

**DULCERIAS PINKIS - 2308 HORNE RD**

Date: July, 09 2019



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
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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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**COASTAL CONFECTIONS - 3745 S. ALAMEDA**

Date: July, 11 2019



**Public Health**  
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**KUZINA LABANESE GRILL - 3801 SARATOGA BLVD #113**

Date: July, 10 2019



**Public Health**  
Prevent. Promote. Protect.

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**STARBUCKS COFFEE CO. #29565 - 4022 SARATOGA BLVD**



Date: July, 11 2019

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**THE BRAIN FREEZE - 1604 STAPLES ST. STE 114**

Date: July, 12 2019



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
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**BERNARD'S CATERING - 1604 S STAPLES, STE 102**

Date: July, 12 2019

Score: 99



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
1	45. Physical facilities installed, maintained, and clean	Remove peeling paint above food prep areas	No

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**HU-DUT HOT POT CENTRAL - 6042 SOUTH PADRE ISLAND DRIVE**

Date: July, 08 2019

Score: 98



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employee needs a hair restraint when preparing food.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Need utensils with handles to portion food. No bowls	No

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**THE COFFEE MUGGLE - 1112 MORGAN RD**

Date: July, 08 2019

Score: 98



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide a working thermometer in refrigerator	No

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**Bowlero Corpus Christi - 6116 AYERS**

Date: July, 09 2019

Score: 97



**Public Health**  
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<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
2	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	Handwashing sink in bar area need soap dispensers	No
1	45. Physical facilities installed, maintained, and clean	Ice machine vent must be cleaned from lint	No

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**SUBWAY #67664 (INSIDE WALMART STORE) - 1250 FLOUR BLUFF DR**

Date: July, 08 2019

Score: 96



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	No certified food manager on duty.	No
2	30. Food Establishment Permit (Current & Valid)	Permit posted is expired.	No

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**BOARDWALK CAFE - 706 NAS DR.**

Date: July, 11 2019

Score: 96



**Public Health**  
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<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Clean interior of refrigerators and gaskets.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Rodent droppings in back storage. Flies in kitchen	No

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**COOL SIPS, LLC - 5614 MCARDLE RD**

Date: July, 12 2019

Score: 96



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Provide paper towels for handwashing sink.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair and beard restraints.	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Restroom doors must be self-closing. Provide paper towels for handwashing sink. Provide a trashcan with a lid for restroom.	No

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**SNOOPY'S PIER - 13313 S. PADRE ISLAND DR.**

**Date:** July, 09 2019

**Score:** 95



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	No towels at hand wash sink.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employee wearing watch while preparing food.	No
1	36. Wiping Cloths; properly used and stored	Wet towels not in use Need to be stored in sanatizer.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Ice scoop stored on top of ice machine.	No

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**Location Representative Signature:**

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**THE POST AT LAMAR PARK - 411 DODDRIDGE STE. 102**

Date: July, 11 2019

Score: 94



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	18. Toxic substances properly identified, stored and used	Store all chemical spray bottles in proper place away from clean dishes.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard guards. Use drinking cups with lids.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store all utensils handle out.	No
1	42. Non-Food Contact surfaces clean	Clean bottom area of beer cooler.	No

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**TAQUERIA MI RANCHITO - 6116 AYERS ST. STE A-1**

Date: July, 09 2019

Score: 94



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	All cooked food must be cooled in an ice bath, thawing food must be under cold running water, food must be 6 in. off the floor	No
2	28. Proper Date Marking and disposition	All food stored in the freezer and refrigerators must be dated and labeled	No
1	47. Other Violations	Ceiling tiles above grill vents must be replaced	No

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**PHO SAIGON - 3741 S. ALAMEDA ST.**

Date: July, 11 2019

Score: 94



**Public Health**  
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<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
2	28. Proper Date Marking and disposition	All products must be labeled and dated in all refrigerators	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Bottom of all refrigeration needs to be cleaned	No
1	36. Wiping Cloths; properly used and stored	All wiping cloths need to be in sanitizer solution buckets	No
1	45. Physical facilities installed, maintained, and clean	Vent hood needs to be cleaned. Expired inspection sticker	No
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