

ELLA BARNES ELEM. SCHOOL - 2829 OSO PKWY.

Date: February, 13 2020



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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KAFFIE MIDDLE SCHOOL - 5922 BROCKHAMPTON

Date: February, 13 2020



Public Health
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Location Representative Signature:

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ZACHARY KOLDA ELEMENTARY - 3730 RODD FIELD RD.

Date: February, 13 2020



Public Health
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Inspector Signature:

Location Representative Signature:

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KUZINA LABANESE GRILL - 3801 SARATOGA BLVD #113

Date: February, 10 2020



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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MARBLE SLAB CREAMERY - 4938 S. STAPLES ST STE # E-3

Date: February, 11 2020



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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RAMEN LEGEND - 4938 S. STAPLES STE. C-16

Date: February, 11 2020

Score: 99



**Corrected
during
Inspection**

Points Deducted	Food Safety Requirements	Corrective Action
1	36. Wiping Cloths; properly used and stored	Sipping clothes not in use need to be stored in sanatizer.

No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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SMITH ELEMENTARY SCHOOL - 6902 WILLIAMS

Date: February, 11 2020

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	Restroom door must be self-closing. Q	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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VETERANS MEMORIAL HIGH SCHOOL - 3750 CIMARRON BLVD

Date: February, 14 2020

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	Wash knives thoroughly before storing.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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SUBWAY #13435/NUECES NAT'L BANK - 6901 S. PADRE ISLAND DR. SUITE 108



Public Health
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Date: February, 11 2020

Score: 96

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands after handling different tasks and prior to putting on disposable gloves.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employee chewing gum while on prep line.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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PAPA MURPHY'S - 4020 WEBER RD.

Date: February, 10 2020

Score: 96



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	Front hand wash sink has very little water pressure.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Need hair net when using only a visor.	No
1	41.Original container labeling (Bulk Food)	Label bulk container of flour.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

MOBY DICKS RESTAURANT - 517 S. ALISTER ST.

Date: February, 13 2020

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 heavy residue from space fan grill gaurd in kitchen area	No
1	37. Environmental contamination	Take steps to prevent debris spillage from all ceiling areas throughout kitchen area	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

GRANDS GOURMET TAMALES - 374 NAS Drive

Date: February, 10 2020

Score: 95



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	Repair torn ceiling areas	No
1	47. Other Violations	Keep tamale shucks off floor	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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EL SOL DE MEXICO #2 - 4425 S. ALAMEDA

Date: February, 10 2020

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	Onion slicer dirty.	No
2	28. Proper Date Marking and disposition	Date food stored in refrigerator that has been prepared.	No
1	41.Original container labeling (Bulk Food)	Label bulk containers of sugar.	No
1	45. Physical facilities installed, maintained, and clean	Repair gaps in back door.	No

Inspector Signature:

Location Representative Signature:

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No Signature on File.

KIKO'S MEXICAN FOOD RESTAURANT - 5514 EVERHART RD.

Date: February, 13 2020

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	Clean inside microwaves.	No
3	18. Toxic substances properly identified, stored and used	Store chemical spray bottles away from clean lids. Label all spray bottles as to contents.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	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

1	46. Toilet Facilities; properly constructed, supplied, and clean	Women's restroom needs a trashcan with a lid.	No
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BOAT N NET #1 - 1411 S. PORT

Date: February, 12 2020

Score: 89

**Public Health**
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Need manager on site	No
2	22. Food Handler/ no unauthorized persons/ personnel	Need cards	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Need thermometers in reach ins	No
2	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	Sinks need to be cleaned and sanitized properly	No

1	36. Wiping Cloths; properly used and stored	Need to store unused wet rags in sanitizing solution when not in use	No
1	37. Environmental contamination	Oil around grease bin needs cleaning, need to clean outside property	No
1	45. Physical facilities installed, maintained, and clean	Walk in needs cleaning, grease on side walk in back, need to fix panel above back door outside	No

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Location Representative Signature:

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GEMINI SUSHI LOUNGE - 5413 S STAPLES

Date: February, 14 2020

Score: 88

**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 and resurface cutting board.	No
3	18. Toxic substances properly identified, stored and used	Store chemical containers in proper place away from prep area located on deli cooler.	No
2	23. Hot and Cold Water available; adequate pressure, safe	No hot water at handwashing sink or men's and women's restroom. Repair immediately!	No
1	38. Approved thawing method	Do not thaw out shrimp in standing water.	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
1	41.Original container labeling (Bulk Food)	Label all food containers as to contents.	No
1	47. Other Violations	Store personal items away from dishes.	No

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