

Aransas Pass

AI's By the Bay		1152 S. Commercial Street 78336			
12/11/2018	Routine	9		<input type="checkbox"/>	12/11/2018

- Time as a Public Health Control; procedures & records - 3
- Non-Food Contact surfaces clean - 1
- Proper Date Marking and disposition - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

Aransas Child Care		1035 W Goodnight 78336			
12/11/2018	Routine	0		<input type="checkbox"/>	12/11/2018

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12/13/2018	Routine	0		<input type="checkbox"/>	12/13/2018
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I Love Noodle, LLC		1119 W. Wheeler 78336			
12/03/2018	Routine	29		<input type="checkbox"/>	12/03/2018

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- 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
- Food handler / no unauthorized persons / personnel - 2
- Toxic substances properly identified, stored and used - 3
- Food separated and & protected, prevented during food preparation - 3
- Proper Hot Holding temperature (135F) - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Wiping Cloths; properly used and stored - 1
- Proper cooling time and temperature - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Kieberger Elementary School Cafeteria		748 W Goodnight 78336			
12/13/2018	Routine	0		<input type="checkbox"/>	12/13/2018

Redfish Willie's Waterfront Grill		322 Huff Street 78336			
12/13/2018	Routine	0		<input type="checkbox"/>	12/13/2018

Inspections Between (inclusive): 12/01/2018 and 12/31/2018

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

Redfish Willie's Waterfront Grill			322 Huff Street 78336	<input type="checkbox"/>	
12/13/2018	Routine	0			12/13/2018

Taqueria Guadalajara #5			525 S. Commercial 78336	<input type="checkbox"/>	
12/03/2018	Routine	39			12/03/2018

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Environmental contamination - 1
- Original container labeling (Bulk Food) - 1
- Single service & single use articles; properly stored and used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Approved thawing method - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Warewashing Facilities; installed, maintained, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Non-Food Contact surfaces clean - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper Date Marking and disposition - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Toxic substances properly identified, stored and used - 3
- Water from approved source; Plumbing installed; proper backflow device - 3
- Food handler / no unauthorized persons / personnel - 2
- Food separated and & protected, prevented during food preparation - 3

12/06/2018	Routine	26		<input type="checkbox"/>	12/06/2018
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- Non-Food Contact surfaces clean - 1
- Single service & single use articles; properly stored and used - 1
- Proper Date Marking and disposition - 2
- Toxic substances properly identified, stored and used - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food handler / no unauthorized persons / personnel - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

Aransas Pass

Taqueria Guadalajara #5

525 S. Commercial 78336

12/06/2018	Routine	26		<input type="checkbox"/>	12/06/2018
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Food and ice obtained from approved source; good condition, safe - 3

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

Hands cleaned and properly washed; Gloves used properly - 3

Warewashing Facilities; installed, maintained, used - 2

12/19/2018	Routine	0		<input type="checkbox"/>	12/19/2018
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Inspections Between (inclusive): 12/01/2018 and 12/31/2018

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

Granny's Tamales (HHR)		9804 Leopard 78410			
12/19/2018	Routine	0	2:00 PM 2:15 PM	<input type="checkbox"/>	12/20/2018

Kona Ice of San Patricio County		2533 Cresterrace Drive 78415			
12/08/2018	Routine	0		<input type="checkbox"/>	12/08/2018

Ingleside

Aztec Coffee			2793 Main Street 78362		
12/13/2018	Routine	0		<input type="checkbox"/>	12/13/2018

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Carrie's Grill & Treats, LLC			2826 Main Street 78362		
12/19/2018	Routine	24		<input type="checkbox"/>	12/19/2018

- Food and ice obtained from approved source; good condition, safe - 3
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Toxic substances properly identified, stored and used - 3
- Proper Date Marking and disposition - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Warewashing Facilities; installed, maintained, used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Physical facilities installed, maintained, clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Single service & single use articles; properly stored and used - 1

Dock Store			84 Bayshore Drive 78362		
12/13/2018	Routine	0		<input type="checkbox"/>	12/13/2018

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EI Bodegon Cubano			2621 Main Street 78362		
12/21/2018	Permit	0	10:15 AM 10:30 AM	<input type="checkbox"/>	12/21/2018

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Ingleside Primary School			2100 Achievement 78362		
12/13/2018	Routine	10		<input type="checkbox"/>	12/13/2018

- Proper Date Marking and disposition - 2
- Toxic substances properly identified, stored and used - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Hot and Cold Water available; adequate pressure, safe - 2

12/19/2018	Routine	0		<input type="checkbox"/>	12/19/2018
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Snappy Foods #3			2005 Hwy 361 78362		
12/13/2018	Routine	17		<input type="checkbox"/>	12/13/2018

Ingleside

Snappy Foods #3			2005 Hwy 361 78362	<input type="checkbox"/>	
12/13/2018	Routine	17			12/13/2018

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Non-Food Contact surfaces clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 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

VFW Post #6386			1452 Hwy 361 78362	<input type="checkbox"/>	
12/11/2018	Routine	10			12/11/2018

- Single service & single use articles; properly stored and used - 1
- Environmental contamination - 1
- Proper Date Marking and disposition - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Time as a Public Health Control; procedures & records - 3

Mathis

Dairy Queen - Mathis

902 E San Patricio Ave. 78368

12/18/2018	Routine	12	10:45 AM 11:45 AM	<input type="checkbox"/>	12/20/2018
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- Hands cleaned and properly washed; Gloves used properly - 3
- Other Violations - 1
- Physical facilities installed, maintained, clean - 1
- Food separated and & protected, prevented during food preparation - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Fast Market 8192

701 N State Hwy 359 78368

12/18/2018	Routine	4	1:15 PM 2:00 PM	<input type="checkbox"/>	12/20/2018
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Good N Crisp Chicken

523 E San Patricio 78368

12/18/2018	Routine	11	2:20 PM 3:25 PM	<input type="checkbox"/>	12/20/2018
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- Other Violations - 1
- 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
- Wiping Cloths; properly used and stored - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Physical facilities installed, maintained, clean - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

La Quinta Inn & Suites Mathis

12909 IH 37 78368

12/11/2018	Routine	11	8:35 AM 9:30 AM	<input type="checkbox"/>	12/11/2018
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- Other Violations - 1
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Mathis Donuts

1120 N. Front Street 78368

12/11/2018	Routine	7	9:50 AM 10:40 AM	<input type="checkbox"/>	12/11/2018
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- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Wiping Cloths; properly used and stored - 1

Mathis

Mathis Donuts

1120 N. Front Street 78368

12/11/2018	Routine	7	9:50 AM 10:40 AM	<input type="checkbox"/>	12/11/2018
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- Adequate ventilation and lighting; designated areas used - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Date Marking and disposition - 2

Quik Pentry

101 S. Hwy 359 78368

12/18/2018	Routine	14	9:35 AM 10:30 AM	<input type="checkbox"/>	12/20/2018
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- Physical facilities installed, maintained, clean - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Environmental contamination - 1
- 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
- Non-Food Contact surfaces clean - 1

Inspections Between (inclusive): 12/01/2018 and 12/31/2018

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

Odem

Antonio's Drive Thru Taqueria		600 Hwy 77 78370			
12/12/2018	Routine	25	10:00 AM 11:50 AM	<input type="checkbox"/>	12/12/2018
Utensils, equipment, and linens; properly used, stored, dried and handled - 1 Original container labeling (Bulk Food) - 1 Food contact surfaces and returnables; cleaned and sanitized - 3 Wiping Cloths; properly used and stored - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Adequate handwashing facilities; Accessible and properly supplied, used - 2 Proper Date Marking and disposition - 2 Food separated and & protected, prevented during food preparation - 3 Time as a Public Health Control; procedures & records - 3 Proper cooling time and temperature - 3 Physical facilities installed, maintained, clean - 1 Food and ice obtained from approved source; good condition, safe - 3					

Circle K #2706976		901 Voss 78370			
12/12/2018	Routine	7	2:15 PM 3:15 PM	<input type="checkbox"/>	12/12/2018
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Non-Food Contact surfaces clean - 1 Proper Date Marking and disposition - 2 Food contact surfaces and returnables; cleaned and sanitized - 3					

Snappy Foods #6		811 Voss Ave. 78370			
12/12/2018	Routine	11	1:10 PM 2:05 PM	<input type="checkbox"/>	12/12/2018
Environmental contamination - 1 Other Violations - 1 Utensils, equipment, and linens; properly used, stored, dried and handled - 1 Adequate handwashing facilities; Accessible and properly supplied, used - 2 Hot and Cold Water available; adequate pressure, safe - 2 Food contact surfaces and returnables; cleaned and sanitized - 3 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1					
12/26/2018	Routine	0	11:00 AM 11:15 AM	<input type="checkbox"/>	12/26/2018
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Subway #2706976		901 Voss 78370			
12/26/2018	Routine	8	10:00 AM 10:50 AM	<input type="checkbox"/>	12/26/2018

Inspections Between (inclusive): 12/01/2018 and 12/31/2018

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

Subway #2706976			901 Voss 78370		
12/26/2018	Routine	8	10:00 AM 10:50 AM	<input type="checkbox"/>	12/26/2018

Toxic substances properly identified, stored and used - 3

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

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

Warewashing Facilities; installed, maintained, used - 2

Portland

Chicken Express Portland		1700 US Hwy 181 78374			
12/19/2018	Routine	0		<input type="checkbox"/>	12/19/2018

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Circle K #2706985		101 Northshore Blvd. 78374			
12/12/2018	Routine	14		<input type="checkbox"/>	12/12/2018

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

East Cliff Elementary		1140 Broadway 78374			
12/04/2018	Routine	0		<input type="checkbox"/>	12/04/2018

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Fruit Barn		714 Dallas St. 78374			
12/04/2018	Routine	5		<input type="checkbox"/>	12/04/2018

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

Hampton Inn & Suites		1801 US HWY 181 78374			
12/12/2018	Routine	8		<input type="checkbox"/>	12/12/2018

- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3

La Quinta Portland		201 Buddy Ganem Drive 78374			
12/04/2018	Routine	9		<input type="checkbox"/>	12/04/2018

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Hot Holding temperature (135F) - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Legacy Preschool of Portland		902 Moore Avenue 78374			
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Portland

Legacy Preschool of Portland

902 Moore Avenue 78374

12/12/2018	Routine	10		<input type="checkbox"/>	12/12/2018
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- Food handler / no unauthorized persons / personnel - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Toxic substances properly identified, stored and used - 3

12/19/2018	Routine	0		<input type="checkbox"/>	12/19/2018
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McAlister Deli

1704 US Hwy 181 78374

12/12/2018	Routine	0		<input type="checkbox"/>	12/12/2018
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Portland Headstart

518 Elm 78374

12/11/2018	Routine	3		<input type="checkbox"/>	12/11/2018
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- Adequate ventilation and lighting; designated areas used - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Starbucks Coffee #10414

1304 Wildcat Dr. 78374

12/12/2018	Routine	5		<input type="checkbox"/>	12/12/2018
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- Food handler / no unauthorized persons / personnel - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

Sinton

Buddy Odom's			217 E Sinton 78387		
12/19/2018	Routine	1	1:15 PM 1:50 PM	<input type="checkbox"/>	12/20/2018
Personal Cleanliness / eating, drinking, or tobacco use - 1					

Butter Churn Restaurant			207 W Sinton St. 78387		
12/13/2018	Routine	13	2:45 PM 3:50 PM	<input type="checkbox"/>	12/14/2018
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Wiping Cloths; properly used and stored - 1					
Proper Date Marking and disposition - 2					
Proper disposition of returned, previously served, reconditioned - 3					
Proper Hot Holding temperature (135F) - 3					
Food contact surfaces and returnables; cleaned and sanitized - 3					

Cancino Grocery Store Part Two			728 Esperanza Street 78387		
12/11/2018	Routine	12	2:00 PM 2:50 PM	<input type="checkbox"/>	12/11/2018
No Evidence of Insect contamination, rodent / other animals - 1					
Environmental contamination - 1					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Proper Date Marking and disposition - 2					
Food contact surfaces and returnables; cleaned and sanitized - 3					
Food separated and & protected, prevented during food preparation - 3					

Dairy Queen - Sinton			1125 E Sinton 78387		
12/13/2018	Routine	7	1:40 PM 2:30 PM	<input type="checkbox"/>	12/14/2018
Person in charge present, demonstration of knowledge, and CFM - 2					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Food handler / no unauthorized persons / personnel - 2					
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1					
Other Violations - 1					

Original Vallarta #7			104 E Sinton 78387		
12/19/2018	Routine	23	2:20 PM 3:20 PM	<input type="checkbox"/>	12/20/2018
Proper Date Marking and disposition - 2					
Other Violations - 1					
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1					
Utensils, equipment, and linens; properly used, stored, dried and handled - 1					
Environmental contamination - 1					

Sinton

Original Vallarta #7			104 E Sinton 78387		
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12/19/2018	Routine	23	2:20 PM 3:20 PM	<input type="checkbox"/>	12/20/2018
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- Wiping Cloths; properly used and stored - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 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
- Food handler / no unauthorized persons / personnel - 2
- No Evidence of Insect contamination, rodent / other animals - 1

San Patricio County Jail - Kitchen			300 N. Rachal 78387		
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12/13/2018	Routine	18	11:00 AM 11:55 AM	<input type="checkbox"/>	12/14/2018
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- Other Violations - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Date Marking and disposition - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Wiping Cloths; properly used and stored - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food separated and & protected, prevented during food preparation - 3
- Original container labeling (Bulk Food) - 1
- Toxic substances properly identified, stored and used - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Whataburger #300			220 S. San Patricio 78387		
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12/13/2018	Routine	0	10:00 AM 10:50 AM	<input type="checkbox"/>	12/17/2018
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Taft

Circle K #2740036	302 Hwy 181 78390				
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12/03/2018	Routine	12	2:15 PM 3:05 PM	<input type="checkbox"/>	12/03/2018
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- Warewashing Facilities; installed, maintained, used - 2
- Non-Food Contact surfaces clean - 1
- Environmental contamination - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Hot and Cold Water available; adequate pressure, safe - 2

12/17/2018	Violations Followup	0	12:00 PM 12:10 PM	<input type="checkbox"/>	12/20/2018
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Coastal Plains MHRM Center	201 Roots Avenue 78390				
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12/03/2018	Routine	4	10:50 AM 11:30 AM	<input type="checkbox"/>	12/03/2018
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- Other Violations - 1
- Food separated and & protected, prevented during food preparation - 3

Early Learning Academy	401 Peach Street 78390				
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12/03/2018	Routine	2	9:45 AM 10:35 AM	<input type="checkbox"/>	12/03/2018
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- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Pelican Mart	430 Hwy 181 78390				
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12/03/2018	Routine	22	1:05 PM 2:10 PM	<input type="checkbox"/>	12/03/2018
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- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Food handler / no unathorized persons / personnel - 2
- Required records available (shellstock tags; parasite destruction) - 2
- Proper Date Marking and disposition - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Environmental contamination - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1
- Other Violations - 1
- Warewashing Facilities; installed, maintained, used - 2
- Person in charge present, demonstration of knowledge, and CFM - 2

Stripes #17962H	204 State Hwy 181 78390				
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Taft

Stripes #17962H		204 State Hwy 181 78390			
12/17/2018	Routine	7	1:15 PM 1:50 PM	<input type="checkbox"/>	12/20/2018
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Environmental contamination - 1 Warewashing Facilities; installed, maintained, used - 2 Food separated and & protected, prevented during food preparation - 3					

Taqueria El Mexicano #3		1114 Hwy 181 78390			
12/17/2018	Routine	21	2:00 PM 3:10 PM	<input type="checkbox"/>	12/20/2018
Food contact surfaces and returnables; cleaned and sanitized - 3 Food separated and & protected, prevented during food preparation - 3 Single service & single use articles; properly stored and used - 1 Hands cleaned and properly washed; Gloves used properly - 3 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Warewashing Facilities; installed, maintained, used - 2 No Evidence of Insect contamination, rodent / other animals - 1 Personal Cleanliness / eating, drinking, or tobacco use - 1 Wiping Cloths; properly used and stored - 1 Environmental contamination - 1 Proper Cold Holding temperature (41F/45F) - 3					

Whataburger #445		321 Hwy. 181 N 78390			
12/17/2018	Routine	6	3:20 PM 4:10 PM	<input type="checkbox"/>	12/20/2018
Food contact surfaces and returnables; cleaned and sanitized - 3 Food separated and & protected, prevented during food preparation - 3					