

WHATABURGER #396 - 4545 VIOLET

Date: November, 26 2019



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
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This inspection does not have any violations.

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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ALI'S CAFE - 2929 NORTON

Date: November, 29 2018

Score: 98



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	28. Proper Date Marking and disposition	All items need to be labeled	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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PF CHANGS CHINA BISTRO - 5488 S. PADRE ISLAND DR. Ste. 5000

Date: November, 26 2019

Score: 97



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair restraints.	No
1	36. Wiping Cloths; properly used and stored	Store wiping towels in proper place in a sanitizing solution or in the dirty towel container.	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Adjust hot water at women's restroom handwashing sink.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

HICKORY FARMS, INC. (La Palmera Mall Booth) - 5488 S. PADRE ISLAND DR.

Date: November, 26 2019

Score: 97



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	23. Hot and Cold Water available; adequate pressure, safe	Hot and cold water was not on at time of inspection.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	No nail polish allowed.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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DAVE & BUSTER'S - 5488 S. PADRE ISLAND DRIVE

Date: November, 26 2019

Score: 96



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Provide paper towels for handwashing sinks located at bar and wait station.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard guards. Employees must use drinking cups with lids.	No
1	36. Wiping Cloths; properly used and stored	Store wiping towels in proper place in a sanitizing solution or in the dirty towel container.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

LA PALMERA PIZZERIA INC. DBA GRIMALDI'S PIZZERIA - 5488 S. PADRE ISLAND DR. STE 1202



Public Health
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Date: November, 26 2019

Score: 95

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide a visible thermometer inside walk in cooler.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard guards.	No
1	36. Wiping Cloths; properly used and stored	Store wiping towels in proper place in a sanitizing solution or in the dirty towel container.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Do not use souffle cups to dispense condiments. Store scoop handles up at all times not lying in the product.	No

Inspector Signature:

Location Representative Signature:

SUBWAY #47800 - 5488 S.PADRE ISLAND DR.

Date: November, 26 2019

Score: 88



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	3. Proper Hot Holding temperature (135 F)	Meatballs were holding at 106 degrees and broccoli and cheese soup was holding at 115 degrees.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Clean inside microwave.	No
3	18. Toxic substances properly identified, stored and used	Store chemical spray bottles away from plasticware and to go boxes.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	All employees must wear effective hair restraints. No jewelry allowed.	No

1	37. Environmental contamination	Store all food 6 inches from floor in walk in freezer.	No
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1	38. Approved thawing method	Do not thaw out chicken and guacamole at room temperature.	No
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Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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