

NUECES CAFE - 15552 NORTHWEST BLVD STE A

Date: February, 12 2020



Public Health
Present. 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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PADRE ISLAND BURGER COMPANY - 11878 STATE HIGHWAY 361

Date: February, 11 2020



Public Health
Prevent. Promote. Protect.

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Inspector Signature:

Location Representative Signature:

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POKI YAKI - 3823 S STAPLES

Date: February, 11 2020



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
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Inspector Signature:

Location Representative Signature:

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SOUTH TEXAS CUSTARD #22 dba FREDDY'S FROZEN CUSTARD - 4018 SPID



Date: February, 13 2020

Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
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Inspector Signature:

Location Representative Signature:

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WIENERSCHNITZEL #714 - 4221 S. ALAMEDA ST.

Date: February, 10 2020



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:

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No Signature on File.

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POPEYE'S #260 - ZHN FOODS INC - 5701 EVERHART RD

Date: February, 14 2020

Score: 98



Public Health
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**Corrected
during**

Inspection

Points Deducted	Food Safety Requirements	Corrective Action	
1	42. Non-Food Contact surfaces clean	Clean walls around mop sink.	No
1	45. Physical facilities installed, maintained, and clean	Repair gap in back door.	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



Date: February, 11 2020

Public Health
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Score: 98

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	30. Food Establishment Permit (Current & Valid)	Expired health permit.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

GATES DONUT SHOP - 4417 S. ALAMEDA ST.

Date: February, 11 2020

Score: 98



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	28. Proper Date Marking and disposition	Date kolaches.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

DESSERTED ISLAND - 100 E. WHITE AVE

Date: February, 14 2020

Score: 98



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Do not obstruct hand sink	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

MILLER'S BAR B-Q WEBER - 6601 WEBER RD.

Date: February, 10 2020

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 machine	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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SNO BALL TOO - 7114 SARATOGA # 102

Date: February, 11 2020

Score: 96



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	30. Food Establishment Permit (Current & Valid)	Need to post 2020 Health Permit.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair restraints. No nail polish allowed.	No
1	47. Other Violations	Repair handwashing hot water faucet handle (takes too much time to shut down).	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

HAMLIN PHARMACY LUNCH COUNTER - 3801 S. STAPLES

Date: February, 10 2020

Score: 96



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	18. Toxic substances properly identified, stored and used	Label bottles of sanitizer.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employee wearing watch while working with food.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

EL JALISCIENSE TACOS & MORE - 4839 S STAPLES

Date: February, 11 2020

Score: 94



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	3. Proper Hot Holding temperature (135 F)	Carne guisada at 125, beans at 112.	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Dishes stored in hand wash sink.	No
1	45. Physical facilities installed, maintained, and clean	Repair gaps around back door	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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TACOS JALISCO - 10733 Leopard St

Date: February, 12 2020

Score: 94



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
2	28. Proper Date Marking and disposition	Need to proper date products in cooler	No
2	30. Food Establishment Permit (Current & Valid)	Need to purchase 2020 Health permit	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Need yo clean coolers	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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CASA VIEJA JALISCO - 9929 SPID

Date: February, 12 2020

Score: 89



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	Cover all food in walkin cooler	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Clean ice maker interior	No
3	18. Toxic substances properly identified, stored and used	Keep all toxic utems away from food prep areas	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Clean excess residue from ceili g vents	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

TAQUERIA JALISCO #10 - 2433 CIMARRON

Date: February, 12 2020

Score: 87



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	5. Proper reheating procedure for hot holding (165 F in 2 Hours)	Do not reheat food in steam table.	No
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Do not store cheeses container underneath soap dispenser in wait station area. Do not store soda nozzle in ice being used for drinks at bar.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Dishwasher is sanitizing at 0 ppm.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard guards.	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	Allow all pans to air dry before stacking.	No
1	42. Non-Food Contact surfaces clean	Clean outer part of food containers.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

LA PLAYA MEXICAN REST. & CANTINA - 4201 S. PADRE ISLAND DR.

Date: February, 14 2020

Score: 84



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	3. Proper Hot Holding temperature (135 F)	Soup at 129.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Ice dispenser nozzle at drink station needs cleaning. Slicer needs cleaning.	No
3	18. Toxic substances properly identified, stored and used	Chemical stored next to food.	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	No soap or paper towels at hand wash station.	No
2	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	Sanatizer not used in three step washing of dishes.	No

1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Ice scoop stored on top of ice machine.	No
1	41.Original container labeling (Bulk Food)	Bulk container of flour needs to be labeled.	No
1	45. Physical facilities installed, maintained, and clean	Repair holes in wall in kitchen. Repair freezer door.	No

Inspector Signature:

Location Representative Signature:

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