

**BASKIN-ROBBINS 31-ICE-CREAM STORE NO.3949 - 4701-H S. PADRE ISLAND  
DR.**



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

Date: February, 25 2020

<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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**PHO LIFE - 5865 WEBER RD**

**Date:** February, 25 2020



**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.**

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**RAFAEL GALVAN ELEMENTARY - 3126 MASTERSON**

**Date:** February, 28 2020



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

**Score:** 0

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
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**Inspector Signature:**

**Location Representative Signature:**

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**SCHLOTZSKY'S #2 - 5805 WEBER**

**Date:** February, 25 2020



**Public Health**  
Prevalit. Promote. Protect.

**Score:** 99

<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 beard guard.	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

Data supported/hosted by [Inspecthub.com](http://Inspecthub.com)

**CHICK-FIL-A # 03523 (STAPLES & McARDLE) - 4946 S. STAPLES ST**

**Date:** February, 25 2020



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

**Score:** 99

<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	No nail polish when working with food.	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**GOOD N CRISP CHICKEN - 4934 GOLLIHAR**

**Date:** February, 26 2020



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

**Score:** 98

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
1	41. Original container labeling (Bulk Food)	Label bulk container of flour.	No
1	42. Non-Food Contact surfaces clean	Replace racks in refrigerator.	No

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

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**ISLAND JOE'S COFFEE & GALLERY - 14829 S PADRE ISLAND DRIVE**

**Date:** February, 26 2020



**Public Health**  
Present. Prevent. Protect.

**Score:** 98

<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)	Provide valid food managers card	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**CHURCH'S FRIED CHICKEN #5 - 5149 WEBER**

**Date:** February, 27 2020



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

**Score:** 98

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats by drink dispenser unit in back of kitchen.	No
1	45. Physical facilities installed, maintained, and clean	Re grout floor, repair hole in wall.	No

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

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

**Date:** February, 28 2020



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

**Score:** 97

<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	Missing thermometer in refrigerator	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employee needs a hair restraint when preparing food	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

Data supported/hosted by [Inspecthub.com](http://Inspecthub.com)

**BKK THAI KITCHEN - 3850 S. ALAMEDA STE 27**

**Date:** February, 28 2020



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

**Score:** 97

<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	Spray bottles need to be labeled as to chemical content	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

Data supported/hosted by [Inspecthub.com](http://Inspecthub.com)

**TEXAS MESQUITE BBQ & GRILL - 11862 STATE HWY 361**

**Date:** February, 26 2020



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

**Score:** 96

<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	Keep all toxic items away from food prep areas	No
1	45. Physical facilities installed, maintained, and clean	Clean fan grill gaurds on ceiling in walkin cooler	No
<b>Inspector Signature:</b>		<b>Location Representative Signature:</b>	
<b>No Signature on File.</b>		<b>No Signature on File.</b>	

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**B & J PIZZA & SUBS - 6335 S PADRE ISLAND DR**

**Date:** February, 25 2020



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

**Score:** 95

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	19. Water from approved source; Plumbing installed; proper backflow device	Store chemical spray bottles in proper place away from cups.	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	42. Non-Food Contact surfaces clean	Clean bottom of beer coolers and small deli sandwich refrigerator.	No

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

**TOWN & COUNTRY CAFE, L.L.C. - 4228 ALAMEDA ST.**

**Date:** February, 28 2020



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

**Score:** 95

<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	Chemical stored next to food	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	No watch allowed when preparing food	No
1	38. Approved thawing method	Thawing ground beef at room temp.	No

**Inspector Signature:**

**Location Representative Signature:**

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**OCEANS OF SEAFOOD - 165 W. COTTER**

**Date:** February, 27 2020



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

**Score:** 95

<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	Keep toxic items away from single aerv items	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide a working thermometer in each refrigeration unit	No

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

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

Date: February, 25 2020



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

Score: 92

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Ham at 60 and salami at 57.	No
2	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	Cooling unit out of order.	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Hand wash sink not working or supplied.	No
1	45. Physical facilities installed, maintained, and clean	Repair back door sweep.	No

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**Location Representative Signature:**

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**No Signature on File.**

**PHO TASTIC & DELI - 4701 S. PADRE ISLAND DR STE D**

**Date:** February, 25 2020



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

**Score:** 90

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Food stored in refrigerator and freezer needs to be six inches off of the floor.	No
3	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__N__)	Need gloves when working with ready to eat foods.	No
2	28. Proper Date Marking and disposition	Date food that has been prepared and stored in refrigerator.	No
2	30. Food Establishment Permit (Current & Valid)	Expired health permit.	No

**Inspector Signature:**

**Location Representative Signature:**



**LITTLE CAESARS #719 - 3801 SARATOGA BLVD. #101**

**Date:** February, 26 2020



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

**Score:** 90

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	14. Hands cleaned and properly washed/ Gloves used properly	No paper towels at either hand wash sink for proper hand washing.	No
2	30. Food Establishment Permit (Current & Valid)	Permit posted is expired.	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Np paper towels at hand wash sink	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employee needs a beard guard when preparing food	No
1	42. Non-Food Contact surfaces clean	Pizza racks need to be cleaned.	No
1	47. Other Violations	Employee drinks stored in freezer unit with food meant for	No

sale to customers.

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**Location Representative Signature:**

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**CANCUN MEXICAN RESTAURANT - 4252 S. ALAMEDA #A**

Date: February, 28 2020

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

Score: 85

<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	Slicer dirty.	No
3	18. Toxic substances properly identified, stored and used	Cleaning supplies stored on top of ice machine.	No
2	28. Proper Date Marking and disposition	Date and cover food stored in refrigerator	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Missing thermometer in refrigerator.	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	No paper towels at hand wash sink in kitchen.	No

1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees working with food need beard guards	No
1	36. Wiping Cloths; properly used and stored	Wet clothes not in use need to be stored in sanitizer between uses.	No
1	41.Original container labeling (Bulk Food)	Label bulk container of flour	No

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**