

WHATABURGER #166 - 9402 LEOPARD

Date: September, 05 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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ISLAND JOE'S COFFEE & GALLERY - 14829 S PADRE ISLAND DRIVE

Date: September, 05 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

WHATABURGER #966 - 7434 S. STAPLES ST.

Date: September, 03 2019

Score: 99



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	42. Non-Food Contact surfaces clean	Floors and baseboards need a deep cleaning, drain near water heater needs to be cleaned	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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TAQUERIA ARANDAS ...LP # BV9-5835 ... (GRN #159) - 2029 MELISSA LN.

Date: September, 03 2019

Score: 99



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	No	Vending with out 2019 Inspection and proper Permits	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

HOOTERS - 4551 S.PADRE ISLAND DR.

Date: September, 03 2019

Score: 98



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 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

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

WHATABURGER #336 - 6817 S. PADRE ISLAND DR.

Date: September, 04 2019

Score: 97



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

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

NUEVO CAFE - 1124 AYERS

Date: September, 06 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 interior of ice maker	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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CATFISH CHARLIES - 5830 MCARDLE ROAD, STE #12

Date: September, 04 2019

Score: 97



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must remove gloves and wash hands after handling different tasks.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

BASKIN-ROBBINS 31-ICE-CREAM STORE NO.39 - 4701-H S. PADRE ISLAND DR.



Public Health
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Date: September, 06 2019

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 serving ice cream.	No
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.	

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THE EXCHANGE / MUNCHIES/CHEF TONYS - 224 N MESQUITE ST

Date: September, 05 2019

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 ceiling fixtures	No
1	37. Environmental contamination	Repair ceiling leak	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by inspecthub.com

TAILWIND CRP LLC- JET STREAM - 1000 INTERNATIONAL DR.

Date: September, 05 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 clesn	No
1	36. Wiping Cloths; properly used and stored	Unused wet rags need to be stored in sanitizing solution when not in use	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Need handled utensils to scoop out food	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

JIA JIA NOODLE - 5714 MCARDLE

Date: September, 06 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 store raw meat above vegetables.	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	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Do not store knives between equipment. Do not use bowls to dispense dry goods.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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MAGGIES ITALIAN RESTAURANT - 5334 EVERHART

Date: September, 05 2019

Score: 94



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

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

YALEE'S ASIAN BISTRO - 5649 SARATOGA BLVD.

Date: September, 03 2019

Score: 94



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	18. Toxic substances properly identified, stored and used	Label all clear chemical bottles	No
2	28. Proper Date Marking and disposition	Label and date items in cooler	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

EDDIE'S BAKERY RESTAURANT - 4810 KOSTORYZ RD.

Date: September, 05 2019

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	Clean canopener.	No
3	18. Toxic substances properly identified, stored and used	Label all chemical spray bottles as to contents and store in proper place away from clean equipment.	No
1	45. Physical facilities installed, maintained, and clean	Repair leak inside walk-in cooler. Clean exhaust fan above handwashing sink.	No
Inspector Signature:		Location Representative Signature:	
No Signature on File.		No Signature on File.	

BKK THAI KITCHEN - 3850 S. ALAMEDA STE 27

Date: September, 04 2019

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	Clean inside microwave.	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Do not use handwashing sink for anything else but handwashing (bar). Install a handwashing sink in back room used for prepping.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair 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.

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JP BOMERS #2 - 5201 EVERHART

Date: September, 04 2019

Score: 79



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)	Chicken breasts are holding at 55 degrees inside line cooler and hamburger patties are holding at 58 degrees inside cooler located underneath grill. Chicken breasts are holding at 52 degrees in cooler next to wall.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Wash all insert 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.	No

2	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	All refrigeration units except walk-in cooler are not holding products at proper temperature.	No
2	28. Proper Date Marking and disposition	Write a use by date on all left over food inside refrigerators.	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	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
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Do not use bowls to dispense dry goods use scoops with handles. Store silverware handles up at all times. Do not use souffle cups to dispense condiments.	No

1	43. Adequate ventilation and lighting; designated areas used	Kitchen is too dark. Repair light fixture.	No
1	44. Garbage and Refuse properly disposed; facilities maintained	Maintain trash bin covered at all times and free of surrounding trash.	No
1	45. Physical facilities installed, maintained, and clean	Replace missing floor tiles and maintain floor free of standing water.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.