135F) - 3

**Ingleside**

<b>Good N Crisp</b>	2860 Main Drive 78362
<b>8/5/2019</b>	<b>Routine</b>
	12
	<input type="checkbox"/>

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>HEB Grocery #171</b>	2616 Hwy 361 78362
<b>8/5/2019</b>	<b>Routine</b>
	12
	<input type="checkbox"/>

- Food separated and & protected, prevented during food preparation - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Environmental contamination - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Non-Food Contact surfaces clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Sam's Stop LLC</b>	2748 Main St. 78362
<b>8/20/2019</b>	<b>Routine</b>
	16
	<input type="checkbox"/>

- Required records available (shellstock tags; parasite destruction) - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1
- Food handler / no unauthorized persons / personnel - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

<b>Stripes #40840H</b>	2589 Hwy 361 78362
<b>8/20/2019</b>	<b>Routine</b>
	17
	<input type="checkbox"/>

- Proper disposition of returned, previously served, reconditioned - 3
- Time as a Public Health Control; procedures & records - 3
- Environmental contamination - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3

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**Ingleside**

<b>Stripes #40840H</b>	2589 Hwy 361 78362
<b>8/20/2019</b>	<b>Routine</b>
	17 <input type="checkbox"/>

Proper Hot Holding temperature (135F) - 3

<b>Subway #14177</b>	2450 Hwy 361 78362
<b>8/5/2019</b>	<b>Routine</b>
	10 <input type="checkbox"/>

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  
 Proper Hot Holding temperature (135F) - 3

<b>Taqueria Plaza Guadalajara #6</b>	2630 S. Main St. 78362
<b>8/9/2019</b>	<b>Violations Followup</b>
	0 <input type="checkbox"/>

Didh machine now sanitizing at 100 ppm. Reach in cooler at 42\* and all food inside at 43\* or lower

<b>Terry's Thai Café</b>	2700 Main St. 78362
<b>8/20/2019</b>	<b>Routine</b>
	17 <input type="checkbox"/>

Utensils, equipment, and linens; properly used, stored, dried and handled - 1  
 Food contact surfaces and returnables; cleaned and sanitized - 3  
 Non-Food Contact surfaces clean - 1  
 Proper disposition of returned, previously served, reconditioned - 3  
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
 Personal Cleanliness / eating, drinking, or tobacco use - 1  
 Single service & single use articles; properly stored and used - 1  
 Proper Date Marking and disposition - 2  
 Time as a Public Health Control; procedures & records - 3

**Mathis**

<b>Church's Fried Chicken</b>	904 E San Patricio 78368
<b>8/2/2019</b>	<b>Routine</b>
	8 <input type="checkbox"/>

Food handler / no unauthorized persons / personnel - 2  
 Proper Hot Holding temperature (135F) - 3  
 Environmental contamination - 1  
 No Evidence of Insect contamination, rodent / other animals - 1  
 Approved thawing method - 1

<b>Circle K #2706983</b>	10537 Hwy 359 78368
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**Mathis**

<b>Circle K #2706983</b>	10537 Hwy 359 78368
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<b>8/21/2019</b>	<b>Routine</b>	12	<input type="checkbox"/>
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- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Hot Holding temperature (135F) - 3
- Non-Food Contact surfaces clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1

<b>J &amp; M Bakery</b>	208 W. San Patricio 78368
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<b>8/2/2019</b>	<b>Routine</b>	4	<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1

<b>La Quinta Inn &amp; Suites Mathis</b>	12909 IH 37 78368
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<b>8/2/2019</b>	<b>Routine</b>	4	<input type="checkbox"/>
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- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

<b>Mathis Middle School</b>	1627 E San Patricio Ave. 78368
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<b>8/21/2019</b>	<b>Routine</b>	4	<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Wiping Cloths; properly used and stored - 1

<b>McDonalds #30850</b>	10537 N. Hwy 359 78368
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<b>8/7/2019</b>	<b>Routine</b>	8	<input type="checkbox"/>
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- Food handler / no unauthorized persons / personnel - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Mendez Mexican Restaurant</b>	103 S Aransas St. 78368
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<b>8/2/2019</b>	<b>Routine</b>	13	<input type="checkbox"/>
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- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Time as a Public Health Control; procedures & records - 3
- No bare hands contact with ready to eat foods or approved method followed - 3

Inspections Between (inclusive): 8/1/2019 and 8/31/2019

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**Mathis**

<b>Mendez Mexican Restaurant</b>	103 S Aransas St. 78368
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<b>8/2/2019</b>	<b>Routine</b>	13	<input type="checkbox"/>
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- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food separated and & protected, prevented during food preparation - 3

<b>Pizzalicious</b>	51 E. San Patricio 78368
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<b>8/26/2019</b>	<b>Routine</b>	1	<input type="checkbox"/>
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- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

<b>Smolik's Smokehouse</b>	10541 N. Hwy 359 78368
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<b>8/26/2019</b>	<b>Routine</b>	5	<input type="checkbox"/>
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- Food separated and & protected, prevented during food preparation - 3
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

<b>Speedy Express #38</b>	10538 N. Hwy 359 78368
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<b>8/7/2019</b>	<b>Routine</b>	15	<input type="checkbox"/>
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- Required records available (shellstock tags; parasite destruction) - 2
- Wiping Cloths; properly used and stored - 1
- Proper Hot Holding temperature (135F) - 3
- Toxic substances properly identified, stored and used - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

<b>Times Market 2017</b>	517 N. Front 78368
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<b>8/26/2019</b>	<b>Routine</b>	14	<input type="checkbox"/>
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- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Physical facilities installed, maintained, clean - 1
- Food handler / no unauthorized persons / personnel - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Warewashing Facilities; installed, maintained, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Proper disposition of returned, previously served, reconditioned - 3

Inspections Between (inclusive): 8/1/2019 and 8/31/2019

Establishment	Type	Score	In / Out	Follow up Req'd.
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**Mathis**

<b>Van's Burgers</b>		410 E Magnolia 78368		<input type="checkbox"/>
<b>8/2/2019</b>	<b>Routine</b>		8	

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

<b>Van's Pizza &amp; Speakeasy</b>		120 E. San Patricio 78368		<input type="checkbox"/>
<b>8/26/2019</b>	<b>Routine</b>		16	

Establishment has 10 days to have an employed certified food manager

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Date Marking and disposition - 2
- Other Violations - 1
- Environmental contamination - 1
- Food handler / no unauthorized persons / personnel - 2

**Odem**

<b>Antonio's Drive Thru Taqueria</b>		600 Hwy 77 78370		<input type="checkbox"/>
<b>8/14/2019</b>	<b>Routine</b>		24	

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Time as a Public Health Control; procedures & records - 3
- 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
- Wiping Cloths; properly used and stored - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Food separated and & protected, prevented during food preparation - 3

<b>8/26/2019</b>	<b>Violations Followup</b>		0	<input type="checkbox"/>
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Establishment has no working handsink in kitchen/food prep are. They have 3 days to comply.

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Inspections Between (inclusive): 8/1/2019 and 8/31/2019

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Odem**

<b>Antonio's Drive Thru Taqueria</b>		600 Hwy 77 78370		<input type="checkbox"/>
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**8/30/2019**      **Violations Followup**      0

Establishment now has working handsink in kitchen area with hot and cold running water

<b>City of Odem Donuts Place</b>		602 Voss 78370		<input type="checkbox"/>
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**8/30/2019**      **Routine**      0

<b>Dairy Queen - Odem</b>		1112 Park Ave. 78370		<input type="checkbox"/>
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**8/14/2019**      **Routine**      7

- Proper disposition of returned, previously served, reconditioned - 3
- Time as a Public Health Control; procedures & records - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

<b>Louisiana Pit Stop</b>		500 Voss 78370		<input type="checkbox"/>
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**8/8/2019**      **Routine**      26

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Hot Holding temperature (135F) - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Food handler / no unauthorized persons / personnel - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Water from approved source; Plumbing installed; proper backflow device - 3

**8/30/2019**      **Violations Followup**      0

Reach in cooler now holding 42\*  
Hose has backflow attachment.

<b>Odem Headstart #1</b>		408 Willis 78370		<input type="checkbox"/>
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**8/30/2019**      **Routine**      0

<b>Odem Headstart 2</b>		418 Willis St. 78370		
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Inspections Between (inclusive): 8/1/2019 and 8/31/2019

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Odem**

<b>Odem Headstart 2</b>	418 Willis St. 78370			<input type="checkbox"/>
8/30/2019	Routine	0		

<b>Railroad Seafood Station</b>	1507 Voss Ave. 78370			<input type="checkbox"/>
8/8/2019	Routine	20		

- Environmental contamination - 1
- Proper Date Marking and disposition - 2
- Other Violations - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Approved thawing method - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- No Evidence of Insect contamination, rodent / other animals - 1

<b>Stripes #40812H</b>	800 Voss Avenue 78370			<input type="checkbox"/>
8/8/2019	Routine	10		

- Proper Hot Holding temperature (135F) - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Environmental contamination - 1

<b>Subway #2706976</b>	901 Voss 78370			<input type="checkbox"/>
8/8/2019	Routine	2		

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

**Portland**

<b>Applebee's Neighborhood Grill &amp; Bar</b>	1820 Hwy 181 78374			<input type="checkbox"/>
8/19/2019	Routine	4		

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

Inspections Between (inclusive): 8/1/2019 and 8/31/2019

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

<b>Best Western Plus</b>	1707 US 181 78374			<input type="checkbox"/>
<b>8/9/2019</b>	<b>Violations Followup</b>	0		

Establishment now has an employed CFM

<b>Bloom City Coffee Co, LLC</b>	1600 Wildcat Drive 78374			<input type="checkbox"/>
<b>8/29/2019</b>	<b>Routine</b>	3		

Personal Cleanliness / eating, drinking, or tobacco use - 1  
 Proper Date Marking and disposition - 2

<b>Brookdale Northshore Kitchen</b>	401 Northshore Blvd 78374			<input type="checkbox"/>
<b>8/1/2019</b>	<b>Routine</b>	0		

<b>Country Store</b>	716 Moore Avenue 78374			<input type="checkbox"/>
<b>8/27/2019</b>	<b>Routine</b>	17		

Required records available (shellstock tags; parasite destruction) - 2  
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
 No Evidence of Insect contamination, rodent / other animals - 1  
 Physical facilities installed, maintained, clean - 1  
 Food separated and & protected, prevented during food preparation - 3  
 Hot and Cold Water available; adequate pressure, safe - 2  
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1  
 Food contact surfaces and returnables; cleaned and sanitized - 3

<b>CVS Pharmacy #7220</b>	1627 Wildcat Dr. 78374			<input type="checkbox"/>
<b>8/19/2019</b>	<b>Routine</b>	3		

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

<b>Dairy Queen - Portland</b>	911 Dallas 78374			<input type="checkbox"/>
<b>8/27/2019</b>	<b>Routine</b>	8		

Utensils, equipment, and linens; properly used, stored, dried and handled - 1  
 Environmental contamination - 1  
 Proper Cold Holding temperature (41F/45F) - 3  
 Proper Date Marking and disposition - 2  
 Physical facilities installed, maintained, clean - 1

**Portland**

<b>Domino's Pizza</b>	1500 Wildcat Drive Ste. A 78374
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8/9/2019	Routine	5		<input type="checkbox"/>
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Time as a Public Health Control; procedures & records - 3

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

<b>East Cliff Elementary</b>	1140 Broadway 78374
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8/15/2019	Routine	0		<input type="checkbox"/>
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<b>Firehouse Subs</b>	1850 US Hwy 181 78374
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8/19/2019	Routine	4		<input type="checkbox"/>
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Original container labeling (Bulk Food) - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

<b>HEB Bakery #488</b>	1600 Wildcat Drive 78374
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8/29/2019	Routine	1		<input type="checkbox"/>
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Single service & single use articles; properly stored and used - 1

<b>HEB Deli #488</b>	1600 Wildcat Dr. 78374
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8/29/2019	Routine	0		<input type="checkbox"/>
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<b>HEB Food Store #488</b>	1600 Wildcat Drive 78374
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8/29/2019	Routine	4		<input type="checkbox"/>
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Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Proper disposition of returned, previously served, reconditioned - 3

<b>Hu Dat Oriental Restaurant</b>	1522 Wildcat Dr., Ste #8 78374
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8/15/2019	Routine	14		<input type="checkbox"/>
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Proper cooling time and temperature - 3

Proper Date Marking and disposition - 2

Wiping Cloths; properly used and stored - 1

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

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

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

<b>La Iguana #4</b>	100 5th St. 78374
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8/27/2019	Routine	28		<input type="checkbox"/>
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Establishment has 10 days to fix hansink in prep area

**Portland**

<b>La Iguana #4</b>	100 5th St. 78374			<input type="checkbox"/>
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**8/27/2019 Routine 28**

Establishment has 10 days to fix hansink in prep area

Non-Food Contact surfaces clean - 1

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

Environmental contamination - 1

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

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

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

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

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

Wiping Cloths; properly used and stored - 1

Food handler / no unauthorized persons / personnel - 2

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

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

<b>Little Caesars #1893-1</b>	1702 Hwy 181N, Suite B13 78374			<input type="checkbox"/>
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**8/15/2019 Routine 11**

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Non-Food Contact surfaces clean - 1

Food handler / no unauthorized persons / personnel - 2

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

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

<b>Methodist Day School</b>	4545 Wildcat Dr. 78374			<input type="checkbox"/>
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**8/9/2019 Routine 0**

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<b>Northshore Cinema 8</b>	251 Buddy Ganem 78374			<input type="checkbox"/>
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**8/9/2019 Routine 11**

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

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

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

Proper disposition of returned, previously served, reconditioned - 3

**Portland**

<b>Northshore Cinema 8</b>	251 Buddy Ganem	78374		
8/9/2019	Routine	11		<input type="checkbox"/>
Food contact surfaces and returnables; cleaned and sanitized - 3				

<b>Oyshi Sushi 2</b>	277 Buddy Ganem Dr. Ste. E	78374		
8/1/2019	Routine	23		<input type="checkbox"/>
Food handler / no unauthorized persons / personnel - 2				
Proper Date Marking and disposition - 2				
Utensils, equipment, and linens; properly used, stored, dried and handled - 1				
Environmental contamination - 1				
Food contact surfaces and returnables; cleaned and sanitized - 3				
Personal Cleanliness / eating, drinking, or tobacco use - 1				
Thermometers provided, accurated, and calculated; chemical/thermal test - 2				
Toxic substances properly identified, stored and used - 3				
Proper Cold Holding temperature (41F/45F) - 3				
Person in charge present, demonstration of knowledge, and CFM - 2				
Time as a Public Health Control; procedures & records - 3				

<b>Papa John's #3091</b>	1510 Wildcat Drive	78374		
8/29/2019	Routine	9		<input type="checkbox"/>
Personal Cleanliness / eating, drinking, or tobacco use - 1				
Person in charge present, demonstration of knowledge, and CFM - 2				
Physical facilities installed, maintained, clean - 1				
Proper disposition of returned, previously served, reconditioned - 3				
Proper Date Marking and disposition - 2				

<b>Pizza Hut #23649</b>	1041 N. Hwy 181	78374		
8/19/2019	Routine	5		<input type="checkbox"/>
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				

<b>Popeye's #258</b>	1670 Wildcat Drive	78374		
8/27/2019	Routine	8		<input type="checkbox"/>
Inspector found 2 flies and found the restrooms to be clean and stocked				
Adequate ventilation and lighting; designated areas used - 1				
Personal Cleanliness / eating, drinking, or tobacco use - 1				
Single service & single use articles; properly stored and used - 1				

**Portland**

<b>Popeye's #258</b>	1670 Wildcat Drive 78374
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<b>8/27/2019</b>	<b>Routine</b>	8		<input type="checkbox"/>
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Inspector found 2 flies and found the restrooms to be clean and stocked

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

<b>Subway #67222</b>	2000 US Hwy 181 78374
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<b>8/30/2019</b>	<b>Other Followup</b>	0		<input type="checkbox"/>
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Inspector found dust build up on ceiling fans as well as mold like substance built up on air vents

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<b>Tokyo Gardens Catering</b>	1600 Wildcat Dr. 78374
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<b>8/29/2019</b>	<b>Routine</b>	0		<input type="checkbox"/>
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<b>W.C. Andrews Elementary Cafeteria</b>	4015 Moore Avenue 78374
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<b>8/19/2019</b>	<b>Routine</b>	3		<input type="checkbox"/>
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Proper disposition of returned, previously served, reconditioned - 3

<b>Wal-Mart Supercenter #5460</b>	2000 US Hwy 181 78374
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<b>8/15/2019</b>	<b>Routine</b>	5		<input type="checkbox"/>
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Proper disposition of returned, previously served, reconditioned - 3

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

<b>Wingstop</b>	1544 Wildcat Drive 78374
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<b>8/1/2019</b>	<b>Routine</b>	8		<input type="checkbox"/>
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Adequate handwashing facilities; Accessible and properly supplied, used - 2

Wiping Cloths; properly used and stored - 1

Other Violations - 1

Food handler / no unauthorized persons / personnel - 2

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

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

**Sinton**

<b>Best Western Sinton</b>	8108 Hwy 77 78387
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<b>8/28/2019</b>	<b>Routine</b>	1		<input type="checkbox"/>
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Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Inspections Between (inclusive): 8/1/2019 and 8/31/2019

Establishment	Type	Score	In / Out	Follow up Req'd.
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**Sinton**

<b>Butter Churn Restaurant</b>	207 W Sinton St. 78387			
8/14/2019	Routine	11		<input type="checkbox"/>

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Food handler / no unauthorized persons / personnel - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food separated and & protected, prevented during food preparation - 3

<b>GML Country Store</b>	221 W. 5th 78387			
8/23/2019	Routine	10		<input type="checkbox"/>

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Physical facilities installed, maintained, clean - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Proper Date Marking and disposition - 2

<b>Good N Crisp Chicken-Sinton</b>	601 E. Sinton St. 78387			
8/14/2019	Routine	3		<input type="checkbox"/>

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

<b>Love Travel Stop #672</b>	13886 FM 1945 78387			
8/28/2019	Routine	1		<input type="checkbox"/>

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

<b>Love's Travel Stop #672-Chester Chicken</b>	13886 FM 1945 78387			
8/28/2019	Routine	6		<input type="checkbox"/>

- Establishment has no employee CFM. They have 10 days
- Person in charge present, demonstration of knowledge, and CFM - 2
- Time as a Public Health Control; procedures & records - 3
- Other Violations - 1

<b>Lucky Bean Coffee House</b>	6831 Hwy 77 78387			
8/19/2019	Permit	0		<input type="checkbox"/>

Establishment ready to open

<b>McDonald's #38464</b>	13886 FM 1945 78387			
8/28/2019	Routine	0		<input type="checkbox"/>

**Sinton**

<b>McDonald's #38464</b>		13886 FM 1945 78387		
8/28/2019	Routine	0		<input type="checkbox"/>

<b>Original Vallarta #7</b>		104 E Sinton 78387		
8/23/2019	Routine	25		<input type="checkbox"/>

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Physical facilities installed, maintained, clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Adequate ventilation and lighting; designated areas used - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Non-Food Contact surfaces clean - 1
- Other Violations - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Environmental contamination - 1
- Food separated and & protected, prevented during food preparation - 3
- Time as a Public Health Control; procedures & records - 3
- Food handler / no unauthorized persons / personnel - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Wiping Cloths; properly used and stored - 1

<b>Smith Middle School Cafeteria</b>		1000 S San Patricio 78387		
8/23/2019	Routine	3		<input type="checkbox"/>

- Proper Hot Holding temperature (135F) - 3

<b>Subway #20303</b>		115 E Sinton 78387		
8/14/2019	Routine	5		<input type="checkbox"/>

- Food handler / no unauthorized persons / personnel - 2
- Proper Hot Holding temperature (135F) - 3

<b>Truckees</b>		8140 US Hwy 77 78387		
8/16/2019	Routine	10		<input type="checkbox"/>

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Hot Holding temperature (135F) - 3
- Toxic substances properly identified, stored and used - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Single service & single use articles; properly stored and used - 1



**Taft**

<b>Donuts Palace</b>		1018 Hwy 181 78390		<input type="checkbox"/>
<b>8/13/2019</b>	<b>Routine</b>		10	

- Toxic substances properly identified, stored and used - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Single service & single use articles; properly stored and used - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

<b>Lowe's #114</b>		616 State Hwy.181 78390		<input type="checkbox"/>
<b>8/13/2019</b>	<b>Routine</b>		12	

- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food handler / no unauthorized persons / personnel - 2
- Other Violations - 1
- Food separated and & protected, prevented during food preparation - 3
- Single service & single use articles; properly stored and used - 1

<b>New Way Foods</b>		101 Ave C 78390		<input type="checkbox"/>
<b>8/1/2019</b>	<b>Routine</b>		6	

- Food separated and & protected, prevented during food preparation - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Required records available (shellstock tags; parasite destruction) - 2

<b>Shoreline Rehabilitation</b>		1220 Gregory St. 78390		<input type="checkbox"/>
<b>8/13/2019</b>	<b>Routine</b>		2	

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

<b>Taqueria Mi Ranchito</b>		418 Hwy 181 78390		<input type="checkbox"/>
<b>8/13/2019</b>	<b>Routine</b>		19	

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Physical facilities installed, maintained, clean - 1
- 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
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Inspections Between (inclusive): 8/1/2019 and 8/31/2019

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Taft**

<b>Taqueria Mi Ranchito</b>			418 Hwy 181 78390	<input type="checkbox"/>
8/13/2019	Routine	19		

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

Hands cleaned and properly washed; Gloves used properly - 3

<b>Whataburger #445</b>			321 Hwy. 181 N 78390	<input type="checkbox"/>
8/13/2019	Routine	5		

Food contact surfaces and returnables; cleaned and sanitized - 3

Compliance with Variance, Specialized Process, and HACCP plan - 2