

LA MALA TAQUITOS - 749 HORNE

Date: January, 09 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.

No Signature on File.

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LITTLE CAESARS #718 - 4208 AYERS

Date: January, 07 2020



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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NOTHING BUNDT CAKES - 5425 S. PADRE ISLAND DRIVE

Date: January, 10 2020

Score: 98



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	35. Personal Cleanliness/eating, drinking or tobacco use	All employees entering prep area must wear effective hair restraints.	No
1	47. Other Violations	Store personal items in proper place away from bags of cake mix.	No
Inspector Signature:		Location Representative Signature:	
No Signature on File.		No Signature on File.	

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CAKES 2 DY 4 - 6040 S. PADRE ISLAND DR

Date: January, 10 2020

Score: 98



Points		Corrective	Corrected
Deducted	Food Safety Requirements	Action	during
			Inspection
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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SONIC DRIVE IN #1735 - 3500 AYERS

Date: January, 08 2020

Score: 97



Points		Corrective	Corrected
Deducted	Food Safety Requirements	Action	during
			Inspection
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Need to clean ice machine	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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CHURCH'S FRIED CHICKEN #3 - 2901 AYERS

Date: January, 08 2020

Score: 97



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	Need to clean ice machine	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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FOOTLONG INC. SUBWAY #52193 - 6101 SARATOGA BLVD.

Date: January, 08 2020

Score: 96



Public Health
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Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands after handling different tasks and prior to putting on disposable gloves. ++	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard guards.	No
Inspector Signature:		Location Representative Signature:	
No Signature on File.		No Signature on File.	

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LAGUNA REEF RESTAURANT - 4242- B LAGUNA SHORES

Date: January, 08 2020

Score: 95



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Corrode grill shelves	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Clean hood filters	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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SALTWATER GRILL - 2401 CIMARRON BLVD. #101**Date:** January, 07 2020**Score:** 92**Public Health**
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Points			Corrected
Deducted	Food Safety Requirements	Corrective Action	during
			Inspection
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands prior to putting on disposable gloves.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair and beard 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 utensils; properly used	Do not use souffle cups to dispense condiments.	No
1	45. Physical facilities installed, maintained, and clean	Clean behind equipment.	No

1	46. Toilet Facilities; properly constructed, supplied, and clean	Women's restroom needs a trashcan with a lid.	No
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Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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BOARDWALK CAFE - 706 NAS DR.**Date:** January, 09 2020**Score:** 91**Public Health**
Prevent. Promote. Protect.

			Corrected
Points			during
Deducted	Food Safety Requirements	Corrective Action	Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Clean all heavy lint and debris accumulation from all ceiling areas throughout food prep area	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Clean remove all corroded grill shelves in reachin cooler	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide a thermometer in each cooler	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Bad odor in mens restroom	No

Inspector Signature:**Location Representative Signature:**

TAQUERIA MEXICO LINDO - 6601 EVERHART RD. F1**Date:** January, 07 2020**Score:** 89**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	Do not store raw meat above cooked or above vegetables.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Dishwasher is sanitizing at 200 ppm (too strong). Allow pans to air dry before stacking.	No
3	18. Toxic substances properly identified, stored and used	Store all spray bottles in proper place away from food and not on top of dishwasher. Label all spray bottles as to contents.	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
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Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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