

Aransas Pass

Bakery Café, Inc.			434 S Commercial	78336	
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09/19/2018	Routine	14	1:45 PM 3:00 PM	<input type="checkbox"/>	09/20/2018
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- Non-Food Contact surfaces clean - 1
- Wiping Cloths; properly used and stored - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Required records available (shellstock tags; parasite destruction) - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3

BBQ De Oro Taqueria			324 Commercial	78336	
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09/26/2018	Routine	18	10:00 AM 11:25 AM	<input type="checkbox"/>	09/27/2018
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- Hands cleaned and properly washed; Gloves used properly - 3
- Food separated and & protected, prevented during food preparation - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Cold Holding temperature (41F/45F) - 3

Butter Churn			1275 South Hwy 35 Bypass	78336	
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09/26/2018	Complaint Followup	7	1:15 PM 2:35 PM	<input type="checkbox"/>	09/27/2018
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- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- No Evidence of Insect contamination, rodent / other animals - 1

Sonic Drive In - Aransas Pass			1662 W Wheeler	78336	
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09/19/2018	Routine	5	10:35 AM 11:40 AM	<input type="checkbox"/>	09/20/2018
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- Proper Date Marking and disposition - 2
- Time as a Public Health Control; procedures & records - 3

Subway #29174			1919B W Wheeler	78336	
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09/10/2018	Routine	10	1:25 PM 2:35 PM	<input type="checkbox"/>	09/10/2018
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- Time as a Public Health Control; procedures & records - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Hands cleaned and properly washed; Gloves used properly - 3

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Aransas Pass					
<hr/>					
Subway #29174			1919B W Wheeler 78336		
09/10/2018	Routine	10	1:25 PM 2:35 PM	<input type="checkbox"/>	09/10/2018
Food handler / no unauthorized persons / personnel - 2					
<hr/>					
Sugar Rush			406 N. Commercial 78336		
09/05/2018	Routine	8	1:25 PM 2:35 PM	<input type="checkbox"/>	09/05/2018
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Utensils, equipment, and linens; properly used, stored, dried and handled - 1					
Other Violations - 1					
Toxic substances properly identified, stored and used - 3					
<hr/>					
Super 8 Aransas Pass			500 E. Goodnight Avenue 78336		
09/05/2018	Complaint Followup	3	9:30 AM 10:20 AM	<input type="checkbox"/>	09/05/2018
Other Violations - 1					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
<hr/>					
The Donut Palace			103 W Cleveland Blvd. 78336		
09/05/2018	Routine	3	10:35 AM 11:10 AM	<input type="checkbox"/>	09/05/2018
Other Violations - 1					
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
<hr/>					
Tim's In & Out			1843 W Wheeler 78336		
09/05/2018	Routine	8	11:30 AM 12:20 PM	<input type="checkbox"/>	09/05/2018
Required records available (shellstock tags; parasite destruction) - 2					
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1					
Other Violations - 1					
Adequate ventilation and lighting; designated areas used - 1					
Food contact surfaces and returnables; cleaned and sanitized - 3					
<hr/>					
Wal-Mart #458			2501 W Wheeler 78336		
09/19/2018	Routine	1	9:30 AM 10:15 AM	<input type="checkbox"/>	09/20/2018
Adequate ventilation and lighting; designated areas used - 1					

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

Mini Jalisco Drive Thru			804 S. Gregory 78359		
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09/26/2018	Routine	41		<input type="checkbox"/>	09/26/2018
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- Approved thawing method - 1
- Environmental contamination - 1
- Adequate ventilation and lighting; designated areas used - 1
- Original container labeling (Bulk Food) - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food handler / no unauthorized persons / personnel - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Single service & single use articles; properly stored and used - 1
- Other Violations - 1
- Proper Date Marking and disposition - 2
- Toxic substances properly identified, stored and used - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper use of restriction and exclusion; no discharge from eyes nose mouth - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Wiping Cloths; properly used and stored - 1

09/28/2018	Routine	11		<input type="checkbox"/>	10/01/2018
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- Proper Cold Holding temperature (41F/45F) - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Original container labeling (Bulk Food) - 1

RRR BBQ			401 Hwy 35 78359		
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09/26/2018	Routine	12		<input type="checkbox"/>	09/26/2018
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- Proper cooling time and temperature - 3
- Proper Hot Holding temperature (135F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Inspections Between (inclusive): 09/01/2018 and 09/30/2018

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

RRR BBQ			401 Hwy 35 78359	<input type="checkbox"/>	
09/26/2018	Routine	12			09/26/2018

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

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

Inspections Between (inclusive): 09/01/2018 and 09/30/2018

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Ingleside					
<hr/>					
Aztec Coffee			2793 Main Street 78362		
09/18/2018	Routine	0	11:00 AM 11:40 AM	<input type="checkbox"/>	09/21/2018
-					
<hr/>					
Blaschke Sheldon Elementary Café			620 Mustang Dr. 78362		
09/06/2018	Routine	0	10:45 AM 11:20 AM	<input type="checkbox"/>	09/06/2018
-					
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Dairy Queen #14287			2611 Hwy 361 78362		
09/25/2018	Routine	11	10:30 AM 11:40 AM	<input type="checkbox"/>	09/27/2018
Food separated and & protected, prevented during food preparation - 3					
Hands cleaned and properly washed; Gloves used properly - 3					
Single service & single use articles; properly stored and used - 1					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Food handler / no unauthorized persons / personnel - 2					
<hr/>					
Donut Palace			2466 Hwy 361 78362		
09/06/2018	Routine	4	11:30 AM 12:20 PM	<input type="checkbox"/>	09/06/2018
Toxic substances properly identified, stored and used - 3					
Wiping Cloths; properly used and stored - 1					
<hr/>					
El Rancho Meat Market			2769 Avenue B 78362		
09/10/2018	Permit	0	9:30 AM 10:20 AM	<input type="checkbox"/>	09/10/2018
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<hr/>					
Euler Squared Ingleside, LLC			2025 State Hwy 361 78362		
09/25/2018	Other Followup	0	9:45 AM 10:10 AM	<input type="checkbox"/>	09/27/2018
-					
<hr/>					
Gilbert J. Mircovich Elementary Cafe			2720 Big Oak Ln. 78362		
09/28/2018	Routine	0	10:15 AM 11:05 AM	<input type="checkbox"/>	09/28/2018
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<hr/>					
HEB Grocery #171			2616 Hwy 361 78362		
09/06/2018	Routine	0	1:40 PM 2:15 PM	<input type="checkbox"/>	09/06/2018
-					
<hr/>					
Junior's Mexican Restaurant			3063 Main Street 78362		

Ingleside

Junior's Mexican Restaurant			3063 Main Street 78362		
09/06/2018	Permit	0	9:30 AM 10:35 AM	<input type="checkbox"/>	09/06/2018

New Star Buffet, Inc.			2448 Hwy 361 78362		
09/25/2018	Routine	28	1:15 PM 2:50 PM	<input type="checkbox"/>	09/27/2018

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 2
- Food handler / no unauthorized persons / personnel - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Proper Hot Holding temperature (135F) - 3
- 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
- No Evidence of Insect contamination, rodent / other animals - 1
- Hands cleaned and properly washed; Gloves used properly - 3

Pizza Hut Wing Street			2661 Hwy 361 78362		
09/20/2018	Routine	0	1:15 PM 2:00 PM	<input type="checkbox"/>	09/20/2018

Quality Inn			2800 Hwy 361 78362		
09/28/2018	Routine	2	9:30 AM 10:05 AM	<input type="checkbox"/>	09/28/2018

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

Sleep Inn			2810 Hwy 361 78362		
09/28/2018	Routine	12	8:40 AM 9:20 AM	<input type="checkbox"/>	09/28/2018

- Person in charge present, demonstration of knowledge, and CFM - 2
- Food separated and & protected, prevented during food preparation - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Toxic substances properly identified, stored and used - 3

Ingleside

Sonic Drive In #5106		2250 Hwy 361 78362			
09/10/2018	Routine	7	10:35 AM 11:45 AM	<input type="checkbox"/>	09/10/2018
Food contact surfaces and returnables; cleaned and sanitized - 3 Food handler / no unauthorized persons / personnel - 2 Physical facilities installed, maintained, clean - 1 Original container labeling (Bulk Food) - 1					

Subway #14177		2450 Hwy 361 78362			
09/18/2018	Routine	9	10:00 AM 10:50 AM	<input type="checkbox"/>	09/20/2018
Personal Cleanliness / eating, drinking, or tobacco use - 1 Food contact surfaces and returnables; cleaned and sanitized - 3 Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Proper Hot Holding temperature (135F) - 3					

Taco Bell #33634		2494 State Hwy 361 78362			
09/20/2018	Routine	0	11:00 AM 11:40 AM	<input type="checkbox"/>	09/20/2018
-					

Taqueria Plaza Guadalajara #6		2630 S. Main St. 78362			
09/20/2018	Routine	18	9:30 AM 10:50 AM	<input type="checkbox"/>	09/20/2018
Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Proper Cold Holding temperature (41F/45F) - 3 Food separated and & protected, prevented during food preparation - 3 Food handler / no unauthorized persons / personnel - 2 Adequate handwashing facilities; Accessible and properly supplied, used - 2 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Utensils, equipment, and linens; properly used, stored, dried and handled - 1 Hands cleaned and properly washed; Gloves used properly - 3					

Inspections Between (inclusive): 09/01/2018 and 09/30/2018

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

Fireside Market			1297 S Main 78362		
09/18/2018	Permit	0	9:15 AM 9:45 AM	<input type="checkbox"/>	09/20/2018

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Mathis

Butter's BBQ			104 S. Hwy 359 78368	<input type="checkbox"/>	
09/13/2018	Routine	19			09/13/2018

- Original container labeling (Bulk Food) - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper Hot Holding temperature (135F) - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Proper Date Marking and disposition - 2
- Single service & single use articles; properly stored and used - 1

Dairy Queen - Mathis			902 E San Patricio Ave. 78368	<input type="checkbox"/>	
09/20/2018	Routine	10			09/20/2018

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food handler / no unauthorized persons / personnel - 2
- Hands cleaned and properly washed; Gloves used properly - 3

Fast Market 8192			701 N State Hwy 359 78368	<input type="checkbox"/>	
09/18/2018	Routine	8			09/18/2018

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

Good N Crisp Chicken			523 E San Patricio 78368	<input type="checkbox"/>	
09/18/2018	Routine	12			09/18/2018

- 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
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Environmental contamination - 1

Mathis

Hoff's Food Stop			512 S. Aransas 78368	<input type="checkbox"/>	
09/13/2018	Routine	18			09/13/2018

- Garbage and Refuse properly disposed; facilities maintained - 1
- Adequate ventilation and lighting; designated areas used - 1
- 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
- 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
- Required records available (shellstock tags; parasite destruction) - 2
- Physical facilities installed, maintained, clean - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Homer's Meat Market & More, LLC			720 E. San Patricio Ave. 78368	<input type="checkbox"/>	
09/28/2018	Routine	20			10/01/2018

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Toxic substances properly identified, stored and used - 3

J & M Bakery			208 W. San Patricio 78368	<input type="checkbox"/>	
09/20/2018	Routine	15			09/20/2018

- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Toxic substances properly identified, stored and used - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Establishment	Type	Score	In / Out	Follow up Req'd.	Date Insp. Closed
Mathis					
<hr/>					
Mathis Donuts			1120 N. Front Street 78368		
09/13/2018	Routine	6		<input type="checkbox"/>	09/14/2018
Food contact surfaces and returnables; cleaned and sanitized - 3 Water from approved source; Plumbing installed; proper backflow device - 3					
<hr/>					
Mathis Pre-K/Kindergarten Academy			516 E. St. Mary 78368		
09/13/2018	Routine	5		<input type="checkbox"/>	09/13/2018
Hot and Cold Water available; adequate pressure, safe - 2 Food received at proper temperature - 3					
<hr/>					
McDonalds #30850			10537 N. Hwy 359 78368		
09/18/2018	Routine	11		<input type="checkbox"/>	09/18/2018
Food contact surfaces and returnables; cleaned and sanitized - 3 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Hands cleaned and properly washed; Gloves used properly - 3 Time as a Public Health Control; procedures & records - 3 No Evidence of Insect contamination, rodent / other animals - 1					
<hr/>					
Smolik's Smokehouse			10541 N. Hwy 359 78368		
09/20/2018	Routine	6		<input type="checkbox"/>	09/20/2018
Food contact surfaces and returnables; cleaned and sanitized - 3 Proper disposition of returned, previously served, reconditioned - 3					
<hr/>					
Speedy Express #38			10538 N. Hwy 359 78368		
09/18/2018	Routine	15		<input type="checkbox"/>	09/18/2018
Personal Cleanliness / eating, drinking, or tobacco use - 1 Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Required records available (shellstock tags; parasite destruction) - 2 Proper Cold Holding temperature (41F/45F) - 3 Toxic substances properly identified, stored and used - 3 Food contact surfaces and returnables; cleaned and sanitized - 3					

Odem

Circle K Store #2706976			901 Voss 78370		
09/10/2018	Routine	18		<input type="checkbox"/>	09/10/2018

- Environmental contamination - 1
- Proper Date Marking and disposition - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- 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
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Toxic substances properly identified, stored and used - 3
- Water from approved source; Plumbing installed; proper backflow device - 3

Dollar General Store #5703			1627 Voss Rd. 78370		
09/21/2018	Other Followup	0		<input type="checkbox"/>	09/21/2018

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Rancho's			209 W Borden 78370		
09/08/2018	Routine	3		<input type="checkbox"/>	09/08/2018

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Non-Food Contact surfaces clean - 1

Snappy Foods #9			1200 Voss Ave. 78370		
09/21/2018	Other Followup	0		<input type="checkbox"/>	09/21/2018

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Subway #2706976			901 Voss 78370		
09/10/2018	Routine	10		<input type="checkbox"/>	09/10/2018

- Non-Food Contact surfaces clean - 1
- Food handler / no unauthorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Portland

Applebee's Neighborhood Grill & Bar

1820 Hwy 181 78374

09/13/2018	Routine	7	1:30 PM 2:51 PM	<input type="checkbox"/>	09/13/2018
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- Non-Food Contact surfaces clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food handler / no unauthorized persons / personnel - 2
- Hands cleaned and properly washed; Gloves used properly - 3

CHECKOUT #54

1201 Wildcat Drive 78374

09/24/2018	Routine	17	9:00 AM 10:15 AM	<input type="checkbox"/>	09/25/2018
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- Original container labeling (Bulk Food) - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Other Violations - 1
- Proper Hot Holding temperature (135F) - 3
- Food handler / no unauthorized persons / personnel - 2
- Required records available (shellstock tags; parasite destruction) - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Non-Food Contact surfaces clean - 1
- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2

China Wall Super Buffet

1016 Hwy 181 Ste. C 78374

09/24/2018	Routine	19	1:15 PM 2:45 PM	<input type="checkbox"/>	09/25/2018
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- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Hot Holding temperature (135F) - 3
- Food separated and & protected, prevented during food preparation - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- 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
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1

Dairy Queen - Portland

911 Dallas 78374

09/24/2018	Routine	9	10:40 AM 11:55 AM	<input type="checkbox"/>	09/25/2018
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Portland

Dairy Queen - Portland

911 Dallas 78374

09/24/2018	Routine	9	10:40 AM 11:55 AM	<input type="checkbox"/>	09/25/2018
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Other Violations - 1
- Food handler / no unauthorized persons / personnel - 2
- Hands cleaned and properly washed; Gloves used properly - 3

Denny's #9334

1670 US Hwy 181 78374

09/27/2018	Routine	4	9:50 AM 11:10 AM	<input type="checkbox"/>	09/27/2018
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- Hands cleaned and properly washed; Gloves used properly - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Fruit Barn

714 Dallas St. 78374

09/04/2018	Routine	1	1:10 PM 1:45 PM	<input type="checkbox"/>	09/04/2018
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- No Evidence of Insect contamination, rodent / other animals - 1

Home2Suites

139 Buddy Ganem 78374

09/27/2018	Routine	1	8:30 AM 9:10 AM	<input type="checkbox"/>	09/27/2018
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- Personal Cleanliness / eating, drinking, or tobacco use - 1

Hu Dat Oriental Restaurant

1522 Wildcat Dr., Ste #8 78374

09/27/2018	Routine	10	1:20 PM 2:35 PM	<input type="checkbox"/>	09/27/2018
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- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Single service & single use articles; properly stored and used - 1
- Proper cooling method used; Equipment adequate to maintain proper temp - 2

KFC/ Long John Silvers

2020 Hwy 181 78374

09/17/2018	Routine	8	1:45 PM 3:00 PM	<input type="checkbox"/>	09/17/2018
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- Adequate ventilation and lighting; designated areas used - 1
- Single service & single use articles; properly stored and used - 1
- Other Violations - 1
- Food handler / no unauthorized persons / personnel - 2
- Hands cleaned and properly washed; Gloves used properly - 3

Little Caesars #1893-1

1702 Hwy 181N, Suite B13 78374

Portland

Little Caesars #1893-1			1702 Hwy 181N, Suite B13 78374		
09/04/2018	Routine	11	2:00 PM 2:55 PM	<input type="checkbox"/>	09/04/2018

- Proper Cold Holding temperature (41F/45F) - 3
- Other Violations - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Single service & single use articles; properly stored and used - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food handler / no unauthorized persons / personnel - 2

Mr.Rigaroo's Shaved Ice			609 E. Broadway Blvd 78374		
09/24/2018	Routine	6	3:00 PM 3:40 PM	<input type="checkbox"/>	09/27/2018

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food handler / no unauthorized persons / personnel - 2
- Hands cleaned and properly washed; Gloves used properly - 3

Northshore Cinema 8			251 Buddy Ganem 78374		
09/04/2018	Routine	4	3:00 PM 3:50 PM	<input type="checkbox"/>	09/04/2018

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1

Subway #13445			1001 US Hwy 181 78374		
09/07/2018	Routine	3	1:30 PM 2:35 PM	<input type="checkbox"/>	09/10/2018

- Food handler / no unauthorized persons / personnel - 2
- Other Violations - 1

Subway Sandwiches #38704			2030 Hwy 181 #B 78374		
09/13/2018	Routine	6	10:35 AM 11:40 AM	<input type="checkbox"/>	09/13/2018

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food handler / no unauthorized persons / personnel - 2

Taco Bell #16039			1043 S. Hwy 181 78374		
09/17/2018	Routine	0	3:15 PM 4:05 PM	<input type="checkbox"/>	09/17/2018

The Donut Palace			1306 Wildcat Dr. 78374		
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Portland

The Donut Palace

1306 Wildcat Dr. 78374

09/07/2018	Routine	5	9:15 AM 10:10 AM	<input type="checkbox"/>	09/10/2018
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Time as a Public Health Control; procedures & records - 3

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

Other Violations - 1

Trisun Assisted Living - Pavilion

211 Cedar Dr. 78374

09/13/2018	Routine	0	9:20 AM 10:15 AM	<input type="checkbox"/>	09/13/2018
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Wal-Mart Supercenter Bakery #5460

2000 US Hwy 181 78374

09/07/2018	Routine	0	10:30 AM 11:20 AM	<input type="checkbox"/>	09/10/2018
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Wal-Mart Supercenter Deli #5460

2000 US Hwy 181 78374

09/07/2018	Routine	0	11:30 AM 12:10 PM	<input type="checkbox"/>	09/10/2018
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Sinton

Butter Churn Restaurant			207 W Sinton St. 78387		
09/18/2018	Routine	13		<input type="checkbox"/>	09/18/2018

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Hot Holding temperature (135F) - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Cold Holding temperature (41F/45F) - 3

Dairy Queen - Sinton			1125 E Sinton 78387		
09/12/2018	Routine	3	10:40 AM 11:25 AM	<input type="checkbox"/>	09/12/2018

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food handler / no unauthorized persons / personnel - 2

Love Travel Stop #672			13886 FM 1945 78387		
09/10/2018	Routine	5		<input type="checkbox"/>	09/10/2018

- Hot and Cold Water available; adequate pressure, safe - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

Noble Coffee House			713 E. Sinton St. 78387		
09/06/2018	Routine	0		<input type="checkbox"/>	09/06/2018

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Original Vallarta #7			104 E Sinton 78387		
09/12/2018	Routine	36		<input type="checkbox"/>	09/12/2018

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Physical facilities installed, maintained, clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Non-Food Contact surfaces clean - 1
- Original container labeling (Bulk Food) - 1
- Single service & single use articles; properly stored and used - 1
- Environmental contamination - 1
- Wiping Cloths; properly used and stored - 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

Sinton

Original Vallarta #7			104 E Sinton 78387		
09/12/2018	Routine	36		<input type="checkbox"/>	09/12/2018

- Food handler / no unauthorized persons / personnel - 2
- Water from approved source; Plumbing installed; proper backflow device - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Hands cleaned and properly washed; Gloves used properly - 3

09/14/2018	Routine	18		<input type="checkbox"/>	09/14/2018
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- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food separated and & protected, prevented during food preparation - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Food handler / no unauthorized persons / personnel - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 1
- Single service & single use articles; properly stored and used - 1
- Adequate ventilation and lighting; designated areas used - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Peaches & Grace Bakery			711 E. Sinton Street 78387		
09/14/2018	Routine	0		<input type="checkbox"/>	09/14/2018

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San Patricio County Jail - Kitchen			300 N. Rachal 78387		
09/19/2018	Routine	11	10:38 AM 11:30 AM	<input type="checkbox"/>	09/21/2018

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

Sinton Elementary Cafeteria			200 Bowie 78387		
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Sinton

Sinton Elementary Cafeteria		200 Bowie 78387			
09/07/2018	Routine	10		<input type="checkbox"/>	09/07/2018

- No bare hands contact with ready to eat foods or approved method followed - 3
- Time as a Public Health Control; procedures & records - 3
- Toxic substances properly identified, stored and used - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Welder Elementary Cafeteria		901 Hamilton 78387			
09/10/2018	Routine	8		<input type="checkbox"/>	09/10/2018

- Proper Date Marking and disposition - 2
- Time as a Public Health Control; procedures & records - 3
- Toxic substances properly identified, stored and used - 3

Whataburger #300		220 S. San Patricio 78387			
09/12/2018	Routine	3		<input type="checkbox"/>	09/12/2018

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

Ybarra Country Store		221 W. 5th 78387			
09/12/2018	Routine	15	9:00 AM 10:15 AM	<input type="checkbox"/>	09/12/2018

- Adequate ventilation and lighting; designated areas used - 1
- Food separated and & protected, prevented during food preparation - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Original container labeling (Bulk Food) - 1
- Environmental contamination - 1
- Toxic substances properly identified, stored and used - 3

Taft

Dairy King		241 Hwy 181 78390			
09/26/2018	Routine	23		<input type="checkbox"/>	09/26/2018

- Toxic substances properly identified, stored and used - 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
- Proper Date Marking and disposition - 2
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Non-Food Contact surfaces clean - 1
- Physical facilities installed, maintained, clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

Good N Crisp Chicken-Taft		102 Field 78390			
09/19/2018	Routine	5		<input type="checkbox"/>	09/19/2018

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Stripes #17962H		204 State Hwy 181 78390			
09/19/2018	Routine	3		<input type="checkbox"/>	09/19/2018

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

Taqueria El Mexicano #3		1114 Hwy 181 78390			
09/12/2018	Routine	15	2:15 PM 3:30 PM	<input type="checkbox"/>	09/12/2018

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Environmental contamination - 1
- Single service & single use articles; properly stored and used - 1
- Non-Food Contact surfaces clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Physical facilities installed, maintained, clean - 1

Taqueria Mi Ranchito		418 Hwy 181 78390			
09/19/2018	Routine	31		<input type="checkbox"/>	09/19/2018

Taft

Taqueria Mi Ranchito			418 Hwy 181 78390		
09/19/2018	Routine	31		<input type="checkbox"/>	09/19/2018

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2
- Toxic substances properly identified, stored and used - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- 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
- Proper cooling time and temperature - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

09/21/2018	Routine	12		<input type="checkbox"/>	09/21/2018
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- 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
- Proper Date Marking and disposition - 2
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Whataburger #445			321 Hwy. 181 N 78390		
09/19/2018	Routine	3		<input type="checkbox"/>	09/19/2018

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