

**Aransas Pass**

<b>Aransas Pass High School Cafeteria</b>	450 S Ave A 78336			<input type="checkbox"/>
9/21/2022	Routine	3		

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

<b>Bakery Café, Inc.</b>	434 S Commercial 78336			<input type="checkbox"/>
9/23/2022	Routine	18		

- Non-Food Contact surfaces clean - 1
- Food separated and & protected, prevented during food preparation - 3
- Wiping Cloths; properly used and stored - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- 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
- Adequate ventilation and lighting; designated areas used - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Environmental contamination - 1

<b>Butter Churn</b>	1275 South Hwy 35 Bypass 78336			<input type="checkbox"/>
9/21/2022	Routine	15		

- Proper disposition of returned, previously served, reconditioned - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Time as a Public Health Control; procedures & records - 3
- Proper Hot Holding temperature (135F) - 3
- Food separated and & protected, prevented during food preparation - 3

<b>Faulk Elementary School Cafe</b>	902 West Nelson 78336			<input type="checkbox"/>
9/21/2022	Routine	0		

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<b>HEB #333</b>	101 E Goodnight 78336			<input type="checkbox"/>
9/7/2022	Routine	3		

Proper disposition of returned, previously served, reconditioned - 3

<b>HEB Bakery #333</b>	101 E Goodnight 78336			<input type="checkbox"/>
9/7/2022	Routine	1		

Physical facilities installed, maintained, clean - 1

Inspections Between (inclusive): 9/1/2022 and 9/30/2022

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

<b>HEB Deli #333</b>	101 E Goodnight 78336			
9/7/2022	Routine	2		<input type="checkbox"/>

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

<b>Kathryn Foley, LLC</b>	130 E Goodnight Avenue 78336			
9/23/2022	Routine	6		<input type="checkbox"/>

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

Proper disposition of returned, previously served, reconditioned - 3

<b>McDonald's #37189</b>	2475 W. Wheeler 78336			
9/26/2022	Routine	1		<input type="checkbox"/>

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

<b>Olde Towne Espresso &amp; Café</b>	406 S Commercial 78336			
9/7/2022	Routine	10		<input type="checkbox"/>

Proper disposition of returned, previously served, reconditioned - 3

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

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

<b>Pook's Pub</b>	402 S Commercial Street 78336			
9/7/2022	Permit	0		<input type="checkbox"/>

Restroom doors must be self closing  
Establishment good to open

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<b>Popeyes #252</b>	515 E. Goodnight 78336			
9/23/2022	Routine	2		<input type="checkbox"/>

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

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

<b>Sand Castle Kitchen, LLC</b>	4221 Highway 35 S 78382			
9/22/2022	Permit	0		<input type="checkbox"/>

Establishment good to open

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<b>Stripes #40794H</b>	301 E Goodnight Avenue 78336			
9/23/2022	Routine	8		<input type="checkbox"/>

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

**Aransas Pass**

<b>Stripes #40794H</b>	301 E Goodnight Avenue 78336
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9/23/2022	Routine	8	<input type="checkbox"/>
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- Proper Date Marking and disposition - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Time as a Public Health Control; procedures & records - 3

<b>Taqueria Guadalajara #5</b>	525 S. Commercial 78336
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9/23/2022	Routine	23	<input type="checkbox"/>
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- Proper Hot Holding temperature (135F) - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- 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
- Food separated and & protected, prevented during food preparation - 3
- Wiping Cloths; properly used and stored - 1
- Non-Food Contact surfaces clean - 1
- Proper Date Marking and disposition - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate ventilation and lighting; designated areas used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

<b>Taqueria Hacienda Del Pueblo</b>	1842 W Wheeler 78336
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9/26/2022	Routine	20	<input type="checkbox"/>
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- Physical facilities installed, maintained, clean - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

<b>Texas Pride Sports Bar and Grill</b>	3792 FM 1069 78336
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**Aransas Pass**

<b>Texas Pride Sports Bar and Grill</b>		3792 FM 1069 78336		<input type="checkbox"/>
9/26/2022	Routine	20		

- Hot and Cold Water available; adequate pressure, safe - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Physical facilities installed, maintained, clean - 1
- Environmental contamination - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food handler / no unathorized persons / personnel - 2
- Proper Date Marking and disposition - 2
- Wiping Cloths; properly used and stored - 1
- Other Violations - 1
- Food separated and & protected, prevented during food preparation - 3
- Original container labeling (Bulk Food) - 1

<b>Whataburger #14</b>		2737 W. Wheeler 78336		<input type="checkbox"/>
9/26/2022	Routine	3		

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

**Corpus Christi**

<b>Jefe's Mobile Café</b>		1113 12th Street 78404		<input type="checkbox"/>
9/22/2022	Routine	7		

- Non-Food Contact surfaces clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Hot and Cold Water available; adequate pressure, safe - 2

**Gregory**

<b>Gregory Headstart</b>		107 Church St. 78359		<input type="checkbox"/>
9/2/2022	Routine	0		

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<b>Stephen F. Austin Elementary Cafeteria</b>		402 Gregory Ave. 78359		
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**Gregory**

<b>Stephen F. Austin Elementary Cafeteria</b>		402 Gregory Ave. 78359		
9/2/2022	Routine	3		<input type="checkbox"/>
Food contact surfaces and returnables; cleaned and sanitized - 3				

**Ingleside**

<b>Dairy Queen #14287</b>		2611 Hwy 361 78362		
9/14/2022	Routine	6		<input type="checkbox"/>
Toxic substances properly identified, stored and used - 3				
Time as a Public Health Control; procedures & records - 3				

<b>Dollar Tree #09084</b>		2491 State Hwy 361 78362		
9/14/2022	Permit	0		<input type="checkbox"/>
Womens restroom needs covered trash can				
All faucets in restrooms must stay on minimum 15 seconds by themselves				
Walk in cooler may not be used until working correctly and inspector gives OK				
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<b>El Rancho Meat Market</b>		2769 Avenue B 78362		
9/13/2022	Routine	39		<input type="checkbox"/>
Establishmen failed inspection				
Required records available (shellstock tags; parasite destruction) - 2				
Food handler / no unathorized persons / personnel - 2				
Person in charge present, demonstration of knowledge, and CFM - 2				
Food separated and & protected, prevented during food preparation - 3				
Non-Food Contact surfaces clean - 1				
Environmental contamination - 1				
Utensils, equipment, and linens; properly used, stored, dried and handled - 1				
Food contact surfaces and returnables; cleaned and sanitized - 3				
Proper disposition of returned, previously served, reconditioned - 3				
Food and ice obtained from approved source; good condition, safe - 3				
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2				
No Evidence of Insect contamination, rodent / other animals - 1				
Personal Cleanliness / eating, drinking, or tobacco use - 1				
Other Violations - 1				
Adequate handwashing facilities; Accessible and properly supplied, used - 2				
Proper Cold Holding temperature (41F/45F) - 3				
Proper Date Marking and disposition - 2				
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1				
Physical facilities installed, maintained, clean - 1				

**Ingleside**

<b>El Rancho Meat Market</b>	2769 Avenue B 78362
<b>9/13/2022</b> <b>Routine</b>	39 <input type="checkbox"/>
Establishmen failed inspection	

- Adequate ventilation and lighting; designated areas used - 1
- Toxic substances properly identified, stored and used - 3

<b>Ingleside Senior Center</b>	2850 Main 78362
<b>9/14/2022</b> <b>Routine</b>	0 <input type="checkbox"/>

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<b>La Vid Fruit Cups, LP</b>	2817 Main Street 78362
<b>9/28/2022</b> <b>Routine</b>	0 <input type="checkbox"/>

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<b>Little I's Snowcone and Treats</b>	3019 Main Street 78362
<b>9/28/2022</b> <b>Routine</b>	5 <input type="checkbox"/>

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

<b>Quality Inn</b>	2800 Hwy 361 78362
<b>9/30/2022</b> <b>Routine</b>	4 <input type="checkbox"/>

- Establishment not preparing any hot food.
- Proper Date Marking and disposition - 2
- Food handler / no unathorized persons / personnel - 2

<b>Sam's Stop LLC</b>	2748 Main St. 78362
<b>9/13/2022</b> <b>Routine</b>	13 <input type="checkbox"/>

- Required records available (shellstock tags; parasite destruction) - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food handler / no unathorized persons / personnel - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1

<b>Sonic Drive In #5106</b>	2250 Hwy 361 78362
<b>9/28/2022</b> <b>Routine</b>	6 <input type="checkbox"/>

- Other Violations - 1

**Ingleside**

<b>Sonic Drive In #5106</b>	2250 Hwy 361 78362
9/28/2022 Routine	6 <input type="checkbox"/>

- Food handler / no unauthorized persons / personnel - 2
- Time as a Public Health Control; procedures & records - 3

<b>Terry's Thai Café</b>	2700 Main St. 78362
9/28/2022 Routine	15 <input type="checkbox"/>

- Non-Food Contact surfaces clean - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Date Marking and disposition - 2
- Proper disposition of returned, previously served, reconditioned - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1

<b>Whataburger #485</b>	2474 State Hwy 361 78362
9/30/2022 Routine	3 <input type="checkbox"/>

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

**Mathis**

<b>Church's Fried Chicken</b>	904 E San Patricio 78368
9/6/2022 Routine	7 <input type="checkbox"/>

- No Evidence of Insect contamination, rodent / other animals - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Adequate ventilation and lighting; designated areas used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

<b>Dollar General #3914</b>	229 S Hwy 359 78368
9/6/2022 Routine	3 <input type="checkbox"/>

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

<b>FAST MARKET #4563</b>	701 N. State Highway #359 78368
9/6/2022 Routine	4 <input type="checkbox"/>

- Approved thawing method - 1
- Proper Hot Holding temperature (135F) - 3

**Mathis**

<b>Good N Crisp Chicken</b>	523 E San Patricio 78368
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9/29/2022	Routine	8		<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Physical facilities installed, maintained, clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1

<b>Homer's Meat Market &amp; More, LLC</b>	720 E. San Patricio Ave. 78368
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9/29/2022	Routine	2		<input type="checkbox"/>
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- Environmental contamination - 1
- Single service & single use articles; properly stored and used - 1

<b>Mathis Donuts</b>	1120 N. Front Street 78368
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9/29/2022	Routine	2		<input type="checkbox"/>
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- Adequate handwashing facilities; Accessible and properly supplied, used - 2

<b>Mathis Elementary Cafeteria</b>	315 S. Duval 78368
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9/13/2022	Routine	6		<input type="checkbox"/>
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- Time as a Public Health Control; procedures & records - 3
- Toxic substances properly identified, stored and used - 3

<b>Mathis High School Cafeteria</b>	1615 E. San Patricio 78368
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9/6/2022	Routine	0		<input type="checkbox"/>
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<b>Mathis Intermediate School</b>	506 E. San Patricio 78368
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9/13/2022	Routine	0		<input type="checkbox"/>
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<b>Mathis ISD Culinary Arts Room</b>	1615 E San Patricio Ave. 78368
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9/12/2022	Routine	0		<input type="checkbox"/>
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No food handling is being done until school gets food product it. Class is focusing on cleaning and food safety.

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<b>Mathis Middle School</b>	1627 E San Patricio Ave. 78368
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9/6/2022	Routine	0		<input type="checkbox"/>
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- Proper Date Marking and disposition - 2



**Mathis**

<b>Mathis Pre-K/Kindergarten Academy</b>	516 E. St. Mary 78368
9/21/2022 Routine	0 <input type="checkbox"/>

<b>Mathis Scholar Academy Cafeteria</b>	516 E St. Mary's 78368
9/12/2022 Routine	0 <input type="checkbox"/>

<b>McDonalds #30850</b>	10537 N. Hwy 359 78368
9/21/2022 Routine	8 <input type="checkbox"/>

- No Evidence of Insect contamination, rodent / other animals - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Mendez Mexican Restaurant</b>	103 S Aransas St. 78368
9/23/2022 Routine	2 <input type="checkbox"/>

- Non-Food Contact surfaces clean - 1
- Adequate ventilation and lighting; designated areas used - 1

<b>Next Level Nutrition</b>	705 E San Patricio Avenue 78368
9/13/2022 Permit	0 <input type="checkbox"/>

mop sink must be labeled and there must be a divider in between 3 comp sink and mop sink to avoid contamination. Establishment ready to open.

<b>Smolik's Smokehouse</b>	10541 N. Hwy 359 78368
9/12/2022 Routine	2 <input type="checkbox"/>

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

<b>Subway Sandwiches # 24974</b>	10538 Hwy 359 78368
9/21/2022 Routine	5 <input type="checkbox"/>

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- No Evidence of Insect contamination, rodent / other animals - 1

<b>Van's Burgers</b>	410 E Magnolia 78368
9/21/2022 Routine	12 <input type="checkbox"/>

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Mathis**

<b>Van's Burgers</b>		410 E Magnolia 78368		<input type="checkbox"/>
9/21/2022	Routine	12		

- No Evidence of Insect contamination, rodent / other animals - 1
- Toxic substances properly identified, stored and used - 3
- Environmental contamination - 1
- Food separated and & protected, prevented during food preparation - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

<b>VICK'S PLACE</b>		7136 FM 666 78368		<input type="checkbox"/>
9/23/2022	Routine	0		

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**Odem**

<b>Ace Nutrition</b>		206 Humphries Street 78370		<input type="checkbox"/>
9/7/2022	Routine	2		

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

<b>Dairy Queen - Odem</b>		1112 Park Ave. 78370		<input type="checkbox"/>
9/27/2022	Routine	3		

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

<b>Dollar General Store #5703</b>		1627 Voss Rd. 78370		<input type="checkbox"/>
9/27/2022	Routine	3		

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

<b>Mi Pueblo Viejo</b>		310 Voss Avenue 78370		<input type="checkbox"/>
9/27/2022	Routine	13		

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Environmental contamination - 1
- 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
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Proper Date Marking and disposition - 2

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

<b>Odem Cafetorium</b>			Owl's Square 78370	
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9/27/2022 Routine 0

Establishment has until the end of the year to install a 3 compartment sink to be in compliance.

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<b>Odem Elementary School Cafeteria</b>			1 Owl Square 78370	
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9/27/2022 Routine 0

Establishment has until the end of the year to install a 3 compartment sink to be in compliance.

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<b>Odem Headstart #1</b>			408 Willis 78370	
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9/7/2022 Routine 0

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<b>Odem Headstart 2</b>			418 Willis St. 78370	
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9/7/2022 Routine 0

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<b>Odem High School Cafeteria</b>			1 Owl Square 78370	
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9/27/2022 Routine 2

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

<b>Snappy Foods #6</b>			811 Voss Ave. 78370	
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9/7/2022 Routine 6

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

<b>Stripes #40812H</b>			800 Voss Avenue 78370	
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9/27/2022 Routine 16

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Proper Hot Holding temperature (135F) - 3

Proper Date Marking and disposition - 2

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

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

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

Physical facilities installed, maintained, clean - 1

**Portland**

<b>Best Western Plus</b>	1707 US 181 78374
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<b>9/29/2022</b>	<b>Routine</b>	13	<input type="checkbox"/>
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Establishment has 10 days to provide proof of an employed CFM

- Other Violations - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

<b>Bill Miller Bar-B-Q</b>	3010 US 181 78374
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<b>9/27/2022</b>	<b>Routine</b>	10	<input type="checkbox"/>
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- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

<b>Chicken Express Portland</b>	1700 US Hwy 181 78374
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<b>9/20/2022</b>	<b>Routine</b>	13	<input type="checkbox"/>
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- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Non-Food Contact surfaces clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Hot Holding temperature (135F) - 3
- Food handler / no unathorized persons / personnel - 2

<b>China Wall Super Buffet</b>	1016 Hwy 181 Ste. C 78374
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<b>9/12/2022</b>	<b>Complaint Followup</b>	35	<input type="checkbox"/>
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Establishment failed inspection

Establishment had excess flies, rodent feces, and several roaches. Complaint Valid

- Proper Cold Holding temperature (41F/45F) - 3
- Non-Food Contact surfaces clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Environmental contamination - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Adequate ventilation and lighting; designated areas used - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

**Portland**

<b>China Wall Super Buffet</b>	1016 Hwy 181 Ste. C 78374
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<b>9/12/2022</b>	<b>Complaint Followup</b>	35	<input type="checkbox"/>
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Establishment failed inspection

Establishment had excess flies, rodent feces, and several roaches. Complaint Valid

- Proper Date Marking and disposition - 2
- Food handler / no unauthorized persons / personnel - 2
- Toxic substances properly identified, stored and used - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Approved thawing method - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Physical facilities installed, maintained, clean - 1
- Time as a Public Health Control; procedures & records - 3
- Proper Hot Holding temperature (135F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Other Violations - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

<b>Coastal Palms Nursing &amp; Rehabilitation</b>	221 Cedar Drive 78374
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<b>9/27/2022</b>	<b>Routine</b>	12	<input type="checkbox"/>
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- No Evidence of Insect contamination, rodent / other animals - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Other Violations - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Time as a Public Health Control; procedures & records - 3

<b>CVS Pharmacy #7220</b>	1627 Wildcat Dr. 78374
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<b>9/2/2022</b>	<b>Routine</b>	3	<input type="checkbox"/>
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- Non-Food Contact surfaces clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

<b>Days Inn</b>	1703 US Hwy 181 78374
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<b>9/22/2022</b>	<b>Routine</b>	3	<input type="checkbox"/>
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- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

<b>Denny's #9334</b>	1670 Us Hwy 181
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<b>9/1/2022</b>	<b>Routine</b>	8	<input type="checkbox"/>
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Inspections Between (inclusive): 9/1/2022 and 9/30/2022

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Portland**

<b>Denny's #9334</b>		1670 Us Hwy 181		<input type="checkbox"/>
9/1/2022	Routine	8		

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Physical facilities installed, maintained, clean - 1
- Non-Food Contact surfaces clean - 1
- Proper Date Marking and disposition - 2
- Proper Cold Holding temperature (41F/45F) - 3

<b>East Cliff Elementary</b>		1140 Broadway 78374		<input type="checkbox"/>
9/2/2022	Routine	0		

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<b>First Baptist Preschool of Portland</b>		1305 Wildcat Drive 78374		<input type="checkbox"/>
9/2/2022	Routine	3		

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

<b>G-P High School Cafeteria</b>		4601 Wildcat Dr. 78374		<input type="checkbox"/>
9/22/2022	Routine	1		

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

<b>Gregory Portland Middle School</b>		4200 Wildcat Drive 78374		<input type="checkbox"/>
9/12/2022	Routine	0		

-

<b>Harbor Hospice of Portland, LP</b>		1850 Billy G Webb Drive 78374		<input type="checkbox"/>
9/22/2022	Routine	2		

- Establishment has no CFM employee. They have 10 days to be in compliance.
- Person in charge present, demonstration of knowledge, and CFM - 2

<b>KFC/ Long John Silvers</b>		2020 Hwy 181 78374		<input type="checkbox"/>
9/1/2022	Routine	3		

- Other Violations - 1
- Single service & single use articles; properly stored and used - 1
- Physical facilities installed, maintained, clean - 1

<b>McAlister's Deli #1359</b>		1704 US Hwy 181 78374		<input type="checkbox"/>
9/12/2022	Other Followup	0		

- Establishment closed prior due to no available restrooms.
- Restrooms are not functioning correctly and establishment may resume operations

-

**Portland**

<b>Northshore Country Club Bar</b>	801 E Broadway 78374
9/14/2022      Routine	1 <input type="checkbox"/>

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

<b>Popeye's #258</b>	1670 Wildcat Drive 78374
9/6/2022      Routine	12 <input type="checkbox"/>

Establishment has 30 days to have enclosed/curbed mop sink with both hot and cold water available or a \$75 reinspection fee will apply

- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Date Marking and disposition - 2
- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Other Violations - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Food handler / no unauthorized persons / personnel - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

<b>Q Nails &amp; Spa</b>	1860 US HWY 181 Suite A 78374
9/6/2022      Routine	10 <input type="checkbox"/>

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

<b>Sonic #4118</b>	106 Lang Rd. 78374
9/29/2022      Routine	3 <input type="checkbox"/>

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Physical facilities installed, maintained, clean - 1

<b>Starbucks Coffee #10414</b>	1304 Wildcat Dr. 78374
9/12/2022      Routine	2 <input type="checkbox"/>

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

<b>Subway Sandwiches #38704</b>	2030 Hwy 181 #B 78374
9/20/2022      Routine	5 <input type="checkbox"/>

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

**Portland**

<b>Subway Sandwiches #38704</b>	2030 Hwy 181 #B 78374
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9/20/2022	Routine	5		<input type="checkbox"/>
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Food contact surfaces and returnables; cleaned and sanitized - 3

Other Violations - 1

<b>Taqueria El Tapatio</b>	922 Railroad 78374
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9/27/2022	Routine	8		<input type="checkbox"/>
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Proper Hot Holding temperature (135F) - 3

Proper disposition of returned, previously served, reconditioned - 3

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

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

<b>The Pavilion</b>	211 Cedar Drive 78374
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9/1/2022	Routine	1		<input type="checkbox"/>
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Personal Cleanliness / eating, drinking, or tobacco use - 1

<b>Wingstop</b>	1544 Wildcat Drive 78374
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9/6/2022	Routine	12		<input type="checkbox"/>
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Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Food handler / no unauthorized persons / personnel - 2

Wiping Cloths; properly used and stored - 1

**Sinton**

<b>Buddy Odom's</b>	217 E Sinton 78387
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9/12/2022	Routine	1		<input type="checkbox"/>
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Personal Cleanliness / eating, drinking, or tobacco use - 1

<b>Butter's BBQ, LLC</b>	713 E. Sinton 78387
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9/21/2022	Permit	0		<input type="checkbox"/>
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All raw wood must be painted or sealed.  
 Handwashing sink missing sign.  
 Extra dining room, restroom and server area must have running water before opening.  
 Establishment ready to open.

<b>Coastal Bend Regional ISF</b>	800 N Vineyard 78387
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Establishment	Type	Score	In / Out	Follow up Reqd.
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**Sinton**

**Coastal Bend Regional ISF** 800 N Vineyard 78387

9/22/2022 Routine 0

-

9/22/2022 Routine 0

-

**Domino's 9363** 523 W Sinton st 78387

9/20/2022 Routine 6

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

Toxic substances properly identified, stored and used - 3

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

**Donut Palace** 400 S San Patricio 78387

9/22/2022 Routine 6

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

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

Proper Date Marking and disposition - 2

**GML Country Store** 221 W. 5th 78387

9/20/2022 Routine 9

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Toxic substances properly identified, stored and used - 3

**McDonald's #38464** 13886 FM 1945 78387

9/16/2022 Complaint Followup 0

Complaint stated customer received food from the drive thru. Upon opening food wrappers a roach came out of the bag.

Upon inspection there was no evidence of pests in the kitchen, storage or dining room. Complaint was invalid.

-

**New Discoveries Headstart** 624 Ave. B 78387

9/16/2022 Routine 0

-

**Oversteet Good Eats and Treats** 9326 Private Road 6005 78387

9/11/2022 Routine 0

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**Sinton**

<b>Ranchero Restaurant Grill &amp; Café</b>	404 N Vineyard Avenue 78387			
9/12/2022	Routine	22		<input type="checkbox"/>

- No Evidence of Insect contamination, rodent / other animals - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Environmental contamination - 1
- Non-Food Contact surfaces clean - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Physical facilities installed, maintained, clean - 1
- Proper Date Marking and disposition - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food separated and & protected, prevented during food preparation - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2

<b>Sem's</b>	717 E Sinton 78387			
9/22/2022	Routine	1		<input type="checkbox"/>

- Other Violations - 1

<b>Sinton Bakery</b>	219 S Rachal St 78387			
9/22/2022	Routine	2		<input type="checkbox"/>

- No Evidence of Insect contamination, rodent / other animals - 1
- Adequate ventilation and lighting; designated areas used - 1

<b>Sinton High School Cafeteria</b>	400 N. Pirate Blvd. 78387			
9/16/2022	Routine	0		<input type="checkbox"/>

-

<b>Sinton Mart</b>	101 S. San Patricio Street 78387			
9/16/2022	Routine	0		<input type="checkbox"/>

-

<b>Sinton Pollo Hut</b>	502 E Sinton 78387			
9/28/2022	Routine	4		<input type="checkbox"/>

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

**Sinton**

<b>Sinton Pollo Hut</b>	502 E Sinton 78387			
9/28/2022	Routine	4		<input type="checkbox"/>

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

<b>Subway #20303</b>	115 E Sinton 78387			
9/16/2022	Routine	0		<input type="checkbox"/>

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<b>Welder Elementary Cafeteria</b>	901 Hamilton 78387			
9/16/2022	Routine	3		<input type="checkbox"/>

Proper disposition of returned, previously served, reconditioned - 3

<b>Whataburger #300</b>	220 S. San Patricio 78387			
9/21/2022	Routine	7		<input type="checkbox"/>

Environmental contamination - 1

Proper Hot Holding temperature (135F) - 3

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

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

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

**Taft**

<b>Bhavani Food Mart</b>	520 Davis Rd 78390			
9/28/2022	Routine	3		<input type="checkbox"/>

Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Donuts Palace</b>	1018 Hwy 181 78390			
9/28/2022	Routine	5		<input type="checkbox"/>

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

Proper Date Marking and disposition - 2

<b>Good N Crisp Chicken-Taft</b>	102 Field 78390			
9/19/2022	Routine	10		<input type="checkbox"/>

Adequate ventilation and lighting; designated areas used - 1

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Taft**

<b>Good N Crisp Chicken-Taft</b>		102 Field 78390		<input type="checkbox"/>
9/19/2022	Routine	10		
No Evidence of Insect contamination, rodent / other animals - 1				
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1				

<b>Lowe's #114</b>		616 State Hwy.181 78390		<input type="checkbox"/>
9/19/2022	Routine	9		
Food contact surfaces and returnables; cleaned and sanitized - 3				
Proper disposition of returned, previously served, reconditioned - 3				
Food separated and & protected, prevented during food preparation - 3				

<b>New Beginnings Learning Center</b>		302 McIntyre 78390		<input type="checkbox"/>
9/19/2022	Routine	5		
Food separated and & protected, prevented during food preparation - 3				
No Evidence of Insect contamination, rodent / other animals - 1				
Utensils, equipment, and linens; properly used, stored, dried and handled - 1				

<b>Shoreline Rehabilitation</b>		1220 Gregory St. 78390		<input type="checkbox"/>
9/19/2022	Routine	0		
-				

<b>Sunray Store</b>		8724 FM 136 78390		<input type="checkbox"/>
9/28/2022	Routine	23		
Utensils, equipment, and linens; properly used, stored, dried and handled - 1				
Toxic substances properly identified, stored and used - 3				
Food handler / no unauthorized persons / personnel - 2				
Thermometers provided, accurated, and calculated; chemical/thermal test - 2				
Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2				
Personal Cleanliness / eating, drinking, or tobacco use - 1				
Single service & single use articles; properly stored and used - 1				
Physical facilities installed, maintained, clean - 1				
Environmental contamination - 1				
Proper Hot Holding temperature (135F) - 3				
Proper Date Marking and disposition - 2				
Food separated and & protected, prevented during food preparation - 3				
No Evidence of Insect contamination, rodent / other animals - 1				

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Taft**

<b>Taft High School Cafeteria</b>		502 Rincon Rd. 78390		<input type="checkbox"/>
9/26/2022	Routine	0		

-

<b>Taft Junior High School</b>		1150 Gregory Street 78390		<input type="checkbox"/>
9/26/2022	Routine	3		

Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Taqueria El Mexicano #3</b>		1114 US Highway 181 78390		<input type="checkbox"/>
9/19/2022	Routine	21		

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

Environmental contamination - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Wiping Cloths; properly used and stored - 1

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

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

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

Hands cleaned and properly washed; Gloves used properly - 3

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

Non-Food Contact surfaces clean - 1

<b>Taqueria Mi Rancho</b>		418 Hwy 181 78390		<input type="checkbox"/>
9/26/2022	Routine	26		

Hands cleaned and properly washed; Gloves used properly - 3

Environmental contamination - 1

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

Proper Date Marking and disposition - 2

Wiping Cloths; properly used and stored - 1

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Toxic substances properly identified, stored and used - 3

Inspections Between (inclusive): 9/1/2022 and 9/30/2022

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

<b>Taqueria Plazita Mexicana</b>		702 Hwy 181 78390		<input type="checkbox"/>
9/2/2022	Routine	6		

- No Evidence of Insect contamination, rodent / other animals - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1
- Adequate ventilation and lighting; designated areas used - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

<b>Whataburger #445</b>		321 Hwy. 181 N 78390		<input type="checkbox"/>
9/28/2022	Routine	0		

-

<b>Woodrow Petty Elementary Cafeteria</b>		401 Peach Street 78390		<input type="checkbox"/>
9/19/2022	Routine	9		

- Environmental contamination - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- 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