

GRANDS GOURMET TAMALES - 374 NAS Drive

Date: July, 11 2019



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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LA JAVITA MARISCOS #2 - 9440 S. PADRE ISLAND DR

Date: July, 12 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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SUFI KABOB - 7150 S PADRE ISLAND DRIVE STE 102

Date: July, 11 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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COOKIE BOUQUET - 4709 S. ALAMEDA

Date: July, 10 2019

Score: 98



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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair restraints.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store all utensils handle out.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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JASON'S DELI - 1416 AIRLINE

Date: July, 08 2019

Score: 97



Public Health
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			Corrected
			during
Points			Inspection
Deducted	Food Safety Requirements	Corrective Action	
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	No towels at hand wash sink.	No
1	45. Physical facilities installed, maintained, and clean	Re grout kitchen floor, replace broken tiles.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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TAQUERIA CHAPALA - 1237 NILE DR.

Date: July, 12 2019

Score: 96



Public Health
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			Corrected
Points			during
Deducted	Food Safety Requirements	Corrective Action	Inspection
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employee needs a hair restraint when preparing food.	No
1	37. Environmental contamination	Need plastic bags made for food to cover food.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Knife stored between prep tables.	No
1	41.Original container labeling (Bulk Food)	Label bulk container of flour and sugar.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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SONIC DRIVE INN #3711 - 4801 S. STAPLES**Date:** July, 10 2019**Score:** 96**Public Health**
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			Corrected
			during
Points			Inspection
Deducted	Food Safety Requirements	Corrective Action	
3	18. Toxic substances properly identified, stored and used	Store chemical spray bottles in proper place .	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.**Data supported/hosted by Inspecthub.com

SK8LAND - 10829 LEOPARD ST.

Date: July, 09 2019

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	Ice scoop must be with the handle up not touching the ice	No
1	36. Wiping Cloths; properly used and stored	Wiping cloths must be in sanitizing solution	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Women's bathroom must have covered trash cans in all stalls	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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TAQUERIA Y RESTAURANT LA PERLA DE JALISCO - 1332 S. STAPLES**Date:** July, 09 2019**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	Clean ceiling vents and hood filters above food prep areas	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	All food handlers must wear a hair restraint	No
1	45. Physical facilities installed, maintained, and clean	Repair replace corroded grill shelves in reach in coolers	No

Inspector Signature:**Location Representative Signature:****No Signature on File.****No Signature on File.**Data supported/hosted by [Inspecthub.com](https://inspecthub.com)

THE POINT - 601 N. CHAPARRAL

Date: July, 11 2019

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	Seal all holes and gaps in ceiling areas in rear of kitchen	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Provide food managers card	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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EL JALISCIENSE TACOS & MORE - 4839 S STAPLES

Date: July, 12 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 chicken above cooked food.	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Provide paper 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
Inspector Signature:		Location Representative Signature:	
No Signature on File.		No Signature on File.	

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BOAT N NET #2 - 4808 KOSTORYZ

Date: July, 11 2019

Score: 91

**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	All pesticides must be applied by a certified pest control operator. No homemade pesticides or home use pesticides can be used inside building.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Flies and roaches	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair restraints.	No
1	42. Non-Food Contact surfaces clean	Clean 3 compartment sink	No
1	43. Adequate ventilation and lighting; designated areas used	Shield and cap light fixtures.	No

1	44. Garbage and Refuse properly disposed; facilities maintained	Place garbage in trash bin.	No
1	45. Physical facilities installed, maintained, and clean	Too much standing water on floor. Clean behind equipment .	No

Inspector Signature:

Location Representative Signature:

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No Signature on File.

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BLACK DIAMOND OYSTER BAR - 418 NAS DRIVE**Date:** July, 11 2019**Score:** 90**Public Health**
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Points			Corrected during Inspection
Deducted	Food Safety Requirements	Corrective Action	
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Food stored in refrigerator needs to be six inches off of the floor.	No
3	14. Hands cleaned and properly washed/ Gloves used properly	Need to wash hands before putting on gloves	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Do not thaw meat in hand wash sink. Hand wash sink is only for hand washing.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	No watch allowed when preparing food	No
1	41. Original container labeling (Bulk Food)	Label bulk container of flour	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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TAQUERIA JALISCO #10 - 2433 CIMARRON

Date: July, 12 2019

Score: 87



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	Do not store soda guns inside the ice bin.	No
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Food needs to be covered and label properly	No
3	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y___N___)	Gloves, tongs or tissue paper must be used when handling ready to eat items.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats. & flies	No

1	36. Wiping Cloths; properly used and stored	Keep rags in proper containers.	No
1	41.Original container labeling (Bulk Food)	Label salt and sugar containers	No
1	42. Non-Food Contact surfaces clean	Floor drain in bar area needs to be clean.	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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