

COOL ME DOWN SNOWCONES - 14617 NORTHWEST BLVD

Date: July, 25 2019



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
----------------------------	-------------------------------------	------------------------------	--

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

CHEF KINGS - 249 GLASSON DRIVE

Date: July, 25 2019



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
----------------------------	-------------------------------------	------------------------------	--

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

TEXAS SPORTS BAR & GRILL - 3202 LEOPARD ST

Date: July, 25 2019

Score: 99



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	46. Toilet Facilities; properly constructed, supplied, and clean	Bad odor in restroom	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

LITTLE CAESARS #722 - 3301 BALDWIN RD.

Date: July, 25 2019

Score: 98



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	22. Food Handler/ no unauthorized persons/ personnel	Need to have copies on hand	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

LET THEM EAT CAKE & EATERY - 4915 EVERHART ROAD

Date: July, 23 2019

Score: 98



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	35. Personal Cleanliness/eating, drinking or tobacco use	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.

FOOD HOP DRIVE INN, THE - 1613 S. STAPLES

Date: July, 26 2019

Score: 98



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

EL OLVIDO HACIENDA - 14617 NORTHWEST BLVD BLDG 1

Date: July, 25 2019

Score: 98



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	28. Proper Date Marking and disposition	Label and date all products	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

BLUE MARLIN SALOON - 3006 E. SURFSIDE

Date: July, 24 2019

Score: 97



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	18. Toxic substances properly identified, stored and used		No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

MY FAVORITE MUFFIN & BAGEL @ WEBER - 3920 S. PADRE ISLAND DR. #202



Public Health
Prevent. Promote. Protect.

Date: July, 25 2019

Score: 97

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 food containers unerneath 3 compartment sink drain boards.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

A LA MODE GELATERIA 2.0 ... (INSIDE HEB) - 1145 WALDRON

Date: July, 25 2019

Score: 95



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)	No licensed food manager on duty.	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Need thermometer for ice cream freezer.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	No nail polish while preparing food	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

SALINAS CATERING INC. - 2515 LEOPARD

Date: July, 25 2019

Score: 94



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Clean residue from inside walkin cooler	No
3	18. Toxic substances properly identified, stored and used	Keep toxic items away from single serv items	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

TAIWAN RESTAURANT - 5425 S PADRE ISLAND DR., SUITE 168

Date: July, 25 2019

Score: 93



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Keep chicken and raw meats below other ready to eat items. All boxes in walk in cooler need to be off the floor by 6"	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Replace broken thermometers	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Keep soap at all hand washing sinks at all times	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

PAVANI AUTHENTIC SOUTH INDIAN CUISINE - 3206 TIGER LANE

Date: July, 26 2019

Score: 93



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	Wssh knives thoroughly before placing them on clean knife rack.	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 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.

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

MCDONALD'S #12524 - 4730 S. ALAMEDA

Date: July, 23 2019

Score: 93



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	Clean soda fountain ice chute dispenser.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	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	44. Garbage and Refuse properly disposed; facilities maintained	Do not let garbage pile up at back door.Dispose of trash	No

immediately.

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by inspecthub.com

LA PALMERA PIZZERIA INC. DBA GRIMALDI'S PIZZERIA - 5488 S. PADRE ISLAND DR. STE 1202



Public Health
Prevent. Promote. Protect.

Date: July, 22 2019

Score: 90

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Dishwashing machine is sanitizing at 0 ppm.	No
3	18. Toxic substances properly identified, stored and used	Do not store stainless steel cleaner in sink.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard guards as weell hair restraints.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store scoop handles up at all times not touching product.	No

1	45. Physical facilities installed, maintained, and clean	Too much standing water behind ice machine.	No
---	--	---	----

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

SUBWAY #5384 - 4256-A S. ALAMEDA

Date: July, 26 2019

Score: 89

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

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands prior to putting on disposable gloves.	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	A certified food manager is required to be present at all times.	No
2	23. Hot and Cold Water available; adequate pressure, safe	No hot water at men's restroom handwashing sink.	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 restraints. No jewelry or nail polish allowed.	No

1	46. Toilet Facilities; properly constructed, supplied, and clean	Restroom doors must be self-closing.	No
---	--	--------------------------------------	----

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

CASA VIEJA JALISCO - 9929 SPID

Date: July, 25 2019

Score: 83



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Food stored on floor in dry storage needs to be six inches off of the floor.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Clean interior of ice machine. Tomatoe slicer dirty.	No
3	18. Toxic substances properly identified, stored and used	Store chemicals away from food .	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	No licensed food manager on duty.	No
2	28. Proper Date Marking and disposition	Date food stored in refrigerator that has been prepared.	No

1	35. Personal Cleanliness/eating, drinking or tobacco use	Drink cups need lids. Cook needs a beard restraint.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Knives stored between prep tables.	No
1	41.Original container labeling (Bulk Food)	Label bulk container of maseca.	No
1	45. Physical facilities installed, maintained, and clean	Repair back door sweep. Fluorescent lights in kitchen need shield.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

CANCUN MEXICAN RESTAURANT - 4252 S. ALAMEDA #A

Date: July, 23 2019

Score: 83



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	3. Proper Hot Holding temperature (135 F)	Beef soup at 100.9 degrees, chicken soup at 131.4 degrees and vegetables at 98 degrees on top of table next to deli refrigerator.	No
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Do not store onions on floor. Maintain all food trays 6 inches from floor in walk in cooler. Maintain all food covered at all times.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Clean canopener	No

2	22. Food Handler/ no unauthorized persons/ personnel	Employee food handler permits are expired must renew immediately.	No
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 must wear effective hair and beard 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. Do not use souffle cups to dispense condiments.	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Repair restroom faucet handle. Restroom door must be self-closing.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com