

Aransas Pass

A&E XPRESS MART	1315 S Commercial 78336
12/29/2022 Routine	5 <input type="checkbox"/>

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Other Violations - 1
- Proper Date Marking and disposition - 2

Church's Chicken Store #1343	1901 W Wheeler Avenue 78336
12/29/2022 Routine	5 <input type="checkbox"/>

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Hot Holding temperature (135F) - 3
- No Evidence of Insect contamination, rodent / other animals - 1

Mickey's Bar & Grill	430 Ransom Rd. 78336
12/29/2022 Routine	9 <input type="checkbox"/>

- Toxic substances properly identified, stored and used - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Wiping Cloths; properly used and stored - 1
- Time as a Public Health Control; procedures & records - 3

San Juan Grill and Restaurant	922 S. Commercial 78336
12/29/2022 Routine	13 <input type="checkbox"/>

- Toxic substances properly identified, stored and used - 3
- Single service & single use articles; properly stored and used - 1
- Proper Hot Holding temperature (135F) - 3
- Proper Date Marking and disposition - 2
- Food separated and & protected, prevented during food preparation - 3
- Wiping Cloths; properly used and stored - 1

Stripes #40796H	120 E McClung Avenue 78336
12/29/2022 Routine	3 <input type="checkbox"/>

- Other Violations - 1
- Proper Date Marking and disposition - 2

Gregory

Tornado Ice Company	203 SH 35 78359
12/3/2022 Routine	1 <input type="checkbox"/>

- Environmental contamination - 1

Establishment	Type	Score	In / Out	Follow up Reqd.
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Ingleside

Donut Palace		2466 Hwy 361 78362		<input type="checkbox"/>
12/27/2022	Routine		3	

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

Granny's Tamales Too		2814 Main St 78362		<input type="checkbox"/>
12/28/2022	Routine		12	

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Required records available (shellstock tags; parasite destruction) - 2
- Toxic substances properly identified, stored and used - 3
- Other Violations - 1
- Person in charge present, demonstration of knowledge, and CFM - 2

Jalapenos Mexican Bar and Grill		2144 State Highway 361 78362		<input type="checkbox"/>
12/28/2022	Routine		35	

Establishment has failed inspection and now has 48 hours to pay \$75 re-inspection fee and correct violations to be in compliance.

- Warewashing Facilities; installed, maintained, used - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- Other Violations - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Wiping Cloths; properly used and stored - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food handler / no unauthorized persons / personnel - 2
- Proper Date Marking and disposition - 2
- Environmental contamination - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food separated and & protected, prevented during food preparation - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Approved thawing method - 1
- Physical facilities installed, maintained, clean - 1

Ingleside

Taco Bell #33634		2494 State Hwy 361 78362		
12/27/2022	Routine	0		<input type="checkbox"/>

Mathis

Church's Fried Chicken		904 E San Patricio 78368		
12/28/2022	Routine	6		<input type="checkbox"/>

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

CPLC MSHS Mathis		599 N State Highway 9 78368		
12/2/2022	Routine	3		<input type="checkbox"/>

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

EXTREME NUTRITION		114 E. San Patricio, Suite D 78368		
12/28/2022	Routine	6		<input type="checkbox"/>

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

FAST MARKET #4563		701 N. State Highway #359 78368		
12/20/2022	Routine	3		<input type="checkbox"/>

- Proper Hot Holding temperature (135F) - 3

Hoff's Food Stop		512 S. Aransas 78368		
12/2/2022	Routine	14		<input type="checkbox"/>

- Non-Food Contact surfaces clean - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Food handler / no unauthorized persons / personnel - 2
- Required records available (shellstock tags; parasite destruction) - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Physical facilities installed, maintained, clean - 1
- Person in charge present, demonstration of knowledge, and CFM - 2

Mathis Donuts		1120 N. Front Street 78368		
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Mathis

Mathis Donuts		1120 N. Front Street 78368		<input type="checkbox"/>
12/28/2022	Routine	4		
Food handler / no unauthorized persons / personnel - 2				
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2				

Next Level Nutrition		705 E San Patricio Avenue 78368		<input type="checkbox"/>
12/7/2022	Routine	4		
Food contact surfaces and returnables; cleaned and sanitized - 3				
Utensils, equipment, and linens; properly used, stored, dried and handled - 1				

Qwik-E Drive Thru Mart		700 N. Front 78368		<input type="checkbox"/>
12/28/2022	Routine	11		
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2				
Thermometers provided, accurated, and calculated; chemical/thermal test - 2				
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1				
Person in charge present, demonstration of knowledge, and CFM - 2				
Food handler / no unauthorized persons / personnel - 2				
Non-Food Contact surfaces clean - 1				
Utensils, equipment, and linens; properly used, stored, dried and handled - 1				

Smolik's Smokehouse Inc.		501 E. San Patricio 78368		<input type="checkbox"/>
12/20/2022	Routine	3		
Utensils, equipment, and linens; properly used, stored, dried and handled - 1				
Food handler / no unauthorized persons / personnel - 2				

Subway Sandwiches # 24974		10538 Hwy 359 78368		<input type="checkbox"/>
12/20/2022	Routine	5		
Food contact surfaces and returnables; cleaned and sanitized - 3				
Utensils, equipment, and linens; properly used, stored, dried and handled - 1				
Personal Cleanliness / eating, drinking, or tobacco use - 1				

Taqueria Vallarta		318 N. Hwy 359 78368		<input type="checkbox"/>
12/20/2022	Routine	15		
Proper cooling method used; Equipment adequate to maintain proper temp - 2				
Proper Cold Holding temperature (41F/45F) - 3				
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2				
Food separated and & protected, prevented during food preparation - 3				

Mathis

Taqueria Vallarta

318 N. Hwy 359 78368

12/20/2022

Routine

15

- Wiping Cloths; properly used and stored - 1
- Proper Date Marking and disposition - 2
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

The Tackle Box

22309 Park Road 25 78368

12/2/2022

Routine

0

- Establishment needs sanitizing test strips
- Establishment good to open

Odem

Agave Jalisco Mexican Restaurant

1501 Voss Ave 78370

12/12/2022

Routine

30

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Environmental contamination - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Wiping Cloths; properly used and stored - 1
- Proper Date Marking and disposition - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Non-Food Contact surfaces clean - 1
- Food separated and & protected, prevented during food preparation - 3

Circle K #2706976

901 Voss 78370

12/12/2022

Routine

9

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Time as a Public Health Control; procedures & records - 3
- Food separated and & protected, prevented during food preparation - 3

Rancho's

209 W Borden 78370

Establishment	Type	Score	In / Out	Follow up Reqd.
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Odem

Rancho's		209 W Borden 78370		<input type="checkbox"/>
12/12/2022	Routine		4	

Personal Cleanliness / eating, drinking, or tobacco use - 1
 Toxic substances properly identified, stored and used - 3

Subway #2706976		901 Voss 78370		<input type="checkbox"/>
12/12/2022	Routine		6	

Personal Cleanliness / eating, drinking, or tobacco use - 1
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Hands cleaned and properly washed; Gloves used properly - 3

Portland

Applebee's Neighborhood Grill & Bar		1820 Hwy 181 78374		<input type="checkbox"/>
12/7/2022	Routine		5	

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

Bloom City Coffee Co, LLC		1600 Wildcat Drive 78374		<input type="checkbox"/>
12/13/2022	Routine		5	

Handwashing sink has leak and use has been minimized and employees have been using one side of the 3 comp. sink. PIC was made aware that that is not allowed and was given until 12/23 to repair sink to be in compliance.

Other Violations - 1
 Person in charge present, demonstration of knowledge, and CFM - 2
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

12/27/2022	Violations Followup		0	<input type="checkbox"/>
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Establishment has not repaired handwashing sink and has been given until the 12/31 to repair. If establishment does not repair by date given 2023 Health permit will not be given until in compliance.

Brookdale Northshore Kitchen		401 Northshore Blvd 78374		<input type="checkbox"/>
12/7/2022	Routine		6	

Proper Date Marking and disposition - 2
 No Evidence of Insect contamination, rodent / other animals - 1
 Time as a Public Health Control; procedures & records - 3

CHECKOUT #54		1201 Wildcat Drive 78374		<input type="checkbox"/>
12/8/2022	Routine		13	

Food contact surfaces and returnables; cleaned and sanitized - 3

Portland

CHECKOUT #54	1201 Wildcat Drive 78374
12/8/2022	Routine
	13 <input type="checkbox"/>

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Wiping Cloths; properly used and stored - 1
- Toxic substances properly identified, stored and used - 3
- Physical facilities installed, maintained, clean - 1
- Single service & single use articles; properly stored and used - 1
- Proper Date Marking and disposition - 2

Chicken Express Portland	1700 US Hwy 181 78374
12/20/2022	Routine
	16 <input type="checkbox"/>

- Wiping Cloths; properly used and stored - 1
- 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
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Hot Holding temperature (135F) - 3

Chili's Grill & Bar	2010 N. Hwy 181 78374
12/8/2022	Routine
	2 <input type="checkbox"/>

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Circle K #2706985	101 Northshore Blvd. 78374
12/14/2022	Routine
	18 <input type="checkbox"/>

- Proper Hot Holding temperature (135F) - 3
- Single service & single use articles; properly stored and used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Wiping Cloths; properly used and stored - 1
- Toxic substances properly identified, stored and used - 3
- Time as a Public Health Control; procedures & records - 3

Portland

Clayton's Meat Market		900 Elm St 78374		<input type="checkbox"/>
12/5/2022	Routine	8		

- Original container labeling (Bulk Food) - 1
- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food separated and & protected, prevented during food preparation - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Country Store		716 Moore Avenue 78374		<input type="checkbox"/>
12/5/2022	Routine	14		

Establishment did not have hot water. PIC was informed they cannot serve coffee or any sodas from drink machine until hot water is restored and can reach 100 degrees to be in compliance. Firm was given 10 days.

- Time as a Public Health Control; procedures & records - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Hot and Cold Water available; adequate pressure, safe - 2
- Required records available (shellstock tags; parasite destruction) - 2
- Food and ice obtained from approved source; good condition, safe - 3

12/8/2022	Violations Followup	0		<input type="checkbox"/>
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Establishment now has running hot water reaching 100 degrees. Firm is now back in compliance.

CTRG Station 9, LLC		1850 U.S. Hwy 181, Suite A 78374		<input type="checkbox"/>
12/14/2022	Routine	3		

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

Dairy Queen - Portland		911 Dallas 78374		<input type="checkbox"/>
12/5/2022	Routine	9		

- Proper Date Marking and disposition - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Denny's #9334		1670 Us Hwy 181 78374		<input type="checkbox"/>
12/14/2022	Routine	12		

- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Portland

Denny's #9334		1670 Us Hwy 181 78374		<input type="checkbox"/>
12/14/2022	Routine	12		

- Other Violations - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Physical facilities installed, maintained, clean - 1
- Proper Date Marking and disposition - 2

HardKnocks Sports Grill of Portland Texas		1702 US Hwy 181, Ste A6 78374		<input type="checkbox"/>
12/5/2022	Routine	13		

- Approved thawing method - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Wiping Cloths; properly used and stored - 1
- Other Violations - 1

HEB Bakery #488		1600 Wildcat Drive 78374		<input type="checkbox"/>
12/13/2022	Routine	0		

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HEB Deli #488		1600 Wildcat Dr. 78374		<input type="checkbox"/>
12/13/2022	Routine	0		

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HEB Food Store #488		1600 Wildcat Drive 78374		<input type="checkbox"/>
12/13/2022	Routine	3		

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

I-Hop Store #3379		1830 Hwy 181 78374		<input type="checkbox"/>
12/8/2022	Routine	7		

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1

KFC/ Long John Silvers		2020 Hwy 181 78374		
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Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

KFC/ Long John Silvers	2020 Hwy 181 78374			<input type="checkbox"/>
12/20/2022	Routine	2		

Other Violations - 1

Physical facilities installed, maintained, clean - 1

McDonald's #5812	1300 Wildcat 78374			<input type="checkbox"/>
12/8/2022	Routine	11		

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Environmental contamination - 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

Pep's Mexican Steakhouse	1807 US Hwy 181 78374			<input type="checkbox"/>
12/7/2022	Routine	15		

Other Violations - 1

Environmental contamination - 1

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

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

Wiping Cloths; properly used and stored - 1

Food handler / no unauthorized persons / personnel - 2

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

Hands cleaned and properly washed; Gloves used properly - 3

12/20/2022	Violations Followup	0		<input type="checkbox"/>
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Women's restroom now has hot water

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Pizza Hut #39184	1041 N. Highway 181 78374			<input type="checkbox"/>
12/7/2022	Routine	3		

Food contact surfaces and returnables; cleaned and sanitized - 3

Surfing Crab Express	2015 US Hwy 181, Sutie 100 78374			<input type="checkbox"/>
12/8/2022	Permit	0		

Establishment ready to open.

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Taqueria Plaza Guadalajara #2	1001 Dallas 78374			
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Inspections Between (inclusive): 12/1/2022 and 12/31/2022

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

Taqueria Plaza Guadalajara #2	1001 Dallas 78374
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1001 Dallas 78374

12/20/2022 Routine

23

Complaint stated their family experienced illness after dining in the establishment. Upon inspection there was priority violations, evidence of pests and the 3 comp sink was not in working order.

Establishment was given until 12/30 to make corrections or a \$75 re-inspection fee will apply. Complaint was valid.

Physical facilities installed, maintained, clean - 1

Warewashing Facilities; installed, maintained, used - 2

Environmental contamination - 1

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

Proper disposition of returned, previously served, reconditioned - 3

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

Approved thawing method - 1

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

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

Proper Date Marking and disposition - 2

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

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

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

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

12/30/2022 Complaint Followup

0

Establishment provided proof of pest control and has corrected some of the violations and repaired 3 comp sink. It is now in compliance.

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Tokyo Gardens Catering	1600 Wildcat Dr. 78374
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1600 Wildcat Dr. 78374

12/13/2022 Routine

0

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Sinton

Buddy Odom's	217 E Sinton 78387
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217 E Sinton 78387

12/8/2022 Routine

1

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

Butter Churn Restaurant	207 W Sinton St. 78387
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207 W Sinton St. 78387

12/27/2022 Routine

12

Other Violations - 1

Proper Hot Holding temperature (135F) - 3

Wiping Cloths; properly used and stored - 1

Sinton

Butter Churn Restaurant	207 W Sinton St. 78387
12/27/2022 Routine	12 <input type="checkbox"/>

Time as a Public Health Control; procedures & records - 3
 Approved thawing method - 1
 Proper Cold Holding temperature (41F/45F) - 3

Circle K #2740424	320 W Sinton 78387
12/29/2022 Routine	4 <input type="checkbox"/>

Time as a Public Health Control; procedures & records - 3
 Single service & single use articles; properly stored and used - 1

Coastal Bend Regional ISF	800 N Vineyard 78387
12/14/2022 Routine	0 <input type="checkbox"/>

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Dairy Queen - Sinton	1125 E Sinton 78387
12/5/2022 Routine	5 <input type="checkbox"/>

Proper Date Marking and disposition - 2
 Proper disposition of returned, previously served, reconditioned - 3

Domino's 9363	523 W Sinton st 78387
12/27/2022 Routine	2 <input type="checkbox"/>

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

Donut Palace	400 S San Patricio 78387
12/27/2022 Routine	6 <input type="checkbox"/>

Time as a Public Health Control; procedures & records - 3
 Proper Date Marking and disposition - 2
 Personal Cleanliness / eating, drinking, or tobacco use - 1

Family Dollar Store #7722	300 S. San Patricio 78387
12/5/2022 Routine	8 <input type="checkbox"/>

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Other Violations - 1
 Proper disposition of returned, previously served, reconditioned - 3
 Time as a Public Health Control; procedures & records - 3

Sinton

McDonald's #38464		13886 FM 1945 78387		
12/8/2022	Routine	1		<input type="checkbox"/>

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

Sinton Bakery		219 S Rachal St 78387		
12/14/2022	Routine	13		<input type="checkbox"/>

Toxic substances properly identified, stored and used - 3
 Food handler / no unauthorized persons / personnel - 2
 Proper Date Marking and disposition - 2
 Adequate ventilation and lighting; designated areas used - 1
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Proper Hot Holding temperature (135F) - 3
 Other Violations - 1

Sinton Donut		100 N. San Patricio 78387		
12/29/2022	Other Followup	0		<input type="checkbox"/>

Ownership of establishment has been abandoned as of 1/10/2022.
 Establishment has been given a 14 day temporary permit to complete paperwork for new owner.
 If paperwork is not completed by the end of the 14 days, establishment must cease operations until all proper documentation has been provided to apply for 2023 health permit

Subway #20303		115 E Sinton 78387		
12/5/2022	Routine	0		<input type="checkbox"/>

Whataburger #300		220 S. San Patricio 78387		
12/29/2022	Routine	9		<input type="checkbox"/>

Proper Hot Holding temperature (135F) - 3
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Proper Cold Holding temperature (41F/45F) - 3
 Food handler / no unauthorized persons / personnel - 2

Taft

Dollar General #1755		1200 US Hwy 181 78390		
12/13/2022	Routine	4		<input type="checkbox"/>

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

Taft

Flogo Snowcones		209 Green Avenue 78390		
12/13/2022	Routine	0		<input type="checkbox"/>

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Good N Crisp Chicken-Taft		102 Field 78390		
12/21/2022	Routine	10		<input type="checkbox"/>

- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Proper Hot Holding temperature (135F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

New Beginnings Learning Center		302 McIntyre 78390		
12/21/2022	Routine	4		<input type="checkbox"/>

- Food separated and & protected, prevented during food preparation - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Shoreline Rehabilitation		1220 Gregory St. 78390		
12/21/2022	Routine	0		<input type="checkbox"/>

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Sunray Store		8724 FM 136 78390		
12/27/2022	Routine	7		<input type="checkbox"/>

- Single service & single use articles; properly stored and used - 1
- Toxic substances properly identified, stored and used - 3
- Time as a Public Health Control; procedures & records - 3

Taft Learning Center		221 Walnut Street 78390		
12/13/2022	Routine	2		<input type="checkbox"/>

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

Taqueria Plazita Mexicana		702 Hwy 181 78390		
12/13/2022	Routine	5		<input type="checkbox"/>

- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Proper Cold Holding temperature (41F/45F) - 3