

Inspections Between (inclusive): 8/1/2023 and 8/31/2023

Establishment	Type	Score	In / Out	Follow up Reqd.
---------------	------	-------	----------	-----------------

**Aransas Pass**

<b>Dollar Tree Store #2414</b>	2650 Demory Lane 78336			
8/25/2023	Routine	3		<input type="checkbox"/>

Proper disposition of returned, previously served, reconditioned - 3

<b>Fairfield Inn &amp; Suites Corpus Christi Aransas Pass</b>	2679 N Buisness HWY 35 78336			
8/25/2023	Routine	11		<input type="checkbox"/>

Establishment has 10 days to provide proof of an employed CFM

Food contact surfaces and returnables; cleaned and sanitized - 3

Physical facilities installed, maintained, clean - 1

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

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

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

<b>Family Dollar Store #3802</b>	1921 W Wheeler 78336			
8/29/2023	Routine	7		<input type="checkbox"/>

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

Non-Food Contact surfaces clean - 1

Proper disposition of returned, previously served, reconditioned - 3

<b>Popeyes #252</b>	515 E. Goodnight 78336			
8/14/2023	Routine	11		<input type="checkbox"/>

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

<b>San Juan Restaurant &amp; Cantina</b>	4696 FM 1069 78336			
8/14/2023	Routine	0		<input type="checkbox"/>

Complaintant found a piece of metallic scrubber in her taco  
 Establishment does use steel wool scrubbers for pots and pans. Manager was advised to make sure all dishes were properly rinsed. Scrubber was currently being changed out every 2-3 days. Advised to change out more often. Manager will look into finding other possibilities for scrubbing pans. Complaint valid

<b>Snappy Foods #5</b>	2607 HWY 35 N 78336			
8/29/2023	Routine	13		<input type="checkbox"/>

Non-Food Contact surfaces clean - 1

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

Other Violations - 1

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

**Aransas Pass**

<b>Snappy Foods #5</b>	2607 HWY 35 N 78336
------------------------	---------------------

8/29/2023	Routine	13		<input type="checkbox"/>
-----------	---------	----	--	--------------------------

- Physical facilities installed, maintained, clean - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Environmental contamination - 1
- Single service & single use articles; properly stored and used - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food handler / no unauthorized persons / personnel - 2

<b>The Goat Sports Grill</b>	306 E Goodnight 78336
------------------------------	-----------------------

8/14/2023	Violations Followup	0		<input type="checkbox"/>
-----------	---------------------	---	--	--------------------------

WIC is now at 40\* and make ready cooler is at 41\*

-

<b>Tim's In &amp; Out</b>	1843 W Wheeler 78336
---------------------------	----------------------

8/29/2023	Routine	4		<input type="checkbox"/>
-----------	---------	---	--	--------------------------

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

<b>Wal-Mart #458</b>	2501 W Wheeler 78336
----------------------	----------------------

8/25/2023	Routine	3		<input type="checkbox"/>
-----------	---------	---	--	--------------------------

- Proper disposition of returned, previously served, reconditioned - 3

<b>Wal-Mart Bakery #458</b>	2501 W Wheeler 78336
-----------------------------	----------------------

8/28/2023	Routine	0		<input type="checkbox"/>
-----------	---------	---	--	--------------------------

-

<b>Wal-Mart Deli #458</b>	2501 W Wheeler 78336
---------------------------	----------------------

8/25/2023	Routine	1		<input type="checkbox"/>
-----------	---------	---	--	--------------------------

- Physical facilities installed, maintained, clean - 1

**Gregory**

<b>7-Eleven Convenience Store #40844J</b>	102 Sunset Rd 78359
---	---------------------

8/8/2023	Routine	4		<input type="checkbox"/>
----------	---------	---	--	--------------------------

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Mini Jalisco Drive Thru</b>	804 S Gregory Street 78359
--------------------------------	----------------------------

**Gregory**

<b>Mini Jalisco Drive Thru</b>		804 S Gregory Street 78359
8/8/2023	Routine	16 <input type="checkbox"/>

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Food separated and & protected, prevented during food preparation - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Proper Date Marking and disposition - 2
- Environmental contamination - 1
- Wiping Cloths; properly used and stored - 1
- Physical facilities installed, maintained, clean - 1

<b>Sarcastic Susie's</b>		300 U.S. 181 78359
8/8/2023	Routine	0 <input type="checkbox"/>

-

**Ingleside**

<b>Asian Garden</b>		2731 Main Street 78362
8/16/2023	Routine	19 <input type="checkbox"/>

- Proper Hot Holding temperature (135F) - 3
- Proper Cold Holding temperature (41F/45F) - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Approved thawing method - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

<b>BAM! Coastal Pizza, LLC</b>		2949 Main St. 78362
8/30/2023	Routine	6 <input type="checkbox"/>

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

<b>Can I Get A Scoop</b>		2564 Main Street, Unit B 78362
--------------------------	--	--------------------------------

**Ingleside**

<b>Can I Get A Scoop</b>	2564 Main Street, Unit B 78362
8/30/2023 Routine	0 <input type="checkbox"/>

<b>Dairy Queen #14287</b>	2611 Hwy 361 78362
8/30/2023 Routine	10 <input type="checkbox"/>

- Proper Cold Holding temperature (41F/45F) - 3
- Proper Date Marking and disposition - 2
- Warewashing Facilities; installed, maintained, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Non-Food Contact surfaces clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

<b>Granny's Tamales Too</b>	2814 Main St 78362
8/21/2023 Routine	10 <input type="checkbox"/>

- Required records available (shellstock tags; parasite destruction) - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Toxic substances properly identified, stored and used - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

<b>Kids in the Word Academy</b>	2717 Avenue B 78362
8/30/2023 Routine	3 <input type="checkbox"/>

- Hot and Cold Water available; adequate pressure, safe - 2
- Other Violations - 1

<b>La Barra Mexican Bar &amp; Grill</b>	2769 Avenue B 78362
8/16/2023 Routine	25 <input type="checkbox"/>

Establishment has no CFM employed. They also haveno running water to the hand washin sink in the kitchen. They have 10 days to comply for both violations or a \$75 reinspection fee will apply

- Proper Hot Holding temperature (135F) - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food handler / no unathorized persons / personnel - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Other Violations - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Person in charge present, demonstration of knowledge, and CFM - 2

**Ingleside**

**La Barra Mexican Bar & Grill** 2769 Avenue B 78362

8/16/2023 Routine 25

Establishment has no CFM employed. They also haveno running water to the hand washin sink in the kitchen. They have 10 days to comply for both violations or a \$75 reinspection fee will apply

- No Evidence of Insect contamination, rodent / other animals - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Adequate handwashing facillities; 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
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

**Pizza Hut #39332** 2661 Hwy 361 Suite A 78362

8/16/2023 Routine 1

Other Violations - 1

**Snappy Food Mart** 2005 S. Hwy 361 78362

8/23/2023 Routine 17

- Food handler / no unathorized persons / personnel - 2
- Proper Hot Holding temperature (135F) - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Hot and Cold Water available; adequate pressure, safe - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Physical facilities installed, maintained, clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2

**Stripes #40840H** 2589 Hwy 361 78362

8/21/2023 Routine 7

- Proper Cold Holding temperature (41F/45F) - 3
- Hot and Cold Water available; adequate pressure, safe - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

**Subway #14177** 2450 Hwy 361 78362

8/2/2023 Routine 4

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

**Ingleside**

<b>Taco Bell #33634</b>	2494 State Hwy 361 78362
8/2/2023 Routine	0 <input type="checkbox"/>

<b>Taco St.</b>	2538 4th Street 78362
8/2/2023 Routine	23 <input type="checkbox"/>

- Firm has 10 days to be in compliance with make ready cooler at proper temperature
- Proper Hot Holding temperature (135F) - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Wiping Cloths; properly used and stored - 1

8/16/2023 Violations Followup	0 <input type="checkbox"/>
-------------------------------	----------------------------

Establishments make ready coolers are now holding temp below 41\*

**Mathis**

<b>HEB Bakery #160</b>	601 E. San Patricio 78368
8/2/2023 Routine	0 <input type="checkbox"/>

<b>HEB Grocery #160</b>	601 E. San Patricio 78368
8/2/2023 Routine	7 <input type="checkbox"/>

- Proper disposition of returned, previously served, reconditioned - 3
- Time as a Public Health Control; procedures & records - 3
- Non-Food Contact surfaces clean - 1

<b>Kool Sips Drive-Thru</b>	116 S Front Street 78368
8/2/2023 Routine	1 <input type="checkbox"/>

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

<b>McDonalds #30850</b>	10537 N. Hwy 359 78368
8/21/2023 Routine	4 <input type="checkbox"/>

Inspections Between (inclusive): 8/1/2023 and 8/31/2023

Establishment	Type	Score	In / Out	Follow up Reqd.
---------------	------	-------	----------	-----------------

**Mathis**

<b>McDonalds #30850</b>		10537 N. Hwy 359 78368		
<b>8/21/2023</b>	<b>Routine</b>	4		<input type="checkbox"/>

Food contact surfaces and returnables; cleaned and sanitized - 3  
 Wiping Cloths; properly used and stored - 1

<b>Qwik-E Drive Thru Mart</b>		700 N. Front 78368		
<b>8/2/2023</b>	<b>Routine</b>	12		<input type="checkbox"/>

Food contact surfaces and returnables; cleaned and sanitized - 3  
 Time as a Public Health Control; procedures & records - 3  
 Person in charge present, demonstration of knowledge, and CFM - 2  
 Adequate handwashing facilities; Accessible and properly supplied, used - 2  
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

<b>Smolik's Smokehouse</b>		501 E. San Patricio Avenue 78368		
<b>8/2/2023</b>	<b>Routine</b>	0		<input type="checkbox"/>

-

<b>8/10/2023</b>	<b>Routine</b>	11		<input type="checkbox"/>
------------------	----------------	----	--	--------------------------

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
 Person in charge present, demonstration of knowledge, and CFM - 2  
 Proper disposition of returned, previously served, reconditioned - 3  
 No Evidence of Insect contamination, rodent / other animals - 1  
 Personal Cleanliness / eating, drinking, or tobacco use - 1  
 Proper cooling method used; Equipment adequate to maintain proper temp - 2

<b>Sonic Drive Inn #1182</b>		728 E San Patricio 78368		
<b>8/10/2023</b>	<b>Routine</b>	10		<input type="checkbox"/>

Establishment was given 30 days to repair leaking air vent and to replace reach in cooler with a working one.  
 Personal Cleanliness / eating, drinking, or tobacco use - 1  
 Physical facilities installed, maintained, clean - 1  
 Adequate ventilation and lighting; designated areas used - 1  
 Environmental contamination - 1  
 Proper Cold Holding temperature (41F/45F) - 3  
 Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Speedy Express #38</b>		10538 N. Hwy 359 78368		
<b>8/21/2023</b>	<b>Routine</b>	8		<input type="checkbox"/>

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

Inspections Between (inclusive): 8/1/2023 and 8/31/2023

Establishment	Type	Score	In / Out	Follow up Reqd.
---------------	------	-------	----------	-----------------

**Mathis**

<b>Speedy Express #38</b>	10538 N. Hwy 359 78368
---------------------------	------------------------

8/21/2023	Routine	8		<input type="checkbox"/>
-----------	---------	---	--	--------------------------

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

<b>The Tackle Box</b>	22309 Park Road 25 78368
-----------------------	--------------------------

8/2/2023	Routine	0		<input type="checkbox"/>
----------	---------	---	--	--------------------------

**Odem**

<b>Ace Nutrition</b>	206 Humphries Street 78370
----------------------	----------------------------

8/26/2023	Routine	3		<input type="checkbox"/>
-----------	---------	---	--	--------------------------

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

<b>Circle K #2706976</b>	901 Voss 78370
--------------------------	----------------

8/9/2023	Complaint Followup	0		<input type="checkbox"/>
----------	--------------------	---	--	--------------------------

Complaint stated there was rat feces on the shelves where packaged food was stored. Upon inspection there was evidence of rodent droppings throughout the food shelves and on the floor in the front and back of store. PIC was aware of the problem and had proof of pest control. Establishment was given 5 days to clean off the shelves and sanitize them. Complaint was valid.

8/16/2023	Complaint Followup	14		<input type="checkbox"/>
-----------	--------------------	----	--	--------------------------

Establishment had cleared all packaged food on the shelves and closed off the area of contamination. There was a foul odor and rodent droppings all throughout the storage room on packaged items, shelves, crates, walls, and floor. Firm was advised to cease operations until back in compliance and cannot reopen without approval.

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Physical facilities installed, maintained, clean - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Single service & single use articles; properly stored and used - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>City of Odem Donuts Place</b>	602 Voss 78370
----------------------------------	----------------

8/26/2023	Routine	0		<input type="checkbox"/>
-----------	---------	---	--	--------------------------



**Odem**

<b>Dairy Queen - Odem</b>	1112 Park Ave. 78370
<b>8/25/2023</b>	<b>Routine</b>
	4 <input type="checkbox"/>

- Person in charge present, demonstration of knowledge, and CFM - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1

<b>Family Dollar #32689</b>	1711 Voss Avenue 78370
<b>8/25/2023</b>	<b>Routine</b>
	3 <input type="checkbox"/>

- Proper disposition of returned, previously served, reconditioned - 3

<b>G's Fried Chicken</b>	103 Main St 78370
<b>8/15/2023</b>	<b>Routine</b>
	0 <input type="checkbox"/>

MFU is ready to open

-

<b>8/15/2023</b>	<b>Permit</b>	0 <input type="checkbox"/>
------------------	---------------	----------------------------

Establishment will be using next door restroom. MFU will be parked in the back being used as the kitchen. Building is for prep only. Establishment ready to open

-

<b>Mi Pueblo Viejo</b>	310 Voss Avenue 78370
<b>8/24/2023</b>	<b>Routine</b>
	26 <input type="checkbox"/>

- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Physical facilities installed, maintained, clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Toxic substances properly identified, stored and used - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Approved thawing method - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Wiping Cloths; properly used and stored - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Single service & single use articles; properly stored and used - 1

<b>Taco El Chiky</b>	14978 CR 1876 78370
<b>8/28/2023</b>	<b>Routine</b>
	7 <input type="checkbox"/>

**Odem**

<b>Taco El Chiky</b>		14978 CR 1876 78370		
8/28/2023	Routine	7		<input type="checkbox"/>

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

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

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

**Portland**

<b>Big Lots #4750</b>		1239 US Highway 181 78374		
8/28/2023	Routine	0		<input type="checkbox"/>

-

<b>Bill Miller Bar-B-Q</b>		3010 US 181 78374		
8/17/2023	Routine	6		<input type="checkbox"/>

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

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

Wiping Cloths; properly used and stored - 1

Proper Date Marking and disposition - 2

<b>Dollar General #4214</b>		1005 B. S. Hwy 181 78374		
8/17/2023	Routine	0		<input type="checkbox"/>

-

<b>Dollar Tree Store #4438</b>		1516 Wildcat Drive 78374		
8/17/2023	Routine	3		<input type="checkbox"/>

Proper disposition of returned, previously served, reconditioned - 3

<b>Freddy's Frozen Custard &amp; Steakburgers</b>		1400 Wildcat Dr 78374		
8/18/2023	Permit	0		<input type="checkbox"/>

Initial inspection. Establishment good to open

-

<b>HEB Bakery #488</b>		1600 Wildcat Drive 78374		
8/3/2023	Routine	3		<input type="checkbox"/>

Proper Hot Holding temperature (135F) - 3

<b>HEB Deli #488</b>		1600 Wildcat Dr. 78374		
8/3/2023	Routine	0		<input type="checkbox"/>

-

Establishment	Type	Score	In / Out	Follow up Reqd.
---------------	------	-------	----------	-----------------

**Portland**

<b>HEB Food Store #488</b>		1600 Wildcat Drive 78374		
8/3/2023	Routine	3		<input type="checkbox"/>

Proper disposition of returned, previously served, reconditioned - 3

<b>La Quinta Portland</b>		201 Buddy Ganem Drive 78374		
8/23/2023	Routine	5		<input type="checkbox"/>

Food contact surfaces and returnables; cleaned and sanitized - 3

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

<b>Legacy Preschool of Portland</b>		902 Moore Avenue 78374		
8/23/2023	Routine	5		<input type="checkbox"/>

Food handler / no unauthorized persons / personnel - 2

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

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

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

<b>MURPHY USA #7738</b>		2045 HIGHWAY 181 78374		
8/17/2023	Routine	1		<input type="checkbox"/>

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

<b>Snappy Foods #18</b>		1701 US Hwy 181 78374		
8/21/2023	Routine	2		<input type="checkbox"/>

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

Physical facilities installed, maintained, clean - 1

<b>Stripes #40842H</b>		1301 Moore Avenue 78374		
8/15/2023	Routine	3		<input type="checkbox"/>

Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Stripes #40843H</b>		1650 Wildcat Drive 78374		
8/15/2023	Routine	3		<input type="checkbox"/>

Food contact surfaces and returnables; cleaned and sanitized - 3

<b>The Rice Hat</b>		1702 Hwy 181, Suite A9 78374		
8/28/2023	Routine	19		<input type="checkbox"/>

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

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

Proper Date Marking and disposition - 2

**Portland**

<b>The Rice Hat</b>	1702 Hwy 181, Suite A9 78374
---------------------	------------------------------

8/28/2023	Routine	19	<input type="checkbox"/>
-----------	---------	----	--------------------------

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Toxic substances properly identified, stored and used - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Approved thawing method - 1

<b>Tokyo Gardens Catering</b>	1600 Wildcat Dr. 78374
-------------------------------	------------------------

8/3/2023	Routine	0	<input type="checkbox"/>
----------	---------	---	--------------------------

-

<b>Walgreens #16030</b>	1105 US Hwy 181 78374
-------------------------	-----------------------

8/14/2023	Routine	3	<input type="checkbox"/>
-----------	---------	---	--------------------------

- Proper disposition of returned, previously served, reconditioned - 3

<b>Wingstop</b>	1261 IS 181 78374
-----------------	-------------------

8/28/2023	Routine	6	<input type="checkbox"/>
-----------	---------	---	--------------------------

- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food handler / no unauthorized persons / personnel - 2

**Sinton**

<b>364 Nutrition</b>	122 E Sinton, Unit B 78387
----------------------	----------------------------

8/11/2023	Permit	0	<input type="checkbox"/>
-----------	--------	---	--------------------------

- Restroom door must be self closing and sink must have hot water available.
- Establishment has 10 days to fix handwashing sink. In the meantime they will use kitchen handwashing sink right outside restroom. Establishment ready to open.

-

<b>Dollar General #4902</b>	1113 E Sinton 78387
-----------------------------	---------------------

8/29/2023	Routine	0	<input type="checkbox"/>
-----------	---------	---	--------------------------

-

<b>The Biscuit Barn</b>	425 N Vineyard 78387
-------------------------	----------------------

8/30/2023	Routine	8	<input type="checkbox"/>
-----------	---------	---	--------------------------

- Proper Date Marking and disposition - 2

**Sinton**

<b>The Biscuit Barn</b>		425 N Vineyard 78387		
8/30/2023	Routine	8		<input type="checkbox"/>

- No Evidence of Insect contamination, rodent / other animals - 1
- Single service & single use articles; properly stored and used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Non-Food Contact surfaces clean - 1

<b>Times Market</b>		15927 US Hwy 181 78387		
8/30/2023	Routine	0		<input type="checkbox"/>

-

<b>Truckees</b>		8140 US Hwy 77 78387		
8/30/2023	Routine	9		<input type="checkbox"/>

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

<b>V.I.P. Adult Day Care</b>		114 N. Vineyard 78387		
8/30/2023	Routine	0		<input type="checkbox"/>

-

**Taft**

<b>El Mexicano #3</b>		1114 Highway 181 78390		
8/17/2023	Routine	21		<input type="checkbox"/>

- Food separated and & protected, prevented during food preparation - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Wiping Cloths; properly used and stored - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Toxic substances properly identified, stored and used - 3
- Proper Cold Holding temperature (41F/45F) - 3

**Taft**

<b>El Mexicano #3</b>	1114 Highway 181 78390			
8/17/2023	Routine	21		<input type="checkbox"/>

- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 1

<b>Good N Crisp Chicken-Taft</b>	102 Field 78390			
8/16/2023	Routine	14		<input type="checkbox"/>

- Food and ice obtained from approved source; good condition, safe - 3
- Approved thawing method - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1
- Wiping Cloths; properly used and stored - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food separated and & protected, prevented during food preparation - 3

<b>New Way Foods</b>	101 Ave C 78390			
8/23/2023	Routine	5		<input type="checkbox"/>

- Physical facilities installed, maintained, clean - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food and ice obtained from approved source; good condition, safe - 3

<b>Shoreline Rehabilitation</b>	1220 Gregory St. 78390			
8/23/2023	Routine	0		<input type="checkbox"/>

-

<b>Stripes #17962H</b>	204 State Hwy 181 78390			
8/17/2023	Routine	4		<input type="checkbox"/>

- Other Violations - 1
- Proper Hot Holding temperature (135F) - 3

<b>Sunray Store</b>	8724 FM 136 78390			
8/17/2023	Routine	2		<input type="checkbox"/>

Firm was advised to get a stronger A/C unit due to the condition of some of the food products are melting due to the temperature in the establishment.

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No Evidence of Insect contamination, rodent / other animals - 1

<b>Taqueria Mi Ranchito</b>	418 Hwy 181 78390			
8/23/2023	Routine	26		<input type="checkbox"/>

Establishment	Type	Score	In / Out	Follow up Reqd.
---------------	------	-------	----------	-----------------

**Taft**

<b>Taqueria Mi Ranchito</b>	418 Hwy 181 78390			<input type="checkbox"/>
<b>8/23/2023</b>	<b>Routine</b>	26		

- Person in charge present, demonstration of knowledge, and CFM - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Approved thawing method - 1
- Environmental contamination - 1
- Adequate handwashing facillities; Accessible and properly supplied, 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
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper Date Marking and disposition - 2

<b>Taqueria Plazita Mexicana</b>	702 Hwy 181 78390			<input type="checkbox"/>
<b>8/16/2023</b>	<b>Routine</b>	15		

Unit was given 3 days to install a screen over the open windows to prevent pests coming in or a \$75 re-inspection fee will apply.

- Other Violations - 1
- Adequate ventilation and lighting; designated areas used - 1
- Food separated and & protected, prevented during food preparation - 3
- Approved thawing method - 1
- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Proper Cold Holding temperature (41F/45F) - 3

<b>8/23/2023</b>	<b>Violations Followup</b>	0		<input type="checkbox"/>
------------------	----------------------------	---	--	--------------------------

MFU has installed screens on the windows. MFU is back in compliance.

<b>Whataburger #445</b>	321 Hwy. 181 N 78390			<input type="checkbox"/>
<b>8/23/2023</b>	<b>Routine</b>	0		