

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
<b>Aransas Pass</b>					
<b>A&amp;E XPRESS MART</b>					
3/4/2022	Routine	0		<input type="checkbox"/>	3/16/2022
1315 S Commercial 78336					
-					
<b>Aransas Pass Birth to Five Learning Center</b>					
3/8/2022	Routine	0		<input type="checkbox"/>	3/16/2022
254 N 13th Apt/Ste. 128 78336					
-					
<b>Dollar Tree Store #2414</b>					
3/4/2022	Routine	0		<input type="checkbox"/>	3/16/2022
2650 Demory Lane 78336					
-					
<b>Family Dollar Store #3802</b>					
3/3/2022	Routine	3		<input type="checkbox"/>	3/16/2022
1921 W Wheeler 78336					
Food separated and & protected, prevented during food preparation - 3					
<b>Faulk Elementary School Cafe</b>					
3/4/2022	Routine	0		<input type="checkbox"/>	3/16/2022
902 West Nelson 78336					
-					
<b>HEB #333</b>					
3/14/2022	Routine	5		<input type="checkbox"/>	3/16/2022
101 E Goodnight 78336					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Time as a Public Health Control; procedures & records - 3					
<b>HEB Bakery #333</b>					
3/14/2022	Routine	0		<input type="checkbox"/>	3/16/2022
101 E Goodnight 78336					
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<b>HEB Deli #333</b>					
3/14/2022	Routine	0		<input type="checkbox"/>	3/16/2022
101 E Goodnight 78336					
-					
<b>Lighthouse Learning Center</b>					
3/8/2022	Routine	3		<input type="checkbox"/>	3/16/2022
517 S Avenue A 78336					
Toxic substances properly identified, stored and used - 3					
<b>Mickey's Bar &amp; Grill</b>					
430 Ransom Rd. 78336					

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**Aransas Pass**

<b>Mickey's Bar &amp; Grill</b>		430 Ransom Rd. 78336			
3/14/2022	Routine	11		<input type="checkbox"/>	3/16/2022

- Approved thawing method - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Toxic substances properly identified, stored and used - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Wiping Cloths; properly used and stored - 1

<b>Popeyes #252</b>		515 E. Goodnight 78336			
3/14/2022	Routine	2		<input type="checkbox"/>	3/16/2022

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

<b>Sonic Drive In - Aransas Pass</b>		1662 W Wheeler 78336			
3/3/2022	Routine	9		<input type="checkbox"/>	3/16/2022

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Wiping Cloths; properly used and stored - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2
- No Evidence of Insect contamination, rodent / other animals - 1

<b>Stripes #40794H</b>		301 E Goodnight Avenue 78336			
3/4/2022	Routine	6		<input type="checkbox"/>	3/16/2022

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 2
- Physical facilities installed, maintained, clean - 1

<b>Taco De Oro Restaurant, LLC</b>		324 Commercial 78336			
3/4/2022	Routine	19		<input type="checkbox"/>	3/16/2022

Establishment did not have hot water and was instructed to immediately close.  
Establishment now has 3 days to correct violation.

- Hot and Cold Water available; adequate pressure, safe - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Inspections Between (inclusive): 3/1/2022 and 3/31/2022

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

<b>Taco De Oro Restaurant, LLC</b>	324 Commercial 78336
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3/4/2022	Routine	19		<input type="checkbox"/>	3/16/2022
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Establishment did not have hot water and was instructed to immediately close.  
Establishment now has 3 days to correct violation.

- Food separated and & protected, prevented during food preparation - 3
- Toxic substances properly identified, stored and used - 3
- Proper disposition of returned, previously served, reconditioned - 3

<b>3/5/2022</b>	<b>Routine</b>	<b>0</b>		<input type="checkbox"/>	<b>3/16/2022</b>
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Establishment now has hot water reaching 100 degrees.

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<b>Taqueria Mi Mexico</b>	936 W Wheeler 78336
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3/3/2022	Routine	28		<input type="checkbox"/>	3/16/2022
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- Proper Cold Holding temperature (41F/45F) - 3
- Physical facilities installed, maintained, clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Single service & single use articles; properly stored and used - 1
- 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
- No Evidence of Insect contamination, rodent / other animals - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food handler / no unauthorized persons / personnel - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Environmental contamination - 1
- Food separated and & protected, prevented during food preparation - 3

<b>Walgreens #10680</b>	2702 W Wheeler 78336
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3/3/2022	Routine	0		<input type="checkbox"/>	3/16/2022
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Coolers were broken upon inspection. PIC stated they are not selling any of the food products and have put up signs to inform the customers not to purchase items.

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<b>Wal-Mart #458</b>	2501 W Wheeler 78336
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3/11/2022	Routine	12		<input type="checkbox"/>	3/16/2022
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- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food and ice obtained from approved source; good condition, safe - 3

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

<b>Wal-Mart #458</b>		2501 W Wheeler 78336			
3/11/2022	Routine	12		<input type="checkbox"/>	3/16/2022

Proper disposition of returned, previously served, reconditioned - 3  
 Other Violations - 1  
 Time as a Public Health Control; procedures & records - 3

<b>Wal-Mart Bakery #458</b>		2501 W Wheeler 78336			
3/11/2022	Routine	3		<input type="checkbox"/>	3/16/2022

Other Violations - 1  
 Person in charge present, demonstration of knowledge, and CFM - 2

<b>Wal-Mart Deli #458</b>		2501 W Wheeler 78336			
3/11/2022	Routine	3		<input type="checkbox"/>	3/16/2022

Person in charge present, demonstration of knowledge, and CFM - 2  
 Other Violations - 1

<b>Whataburger #14</b>		2737 W. Wheeler 78336			
3/3/2022	Routine	5		<input type="checkbox"/>	3/16/2022

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

**Corpus Christi**

<b>Miss J's Curbside Pies</b>		655 Castle Park Drive Apt #206 78418			
3/10/2022	Routine	3		<input type="checkbox"/>	3/16/2022

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
 Personal Cleanliness / eating, drinking, or tobacco use - 1

**Ingleside**

<b>BlackBeards Too</b>		2753 W. Main 78362			
3/17/2022	Routine	8		<input type="checkbox"/>	3/24/2022

Toxic substances properly identified, stored and used - 3  
 Environmental contamination - 1  
 Personal Cleanliness / eating, drinking, or tobacco use - 1  
 Physical facilities installed, maintained, clean - 1  
 No Evidence of Insect contamination, rodent / other animals - 1  
 Wiping Cloths; properly used and stored - 1

**Ingleside**

<b>City Café &amp; Bar</b>		2334 Hwy 361 #102 78362		<input type="checkbox"/>	
<b>3/17/2022</b>	<b>Routine</b>	17			<b>3/24/2022</b>

Dish machine not sanitizing.

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1
- Toxic substances properly identified, stored and used - 3
- Non-Food Contact surfaces clean - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 2

<b>El Rancho Meat Market</b>		2769 Avenue B 78362		<input type="checkbox"/>	
<b>3/18/2022</b>	<b>Routine</b>	26			<b>3/24/2022</b>

- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Proper Hot Holding temperature (135F) - 3
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Non-Food Contact surfaces clean - 1
- Physical facilities installed, maintained, clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food handler / no unathorized persons / personnel - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

<b>HEB Grocery #171</b>		2616 Hwy 361 78362		<input type="checkbox"/>	
<b>3/21/2022</b>	<b>Routine</b>	6			<b>3/24/2022</b>

- Proper disposition of returned, previously served, reconditioned - 3
- Time as a Public Health Control; procedures & records - 3

<b>Ingleside Primary School</b>		2100 Achievement 78362		<input type="checkbox"/>	
<b>3/21/2022</b>	<b>Routine</b>	0			<b>3/24/2022</b>

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Inspections Between (inclusive): 3/1/2022 and 3/31/2022

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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**Ingleside**

<b>Ingleside Senior Center</b>	2850 Main 78362			<input type="checkbox"/>	
<b>3/21/2022</b>	<b>Routine</b>	0			3/24/2022
Center is still receiving prepackaged food.					

<b>Jalapenos Mexican Bar and Grill</b>	2144 State Highway 361 78362			<input type="checkbox"/>	
<b>3/14/2022</b>	<b>Routine</b>	51			3/24/2022

Establishment failed inspection and has 3 days to correct violations and to provide a valid CFM for the Establishment. There is no working WIC or Freezer to hold Establishment's food capacity. Establishment was required to shut down due to not having working WIC or Freezer.

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Wiping Cloths; properly used and stored - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Toxic substances properly identified, stored and used - 3
- Food handler / no unathorized persons / personnel - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Proper Date Marking and disposition - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food separated and & protected, prevented during food preparation - 3
- Other Violations - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Physical facilities installed, maintained, clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Single service & single use articles; properly stored and used - 1
- Time as a Public Health Control; procedures & records - 3
- Environmental contamination - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper Hot Holding temperature (135F) - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Approved Sewage/Wastewater Disposal System, proper disposal - 3

<b>3/17/2022</b>	<b>Violations Followup</b>	0		<input type="checkbox"/>	3/24/2022
WIC is now holding 41 temp. Establishment still has 48 hours to correct priority violations.					

**Ingleside**

<b>Jalapenos Mexican Bar and Grill</b>	2144 State Highway 361 78362				
<b>3/17/2022</b>	<b>Violations Followup</b>	0		<input type="checkbox"/>	3/24/2022

WIC is now holding 41 temp. Establishment still has 48 hours to correct priority violations.

<b>Little I's Snowcone and Treats</b>	3019 Main Street 78362				
<b>3/17/2022</b>	<b>Routine</b>	9		<input type="checkbox"/>	3/24/2022

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

<b>Taco Bell #33634</b>	2494 State Hwy 361 78362				
<b>3/18/2022</b>	<b>Routine</b>	1		<input type="checkbox"/>	3/24/2022

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

<b>Taqueria Guadalajara #1</b>	2630 Main St 78362				
<b>3/18/2022</b>	<b>Violations Followup</b>	0		<input type="checkbox"/>	3/24/2022

Dish machine now sanitizing.

<b>Terry's Thai Café</b>	2700 Main St. 78362				
<b>3/18/2022</b>	<b>Routine</b>	9		<input type="checkbox"/>	3/24/2022

Establishment has 10 days to provide pest control.

Establishment has provided proof of pest control. 03/18/2022

- Food and ice obtained from approved source; good condition, safe - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Date Marking and disposition - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Environmental contamination - 1
- Approved thawing method - 1

<b>Whataburger #485</b>	2474 State Hwy 361 78362				
<b>3/18/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	3/24/2022

**Marhis**

<b>Mathis ISD Culinary Arts Room</b>	1615 E San Patricio Ave. 78368				
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**Mathis**

<b>Mathis ISD Culinary Arts Room</b>	1615 E San Patricio Ave. 78368				
<b>3/22/2022</b>	<b>Permit</b>	0		<input type="checkbox"/>	3/22/2022

Initial inspection.  
Needs sanitizer/ test strips, hand soap and hand washing signs at all hand sinks  
Ready to operate

**Mathis**

<b>Butter's BBQ</b>	104 S. Hwy 359 78368				
<b>3/18/2022</b>	<b>Routine</b>	13		<input type="checkbox"/>	3/21/2022

Establishment has 30 days to repair broken/missing door from existing BBQ enclosure and to properly enclose other BBQ/smoker or a \$75 reinspection fee will apply

Physical facilities installed, maintained, clean - 1

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

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

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

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

Proper Hot Holding temperature (135F) - 3

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

Environmental contamination - 1

<b>China Express</b>	1500 N State Hwy 359 78368				
<b>3/18/2022</b>	<b>Routine</b>	8		<input type="checkbox"/>	3/21/2022

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

Wiping Cloths; properly used and stored - 1

<b>Church's Fried Chicken</b>	904 E San Patricio 78368				
<b>3/15/2022</b>	<b>Routine</b>	4		<input type="checkbox"/>	3/16/2022

Environmental contamination - 1

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

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

<b>Circle K #2706983</b>	10537 Hwy 359 78368				
<b>3/30/2022</b>	<b>Routine</b>	9		<input type="checkbox"/>	3/31/2022

Environmental contamination - 1

Other Violations - 1

Proper Hot Holding temperature (135F) - 3

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



**Mathis**

<b>Circle K #2706983</b>		10537 Hwy 359 78368			
3/30/2022	Routine	9		<input type="checkbox"/>	3/31/2022

Food contact surfaces and returnables; cleaned and sanitized - 3

<b>Dollar General #3914</b>		229 S Hwy 359 78368			
3/15/2022	Routine	0		<input type="checkbox"/>	3/16/2022

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<b>FAST MARKET #4563</b>		701 N. State Highway #359 78368			
3/15/2022	Routine	3		<input type="checkbox"/>	3/16/2022

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

<b>Gi Gi's Pizzeria</b>		103 E San Patricio Ave. 78368			
3/15/2022	Routine	9		<input type="checkbox"/>	3/16/2022

Other Violations - 1

Physical facilities installed, maintained, clean - 1

Proper disposition of returned, previously served, reconditioned - 3

Hands cleaned and properly washed; Gloves used properly - 3

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

<b>Good N Crisp Chicken</b>		523 E San Patricio 78368			
3/22/2022	Routine	9		<input type="checkbox"/>	3/22/2022

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

Non-Food Contact surfaces clean - 1

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

Proper Hot Holding temperature (135F) - 3

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

Other Violations - 1

<b>La Quinta Inn &amp; Suites Mathis</b>		12909 IH 37 78368			
3/22/2022	Routine	0		<input type="checkbox"/>	3/22/2022

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<b>Mathis High School Cafeteria</b>		1615 E. San Patricio 78368			
3/22/2022	Routine	0		<input type="checkbox"/>	3/22/2022

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<b>Mathis Middle School</b>		1627 E San Patricio Ave. 78368			
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San Patricio County Public Health Department

4/1/2022

Inspections Between (inclusive): 3/1/2022 and 3/31/2022

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

<b>Mathis Middle School</b>		1627 E San Patricio Ave. 78368			
3/22/2022	Routine	0		<input type="checkbox"/>	3/22/2022

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<b>McDonalds #30850</b>		10537 N. Hwy 359 78368			
3/30/2022	Routine	4		<input type="checkbox"/>	3/31/2022

Food contact surfaces and returnables; cleaned and sanitized - 3

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

<b>Mendez Mexican Restaurant</b>		103 S Aransas St. 78368			
3/18/2022	Routine	9		<input type="checkbox"/>	3/21/2022

Wiping Cloths; properly used and stored - 1

Hands cleaned and properly washed; Gloves used properly - 3

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

Non-Food Contact surfaces clean - 1

<b>Subway Sandwiches # 24974</b>		10538 Hwy 359 78368			
3/18/2022	Routine	0		<input type="checkbox"/>	3/21/2022

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<b>Taqueria Puerto Mazatlan</b>		1000 Loop 459 78368			
3/15/2022	Routine	16		<input type="checkbox"/>	3/28/2022

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

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

Environmental contamination - 1

Proper Date Marking and disposition - 2

Wiping Cloths; properly used and stored - 1

Non-Food Contact surfaces clean - 1

Hands cleaned and properly washed; Gloves used properly - 3

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

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

<b>Taqueria Vallarta</b>		318 N. Hwy 359 78368			
3/30/2022	Routine	15		<input type="checkbox"/>	3/31/2022

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

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

**Mathis**

<b>Taqueria Vallarta</b>		318 N. Hwy 359 78368			
3/30/2022	Routine	15		<input type="checkbox"/>	3/31/2022

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Wiping Cloths; properly used and stored - 1
- Approved thawing method - 1
- Food handler / no unauthorized persons / personnel - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

**Odem**

<b>Ace Nutrition</b>		206 Humphries Street 78370			
3/7/2022	Routine	9		<input type="checkbox"/>	3/9/2022

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Environmental contamination - 1
- Other Violations - 1

<b>Dairy Queen - Odem</b>		1112 Park Ave. 78370			
3/7/2022	Routine	8		<input type="checkbox"/>	3/9/2022

- Proper Date Marking and disposition - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper disposition of returned, previously served, reconditioned - 3

<b>Dollar General Store #5703</b>		1627 Voss Rd. 78370			
3/7/2022	Routine	2		<input type="checkbox"/>	3/9/2022

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

<b>Odem Headstart #1</b>		408 Willis 78370			
3/7/2022	Routine	0		<input type="checkbox"/>	3/9/2022

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<b>Odem Headstart 2</b>		418 Willis St. 78370			
3/4/2022	Routine	0		<input type="checkbox"/>	3/9/2022

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

<b>Snappy Foods #6</b>		811 Voss Ave. 78370		<input type="checkbox"/>	
<b>3/7/2022</b>	<b>Violations Followup</b>	0			<b>3/9/2022</b>
Establishment now has hot water in both restrooms					

<b>Taco El Chiky</b>		14978 CR 1876 78370		<input type="checkbox"/>	
<b>3/17/2022</b>	<b>Permit</b>	0			<b>3/17/2022</b>
Establishment needs sanitizing test strips. Upon final fire inspection approval, establishment good to open.					
Needs to have hood vents professionally cleaned by 9/17/21 and every six months after					

**Portland**

<b>Coastal Palms Nursing &amp; Rehabilitation</b>		221 Cedar Drive 78374		<input type="checkbox"/>	
<b>3/7/2022</b>	<b>Routine</b>	5			<b>3/16/2022</b>
Proper Date Marking and disposition - 2					
Food contact surfaces and returnables; cleaned and sanitized - 3					

<b>Days Inn</b>		1703 US Hwy 181 78374		<input type="checkbox"/>	
<b>3/7/2022</b>	<b>Routine</b>	0			<b>3/16/2022</b>

<b>First Baptist Preschool of Portland</b>		1305 Wildcat Drive 78374		<input type="checkbox"/>	
<b>3/7/2022</b>	<b>Routine</b>	0			<b>3/16/2022</b>

<b>Hampton Inn &amp; Suites</b>		1801 US HWY 181 78374		<input type="checkbox"/>	
<b>3/7/2022</b>	<b>Routine</b>	0			<b>3/16/2022</b>

<b>Starbucks Coffee #10414</b>		1304 Wildcat Dr. 78374		<input type="checkbox"/>	
<b>3/24/2022</b>	<b>Routine</b>	8			<b>3/24/2022</b>
Other Violations - 1					
Thermometers provided, accurated, and calculated; chemical/thermal test - 2					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Utensils, equipment, and linens; properly used, stored, dried and handled - 1					
Food contact surfaces and returnables; cleaned and sanitized - 3					

<b>The Pavilion</b>		211 Cedar Drive 78374			
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San Patricio County Public Health Department

4/1/2022

Inspections Between (inclusive): 3/1/2022 and 3/31/2022

Establishment	Type	Score	In / Out	Follow up Req'd.	Date Insp. Closed
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**Portland**

<b>The Pavilion</b>		211 Cedar Drive 78374		<input type="checkbox"/>	
<b>3/7/2022</b>	<b>Routine</b>		1		3/16/2022

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

**Sinton**

<b>Bea's Little Kitchen</b>		401 S. Rachal St 78387		<input type="checkbox"/>	
<b>3/3/2022</b>	<b>Permit</b>		0		3/3/2022

Initial inspection. Sanitizer test strips needed.  
Establishment good to open

<b>Cavaleri's LLC</b>		119 W Borden St 78387		<input type="checkbox"/>	
<b>3/14/2022</b>	<b>Routine</b>		3		3/14/2022

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

<b>Donut Palace</b>		400 S San Patricio 78387		<input type="checkbox"/>	
<b>3/21/2022</b>	<b>Routine</b>		6		3/22/2022

Proper Date Marking and disposition - 2  
Time as a Public Health Control; procedures & records - 3  
Physical facilities installed, maintained, clean - 1

<b>GML Country Store</b>		221 W. 5th 78387		<input type="checkbox"/>	
<b>3/17/2022</b>	<b>Routine</b>		11		3/17/2022

Required records available (shellstock tags; parasite destruction) - 2  
Food separated and & protected, prevented during food preparation - 3  
Proper Date Marking and disposition - 2  
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1  
Toxic substances properly identified, stored and used - 3

<b>Good N Crisp Chicken-Sinton</b>		601 E. Sinton St. 78387		<input type="checkbox"/>	
<b>3/17/2022</b>	<b>Routine</b>		2		3/17/2022

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

<b>Love's Travel Stop #672-Chester Chicken</b>		13886 FM 1945 78387		<input type="checkbox"/>	
<b>3/9/2022</b>	<b>Routine</b>		3		3/9/2022

Water in handsink and 3 compartment sink only reaching 74\*. Establishment has 10 days to be in compliance or \$75 reinspection fee will apply

Hot and Cold Water available; adequate pressure, safe - 2  
Personal Cleanliness / eating, drinking, or tobacco use - 1

Inspections Between (inclusive): 3/1/2022 and 3/31/2022

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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**Sinton**

<b>Mike's Place</b>		14263 US Hwy 181 78387			
<b>3/17/2022</b>	<b>Routine</b>	1		<input type="checkbox"/>	3/17/2022

Establishments last well inspection was 6/8/21. Needs new sampling. They have 10 days to have a sampling done or a \$75 reinspection fee will apply

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

<b>Original Vallarta #7</b>		104 E Sinton 78387			
<b>3/21/2022</b>	<b>Routine</b>	17		<input type="checkbox"/>	3/22/2022

Food handler / no unauthorized persons / personnel - 2

Other Violations - 1

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

Non-Food Contact surfaces clean - 1

Adequate ventilation and lighting; designated areas used - 1

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

Proper Date Marking and disposition - 2

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

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

Environmental contamination - 1

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

Physical facilities installed, maintained, clean - 1

<b>San Patricio County Jail - Kitchen</b>		300 N. Rachal 78387			
<b>3/2/2022</b>	<b>Routine</b>	4		<input type="checkbox"/>	3/3/2022

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

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

<b>Sem's</b>		717 E Sinton 78387			
<b>3/14/2022</b>	<b>Routine</b>	3		<input type="checkbox"/>	3/14/2022

Physical facilities installed, maintained, clean - 1

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

<b>Sinton Elementary Cafeteria</b>		200 Bowie 78387			
<b>3/2/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	3/3/2022

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<b>Sinton Mart</b>		101 S. San Patricio Street 78387			
<b>3/17/2022</b>	<b>Routine</b>	1		<input type="checkbox"/>	3/17/2022

Physical facilities installed, maintained, clean - 1

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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**Sinton**

<b>Subway #20303</b>		115 E Sinton 78387		<input type="checkbox"/>	
3/14/2022	Routine	0			3/14/2022

<b>Taqueria La Tapatia #4</b>		420 S San Patricio 78387		<input type="checkbox"/>	
3/14/2022	Routine	21			3/14/2022

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Single service & single use articles; properly stored and used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Approved thawing method - 1
- Environmental contamination - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Other Violations - 1
- Food separated and & protected, prevented during food preparation - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Hot Holding temperature (135F) - 3

<b>The Biscuit Barn</b>		425 N Vineyard 78387		<input type="checkbox"/>	
3/3/2022	Routine	10			3/3/2022

- Food separated and & protected, prevented during food preparation - 3
- Proper Date Marking and disposition - 2
- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 1
- Food and ice obtained from approved source; good condition, safe - 3

<b>Whataburger #300</b>		220 S. San Patricio 78387		<input type="checkbox"/>	
3/9/2022	Routine	4			3/9/2022

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

**Taft**

<b>Bhavani Food Mart</b>		520 Davis Rd 78390		<input type="checkbox"/>	
3/23/2022	Routine	4			3/23/2022

- Proper Date Marking and disposition - 2
- Required records available (shellstock tags; parasite destruction) - 2

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

<b>Dairy King</b>		241 Hwy 181 78390		<input type="checkbox"/>	
<b>3/23/2022</b>	<b>Routine</b>	6			<b>3/23/2022</b>

- Non-Food Contact surfaces clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Other Violations - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1

<b>Donuts Palace</b>		1018 Hwy 181 78390		<input type="checkbox"/>	
<b>3/23/2022</b>	<b>Routine</b>	6			<b>3/23/2022</b>

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

<b>Lowe's #114</b>		616 State Hwy.181 78390		<input type="checkbox"/>	
<b>3/8/2022</b>	<b>Routine</b>	8			<b>3/9/2022</b>

- Proper disposition of returned, previously served, reconditioned - 3
- Non-Food Contact surfaces clean - 1
- Single service & single use articles; properly stored and used - 1
- Toxic substances properly identified, stored and used - 3

<b>Shoreline Rehabilitation</b>		1220 Gregory St. 78390		<input type="checkbox"/>	
<b>3/4/2022</b>	<b>Routine</b>	0			<b>3/9/2022</b>

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<b>Taft High School Cafeteria</b>		502 Rincon Rd. 78390		<input type="checkbox"/>	
<b>3/8/2022</b>	<b>Routine</b>	0			<b>3/9/2022</b>

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<b>Taqueria Mi Ranchito</b>		418 Hwy 181 78390		<input type="checkbox"/>	
<b>3/23/2022</b>	<b>Routine</b>	23			<b>3/23/2022</b>

- Other Violations - 1
- Proper Hot Holding temperature (135F) - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1



**Taft**

<b>Taqueria Mi Ranchito</b>		418 Hwy 181 78390		<input type="checkbox"/>	
<b>3/23/2022</b>	<b>Routine</b>	23			<b>3/23/2022</b>

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper Date Marking and disposition - 2
- Approved thawing method - 1
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

<b>Whataburger #445</b>		321 Hwy. 181 N 78390		<input type="checkbox"/>	
<b>3/4/2022</b>	<b>Complaint Followup</b>	2			<b>3/9/2022</b>

Upon arrival, all employees were seen wearing gloves and in their stations. Hands were washed when switching tasks. No hygiene violations were seen at the time of inspections.

All food dates, including all cases of beef and chicken were checked. No expired product found

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