

WHATABURGER #9 - 3220 GOLLIHAR

Date: August, 06 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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TACOS "EL NENE" (LP #43Y*XCN) ... (GRN #088) - 716 E AVE G

Date: August, 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.

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SNO-BALL ON DA GO (LP #KVT*4842) ... (GRN #042) - 310 MELDO PARK DRIVE



Public Health
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Date: August, 10 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

R & B FUNNEL CAKES AND MORE - 2050 Rockford Dr

Date: August, 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:

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No Signature on File.

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**KOASTAL KONA ICE OF CORPUS CHRISTI #2 ... (LP #DLV-5828) ... (GRN #058)
- 338 44th St.**



Public Health
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Date: August, 10 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:

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No Signature on File.

Data supported/hosted by Inspecthub.com

DOUBLE J JERKY, LLC - 2422 RAND MORGAN

Date: August, 08 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.

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DIVINE TREATS # 2 ... (LP # 715-43D) (GRN #023) - 1242 CALLE SAN LUCAS



Public Health
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Date: August, 10 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

CLEM'S MARINA, INC. - 13304 S. PADRE ISLAND DR.

Date: August, 09 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:

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No Signature on File.

Data supported/hosted by Inspecthub.com

BOURBON STREET CANDY CO. - 5488 S.PADRE ISLAND DR. #2008

Date: August, 09 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

MCDONALD'S #12523 - 2222 S. STAPLES

Date: August, 07 2019

Score: 99



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 hair restraints	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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PIZZA HUT #23634 - 2120 S. STAPLES

Date: August, 07 2019

Score: 99



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	46. Toilet Facilities; properly constructed, supplied, and clean	Needs to be cleans	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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PREMANAND LLC DBA SUBWAY - 4938 S. STAPLES ST. STE.# E2

Date: August, 08 2019

Score: 99



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	No jewelry allowed.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

WHATABURGER #12 - 2018 S. STAPLES

Date: August, 07 2019

Score: 99



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats in back area	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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EL GAVILAN POLLERO - 2815 RUTH ST

Date: August, 09 2019

Score: 98



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 sauces in walk in	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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TACO BELL - 2201 MORGAN AVE.

Date: August, 07 2019

Score: 97



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	Fountain drink dispenser nozzles need to be cleaned in the prep area and ice shoot from both fountain drink dispensers	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

STEAK N SHAKE - 5488 S. PADRE ISLAND DR STE 1006

Date: August, 09 2019

Score: 97



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	Clean soda fountain nozzles.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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EL POTRO MEXICAN RESTAURANT - 6085 WEBER RD

Date: August, 07 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	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	Store scoop handles up at all times. Store plasticware with handles pointing upward.	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Provide a trashcan with a lid for women's restroom.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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SARKU JAPAN REST. - 5488 S. PADRE ISLAND DR.

Date: August, 09 2019

Score: 95



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)	Store chicken in cooler until ready to cook.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Use drinking.	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.

NOLAN'S - 4117 S STAPLES STE #100

Date: August, 08 2019

Score: 95



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	Wash all pans thoroughly and allow to air dry before stacking.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair and beard 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

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

HOWARD'S BAR-B-QUE - 1002 ANTELOPE

Date: August, 06 2019

Score: 95



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	Repair remove all peeling paint and debris from ceiling areas	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Remove reduce excess corrosion from shelves in walkin cooler	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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BURGER KING #15106 - 309 IH 37

Date: August, 05 2019

Score: 95



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	34. No Evidence of Insect contamination, rodent/other animals	Roaches	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	No artificial nails or nail polish allowed when working with food, hair restraints must be worn when working with food	No
1	36. Wiping Cloths; properly used and stored	Do not leave clothes on working surfaces	No
1	40. Single-service & single-use articles; properly stored and used	French fry containers facing wrong way, so employees touching the inside of containers	No
1	42. Non-Food Contact surfaces clean	Floors are dirty	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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LA PLAYA MEXICAN REST. & CANTINA - 4201 S. PADRE ISLAND DR.

Date: August, 06 2019

Score: 94



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	Clean canopener, inside ice machine and inside microwave. . Clean bar soda fountain nozzle.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats at bar	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Employee restroom door must be self-closing. Provide a lid for trashcans in women's restroom.	No
1	47. Other Violations	Repair leak underneath 3 compartment sink located across walk-in cooler.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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MCDONALD'S #7849 - 2021 MORGAN AVE.

Date: August, 07 2019

Score: 94



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	Smoothie machine needs to be cleaned after each use.	No
3	18. Toxic substances properly identified, stored and used	All toxins need to be in designated area	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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AYALA MEXICAN RESTAURANT - 3122 BALDWIN BLVD

Date: August, 08 2019

Score: 92

**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 back ice bin	No
1	34. No Evidence of Insect contamination, rodent/other animals	Rodent droppings	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Cannot wear jewellery in kitchen	No
1	36. Wiping Cloths; properly used and stored	All wet rags need to be stored in sanitizing solution when not in use	No
1	37. Environmental contamination	Cannot store water bottle in ice machine	No

1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Ice scoop needs to be in proper storage, must use handled utensils for scooping food	No
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Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

CRACKER BARREL - 4229 S. PADRE ISLAND DR.

Date: August, 06 2019

Score: 91



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	Wash pans thoroughly and allow to air dry before stacking. ,,	No
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands after handling different tasks and prior to returning to prep line.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Roaches	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	No

the dirty towel

container.

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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CARINO'S ITALIAN - 1652 S.Padre Island Dr.

Date: August, 09 2019

Score: 89



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	28. Proper Date Marking and disposition	All containers must have labels.	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Thermometers needed in all refrigerators	No
2	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	Needs hand towels in handwashing station	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats in establishment	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Must wear beard guards if in the kitchen or prep area	No

1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Knives everywhere, equipment needed to be cleaned	No
1	45. Physical facilities installed, maintained, and clean	Missing tiles in kitchen, vent hood needs maintaince	No
1	47. Other Violations	floors need to be kept cleaned water All over in the back area and dry goods	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

SCUTTLEBUTT'S SEAFOOD BAR & GRILL - 14254 S. PADRE ISLAND DR. #311



Date: August, 07 2019

Public Health
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Score: 85

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Clean ice dispenser nozzle at drink station. Clean ice machine. Clean flour bulk containers.	No
3	18. Toxic substances properly identified, stored and used	Label spray bottles as to chemical content.	No
2	28. Proper Date Marking and disposition		No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Dishes in hand wash sink.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Flies in kitchen	No

1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees need beard guards when working with food. Drink cups in kitchen need lids.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Need utensils to dispense condiments for drinks. Repair refrigerator door.	No
1	41.Original container labeling (Bulk Food)	Label bulk container of flour.	No
1	42. Non-Food Contact surfaces clean	Clean top of hoods and wall around prep table.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.