

**WINGS PLUS - 6410 WEBER ROAD #5**

Date: January, 03 2020



**Public Health**  
Preveni. 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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**CHINA GARDEN - 4101 S. PADRE ISLAND DR.**

**Date:** January, 03 2020



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

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This inspection does not have any violations.

**Inspector Signature:**

**Location Representative Signature:**

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**THE VINE JUICE COMPANY - 5702 S. STAPLES ST. STE S-1**

Date: December, 31 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.

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**Location Representative Signature:**

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**SILVERADO SMOKEHOUSE - 4522 WEBER RD.**

**Date:** December, 31 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:**

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**Location Representative Signature:**

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

**MY FAVORITE MUFFIN - 3264 S. ALAMEDA**

**Date:** January, 03 2020

**Score:** 99



<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
1	36. Wiping Cloths; properly used and stored	Unused wet rags need to be stored in sanitizing solution when not in use	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**PREMANAND LLC DBA SUBWAY - 4938 S. STAPLES ST. STE.# E2**

Date: December, 30 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 wear effective hair restraints. Employees must not chew gum when prepping food.	No
1	38. Approved thawing method	Do not thaw out food at room temperature.	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**HANAYA POKE - 4938 S STAPLES STE #E5**

Date: January, 02 2020

Score: 97



**Public Health**  
Present. 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	Do not store chemicals on top of ice machine.	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**CHIPOTLE MEXICAN GRILL #2343 - 4938 S. STAPLES ST**

Date: January, 02 2020

Score: 96



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

**Corrected  
during**

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Inspection</b>
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Ice dispenser nozzle at drink station needs cleaning	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employee needs a beard guard	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**



**JAMBA JUICE - 5425 S.PADRE ISLAND DR. #112A**

Date: December, 31 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	Label spray bottles as to chemical content	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employee needs a beard guard while preparing food	No
1	45. Physical facilities installed, maintained, and clean	Re grout around three compartment sink.	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**B & J'S PIZZA - 6662 S. STAPLES ST.**

Date: January, 03 2020

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	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 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	37. Environmental contamination	Store ice bags and other food packets 6 inches from floor in walk in freezer.	No

**Inspector Signature:**

**Location Representative Signature:**

**DOMINO'S PIZZA #6751 - 6601 EVERHART, STE G1**

Date: January, 02 2020

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	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 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	47. Other Violations	Store personal items in proper place not on top of pizza boxes.	No

**Inspector Signature:**

**Location Representative Signature:**

**TAQUERIA Y RESTAURANT LA PERLA DE JALISCO - 1332 S. STAPLES**

**Date:** December, 30 2019

**Score:** 94



<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 interior of ice maker	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Provide valid food managers card	No
1	37. Environmental contamination	Clean vent hood of residue buildup	No

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

**DAO AUTHENTIC ASIAN CUISINE - 2033 AIRLINE RD G-3**

Date: January, 02 2020

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	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands after handling different tasks. dao	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Provide soap and towels for handwashing sink.	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 scoops without handles to dispense sauces.	No

**Inspector Signature:**

**Location Representative Signature:**

**GOLDEN CROWN - 6601 EVERHART RD.**

Date: January, 02 2020

Score: 90



**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 raw meat above vegetables or sauces.	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 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	Maintain scoop handles stored up at all times not lying in the product.	No

utensils; properly used

1	45. Physical facilities installed, maintained, and clean	Need to clean grease build up behind equipment.	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Provide a trashcan with a lid for women's restroom. Women's restroom door must be self-closing.	No

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**HUNAN EXPRESS #1 - 5502 EVERHART RD.**

**Date:** January, 03 2020

**Score:** 85



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

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	1. Proper cooling time and temperature	Chicken cooling down at room temperature. Ranging between 87-112 degrees.	No
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Maintain boxes of chicken refrigerated until ready to prepare.	No
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Do not store fried chicken in cardboard boxes.	No
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands after wiping them on their apron.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair and beard restraints.	No



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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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1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Use scoops with handles to dispense sauces.	No
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**Inspector Signature:**

**Location Representative Signature:**

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