

SOUTHSIDE MONTESSORI SCHOOL - 5330 HOLLY ROAD

Date: February, 07 2020



Public Health
Prevent. 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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DOROTHY ADKINS MIDDLE SCHOOL - 2402 ENNIS JOSLIN RD

Date: February, 03 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:

No Signature on File.

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SOUPER SALAD #0312 - 4141 S. STAPLES #100

Date: February, 05 2020

Score: 97



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	3. Proper Hot Holding temperature (135 F)	Chili at 118.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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PHO D'NOODLE HOUSE - 3403 S. PADRE ISLAND DR. #101

Date: February, 04 2020

Score: 97



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	34. No Evidence of Insect contamination, rodent/other animals	Mouse droppings in kitchen.	No
1	36. Wiping Cloths; properly used and stored	Wiping cloths not in use need to be stored in sanatizer.	No
1	45. Physical facilities installed, maintained, and clean	Repair gaps in back door.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

COFFEE WAVES PORT ARANSAS - 1007 STATE HWY 361

Date: February, 05 2020

Score: 97



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 of residue accumulation	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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MARBLE SLAB CREAMERY - 5521 SARATOGA AVE. STE. 130

Date: February, 04 2020

Score: 95



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 stack icream dish containers one on top of the other unless they have clear wrap between them.	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	41.Original container labeling (Bulk Food)	Label all food containers as to contents.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

SEAFOOD & SPAGHETTI WORKS - 910 STATE HIGHWAY 361

Date: February, 07 2020

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	Clean neavy residue accumulation from ceiling areas above food prep areas	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Repair replace corroded ceiling vents above kitchen area	No
1	37. Environmental contamination	Seal all holes in ceiling	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

TAQUERIA EL ALTENO #3 - 4928 GOLLIHAR

Date: February, 04 2020

Score: 93



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	Store chemicals away from food	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employee needs a beard guard.	No
1	36. Wiping Cloths; properly used and stored	Wet clothes not in use need to be stored in sanitizer.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Need utensils with handles to portion food	No
1	45. Physical facilities installed, maintained, and clean	Caulk holes in walls and Re grout tiles	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

CASTWAY'S SEAFOOD & GRILL - 337 N. ALISTER

Date: February, 07 2020

Score: 93



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	Remove old jalapenos	No
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Clean mold residue inside ice maker	No
1	42. Non-Food Contact surfaces clean	Clean remove food residue buildup and corrosion from shelves in walkin cooler	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

CHICKEN EXPRESS - 3014 CIMARRON

Date: February, 04 2020

Score: 92



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	3. Proper Hot Holding temperature (135 F)	Mashed potatoes and macaroni and cheese was holding between 111-116 degrees inside biscuit warmers.	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 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	Maintain floor dry in dishwashing room.	No
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Inspector Signature:

Location Representative Signature:

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LA MEXICANA BAKERY & TORTILLA FACTORY - 6337 S. PADRE ISLAND DR.

Date: January, 28 2020

Score: 84



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 stack pie dough pans one on top of the other unless they have clear wrap between them.	No
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands after handling different tasks and double hand wash them or wear disposable gloves before handling ready to eat food.	No
3	18. Toxic substances properly identified, stored and used	Store chemical spray bottles away from pans. Label all spray bottles as to contents.	No
2	31. Adequate handwashing facilities: Accessible and properly	Do not use handwashing sink for anything else but handwashing.	No

supplied, used

1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must not wear jewelry or nail polish. 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	37. Environmental contamination	Maintain all food covered at all times.	No
1	43. Adequate ventilation and lighting; designated areas used	Shield and cap light fixtures.	No
1	45. Physical facilities installed, maintained, and clean	Clean behind equipment and area where pastries are prepared.	No

Inspector Signature:

Location Representative Signature:

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No Signature on File.