

Aransas Pass

Circle K #2740427	1307 W Wheeler 78336
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2/24/2020	Routine	8		<input type="checkbox"/>
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Food contact surfaces and returnables; cleaned and sanitized - 3

Proper disposition of returned, previously served, reconditioned - 3

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

Other Violations - 1

Dairy Queen - Aransas Pass	535 W Cleveland 78336
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2/24/2020	Routine	11		<input type="checkbox"/>
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Hands cleaned and properly washed; Gloves used properly - 3

Food handler / no unauthorized persons / personnel - 2

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

HEB #333	101 E Goodnight 78336
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2/10/2020	Routine	3		<input type="checkbox"/>
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Time as a Public Health Control; procedures & records - 3

HEB Bakery #333	101 E Goodnight 78336
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2/10/2020	Routine	0		<input type="checkbox"/>
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HEB Deli #333	101 E Goodnight 78336
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2/10/2020	Routine	0		<input type="checkbox"/>
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McDonald's #37189	2475 W. Wheeler 78336
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2/26/2020	Routine	1		<input type="checkbox"/>
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No Evidence of Insect contamination, rodent / other animals - 1

Olde Towne Espresso & Café	406 S Commercial 78336
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2/24/2020	Routine	0		<input type="checkbox"/>
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San Juan Restaurant & Cantina	4696 FM 1069 78336
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2/3/2020	Permit	0		<input type="checkbox"/>
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Initial inspectio for new ownership.

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Aransas Pass

Snappy Foods #5	2607 HWY 35 N Buisness 78336
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2/26/2020	Routine	9	<input type="checkbox"/>
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- Other Violations - 1
- Adequate ventilation and lighting; designated areas used - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Subway #29174	1919B W Wheeler 78336
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2/27/2020	Routine	3	<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3

Taqueria Guadalajara #5	525 S. Commercial 78336
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2/24/2020	Routine	25	<input type="checkbox"/>
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- Approved thawing method - 1
- 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
- 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
- Non-Food Contact surfaces clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Proper Date Marking and disposition - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and ice obtained from approved source; good condition, safe - 3

Taqueria Mexico	936 W Wheeler 78336
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2/10/2020	Routine	27	<input type="checkbox"/>
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- Food separated and & protected, prevented during food preparation - 3
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Approved thawing method - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Inspections Between (inclusive): 2/1/2020 and 2/29/2020

Establishment	Type	Score	In / Out	Follow up Req'd.
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Aransas Pass

Taqueria Mexico		936 W Wheeler 78336		<input type="checkbox"/>
2/10/2020	Routine	27		

- Food handler / no unauthorized persons / personnel - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Proper reheating procedure for hot holding (165F in 2 hours) - 3
- No bare hands contact with ready to eat foods or approved method followed - 3

The Addiction Coffee Kiosk		1820 W. Wheeler Avenue 78336		<input type="checkbox"/>
2/10/2020	Routine	6		

- Other Violations - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food handler / no unauthorized persons / personnel - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Wal-Mart #458		2501 W Wheeler 78336		<input type="checkbox"/>
2/26/2020	Routine	4		

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

Wal-Mart Bakery #458		2501 W Wheeler 78336		<input type="checkbox"/>
2/26/2020	Routine	1		

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

Wal-Mart Deli #458		2501 W Wheeler 78336		<input type="checkbox"/>
2/26/2020	Routine	4		

- Proper Hot Holding temperature (135F) - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Gregory

Gregory Donuts Shop		104 Ave. C 78359		<input type="checkbox"/>
2/25/2020	Routine	7	10:00 AM 10:20 AM	

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

Establishment	Type	Score	In / Out	Follow up Reqd.
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Gregory

Gregory Donuts Shop			104 Ave. C 78359	<input type="checkbox"/>
2/25/2020	Routine	7	10:00 AM 10:20 AM	
Personal Cleanliness / eating, drinking, or tobacco use - 1 Other Violations - 1 Adequate ventilation and lighting; designated areas used - 1 Adequate handwashing facilities; Accessible and properly supplied, used - 2 Non-Food Contact surfaces clean - 1				

Mini Jalisco Drive Thru			804 S. Gregory 78359	<input type="checkbox"/>
2/25/2020	Routine	21	10:30 AM 11:10 AM	
Personal Cleanliness / eating, drinking, or tobacco use - 1 Non-Food Contact surfaces clean - 1 Proper Hot Holding temperature (135F) - 3 Toxic substances properly identified, stored and used - 3 Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Hands cleaned and properly washed; Gloves used properly - 3 Food contact surfaces and returnables; cleaned and sanitized - 3 Proper Date Marking and disposition - 2 Single service & single use articles; properly stored and used - 1 Original container labeling (Bulk Food) - 1 Environmental contamination - 1				

Ingleside

Asian Garden			2731 Main Street 78362	<input type="checkbox"/>
2/3/2020	Routine	22		
No Evidence of Insect contamination, rodent / other animals - 1 Utensils, equipment, and linens; properly used, stored, dried and handled - 1 Other Violations - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Non-Food Contact surfaces clean - 1 Proper Hot Holding temperature (135F) - 3 Proper Cold Holding temperature (41F/45F) - 3 Food separated and & protected, prevented during food preparation - 3 Food contact surfaces and returnables; cleaned and sanitized - 3 Hands cleaned and properly washed; Gloves used properly - 3 Physical facilities installed, maintained, clean - 1				

Ingleside

Dairy Queen #14287	2611 Hwy 361 78362			<input type="checkbox"/>
2/3/2020	Routine	13		

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Non-Food Contact surfaces clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1

EI Bodegon Cubano	2621 Main Street 78362			<input type="checkbox"/>
2/18/2020	Routine	5		

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Time as a Public Health Control; procedures & records - 3

EI Rancho Meat Market	2769 Avenue B 78362			<input type="checkbox"/>
2/7/2020	Routine	24		

- Hands cleaned and properly washed; Gloves used properly - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Adequate ventilation and lighting; designated areas used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Approved thawing method - 1
- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Date Marking and disposition - 2
- Physical facilities installed, maintained, clean - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Food separated and & protected, prevented during food preparation - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Non-Food Contact surfaces clean - 1

Snappy Foods #7	2661 HWY 361 78362			<input type="checkbox"/>
2/3/2020	Routine	11		

Establishment is operating on an expired permit. They have 10 days to comply or a \$75 reinspection fee will apply

Ingleside

Snappy Foods #7	2661 HWY 361 78362
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2/3/2020	Routine	11	<input type="checkbox"/>
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Establishment is operating on an expired permit. They have 10 days to comply or a \$75 reinspection fee will apply

- Physical facilities installed, maintained, clean - 1
- Single service & single use articles; properly stored and used - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Required records available (shellstock tags; parasite destruction) - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Sonic Drive In #5106	2250 Hwy 361 78362
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2/18/2020	Routine	8	<input type="checkbox"/>
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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
- Proper reheating procedure for hot holding (165F in 2 hours) - 3

Subway #14177	2450 Hwy 361 78362
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2/18/2020	Routine	0	<input type="checkbox"/>
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Terry's Thai Café	2700 Main St. 78362
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2/18/2020	Routine	15	<input type="checkbox"/>
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- Approved thawing method - 1
- Proper Date Marking and disposition - 2
- Non-Food Contact surfaces clean - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food separated and & protected, prevented during food preparation - 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
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

VFW Post #6386	1452 Hwy 361 78362
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2/7/2020	Routine	3	<input type="checkbox"/>
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- No Evidence of Insect contamination, rodent / other animals - 1
- Single service & single use articles; properly stored and used - 1

Establishment	Type	Score	In / Out	Follow up Reqd.
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Ingleside

VFW Post #6386		1452 Hwy 361 78362		<input type="checkbox"/>
2/7/2020	Routine	3		

Other Violations - 1

Whataburger #485		2474 State Hwy 361 78362		<input type="checkbox"/>
2/7/2020	Routine	1		

Other Violations - 1

Ingleside on the Bay

The Salty Frog		1297 Main Street 78362		<input type="checkbox"/>
2/5/2020	Routine	0		

initial inspection. Ready to open

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Mathis

China Express		1500 N State Hwy 359 78368		<input type="checkbox"/>
2/26/2020	Routine	10		

Wiping Cloths; properly used and stored - 1

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

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

Proper Date Marking and disposition - 2

Other Violations - 1

CVS Pharmacy #10840		213 E San Patricio Avenue 78368		<input type="checkbox"/>
2/26/2020	Routine	1		

2020 health permit must be posted

Other Violations - 1

Fast Market 8192		701 N State Hwy 359 78368		<input type="checkbox"/>
2/20/2020	Routine	6		

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Gi Gi's Pizzeria		103 E San Patricio Ave. 78368		<input type="checkbox"/>
2/26/2020	Routine	3		

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

Inspections Between (inclusive): 2/1/2020 and 2/29/2020

Establishment	Type	Score	In / Out	Follow up Reqd.
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Mathis

Gi Gi's Pizzeria	103 E San Patricio Ave. 78368
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2/26/2020	Routine	3		<input type="checkbox"/>
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Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Utensils, equipment, and linens; properly used, stored, dried and handled - 1

HEB Bakery #160	601 E. San Patricio 78368
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2/26/2020	Routine	3		<input type="checkbox"/>
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Proper disposition of returned, previously served, reconditioned - 3

HEB Grocery #160	601 E. San Patricio 78368
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2/26/2020	Routine	4		<input type="checkbox"/>
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Proper disposition of returned, previously served, reconditioned - 3
 Non-Food Contact surfaces clean - 1

Homer's Meat Market & More, LLC	720 E. San Patricio Ave. 78368
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2/20/2020	Routine	10		<input type="checkbox"/>
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Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Proper Date Marking and disposition - 2
 Toxic substances properly identified, stored and used - 3
 Time as a Public Health Control; procedures & records - 3

McDonalds #30850	10537 N. Hwy 359 78368
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2/20/2020	Complaint Followup	7		<input type="checkbox"/>
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Soda nozzles were found to be clean and free of debris but, the ice bin for beverage station in togo/ drive thru area had excess black mold like substance, build up and slime inside. Complaint found to be valid.

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
 Other Violations - 1

T.O.'S BEER GARDEN	622 N FRONT STREET 78368
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2/20/2020	Routine	0		<input type="checkbox"/>
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Establishment clear to open. Establishment may not utilize BBQ for serving customers until it is completely screened in.

The Jar	322 1/2 E San Patricio Ave 78368
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2/20/2020	Routine	5		<input type="checkbox"/>
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Time as a Public Health Control; procedures & records - 3
 Single service & single use articles; properly stored and used - 1

Inspections Between (inclusive): 2/1/2020 and 2/29/2020

Establishment	Type	Score	In / Out	Follow up Reqd.
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Mathis

The Jar		322 1/2 E San Patricio Ave 78368		
2/20/2020	Routine		5	<input type="checkbox"/>

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

Odem

Agave Jalisco Restaurant		1501 Voss Avenue 78370		
2/24/2020	Routine		35	<input type="checkbox"/>

Establishment has 48 hours to comply and pay a \$75 re-inspection fee at the office.

Pd \$75 February 26, 2020

- Non-Food Contact surfaces clean - 1
- 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
- Proper Hot Holding temperature (135F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Approved thawing method - 1
- Toxic substances properly identified, stored and used - 3
- Environmental contamination - 1
- Wiping Cloths; properly used and stored - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate ventilation and lighting; designated areas used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Proper Date Marking and disposition - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Other Violations - 1

Louisiana Pit Stop		500 Voss 78370		
2/24/2020	Routine		9	<input type="checkbox"/>

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Approved thawing method - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Establishment	Type	Score	In / Out	Follow up Reqd.
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Odem

Louisiana Pit Stop		500 Voss 78370		<input type="checkbox"/>
2/24/2020	Routine	9		

Toxic substances properly identified, stored and used - 3

Railroad Seafood Station		1507 Voss Ave. 78370		<input type="checkbox"/>
2/5/2020	Routine	26		

- Single service & single use articles; properly stored and used - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Non-Food Contact surfaces clean - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Time as a Public Health Control; procedures & records - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Approved thawing method - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Other Violations - 1
- Wiping Cloths; properly used and stored - 1

Portland

Applebee's Neighborhood Grill & Bar		1820 Hwy 181 78374		<input type="checkbox"/>
2/6/2020	Routine	9		

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Non-Food Contact surfaces clean - 1
- Physical facilities installed, maintained, clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Wiping Cloths; properly used and stored - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Bloom City Coffee, Co.		1033 US Hwy 181, Suite C 78374		<input type="checkbox"/>
2/21/2020	Routine	3		

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

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

Bloom City Coffee, Co. 1033 US Hwy 181, Suite C 78374

2/21/2020 Routine 3

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

Chicken Express Portland 1700 US Hwy 181 78374

2/17/2020 Routine 14

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

Proper Date Marking and disposition - 2

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

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

Approved thawing method - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

China Wall Super Buffet 1016 Hwy 181 Ste. C 78374

2/14/2020 Routine 30

Establishment has 10 days to restore hot water at handwashing sink in sushi area or \$75 re-inspection fee will apply.

Establishment has 10 days to provide proof of professional pest control service or a \$75 re-inspection fee will apply. Service call was placed.

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

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

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

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

Proper Hot Holding temperature (135F) - 3

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

Proper disposition of returned, previously served, reconditioned - 3

Warewashing Facilities; installed, maintained, used - 2

Wiping Cloths; properly used and stored - 1

Environmental contamination - 1

Approved thawing method - 1

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

Non-Food Contact surfaces clean - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Circle K #2706985 101 Northshore Blvd. 78374

2/25/2020 Routine 13

Proper Date Marking and disposition - 2

Inspections Between (inclusive): 2/1/2020 and 2/29/2020

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

Circle K #2706985	101 Northshore Blvd. 78374
2/25/2020	Routine
	13 <input type="checkbox"/>

- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Other Violations - 1
- Proper Hot Holding temperature (135F) - 3

Circle K #2740979	1402 Wildcat Dr. 78374
2/6/2020	Routine
	7 <input type="checkbox"/>

- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Non-Food Contact surfaces clean - 1

Coastal Palms Nursing & Rehabilitation	221 Cedar Drive 78374
2/25/2020	Routine
	3 <input type="checkbox"/>

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

CVS Pharmacy #7220	1627 Wildcat Dr. 78374
2/25/2020	Routine
	2 <input type="checkbox"/>

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

Dairy Queen - Portland	911 Dallas 78374
2/6/2020	Routine
	6 <input type="checkbox"/>

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Date Marking and disposition - 2
- Single service & single use articles; properly stored and used - 1
- Wiping Cloths; properly used and stored - 1
- Physical facilities installed, maintained, clean - 1

Denny's #9334	1670 Us Hwy 181
2/3/2020	Complaint Followup
	7 <input type="checkbox"/>

All eggs/egg products were 41F or below, no other violations were found pertaining to eggs or omelette station. Complaint Invalid.

- Time as a Public Health Control; procedures & records - 3
- Non-Food Contact surfaces clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

Dollar General #4214			1005 B. S. Hwy 181 78374	
2/14/2020	Routine	0		<input type="checkbox"/>

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Fruit Barn			714 Dallas St. 78374	
2/21/2020	Routine	3		<input type="checkbox"/>

Proper Hot Holding temperature (135F) - 3

Hampton Inn & Suites			1801 US HWY 181 78374	
2/4/2020	Routine	3		<input type="checkbox"/>

Proper Hot Holding temperature (135F) - 3

HEB Bakery #488			1600 Wildcat Drive 78374	
2/4/2020	Routine	3		<input type="checkbox"/>

Proper Hot Holding temperature (135F) - 3

HEB Deli #488			1600 Wildcat Dr. 78374	
2/4/2020	Routine	4		<input type="checkbox"/>

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

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

HEB Food Store #488			1600 Wildcat Drive 78374	
2/4/2020	Routine	4		<input type="checkbox"/>

Proper disposition of returned, previously served, reconditioned - 3

Non-Food Contact surfaces clean - 1

Holiday Inn Express			220 Reliant 78374	
2/6/2020	Routine	9		<input type="checkbox"/>

Proper Date Marking and disposition - 2

Other Violations - 1

Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

Proper disposition of returned, previously served, reconditioned - 3

Non-Food Contact surfaces clean - 1

I-Hop Store #3379			1830 Hwy 181 78374	
2/14/2020	Routine	7		<input type="checkbox"/>

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

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

Portland

I-Hop Store #3379	1830 Hwy 181 78374
2/14/2020	Routine
	7 <input type="checkbox"/>

Utensils, equipment, and linens; properly used, stored, dried and handled - 1
 Toxic substances properly identified, stored and used - 3

KFC/ Long John Silvers	2020 Hwy 181 78374
2/17/2020	Routine
	7 <input type="checkbox"/>

Food handler / no unauthorized persons / personnel - 2
 Single service & single use articles; properly stored and used - 1
 Proper Cold Holding temperature (41F/45F) - 3
 Other Violations - 1

Legacy Preschool of Portland	902 Moore Avenue 78374
2/6/2020	Routine
	5 <input type="checkbox"/>

Proper disposition of returned, previously served, reconditioned - 3
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Marble Slab Creamery #419	2030 US Hwy 181 Ste. A 78374
2/21/2020	Routine
	3 <input type="checkbox"/>

Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Utensils, equipment, and linens; properly used, stored, dried and handled - 1

McAlister's Deli # 1359	1704 US Hwy 181 78374
2/25/2020	Routine
	0 <input type="checkbox"/>

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Oyshi Sushi 2	277 Buddy Ganem Dr. Ste. E 78374
2/25/2020	Routine
	28 <input type="checkbox"/>

Establishment has no sanitizer for dish machine. Will use bleach and 3 compartment sink to finish day and has 3 days to acquire sanitizer for dish machine.

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
 No Evidence of Insect contamination, rodent / other animals - 1
 Other Violations - 1
 Toxic substances properly identified, stored and used - 3
 Food handler / no unauthorized persons / personnel - 2
 Proper cooling method used; Equipment adequate to maintain proper temp - 2
 Approved thawing method - 1

Portland

Oyshi Sushi 2	277 Buddy Ganem Dr. Ste. E 78374
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2/25/2020	Routine	28	<input type="checkbox"/>
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Establishment has no sanitizer for dish machine. Will use bleach and 3 compartment sink to finish day and has 3 days to acquire sanitizer for dish machine.

- Non-Food Contact surfaces clean - 1
- Proper Date Marking and disposition - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Time as a Public Health Control; procedures & records - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Power Up Nutrition	1535 Wildcat Ste. D 78374
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2/14/2020	Permit	0	<input type="checkbox"/>
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Restroom needs self-closing door.
Refrigeration unit needs thermometer.
Establishment ready to open.

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Q Nails & Spa	1860 US HWY 181 Suite A 78374
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2/14/2020	Routine	4	<input type="checkbox"/>
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- Toxic substances properly identified, stored and used - 3
- Environmental contamination - 1

Snappy Food Mart	617 Moore Ave. 78374
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2/17/2020	Routine	16	<input type="checkbox"/>
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- Warewashing Facilities; installed, maintained, used - 2
- Adequate ventilation and lighting; designated areas used - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Single service & single use articles; properly stored and used - 1
- Required records available (shellstock tags; parasite destruction) - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Hot Holding temperature (135F) - 3
- Proper Date Marking and disposition - 2

Tokyo Gardens Catering	1600 Wildcat Dr. 78374
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2/4/2020	Routine	0	<input type="checkbox"/>
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Whataburger #91	1010 Wildcat Dr. 78374
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2/21/2020	Routine	3	<input type="checkbox"/>
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- Proper Hot Holding temperature (135F) - 3

Sinton

Cancino Grocery Store Part Two	728 Esperanza Street 78387			
2/19/2020	Routine	2		<input type="checkbox"/>

Required records available (shellstock tags; parasite destruction) - 2

Dollar General #4902	1113 E Sinton 78387			
2/19/2020	Routine	5		<input type="checkbox"/>

Proper disposition of returned, previously served, reconditioned - 3

Other Violations - 1

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

Donut Palace	400 S San Patricio 78387			
2/11/2020	Routine	7		<input type="checkbox"/>

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

Required records available (shellstock tags; parasite destruction) - 2

Proper Date Marking and disposition - 2

Family Dollar Store #7722	300 S. San Patricio 78387			
2/19/2020	Routine	5		<input type="checkbox"/>

Non-Food Contact surfaces clean - 1

Proper disposition of returned, previously served, reconditioned - 3

Other Violations - 1

Flores Restaurant	519 Ave B 78387			
2/28/2020	Routine	15		<input type="checkbox"/>

Wiping Cloths; properly used and stored - 1

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

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

Environmental contamination - 1

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

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

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

Other Violations - 1

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

Proper Date Marking and disposition - 2

Noble Coffee House	713 E. Sinton St. 78387			
2/28/2020	Routine	3		<input type="checkbox"/>

Establishment	Type	Score	In / Out	Follow up Reqd.
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Sinton

Noble Coffee House	713 E. Sinton St. 78387
2/28/2020	Routine
	3 <input type="checkbox"/>

Toxic substances properly identified, stored and used - 3

Sinton Bakery	221 Rachal 78387
2/11/2020	Routine
	11 <input type="checkbox"/>

- Food handler / no unauthorized persons / personnel - 2
- Non-Food Contact surfaces clean - 1
- Other Violations - 1
- Proper Hot Holding temperature (135F) - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Adequate ventilation and lighting; designated areas used - 1

Taqueria La Tapatia #4	420 S San Patricio 78387
2/28/2020	Routine
	25 <input type="checkbox"/>

- Approved thawing method - 1
- Original container labeling (Bulk Food) - 1
- Environmental contamination - 1
- Proper reheating procedure for hot holding (165F in 2 hours) - 3
- Other Violations - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Date Marking and disposition - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Food separated and & protected, prevented during food preparation - 3
- Wiping Cloths; properly used and stored - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Adequate ventilation and lighting; designated areas used - 1
- Proper Cold Holding temperature (41F/45F) - 3

Taft

181 Diner & BBQ	1000 US Hwy 181 78390
2/17/2020	Permit
	0 <input type="checkbox"/>

Raw wood under ice machine needs to be painted or replaced.
Establishment ready to open.

Circle K #2740036	302 Hwy 181 78390
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Taft

Circle K #2740036		302 Hwy 181 78390		<input type="checkbox"/>
2/14/2020	Routine	3		

- Non-Food Contact surfaces clean - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Wiping Cloths; properly used and stored - 1

Pelican Mart		430 Hwy 181 78390		<input type="checkbox"/>
2/14/2020	Routine	8		

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Time as a Public Health Control; procedures & records - 3
- Hot and Cold Water available; adequate pressure, safe - 2

Stripes #17962H		204 State Hwy 181 78390		<input type="checkbox"/>
2/14/2020	Routine	10		

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Other Violations - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1