

TACO RICH (LIC# JSC 5060) GRN #020 - 3201 TIGER LN

Date: December, 12 2019



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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SHIPLEY DONUTS - 5625 SARATOGA BLVD. STE 101

Date: December, 10 2019



Public Health
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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.

Data supported/hosted by Inspecthub.com

WILDCAT DONUTS - 14241 N.W. BLVD. #107

Date: December, 13 2019

Score: 98



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	43. Adequate ventilation and lighting; designated areas used	Need to fix light in back area	No
1	45. Physical facilities installed, maintained, and clean	Need to clean ceiling air vents and grill vent hoods	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

WHATABURGER #2 - 2424 BALDWIN

Date: December, 11 2019

Score: 98



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	35. Personal Cleanliness/eating, drinking or tobacco use	Need to cover personal drink in back area	No
1	42. Non-Food Contact surfaces clean	Need to clean meat cooler	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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LITTLE CAESARS #727 - 2744 S. STAPLES ST.

Date: December, 11 2019

Score: 98



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Need thermometer in walk in	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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VICK'S FAMOUS HAMBURGERS - 4989 AYERS ST.

Date: December, 11 2019

Score: 97



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Need to clean machine	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

SUBWAY #54194 - 4444 KOSTORYZ #130

Date: December, 12 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	Only use for hand wash	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Walk in cooler wipe down walls and microwave	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

RUBY THAI KITCHEN - 5488 S. PADRE ISLAND DR. #1018

Date: December, 13 2019

Score: 96



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	35. Personal Cleanliness/eating, drinking or tobacco use	All employees must wear effective hair restraints. 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
1	37. Environmental contamination	Maintain all food covered at all times.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Do not use souffle cups to dispense condiments.	No

Inspector Signature:

Location Representative Signature:

SANDI'S DINER LLC - 704 AYERS ST.

Date: December, 11 2019

Score: 96



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Clean interior of ice maker	No
1	37. Environmental contamination	Repair torn ceiling in food prep area	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

HESTER'S CAFE & COFFEE BAR - ART MUSEUM - 1902 N. SHORELINE BLVD.



Public Health
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Date: December, 10 2019

Score: 96

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Provide hand towels at hand sink	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Clean heavy residue accumulation on ceiling vent areas	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

WALLBANGERS RESTAURANT - 4102 S. STAPLES

Date: December, 12 2019

Score: 95


Public Health
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Corrected**during****Inspection**

Points Deducted	Food Safety Requirements	Corrective Action	
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Do not use handwashing sink for anything else but handwashing.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair restraints. 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
1	46. Toilet Facilities; properly constructed, supplied, and clean	No hot water at women's restroom handwashing sink.	No

Inspector Signature:**Location Representative Signature:****No Signature on File.****No Signature on File.**

TAQUERIA GUADALAJARA #1 - 10341 LEOPARD

Date: December, 13 2019

Score: 95

**Public Health**
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	28. Proper Date Marking and disposition	Need to label and date all products in cooler	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Need personal drink covered when in the kitchen	No
1	36. Wiping Cloths; properly used and stored	Keep wet towels in sanitized solution when not in use	No
1	43. Adequate ventilation and lighting; designated areas used	Need to clean light lens	No

Inspector Signature:**Location Representative Signature:****No Signature on File.****No Signature on File.**

GOOD N CRISP CHICKEN - 4934 GOLLIHAR

Date: December, 12 2019

Score: 95



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	18. Toxic substances properly identified, stored and used	Label all spray bottles as to contents and store in proper place.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard. No visors allowed.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store scoop handles up at all times not lying in the product. +	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

LONGHORN STEAKHOUSE - 5488 SPID

Date: December, 13 2019

Score: 93



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Dishwasher is sanitizing at at 180 degrees.	No
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands after handling different tasks.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard guards.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

SEÑOR JAIMES MEXICAN RESTAURANT & CANTINA - 4615 EVERHART

Date: December, 09 2019

Score: 93



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	18. Toxic substances properly identified, stored and used	Label all spray bottles as to contents.	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	38. Approved thawing method	Thaw out chicken fajita under cold running water not just in sink.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Use scoops with handles to dispense dry goods not cups. Do not store knives between equipment.	No

STIR FRY 88 - 5488 S. PADRE ISLAND DR. #1016

Date: December, 13 2019

Score: 90



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Do not stack trays of chicken one on top of the other unless they have clear wrap between them.	No
3	18. Toxic substances properly identified, stored and used	Store all medications away from food.	No
2	28. Proper Date Marking and disposition	Write a use by date on all left over food inside refrigerators.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair restraints.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Do not use bowls to dispense jalapenos	No

GOOGLY'S AM PM - 4124 S STAPLES ST

Date: December, 12 2019

Score: 89



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Dishwasher is sanitizing at 0 ppm.	No
3	18. Toxic substances properly identified, stored and used	Label all chemical spray bottles and do not store them next to food containers.	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Do not block handwashing sink or use it for anything else but handwashing.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear beard guards. 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	No

the dirty towel
container.

1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store scoop handles up at all times not lying in the product.	No
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Inspector Signature:

Location Representative Signature:

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VERNON'S MEXICAN CAFE - 1030 3RD ST.

Date: December, 11 2019

Score: 87



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Keep all coolers at or below 41f	No
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Remove replace corroded grill shelves in reach in coolers	No
3	18. Toxic substances properly identified, stored and used	Keep toxic items out of food prep areas	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Provide a valid food managers card	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide thermometers	No

Inspector Signature:

Location Representative Signature: