

Aransas Pass

Aransas Child Care	1035 W Goodnight 78336			
7/27/2022	Routine	4		<input type="checkbox"/>

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Non-Food Contact surfaces clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

BAM! Coastal Pizza, LLC	353 s Commercial 78336			
7/27/2022	Routine	8		<input type="checkbox"/>

- Hot and Cold Water available; adequate pressure, safe - 2
- Toxic substances properly identified, stored and used - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Date Marking and disposition - 2

Circle K #2740427	1307 W Wheeler 78336			
7/12/2022	Routine	4		<input type="checkbox"/>

- Other Violations - 1
- Proper Cold Holding temperature (41F/45F) - 3

Corey's II	218 E. Goodnight 78336			
7/20/2022	Routine	3		<input type="checkbox"/>

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

Country Store	1056 S Commercial Street 78336			
7/8/2022	Routine	0		<input type="checkbox"/>

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Dollar General #3840	709 S Commercial 78336			
7/8/2022	Routine	0		<input type="checkbox"/>

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House of Snacks	1464 W Wheeler 78336			
7/5/2022	Permit	0		<input type="checkbox"/>

- Restroom door must be self closing.
- Establishment ready to open.

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Little I's Snowcone and Treats	1589 S. Commercial 78336			
7/12/2022	Routine	9		<input type="checkbox"/>

Aransas Pass

Little I's Snowcone and Treats	1589 S. Commercial 78336
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7/12/2022	Routine	9		<input type="checkbox"/>
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- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Physical facilities installed, maintained, clean - 1
- Wiping Cloths; properly used and stored - 1

Mickey's Bar & Grill	430 Ransom Rd. 78336
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7/27/2022	Routine	13		<input type="checkbox"/>
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- No Evidence of Insect contamination, rodent / other animals - 1
- Time as a Public Health Control; procedures & records - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- 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
- Approved thawing method - 1

Movies Inc.	1277 Hwy 35 78336
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7/8/2022	Routine	4		<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1

Pizza Hut #39193	2735 W. Wheeler Ave. 78336
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7/20/2022	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
- Time as a Public Health Control; procedures & records - 3

Rock and Roll Entertainment Center	1920 W Wheeler 78336
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7/8/2022	Permit	0		<input type="checkbox"/>
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Hot water handle on mop sink needs repair
 Establishment good to open

Snappy Foods #5	2607 HWY 35 N Buisness 78336
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7/12/2022	Routine	13		<input type="checkbox"/>
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- Personal Cleanliness / eating, drinking, or tobacco use - 1

Aransas Pass

Snappy Foods #5	2607 HWY 35 N Buisness 78336
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7/12/2022	Routine	13		<input type="checkbox"/>
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- Warewashing Facilities; installed, maintained, used - 2
- Other Violations - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Hot Holding temperature (135F) - 3

Starbucks Coffee #65433	140 S FM 1069 78336
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7/12/2022	Routine	3		<input type="checkbox"/>
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- Toxic substances properly identified, stored and used - 3

Taco De Oro Restaurant, LLC	324 Commercial 78336
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7/20/2022	Routine	20		<input type="checkbox"/>
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- Proper Cold Holding temperature (41F/45F) - 3
- Adequate ventilation and lighting; designated areas used - 1
- Time as a Public Health Control; procedures & records - 3
- Food handler / no unauthorized persons / personnel - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

The Goat Sports Grill	306 E Goodnight 78336
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7/12/2022	Permit	0		<input type="checkbox"/>
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- Rusty dish rack needs replacing or covering
- Cutting board on make ready needs replacing or sanding
- Establishment good to open

Corpus Christi

Miss J's Curbside Pies	655 Castle Park Drive Apt #206 78418
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7/8/2022	Routine	3		<input type="checkbox"/>
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- Proper Cold Holding temperature (41F/45F) - 3

Pie Hole Pies, LLC	14246 Sand Dollar Ave 78418
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Corpus Christi

Pie Hole Pies, LLC

14246 Sand Dollar Ave 78418

7/14/2022 Permit

0

Need to label potable and non potable water on outside

Establishment good to open

Ingleside

Aztec Coffee

2793 Main Street 78362

7/13/2022 Routine

1

Approved thawing method - 1

BAM! Coastal Pizza, LLC

2429 Main St. 78362

7/13/2022 Routine

0

BlackBeards Too

2753 W. Main 78362

7/13/2022 Routine

9

Non-Food Contact surfaces clean - 1

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

Physical facilities installed, maintained, clean - 1

Toxic substances properly identified, stored and used - 3

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

Jalapenos Mexican Bar and Grill

2144 State Highway 361 78362

7/26/2022 Routine

28

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

Proper Date Marking and disposition - 2

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

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

Proper Hot Holding temperature (135F) - 3

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

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

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

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

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

Other Violations - 1

Toxic substances properly identified, stored and used - 3

Proper disposition of returned, previously served, reconditioned - 3

Inspections Between (inclusive): 7/1/2022 and 7/31/2022

Establishment	Type	Score	In / Out	Follow up Reqd.
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Ingleside

Oishi Ramen & Poke	2448 State HWY 361 78362
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7/27/2022	Routine	20	<input type="checkbox"/>
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- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Food handler / no unauthorized persons / personnel - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Original container labeling (Bulk Food) - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Environmental contamination - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Date Marking and disposition - 2
- Wiping Cloths; properly used and stored - 1
- Food separated and & protected, prevented during food preparation - 3

Oyo Hotel Ingleside	2025 State Hwy 361 78362
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7/29/2022	Routine	9	<input type="checkbox"/>
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- Establishment now serving hot breakfast- changed to risk 1
- Proper Date Marking and disposition - 2
- Proper Hot Holding temperature (135F) - 3
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Other Violations - 1

Pizza Hut #39332	2661 Hwy 361 Suite A 78362
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7/26/2022	Routine	1	<input type="checkbox"/>
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- Non-Food Contact surfaces clean - 1

Sleep Inn	2810 Hwy 361 78362
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7/13/2022	Routine	6	<input type="checkbox"/>
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- Food handler / no unauthorized persons / personnel - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3

Snappy Food Mart	2005 S. Hwy 361 78362
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7/26/2022	Routine	8	<input type="checkbox"/>
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- Proper Hot Holding temperature (135F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Inspections Between (inclusive): 7/1/2022 and 7/31/2022

Establishment	Type	Score	In / Out	Follow up Reqd.
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Ingleside

Stripes #40840H		2589 Hwy 361 78362		<input type="checkbox"/>
7/29/2022	Routine	0		

Sunset Hideaway		84 Bayshore Unit F 78362		<input type="checkbox"/>
7/29/2022	Routine	0		

Taqueria Guadalajara #1		2630 Main St 78362		<input type="checkbox"/>
7/13/2022	Routine	30		

Dish machine not sanitizing. Establishment has 3 days or a \$75 reinspection fee will apply

- Environmental contamination - 1
- Wiping Cloths; properly used and stored - 1
- 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
- Food and ice obtained from approved source; good condition, safe - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Proper cooling time and temperature - 3
- Food separated and & protected, prevented during food preparation - 3

7/26/2022	Violations Followup	0		<input type="checkbox"/>
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dish machine now properly sanitizing

Twisted Apes Bar & Grill		2627 State Hwy 361 78362		<input type="checkbox"/>
7/26/2022	Routine	8		

- Time as a Public Health Control; procedures & records - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Mathis

China Express		1500 N State Hwy 359 78368		<input type="checkbox"/>
7/21/2022	Routine	8		

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

Mathis

China Express	1500 N State Hwy 359 78368
7/21/2022	Routine
	8 <input type="checkbox"/>

- Proper Date Marking and disposition - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Physical facilities installed, maintained, clean - 1

Circle K #2706983	10537 Hwy 359 78368
7/7/2022	Routine
	8 <input type="checkbox"/>

- Proper Date Marking and disposition - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Toxic substances properly identified, stored and used - 3

CVS Pharmacy #10840	213 E San Patricio Avenue 78368
7/18/2022	Routine
	1 <input type="checkbox"/>

- Other Violations - 1

EXTREME NUTRITION	114 E. San Patricio, Suite D 78368
7/7/2022	Routine
	8 <input type="checkbox"/>

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Physical facilities installed, maintained, clean - 1
- Time as a Public Health Control; procedures & records - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

HEB Bakery #160	601 E. San Patricio 78368
7/18/2022	Routine
	1 <input type="checkbox"/>

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

HEB Grocery #160	601 E. San Patricio 78368
7/18/2022	Routine
	4 <input type="checkbox"/>

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Kool Sips Drive-Thru	116 S Front Street 78368
7/7/2022	Routine
	6 <input type="checkbox"/>

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Hands cleaned and properly washed; Gloves used properly - 3

Inspections Between (inclusive): 7/1/2022 and 7/31/2022

Establishment	Type	Score	In / Out	Follow up Reqd.
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Mathis

Kool Sips Drive-Thru	116 S Front Street 78368			
7/7/2022	Routine	6		<input type="checkbox"/>

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

Kwik Pantry	101 S. HWY 359 78368			
7/25/2022	Routine	4		<input type="checkbox"/>

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

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

Palma Real Transitional Care Center	1220 Loop 459 78368			
7/21/2022	Routine	9		<input type="checkbox"/>

Establishment does not have CFM and now has 10 days to provide to be in compliance.

Other Violations - 1

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

Hands cleaned and properly washed; Gloves used properly - 3

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

Food handler / no unauthorized persons / personnel - 2

Pizza Hut #39158	517 N. Old Hwy 9 78368			
7/21/2022	Routine	1		<input type="checkbox"/>

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

Sonic Drive Inn #1182	728 E San Patricio 78368			
7/25/2022	Routine	7		<input type="checkbox"/>

Food contact surfaces and returnables; cleaned and sanitized - 3

Environmental contamination - 1

Proper Hot Holding temperature (135F) - 3

Speedy Express #38	10538 N. Hwy 359 78368			
7/21/2022	Routine	31		<input type="checkbox"/>

Establishment has failed inspection and now has 48 hours to pay re-inspection fee and correct violations.

Toxic substances properly identified, stored and used - 3

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

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

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

Other Violations - 1

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

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

Mathis

Speedy Express #38	10538 N. Hwy 359 78368
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7/21/2022	Routine	31	<input type="checkbox"/>
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Establishment has failed inspection and now has 48 hours to pay re-inspection fee and correct violations.

- Single service & single use articles; properly stored and used - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Hot Holding temperature (135F) - 3
- Wiping Cloths; properly used and stored - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

Taqueria Puerto Mazatlan	1000 Loop 459 78368
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7/7/2022	Routine	16	<input type="checkbox"/>
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- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Toxic substances properly identified, stored and used - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Taqueria Vallarta	318 N. Hwy 359 78368
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7/7/2022	Routine	36	<input checked="" type="checkbox"/>
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Establishment failed inspection.

7/9/2022

- Proper Cold Holding temperature (41F/45F) - 3
- Proper Date Marking and disposition - 2
- Wiping Cloths; properly used and stored - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Hot Holding temperature (135F) - 3
- Environmental contamination - 1
- Approved thawing method - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Inspections Between (inclusive): 7/1/2022 and 7/31/2022

Establishment	Type	Score	In / Out	Follow up Reqd.
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Mathis

Taqueria Vallarta			318 N. Hwy 359 78368	
7/7/2022	Routine	36		<input checked="" type="checkbox"/>
Establishment failed inspection.				7/9/2022
Non-Food Contact surfaces clean - 1				
Food separated and & protected, prevented during food preparation - 3				
Adequate ventilation and lighting; designated areas used - 1				
Physical facilities installed, maintained, clean - 1				
Adequate handwashing facilities; Accessible and properly supplied, used - 2				
Personal Cleanliness / eating, drinking, or tobacco use - 1				

Xpress Mart			9825 FM 3377 78368	
7/25/2022	Routine	0		<input type="checkbox"/>
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Odem

Taco El Chiky			14978 CR 1876 78370	
7/12/2022	Routine	10		<input checked="" type="checkbox"/>
Mobile did not have potable water available for unit. Firm was given within 48 hours to correct violation or a \$75 re-inspection fee will apply.				7/15/2022
Hot and Cold Water available; adequate pressure, safe - 2				
Single service & single use articles; properly stored and used - 1				
Proper cooling method used; Equipment adequate to maintain proper temp - 2				
Adequate handwashing facilities; Accessible and properly supplied, used - 2				
Hands cleaned and properly washed; Gloves used properly - 3				
7/15/2022	Routine	0		<input type="checkbox"/>
Mobile now has running potable water available and is now back in compliance.				
-				

Portland

Applebee's Neighborhood Grill & Bar			1820 Hwy 181 78374	
7/25/2022	Routine	7		<input type="checkbox"/>
Personal Cleanliness / eating, drinking, or tobacco use - 1				
Proper Cold Holding temperature (41F/45F) - 3				
Food contact surfaces and returnables; cleaned and sanitized - 3				

Brookdale Northshore Kitchen			401 Northshore Blvd 78374	
7/22/2022	Routine	5		<input type="checkbox"/>
Time as a Public Health Control; procedures & records - 3				
Food handler / no unauthorized persons / personnel - 2				

Portland

Chick-Fil-A at Portland	1125 US Hwy 181 78374
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7/25/2022	Routine	3		<input type="checkbox"/>
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Personal Cleanliness / eating, drinking, or tobacco use - 1

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

China Wall Super Buffet	1016 Hwy 181 Ste. C 78374
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7/19/2022	Routine	29		<input type="checkbox"/>
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Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Non-Food Contact surfaces clean - 1

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

Toxic substances properly identified, stored and used - 3

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

Proper Date Marking and disposition - 2

Environmental contamination - 1

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Adequate ventilation and lighting; designated areas used - 1

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

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

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

Food handler / no unauthorized persons / personnel - 2

Circle K #2740979	1402 Wildcat Dr. 78374
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7/28/2022	Routine	3		<input type="checkbox"/>
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Proper Hot Holding temperature (135F) - 3

Domino's Pizza	1500 Wildcat Drive Ste. A 78374
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7/6/2022	Routine	5		<input type="checkbox"/>
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Other Violations - 1

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

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

Fruit Barn	714 Dallas St. 78374
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7/19/2022	Routine	0		<input type="checkbox"/>
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Portland

Hampton Inn & Suites	1801 US HWY 181 78374
7/7/2022 Routine	0 <input type="checkbox"/>

HardKnocks Sports Grill of Portland Texas	1702 US Hwy 181, Ste A6 78374
7/18/2022 Routine	12 <input type="checkbox"/>

- Food separated and & protected, prevented during food preparation - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Proper Hot Holding temperature (135F) - 3
- Approved thawing method - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Physical facilities installed, maintained, clean - 1

HEB Bakery #488	1600 Wildcat Drive 78374
7/21/2022 Routine	1 <input type="checkbox"/>

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

HEB Deli #488	1600 Wildcat Dr. 78374
7/21/2022 Routine	1 <input type="checkbox"/>

- Non-Food Contact surfaces clean - 1

HEB Food Store #488	1600 Wildcat Drive 78374
7/21/2022 Routine	7 <input type="checkbox"/>

- Non-Food Contact surfaces clean - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Hands cleaned and properly washed; Gloves used properly - 3

Holiday Inn Express	220 Reliant 78374
7/7/2022 Routine	2 <input type="checkbox"/>

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

Home2Suites	139 Buddy Ganem 78374
7/22/2022 Routine	7 <input type="checkbox"/>

- Establishment has 10 days to provide an employed certified food manager
- Person in charge present, demonstration of knowledge, and CFM - 2
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
- Single service & single use articles; properly stored and used - 1
- Proper Date Marking and disposition - 2

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

Jing's Cuisine		2303 Willow Drive 78374		
7/14/2022	Routine	0		<input type="checkbox"/>

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La Iguana #4		100 5th St. 78374		
7/6/2022	Routine	30		<input type="checkbox"/>

- Food separated and & protected, prevented during food preparation - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food handler / no unauthorized persons / personnel - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Time as a Public Health Control; procedures & records - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Wiping Cloths; properly used and stored - 1

La Quinta Portland		201 Buddy Ganem Drive 78374		
7/11/2022	Routine	2		<input type="checkbox"/>

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

Legacy Preschool of Portland		902 Moore Avenue 78374		
7/25/2022	Routine	12		<input type="checkbox"/>

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food handler / no unauthorized persons / personnel - 2
- Proper disposition of returned, previously served, reconditioned - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Warewashing Facilities; installed, maintained, used - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Wiping Cloths; properly used and stored - 1

Little Caesars #1893-1		1702 Hwy 181N, Suite B13 78374		
7/7/2022	Routine	4		<input type="checkbox"/>

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

Inspections Between (inclusive): 7/1/2022 and 7/31/2022

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

Little Caesars #1893-1			1702 Hwy 181N, Suite B13 78374	
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7/7/2022	Routine	4		<input type="checkbox"/>
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Utensils, equipment, and linens; properly used, stored, dried and handled - 1

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

Little Heroes Daycare, LLC			604 Moore Avenue 78374	
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7/19/2022	Routine	10		<input type="checkbox"/>
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Toxic substances properly identified, stored and used - 3

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

Warewashing Facilities; installed, maintained, used - 2

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

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

McAlister's Deli #1359			1704 US Hwy 181 78374	
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7/18/2022	Complaint Followup	0		<input type="checkbox"/>
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Complaint for standing water in kitchen with smell and gnats.
Complaint valid

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MURPHY USA #7738			2045 HIGHWAY 181 78374	
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7/28/2022	Routine	3		<input type="checkbox"/>
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Proper Hot Holding temperature (135F) - 3

Northshore Country Club Kitchen			801 E. Broadway Ave. 78374	
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7/7/2022	Routine	6		<input type="checkbox"/>
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Proper Cold Holding temperature (41F/45F) - 3

Proper disposition of returned, previously served, reconditioned - 3

Odyssey Early Learning, LLC			1701 Crosby 78374	
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7/18/2022	Routine	11		<input type="checkbox"/>
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Hot and Cold Water available; adequate pressure, safe - 2

Other Violations - 1

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

Proper disposition of returned, previously served, reconditioned - 3

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

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

Oyshi Sushi 2			277 Buddy Ganem Dr. Ste. E 78374	
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Portland

Oyshi Sushi 2	277 Buddy Ganem Dr. Ste. E 78374
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7/25/2022	Routine	23	<input type="checkbox"/>
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Dish machine not working- 10 days to comply or \$75 fee

Under new ownership- 10 days to comply or shut down

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

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

Proper Date Marking and disposition - 2

Toxic substances properly identified, stored and used - 3

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

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

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

Approved thawing method - 1

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

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

Non-Food Contact surfaces clean - 1

Wiping Cloths; properly used and stored - 1

Pizza Hut #39184	1041 N. Highway 181 78374
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7/28/2022	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

Roasted Clove Food Company	917 Commerce 78374
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7/28/2022	Routine	4	<input type="checkbox"/>
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Personal Cleanliness / eating, drinking, or tobacco use - 1

Food handler / no unathorized persons / personnel - 2

Environmental contamination - 1

Sabor Maya Mexican Cuisine	202 Lang Rd 78374
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7/19/2022	Routine	21	<input type="checkbox"/>
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Proper cooling method used; Equipment adequate to maintain proper temp - 2

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

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

Approved thawing method - 1

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

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

Portland

Sabor Maya Mexican Cuisine	202 Lang Rd 78374
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7/19/2022	Routine	21		<input type="checkbox"/>
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- No Evidence of Insect contamination, rodent / other animals - 1
- Wiping Cloths; properly used and stored - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper disposition of returned, previously served, reconditioned - 3

Snappy Food Mart	617 Moore Ave. 78374
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7/7/2022	Routine	7		<input type="checkbox"/>
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- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Staybridge Suites	1815 Hwy 181 78374
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7/28/2022	Routine	5		<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

Stripes #40842H	1301 Moore Avenue 78374
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7/7/2022	Routine	5		<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2

Taco Bell #16039	1043 S. Hwy 181 78374
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7/6/2022	Routine	0		<input type="checkbox"/>
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The Donut Palace	1306 Wildcat Dr. 78374
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7/19/2022	Routine	7		<input type="checkbox"/>
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- Time as a Public Health Control; procedures & records - 3
- Proper cooling time and temperature - 3
- Wiping Cloths; properly used and stored - 1

Tio's Tacos	6219 CR 1612 78374
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7/22/2022	Routine	26		<input type="checkbox"/>
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Portland

Tio's Tacos	6219 CR 1612 78374			
7/22/2022	Routine	26		<input type="checkbox"/>

- Food handler / no unauthorized persons / personnel - 2
- Non-Food Contact surfaces clean - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Physical facilities installed, maintained, clean - 1
- Proper Hot Holding temperature (135F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Tokyo Gardens Catering	1600 Wildcat Dr. 78374			
7/21/2022	Routine	0		<input type="checkbox"/>

TownePlace Suites Corpus Christi Portland	109 Esplanade Drive 78374			
7/21/2022	Routine	5		<input type="checkbox"/>

- Proper Date Marking and disposition - 2
- Proper Cold Holding temperature (41F/45F) - 3

Wal-Mart Supercenter #5460	2000 US Hwy 181 78374			
7/11/2022	Routine	3		<input type="checkbox"/>

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

Wal-Mart Supercenter Bakery #5460	2000 US Hwy 181 78374			
7/11/2022	Routine	2		<input type="checkbox"/>

- Establishment has 10 days to provide a certified food manager
- Person in charge present, demonstration of knowledge, and CFM - 2

Wal-Mart Supercenter Deli #5460	2000 US Hwy 181 78374			
7/11/2022	Routine	3		<input type="checkbox"/>

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

Whataburger #91	1010 Wildcat Dr. 78374
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Portland

Whataburger #91	1010 Wildcat Dr. 78374
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7/18/2022	Routine	6		<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Other Violations - 1

Sinton

AG MINAS, LLC	106 E Borden 78387
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7/20/2022	Permit	0		<input type="checkbox"/>
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Women's restroom must have covered trashcans. Rusty racks in the kitchen must be replaced or properly covered. Establishment is ready to open.

Bea's Little Kitchen	401 S. Rachal St 78387
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7/20/2022	Routine	0		<input type="checkbox"/>
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Cavaleri's LLC	119 W Borden St 78387
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7/12/2022	Routine	3		<input type="checkbox"/>
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- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Wiping Cloths; properly used and stored - 1

Circle K #2740424	320 W Sinton 78387
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7/20/2022	Routine	3		<input type="checkbox"/>
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- Food contact surfaces and returnables; cleaned and sanitized - 3

Good N Crisp Chicken-Sinton	601 E. Sinton St. 78387
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7/12/2022	Routine	5		<input type="checkbox"/>
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- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Hands cleaned and properly washed; Gloves used properly - 3

HEB Grocery #115	106 S. San Patricio 78387
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7/19/2022	Routine	5		<input type="checkbox"/>
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- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper disposition of returned, previously served, reconditioned - 3

Kim Son Chinese Restaurant	113 W Sinton 78387
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Sinton

Kim Son Chinese Restaurant	113 W Sinton 78387
7/12/2022 Routine	6 <input type="checkbox"/>

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Love's Travel Stop #672-Chester Chicken	13886 FM 1945 78387
7/6/2022 Routine	12 <input type="checkbox"/>

- Other Violations - 1
- Physical facilities installed, maintained, clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Toxic substances properly identified, stored and used - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Wiping Cloths; properly used and stored - 1

Taqueria La Tapatia #4	420 S San Patricio 78387
7/6/2022 Routine	26 <input type="checkbox"/>

- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Physical facilities installed, maintained, clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food separated and & protected, prevented during food preparation - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Environmental contamination - 1
- Adequate ventilation and lighting; designated areas used - 1

The Biscuit Barn	425 N Vineyard 78387
7/6/2022 Routine	2 <input type="checkbox"/>

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

Inspections Between (inclusive): 7/1/2022 and 7/31/2022

Establishment	Type	Score	In / Out	Follow up Reqd.
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Taft

BRISKET JOE'S BBQ

912 US Highway 181 78390

7/8/2022

Permit

0

BBQ area must have ground covered in rock.
Establishment ready to open.

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