

WHATABURGER #286 - 2402 S. PADRE ISLAND DR.

Date: July, 01 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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**TEA ANYTIME ETC. - 517 EVERHART ROAD**

Date: July, 05 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:**

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**WING STOP #312 - 4918 AYERS ST. #102**

**Date:** July, 01 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	34. No Evidence of Insect contamination, rodent/other animals	Gnats and flies in back area	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**MCDONALD'S #10783 - 5560 S. PADRE ISLAND DR.**

Date: July, 02 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	Employees must use drinking cups with lids. All employees must wear effective hair restraints.	No
1	45. Physical facilities installed, maintained, and clean	Clean behind soda fountain machine.	No

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**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**XTREME JUMP - 4985 AYERS ST**

**Date:** July, 01 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>
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Ice scoop must be with the handle up	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Women's bathroom must have covers in all trash cans . Maintain restrooms	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**PHO LIFE - 5865 WEBER RD**

Date: July, 03 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>
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Dishwashing machine is sanitizing at 0 ppm. Sanitizing solution is too weak.	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.**

**OLIVE GARDEN RESTAURANT #1165 - 5258 S. PADRE ISLAND DR.**

Date: July, 02 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	Do not use handwashing sink for anything else but handwashing.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard guards. 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.	No

**Inspector Signature:**

**Location Representative Signature:**

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**SUBWAY #54302 - 526 ENTERPRISE**

Date: July, 02 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>
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Tuna hitting 61.1 degrees	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Need paper towels in dish area	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**WHATABURGER #313 - 121 N. SHORELINE**

Date: July, 03 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>
3	18. Toxic substances properly identified, stored and used	Keep toxic items away from food prep areas	No
1	37. Environmental contamination		No
1	45. Physical facilities installed, maintained, and clean	Clean mold residue from ceiling vent	No
<b>Inspector Signature:</b>		<b>Location Representative Signature:</b>	

**No Signature on File.**

**No Signature on File.**

ASIA MARKET - 4101 S PADRE ISLAND DR

Date: July, 02 2019

Score: 93



**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 food must be approved not unlabeled canned products can be sold. All packaged food must have a label.	No
2	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	Refrigerator where tofu is stored has an air temperature of 51 degrees. It should be between 36-38 degrees.	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide a visible thermometer inside all refrigeration.	No
<b>Inspector Signature:</b>		<b>Location Representative Signature:</b>	
No Signature on File.		No Signature on File.	

ELEANOR'S COFFEE BAR & MARKET, LLC - 4231 S. ALAMEDA

Date: July, 03 2019

Score: 92



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

<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	Do not store vegetables on cloth towel.	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide a thermometer inside all refrigeration.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	No bracelets allowed.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store utensils handle out.	No
1	45. Physical facilities installed, maintained, and clean	Clean walls.	No

**Inspector Signature:**

**Location Representative Signature:**

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**SOUPER SALAD #0312 - 4141 S. STAPLES #100**

Date: July, 05 2019

Score: 92

**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 canopener. Dishwashing machine is sanitizing at 200 ppm. It is too strong.	No
2	28. Proper Date Marking and disposition	Write a use by date on all left over food inside refrigerators.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats	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

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**Location Representative Signature:**

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**GOA STAR LLC dba ROYAL INDIA OF CORPUS CHRISTI - 4455 S. PADRE ISLAND DR**



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

**Date:** July, 02 2019

**Score:** 89

<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)	Line cooler is maintaining products at 56 degrees.	No
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Do not place bowls of food on top of other uncovered food containers.	No
2	28. Proper Date Marking and disposition	Write a use by date on all left over food inside refrigerators.	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	No



container.

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1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Use scoops with handles to dispense dry goods not cups or bowls.	No
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**Location Representative Signature:**

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