

BLUFF'S LANDING BAIT & TACKLE - 4242-A LAGUNA SHORES RD.

Date: July, 15 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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TEXAS STATE AQUARIUM / MINI MELTS #1 - 2710 N. SHORELINE



Public Health
Prevent. Promote. Protect.

Date: July, 18 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.

Data supported/hosted by Inspecthub.com

TEXAS STATE AQUARIUM PUSH CART #1 SPLASH - 2710 N. SHORELINE



Public Health
Prevent. Promote. Protect.

Date: July, 18 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.

Data supported/hosted by Inspecthub.com

TEXAS STATE AQUARIUM - SNACK SHACK - 2710 N. SHORELINE BLVD.



Public Health
Prevent. Promote. Protect.

Date: July, 18 2019

Score: 99

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	45. Physical facilities installed, maintained, and clean	Clean popcorn popper	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

TEXAS STATE AQUARIUM - CAFE' AQUA - 2710 N. SHORELINE



Public Health
Prevent. Promote. Protect.

Date: July, 18 2019

Score: 95

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Clean ice maker	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide a thermometer in each cooler	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

TEXAS STATE AQUARIUM - SHORELINE GRILL - 2710 N. SHORELINE

Date: July, 18 2019

Score: 95



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	18. Toxic substances properly identified, stored and used	Keep toxic items away from single serv	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Provide hand towel	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

PIZZA HUT #23645 - 3821 S. STAPLES

Date: July, 19 2019

Score: 99



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	35. Personal Cleanliness/eating, drinking or tobacco use	No jewelry allowed.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

CHURCH'S FRIED CHICKEN #5 - 5149 WEBER

Date: July, 18 2019

Score: 98



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Do not allow tong handles to touch food.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

DENNY'S # 6759 - 2931 HWY 77

Date: July, 16 2019

Score: 97



Public Health
Preveni. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	35. Personal Cleanliness/eating, drinking or tobacco use	Cook in the kitchen needs to shave when cooking, prepping and handling food	No
1	37. Environmental contamination	Do not store hash browns in from of A.C. on back kitchen shelve	No
1	45. Physical facilities installed, maintained, and clean	Vents hoods need to be cleaned	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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TAQUERIA JALISCO - 535 US HWY. 77

Date: July, 18 2019

Score: 97



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats present	No
1	36. Wiping Cloths; properly used and stored	Wiping cloths must be in sanitized solution	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Utensils need to be in proper area	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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HACIENDA SAN JOSE MEXICAN RESTAURANT - 10136 LEOPARD ST

Date: July, 19 2019

Score: 94



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Store product properly in coolers and freezers	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Need to store knives away properly when not in use	No
1	42. Non-Food Contact surfaces clean	Remove grease on walls	No
1	45. Physical facilities installed, maintained, and clean	Need to clean vent hoods passed	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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LOS MARIACHIS #3 - 600 US HWY 77

Date: July, 18 2019

Score: 92



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Separate All products and cover in all refrigerator	No
2	28. Proper Date Marking and disposition	All products must be labels and dated	No
1	36. Wiping Cloths; properly used and stored	All wiping cloths must be in sanitized solution	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	All utensils need to be stored properly when not in use	No
1	45. Physical facilities installed, maintained, and clean	Vent hoods must be cleans regularly	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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