

WHIPPED UP INC. - 4101 IH 69 ACCESS RD. #L-2

Date: September, 11 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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Taco Bar Street ... (LP #BY6 0660) ... (GRN #014) - 4134 POMPANO PL.

Date: September, 14 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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ISLAND SHAVED ICE (LIC#024J) (GRN090) - 1133 SELKIRK DR

Date: September, 14 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.

Data supported/hosted by Inspecthub.com

LION'S DEN ... (LP #826*221J) ... (GRN #101) - 10821 SILVERTON DRIVE

Date: September, 14 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.

Data supported/hosted by Inspecthub.com

PAPA'S LUMPIA HUT (LP601-330J) (GRN091) - 4826 MERRIMAC ST

Date: September, 14 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.

Data supported/hosted by Inspecthub.com

SCHLOTZSKY'S #4 - 4218 S. ALAMEDA

Date: September, 13 2019

Score: 98



Public Health
Prevent. Treat. Protect.

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	Store to go cups 6 inches from floor.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

KEKITOS Y MAS - 2833 S. PADRE ISLAND DR

Date: September, 13 2019

Score: 98



Public Health
Prevent. Promote. Protect.

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)	CFM expired 2-17-20	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

WHATABURGER #1069 - 7702 S. PADRE ISLAND DR.

Date: September, 13 2019

Score: 97



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Lettuce slicer dirty.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

DRUNKN' NOODLEZ ASIAN RESTAURANT - 4214 S. ALAMEDA ST.

Date: September, 09 2019

Score: 97



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair restraints. No jewelry allowed. 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. mary@drunknnoodlez.com	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Use scoops with handles to dispense dry goods. Store utensils handle out.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

CHICK-FIL-A - 5929 SARATOGA BLVD

Date: September, 12 2019

Score: 97



Public Health
Present. Promote. Protect.

Corrected

during

Inspection

Points

Deducted

Food Safety Requirements

Corrective Action

3

9. Food Separated & protected,
prevented during food
preparation, storage, display,
and tasting

Do not store food
on floor of walk in
cooler

No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

GRUB BURGER BAR - 4902 S. STAPLES A-1

Date: September, 10 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	All employees must wear effective hair and beard restraints. No jewelry allowed.	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 not lying in the product. Do not store dirty knives on clean knife rack.	No
1	47. Other Violations	Repair leak underneath 3 compartment sink.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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TACO RICO & RICO'S CATERING - 4102 GREENWOOD

Date: September, 09 2019

Score: 95



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 machine	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Need a handled utensils for scooping out food	No
1	42. Non-Food Contact surfaces clean	Need to clean fridge racks	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

LA MALA TAQUITOS - 749 HORNE

Date: September, 09 2019

Score: 95



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	14. Hands cleaned and properly washed/ Gloves used properly	Need to wash hands between tasks	No
2	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	Use handled utensils for scooping out food	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

CHINA GARDEN - 4101 S. PADRE ISLAND DR.

Date: September, 09 2019

Score: 94



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	Do not place cooked chicken in cardboard boxes. Do not store raw chicken above cooked food.	No
2	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	Walk-in- cooler, line cooler and cooler next to line cooler are holding products at 47 degrees, 50, and 54 degrees.	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.

PADRE PIZZERIA - 14493 S.PADRE ISLAND DR. #C

Date: September, 12 2019

Score: 92



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 interior of ice machine.	No
3	18. Toxic substances properly identified, stored and used	Label spray bottles as to chemical content.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	No nail polish allowed when preparing food. No watch allowed when preparing food.	No
1	45. Physical facilities installed, maintained, and clean	Clean around three compartment sink. Clean air return vents.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

PHO D'NOODLE HOUSE - 3403 S. PADRE ISLAND DR. #101

Date: September, 13 2019

Score: 92



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	Do not store raw meat above vegetables.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair restraints. 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	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store scoop handles up at all times not lying in the product.	No

1	45. Physical facilities installed, maintained, and clean	Clean grease build up behind equipment.	No
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1	47. Other Violations	Clean hood.	No
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Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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TONA'S TAQUERIA - 2561 AGNES ST

Date: September, 12 2019

Score: 91


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 hole in screen at back door next to food prep area	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Provide valid food managers card	No
2	22. Food Handler/ no unauthorized persons/ personnel	Provide valid food handlers cards	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Do not obstruct handwashing	No

Inspector Signature:**Location Representative Signature:****No Signature on File.****No Signature on File.**

DOC'S SEAFOOD & STEAK RESTAURANT - 13309 S. PADRE ISLAND DR.

Date: September, 09 2019

Score: 90

**Public Health**
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	3. Proper Hot Holding temperature (135 F)	Potatoes held at 120.	No
3	18. Toxic substances properly identified, stored and used	Label spray bottles as to chemical content. Store chemicals in designated storage area.	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Hand wash sink at bar is not accessible.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Cook needs a cap.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Ice scoop can not be stored on top of ice machine. Replace cutting boards on prep tables. Need utensil to portion condiments for drinks at	No

bar.

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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LOGAN'S ROADHOUSE - 5057 S. PADRE ISLAND DRIVE

Date: September, 12 2019

Score: 88



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	Ice maker needs to be cleaned	No
3	18. Toxic substances properly identified, stored and used	label all clear chemical bottles	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	No certified food manager on duty at the time of inspection	No
1	34. No Evidence of Insect contamination, rodent/other animals	gnats at bar and drink station	No

1	35. Personal Cleanliness/eating, drinking or tobacco use	beard guards must be worn when working with food	No
1	42. Non-Food Contact surfaces clean	floors and baseboards need a deep cleaning, the salad cooler needs to be cleaned, the seals are dirty and dripping on to salad mixing bowls	No
1	45. Physical facilities installed, maintained, and clean	all electric covers need to be repaired and or replaced if missing	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.