

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

AC Blunt Middle School Café	2103 Demory Lane 78336			
2/6/2023	Routine	0		<input type="checkbox"/>

Other Violations - 1

Aransas Child Care	1035 W Goodnight 78336			
2/6/2023	Routine	4		<input type="checkbox"/>

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

Proper Date Marking and disposition - 2

Aransas Pass High School Cafeteria	450 S Ave A 78336			
2/6/2023	Routine	0		<input type="checkbox"/>

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Bakery Café, Inc.	434 S Commercial 78336			
2/6/2023	Routine	12		<input type="checkbox"/>

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

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Movies Inc.	1277 Hwy 35 78336			
2/20/2023	Routine	5		<input type="checkbox"/>

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Other Violations - 1

Olde Towne Espresso & Café	406 S Commercial 78336			
2/6/2023	Routine	12		<input type="checkbox"/>

Other Violations - 1

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

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

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

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

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

Aransas Pass

Olde Towne Espresso & Café	406 S Commercial 78336
2/6/2023 Routine	12 <input type="checkbox"/>

Food Establishment Permit (Current, Valid, and Posted) - 2

Pizza Hut #39193	2735 W. Wheeler Ave. 78336
2/20/2023 Routine	6 <input type="checkbox"/>

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

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

Proper Date Marking and disposition - 2

Starbucks Coffee #65433	140 S FM 1069 78336
2/16/2023 Routine	0 <input type="checkbox"/>

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Steve & LuLu's, Inc	327 Commercial St 78336
2/11/2023 Routine	0 <input type="checkbox"/>

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Stripes #40792H	235 Cleveland Boulevard 78336
2/16/2023 Violations Followup	0 <input type="checkbox"/>

Establishment has 10 additional days to provide a valid CFM. If CFM is not provided a \$75 re-inspection fee will apply

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Taco De Oro Restaurant, LLC	324 Commercial 78336
2/16/2023 Routine	14 <input type="checkbox"/>

Proper Date Marking and disposition - 2

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

Environmental contamination - 1

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

Taqueria Hacienda Del Pueblo	1842 W Wheeler 78336
2/16/2023 Routine	23 <input type="checkbox"/>

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

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

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

Approved thawing method - 1

Aransas Pass

Taqueria Hacienda Del Pueblo	1842 W Wheeler 78336
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2/16/2023	Routine	23	<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
- Hands cleaned and properly washed; Gloves used properly - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Proper Date Marking and disposition - 2

Taqueria Mi Mexico	936 W. Wheeler Ave. 78336
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2/16/2023	Routine	14	<input type="checkbox"/>
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- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Original container labeling (Bulk Food) - 1
- Physical facilities installed, maintained, clean - 1
- Wiping Cloths; properly used and stored - 1
- Toxic substances properly identified, stored and used - 3

The BBQ Place, LLC	1670 W McClung 78336
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2/11/2023	Routine	0	<input type="checkbox"/>
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2/11/2023	Routine	0	<input type="checkbox"/>
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Corpus Christi

Boardwalk Café & Cajun	706 NAS Drive
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2/21/2023	Permit	0	<input type="checkbox"/>
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Establishment good to open

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Chicagos' Cater	2813 Hulbirt
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2/16/2023	Permit	0	<input type="checkbox"/>
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Establishment good to open

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Establishment	Type	Score	In / Out	Follow up Req'd.
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Corpus Christi

Miss J's Curbside Pies		655 Castle Park Drive Apt #206 78418
2/10/2023	Routine	4 <input type="checkbox"/>

Proper Hot Holding temperature (135F) - 3
 No Evidence of Insect contamination, rodent / other animals - 1

Pie Hole Pies, LLC		14246 Sand Dollar Ave 78418
2/11/2023	Routine	0 <input type="checkbox"/>

Gregory

Gregory Headstart		107 Church St. 78359
2/9/2023	Routine	2 <input type="checkbox"/>

Establishment must install a 3 compartment sink. They have 90 days to be in compliance or a \$75 reinspection fee will apply
 Warewashing Facilities; installed, maintained, used - 2

La Tiendita Food & Beverages		112 Ave C 78359-
2/9/2023	Routine	10 <input type="checkbox"/>

Environmental contamination - 1
 Food separated and & protected, prevented during food preparation - 3
 Food handler / no unauthorized persons / personnel - 2
 Required records available (shellstock tags; parasite destruction) - 2
 Utensils, equipment, and linens; properly used, stored, dried and handled - 1
 Other Violations - 1

Sarcastic Susie's		300 U.S. 181 78359
2/9/2023	Routine	2 <input type="checkbox"/>

Food handler / no unauthorized persons / personnel - 2

Stephen F. Austin Elementary Cafeteria		402 Gregory Ave. 78359
2/9/2023	Routine	0 <input type="checkbox"/>

Ingleside

Aztec Coffee		2793 Main Street 78362
2/9/2023	Routine	5 <input type="checkbox"/>

Jaime Vandewerker 8/5/24
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Other Violations - 1

Ingleside

Aztec Coffee	2793 Main Street 78362
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2/9/2023	Routine	5		<input type="checkbox"/>
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Jaime Vandewerker 8/5/24

Management and employees knowledge, responsibilities and reporting - 3

Mathis

Dairy Queen - Mathis	902 E San Patricio Ave. 78368
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2/17/2023	Routine	8		<input type="checkbox"/>
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Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Food handler / no unauthorized persons / personnel - 2

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

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

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

ERJ Investors Corp	9825 FM 3377 78368
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2/6/2023	Routine	19		<input type="checkbox"/>
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Food handler / no unauthorized persons / personnel - 2

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

Other Violations - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Proper Hot Holding temperature (135F) - 3

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

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

Family Dollar #3296	200 S State Hwy 359 78368
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2/10/2023	Routine	4		<input type="checkbox"/>
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Proper disposition of returned, previously served, reconditioned - 3

Other Violations - 1

Larry's Market	703 Front Street 78368
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2/17/2023	Routine	6		<input type="checkbox"/>
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Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Proper Date Marking and disposition - 2

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

Mathis Elementary Cafeteria	315 S. Duval 78368
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Establishment	Type	Score	In / Out	Follow up Reqd.
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Mathis

Mathis Elementary Cafeteria	315 S. Duval 78368			<input type="checkbox"/>
2/17/2023	Routine	1		

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

Mathis High School Cafeteria	1615 E. San Patricio 78368			<input type="checkbox"/>
2/6/2023	Routine	0		

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Mathis ISD Culinary Arts Room	1615 E San Patricio Ave. 78368			<input type="checkbox"/>
2/6/2023	Routine	9		

Warewashing Facilities; installed, maintained, used - 2

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

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

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

Mathis Middle School	1627 E San Patricio Ave. 78368			<input type="checkbox"/>
2/6/2023	Routine	0		

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Mathis Scholar Academy Cafeteria	516 E St. Mary's 78368			<input type="checkbox"/>
2/17/2023	Routine	1		

Other Violations - 1

Rise & Grind Coffee Co.	521 FM 3024 78368			<input type="checkbox"/>
2/10/2023	Routine	4		

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

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

Van's Pizza & Speakeasy	120 E. San Patricio 78368			<input type="checkbox"/>
2/6/2023	Routine	8		

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Other Violations - 1

Wiping Cloths; properly used and stored - 1

Odem

City of Odem Donuts Place	602 Voss 78370			
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Inspections Between (inclusive): 2/1/2023 and 2/28/2023

Establishment	Type	Score	In / Out	Follow up Reqd.
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Odem

City of Odem Donuts Place	602 Voss 78370			<input type="checkbox"/>
2/7/2023	Routine	0		

Dany's Burgers & More	1621 Voss Avenue 78370			<input type="checkbox"/>
2/23/2023	Permit	0		

Establishment needs sanitizing test strips and probe thermometer.
Good to open

Family Dollar #32689	1711 Voss Avenue 78370			<input type="checkbox"/>
2/22/2023	Routine	5		

- Other Violations - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Proper disposition of returned, previously served, reconditioned - 3

Mi Pueblo Viejo	310 Voss Avenue 78370			<input type="checkbox"/>
2/22/2023	Routine	17		

- Proper Date Marking and disposition - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Hot Holding temperature (135F) - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Hands cleaned and properly washed; Gloves used properly - 3

Odem Cafetorium	Owl's Square 78370			<input type="checkbox"/>
2/13/2023	Routine	3		

Establishment must install a 3 compartment sink. They were previously given 90 days. They now have 30 days to be in compliance.
(Establishment does not prepare any food on site. All food is prepared at the high school and transported)

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Warewashing Facilities; installed, maintained, used - 2

Odem Elementary School Cafeteria	1 Owl Square 78370			<input type="checkbox"/>
2/13/2023	Routine	2		

Establishment must install a 3 compartment sink. Establishment was previously given 3 months. Now have been given 30 days to comply.
(Establishment does not do any food preparation at this facility- all food is prepared at the high school and transported over)

- Warewashing Facilities; installed, maintained, used - 2

Establishment	Type	Score	In / Out	Follow up Reqd.
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Odem

Odem High School Cafeteria	1 Owl Square 78370			<input type="checkbox"/>
2/13/2023	Routine	4		

Proper Cold Holding temperature (41F/45F) - 3
 Approved thawing method - 1

PC-King Taco Dog	811 Voss Avenue 78370			<input type="checkbox"/>
2/7/2023	Routine	17		

Water from approved source; Plumbing installed; proper backflow device - 3
 Food separated and & protected, prevented during food preparation - 3
 Other Violations - 1
 Proper Cold Holding temperature (41F/45F) - 3
 Non-Food Contact surfaces clean - 1
 Utensils, equipment, and linens; properly used, stored, dried and handled - 1
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2
 Proper Hot Holding temperature (135F) - 3

Snappy Foods #9	1200 Voss Ave. 78370			<input type="checkbox"/>
2/23/2023	Routine	6		

Single service & single use articles; properly stored and used - 1
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Food handler / no unauthorized persons / personnel - 2
 No Evidence of Insect contamination, rodent / other animals - 1
 Physical facilities installed, maintained, clean - 1

Taco El Chiky	14978 CR 1876 78370			<input type="checkbox"/>
2/13/2023	Routine	8		

Hot and Cold Water available; adequate pressure, safe - 2
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food separated and & protected, prevented during food preparation - 3
 Wiping Cloths; properly used and stored - 1

Portland

Cha Cha Cha Tea	1702 HWY 181 Ste A7 78374			<input type="checkbox"/>
2/14/2023	Permit	0		

Establishment ready to open

Chick-Fil-A at Portland	1125 US Hwy 181 78374			
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Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

Chick-Fil-A at Portland 1125 US Hwy 181 78374

2/13/2023 Routine 2

Approved thawing method - 1

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

China Wall Super Buffet 1016 Hwy 181 Ste. C 78374

2/20/2023 Routine 10

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

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

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

Circle K #2740979 1402 Wildcat Dr. 78374

2/13/2023 Routine 6

Other Violations - 1

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

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

Dollar General #4214 1005 B. S. Hwy 181 78374

2/23/2023 Routine 1

Other Violations - 1

Dollar Tree Store #4438 1516 Wildcat Drive 78374

2/23/2023 Routine 4

Proper disposition of returned, previously served, reconditioned - 3

Other Violations - 1

Little Caesars #1893-1 1702 Hwy 181N, Suite B13 78374

2/13/2023 Routine 0

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McAlister's Deli #1359 1704 US Hwy 181 78374

2/13/2023 Routine 7

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

Food Establishment Permit (Current, Valid, and Posted) - 2

Food contact surfaces and returnables; cleaned and sanitized - 3

Establishment	Type	Score	In / Out	Follow up Req.
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Portland

McAlister's Deli #1359		1704 US Hwy 181 78374		
2/13/2023	Routine	7		<input type="checkbox"/>

Other Violations - 1

Oyshi Sushi Beh, LLC		277 Buddy Ganem Drive Ste E. 78374		
2/22/2023	Routine	28		<input type="checkbox"/>

- Physical facilities installed, maintained, clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food separated and & protected, prevented during food preparation - 3
- Wiping Cloths; properly used and stored - 1
- Non-Food Contact surfaces clean - 1
- Time as a Public Health Control; procedures & records - 3
- Food handler / no unauthorized persons / personnel - 2
- Environmental contamination - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Popeye's #258		1670 Wildcat Drive 78374		
2/13/2023	Routine	11		<input type="checkbox"/>

mop sink is now inside establishment.

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Physical facilities installed, maintained, clean - 1
- Environmental contamination - 1
- Other Violations - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Hot Holding temperature (135F) - 3

Poseiden Sushi & Hibachi Grill		2015 US Hwy 181, Ste 300 78374		
2/10/2023	Routine	22		<input type="checkbox"/>

Complaint stated bartender used her bare finger to remove something out of drink for consumer.
 Upon inspection there was no customers served. Bartender stated they usually have gloves available and tongs to prevent contamination but could not locate them.
 Gloves were later provided by PIC. There was not enough evidence to issue a valid complaint.

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

Poseiden Sushi & Hibachi Grill 2015 US Hwy 181, Ste 300 78374

2/10/2023 **Routine** 22

Complaint stated bartender used her bare finger to remove something out of drink for consumer.

Upon inspection there was no customers served. Bartender stated they usually have gloves available and tongs to prevent contamination but could not locate them.

Gloves were later provided by PIC. There was not enough evidence to issue a valid complaint.

- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Approved thawing method - 1
- Food separated and & protected, prevented during food preparation - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Toxic substances properly identified, stored and used - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2

Sabor Maya Mexican Cuisine 202 Lang Rd 78374

2/3/2023 **Routine** 27

- Toxic substances properly identified, stored and used - 3
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Hot Holding temperature (135F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food separated and & protected, prevented during food preparation - 3
- Hands cleaned and properly washed; Gloves used properly - 3

Snappy Food Mart 617 Moore Ave. 78374

2/20/2023 **Routine** 0

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Taco Bell #16039 1043 S. Hwy 181 78374

Portland

Taco Bell #16039	1043 S. Hwy 181 78374
2/3/2023	Routine
	5 <input type="checkbox"/>

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

Taqueria El Tapatio	922 Railroad 78374
2/20/2023	Routine
	6 <input type="checkbox"/>

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food separated and & protected, prevented during food preparation - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Texas A-1 Steak and Seafood	407 Cedar Dr. 78374
2/22/2023	Routine
	18 <input type="checkbox"/>

- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 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
- Proper disposition of returned, previously served, reconditioned - 3
- Food handler / no unauthorized persons / personnel - 2
- Food separated and & protected, prevented during food preparation - 3

The Donut Palace	1306 Wildcat Dr. 78374
2/13/2023	Routine
	6 <input type="checkbox"/>

- Proper Date Marking and disposition - 2
- Time as a Public Health Control; procedures & records - 3
- Environmental contamination - 1

Walgreens #16030	1105 US Hwy 181 78374
2/13/2023	Routine
	4 <input type="checkbox"/>

- Other Violations - 1
- Time as a Public Health Control; procedures & records - 3

Wal-Mart Supercenter #5460	2000 US Hwy 181 78374
2/10/2023	Routine
	4 <input type="checkbox"/>

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

Wal-Mart Supercenter #5460		2000 US Hwy 181 78374		
2/10/2023	Routine	4		<input type="checkbox"/>

Non-Food Contact surfaces clean - 1

Proper disposition of returned, previously served, reconditioned - 3

Wal-Mart Supercenter Bakery #5460		2000 US Hwy 181 78374		
2/10/2023	Routine	0		<input type="checkbox"/>

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Wal-Mart Supercenter Deli #5460		2000 US Hwy 181 78374		
2/10/2023	Routine	3		<input type="checkbox"/>

Proper Hot Holding temperature (135F) - 3

Whataburger #91		1010 Wildcat Dr. 78374		
2/20/2023	Routine	0		<input type="checkbox"/>

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Sinton

Cancino Grocery Store Part Two		728 Esperanza Street 78387		
2/3/2023	Routine	5		<input type="checkbox"/>

Proper Date Marking and disposition - 2

Non-Food Contact surfaces clean - 1

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

Good N Crisp Chicken-Sinton		601 E. Sinton St. 78387		
2/13/2023	Routine	3		<input type="checkbox"/>

Non-Food Contact surfaces clean - 1

Other Violations - 1

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

Little Pirate Learning Center		519 Ave. B 78387		
2/8/2023	Permit	0		<input type="checkbox"/>

Establishment has several non-food safety issues that need attention. See attached daycare form. They have 30 days to be in compliance before being given their permit to operate.

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2/21/2023	Other Followup	0		<input type="checkbox"/>
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Establishment is now in compliance and may open

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Establishment	Type	Score	In / Out	Follow up Reqd.
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Sinton

Loves Travel Stop #672		13886 FM 1945 78387		
2/21/2023	Routine	9		<input type="checkbox"/>

- Toxic substances properly identified, stored and used - 3
- Time as a Public Health Control; procedures & records - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Sinton Elementary Cafeteria		200 Bowie 78387		
2/21/2023	Routine	0		<input type="checkbox"/>

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Sinton High School Cafeteria		400 N. Pirate Blvd. 78387		
2/1/2023	Routine	3		<input type="checkbox"/>

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

Smith Middle School Cafeteria		1000 S San Patricio 78387		
2/1/2023	Routine	3		<input type="checkbox"/>

- Proper Hot Holding temperature (135F) - 3

Times Market		15927 US Hwy 181 78387		
2/1/2023	Routine	2		<input type="checkbox"/>

- Proper Date Marking and disposition - 2

Truckees		8140 US Hwy 77 78387		
2/1/2023	Routine	4		<input type="checkbox"/>

- Adequate ventilation and lighting; designated areas used - 1
- Proper Hot Holding temperature (135F) - 3

Welder Elementary Cafeteria		901 Hamilton 78387		
2/3/2023	Routine	0		<input type="checkbox"/>

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Taft

Lonestar Smokinn		1000 HWY 181 78390		
2/2/2023	Routine	0		<input type="checkbox"/>

Establishment needs correct sanitizer test strips

Good to open

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