Wiping Cloths; properly used and stored - 1

324 Commercial 78336

6/27/2023

18

Proper Hot Holding temperature (135F) - 3

Routine

Taco De Oro Restaurant, LLC

6/22/2023

Adequate handwashing facillities; Accessible and properly supplied, used - 2

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Non-Food Contact surfaces clean - 1

Original container labeling (Bulk Food) - 1

No Evidence of Insect contamination, rodent / other animals - 1

Wiping Cloths; properly used and stored - 1

Personal Cleanliness / eating, drinking, or tobacco use - 1

Proper disposition of returned, previously served, reconditioned - 3

Environmental contamination - 1

Utensils, e	equipment, and linens; proper	ly used, stored, dried	d and handled -	1	
Taqueria Mi N	<u> </u>		936 W. Wheele	er Ave. 78336	
6/27/2023	Routine		8		6/27/2023
Proper Ho	t Holding temperature (135F)	- 3			
Food and	Non-food Contact surfaces clo	eanable, properly des	signed, and used	d - 2	

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

No Evidence of Insect contamination, rodent / other animals - 1

San Pallicio Co	bunty Public Health Department				7/3/2023
-	etween (inclusive): 6/1/2023 and 6/			Follow up	Date Insp.
Establishmen	Туре	Score	In / Out	Reqd.	Closed
Aransas Pass					
— <u> </u>		25	01 W Whee	ler 78336	
6/2/2023	Complaint Followup	0			6/8/2023
He did not see an extending. Inspector spoke wit complaintant and sidiscarded any disconstated that because	when he got home and opened chicken it smeat market manager. He had already spoke note then had gone through all bagged leg quaplored and smelling bags and has cleaned out of the holiday weekend, chicken had been over ecked for any expired product.	ged and en with arters, the case. He			
•	36* and no expired product was found at time	of			
Gregory					
La Tiendita Fo	od & Beverages	11	2 Ave C 783	59-	
6/5/2023	Routine	6			6/5/2023
Other Viola Food separ Ingleside	ated and & protected, prevented during	food prepara	tion - 3		
Aztec Coffee		27	93 Main Stre	eet 78362	
6/6/2023	Routine	0			6/8/2023
 BlackBeards 1	<u></u> Гоо	27	 53 W. Main		
6/6/2023	Routine	9			6/8/2023
Physical factors Food and No Evidence Non-Food Control Other Violance	chs; properly used and stored - 1 cilities installed, maintained, clean - lon-food Contact surfaces cleanable, pr e of Insect contamination, rodent / othe Contact surfaces clean - 1 tions - 1 ng Facilities; installed, maintained, use	roperly desigr er animals -		d - 2	
	<u> </u>				
City Café & Ba			34 Hwy 361	#102 78362	
6/6/2023	Routine	23			6/8/2023

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

San Patricio Co	ounty Public Health Department				7/3/2023
=	etween (inclusive): 6/1/2023 and 6			Follow up	Date Insp.
Establishmen	Туре	Score	In / Out	Reqd.	Closed
Ingleside					
City Café & Ba	ar	23	34 Hwy 361	#102 78362	
6/6/2023	Routine	23			6/8/2023
Original co	ntainer labeling (Bulk Food) - 1				
Food and N	Non-food Contact surfaces cleanable, p	properly design	ed, and use	d - 2	
Proper Dat	e Marking and disposition - 2				
Proper Col	d Holding temperature (41F/45F) - 3				
No bare ha	nds contact with ready to eat foods or	approved met	hod followed	- 3	
Time as a	Public Health Control; procedures & re	cords - 3			
Toxic subs	tances properly identified, stored and u	used - 3			
Proper disp	position of returned, previously served,	reconditioned	- 3		
Proper coo	ling method used; Equipment adequat	e to maintain ¡	oroper temp	- 2	
	Drive In Destaurant II C				
6/6/2023	Drive-In Restaurant, LLC  Routine	0	50 HWY 361	78362 	0/0/0000
0/0/2023	Routine	O			6/8/2023
-					
Yaya's Tacos,	LLC	28	32 Secoy Av	enue 78362	
6/7/2023	Permit	0			6/8/2023
Initial inspection Establishment need is turned in they are	ds sprinkler system inspection completed. On	ce paperwork			
-					
Mathis					_
 Camp Karank	<u>- — — — — — — — — — — —</u>	Pa	- — — — - ark Road 25	 78368	
6/6/2023	Routine	0			6/6/2023
Pamela Stehle 2	/27/27				
La Quinta Inn	& Suites Mathis	12	909 IH 37 78	3368	
6/6/2023	Routine	1			6/6/2023
Utensils e	quipment, and linens; properly used, s	tored dried an	nd handled -	1	
	<del></del>				
Taqueria Pue			00 Loop 459	78368	
6/6/2023	Routine	18			6/8/2023
dining room and o	ustomer could not dine in due to a raw sewage utside the establishment. Upon inspection the	re was no			
	order in the kitchen, dining room, or outside. Fine flooding of the rain. Complaint is Invalid.	PIC stated			
	ntal contamination - 1				

Hands cleaned and properly washed; Gloves used properly - 3

Toxic substances properly identified, stored and used - 3

San Patricio County Pu	olic Health Department				7/3/2023
•	inclusive): 6/1/2023 and 6			Follow up	Date Insp.
Establishmen Type		Score	In / Out	Reqd.	Closed
Odem					
Mi Pueblo Viejo		31	0 Voss Aven	ue 78370	
6/2/2023 Routi	ne	25			6/5/2023
•	pies of all food handlers' for all en temperature (41F/45F) - 3	nployees.			
No bare hands conta	ct with ready to eat foods or	approved meth	nod followed	- 3	
Personal Cleanliness	s / eating, drinking, or tobacc	o use - 1			
Hands cleaned and p	properly washed; Gloves use	d properly - 3	3		
Food and Non-food (	Contact surfaces cleanable, p	oroperly design	ed, and use	d - 2	
Rancho's		20	9 W Borden	78370	
6/2/2023 Routi	ne	5			6/5/2023
Other Violations -	1				
Food handler / no un	athorized persons / personne	el - 2			
Person in charge pre	sent, demonstration of know	rledge, and CF	M - 2		
Stripes #40812H			 0	70270	
6/2/2023 Routi	ne	00 12	U VUSS AVEII		C/F/2022
0/2/2020 Routi	110				6/5/2023
Single service & sing	le use articles; properly stor	ed and used -	1		
Time as a Public He	alth Control; procedures & re	cords - 3			
Proper Cold Holding	temperature (41F/45F) - 3				
No Evidence of Insec	et contamination, rodent / oth	ner animals -	1		
Utensils, equipment,	and linens; properly used, s	tored, dried an	nd handled -	1	
Food contact surface	es and returnables; cleaned a	and sanitized	- 3		
Portland					
Bloom City Coffee Co	, , LLC	16	00 Wildcat D		
6/23/2023 Routi	ne	9			6/27/2023
Person in charge pre	sent, demonstration of know	rledge, and CF	M - 2		
Other Violations -	1	-			
Personal Cleanliness	s / eating, drinking, or tobacc	o use - 1			
Thermometers provide	led, accurated, and calculate	ed; chemical/th	ermal test -	2	
Food contact surface	es and returnables; cleaned a	and sanitized	- 3		
Brookdale Northshore	<u></u> e Kitchen	40	1 Northshore	Blvd 78374	
6/20/2023 Routi	ne	3			6/21/2023
Food contact surface	es and returnables; cleaned a	and sanitized	- 3		
CHECKOUT #54	<del> </del>	12	01 Wildcat D	Orive 78374	

etween (inclusive): 6/1/2023 and 6/30/2023 Type Sco

Score

Follow up Reqd.

Date Insp. Closed

## **Portland**

Establishmen

6/26/2023

CHECKOUT #54

1201 Wildcat Drive 78374

In / Out

14

6/27/2023

Toxic substances properly identified, stored and used - 3

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Proper Cold Holding temperature (41F/45F) - 3

Personal Cleanliness / eating, drinking, or tobacco use - 1

Proper Date Marking and disposition - 2

Routine

Physical facilities installed, maintained, clean - 1

Adequate ventilation and lighting; designated areas used - 1

Approved thawing method - 1

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

## Chick-Fil-A at Portland

1125 US Hwy 181 78374

6/20/2023

Routine

0

6/21/2023

-

## **China Wall Super Buffet**

1016 Hwy 181 Ste. C 78374

6/5/2023 Routine

30

6/8/2023

Establishment has 3 days to clean and sanitize any/all areas where roach/rodent droppings were found and to eliminate any excess items not needed that are contributing to the harborage of pests

Establishment has 10 days to provide prrof of a pest treatment done after the

cleaning and sanitizing.
A \$75 reinspection fee will apply if establishment is not in compliance

Toxic substances properly identified, stored and used - 3

Food and ice obtained from approved source; good condition, safe - 3

Proper Hot Holding temperature (135F) - 3

Proper Cold Holding temperature (41F/45F) - 3

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Food separated and & protected, prevented during food preparation - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Date Marking and disposition - 2

Approved thawing method - 1

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Single service & single use articles; properly stored and used - 1

Environmental contamination - 1

Physical facilities installed, maintained, clean - 1

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Non-Food Contact surfaces clean - 1

	ounty Public Health Department				7/3/2023
	etween (inclusive): 6/1/2023 and 6/3			Follow up	Date Insp.
Establishmen	Туре	Score	In / Out	Reqd.	Closed
Portland					
China Wall Su	per Buffet	10	16 Hwy 181	Ste. C 78374	
6/5/2023	Routine	30			6/8/2023
	days to clean and sanitize any/all areas where ings were found and to eliminate any excess it				
needed that are con	tributing to the harborage of pests				
Establishment has 1 cleaning and sanitize	0 days to provide prrof of a pest treatment don	e after the			
A \$75 reinspection f	ee will apply if establishment is not in compliar				
No Evidenc	e of Insect contamination, rodent / othe	r animals -	1		
6/8/2023	Violations Followup	0			6/12/2023
Establishment is no	w in compliance with cleaning and no sign of p	pest activity			
		<u> </u>			
Coastal Palms	Nursing & Rehabilitation	22	1 Cedar Driv	e 78374	
6/23/2023	Routine	6			6/27/2023
Food conta	ct surfaces and returnables; cleaned ar	nd sanitized	- 3		
	osition of returned, previously served, re				
Country Inn &	Suites	17	05 HWY 18	1 78374	
6/21/2023	Routine	7			6/21/2023
Person in c	harge present, demonstration of knowle	edge, and CF	M - 2		
Adequate h	andwashing facillities; Accessible and	properly supr	olied, used -	2	
·	leanliness / eating, drinking, or tobacco		,		
	Consumer Advisories, raw or undercook		lergen Label	- 2	
	<u> </u>	<del></del>	- — — — -		
Country Store		71	6 Moore Ave	nue 78374	
6/12/2023	Routine	1			6/14/2023
Service sinl	κ or curb cleaning facility provided/ Toile	et Facilities c	lean - 1		
CTRG Station	·		50 U.S. Hwy	181, Suite A 7	78374
6/26/2023	Routine	3			6/27/2023
Proper Hot	Holding temperature (135F) - 3				
		<del></del> -			
Domino's Pizz		<del></del> _	00 Wildcat D	Orive Ste. A 783	
6/15/2023	Routine	/			6/16/2023
Food handle	er / no unathorized persons / personnel	- 2			
Other Viola	tions - 1				
Adequate h	andwashing facillities; Accessible and	properly supp	olied, used -	2	
Thermomet	ers provided, accurated, and calculated	; chemical/th	nermal test -	2	
	<u> </u>				
Holiday Inn Ex	press	22	0 Reliant 783	374	

10

6/16/2023

No Evidence of Insect contamination, rodent / other animals - 1

Toxic substances properly identified, stored and used - 3

Routine

6/15/2023

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Personal Cleanliness / eating, drinking, or tobacco use - 1

Non-Food Contact surfaces clean - 1

Proper cooling method used; Equipment adequate to maintain proper temp - 2

Time as a Public Health Control; procedures & records - 3

San Patricio C	7/3/2023				
Inspections B	d 6/30/2023		Follow up	Date Insp.	
Establishmen	Type	Score	In / Out	Reqd.	Closed
Sinton					
Vallarta Expre		11	3 Mc Call S	 : 78387	
6/8/2023	Violations Followup	0			6/8/2023
Dish machine is no	ow santizing.				
Taft					_
Mr.Rigaroo's Shaved Ice		77	93 Lang Rd	78390	
6/21/2023	Routine	2			6/21/2023

Person in charge present, demonstration of knowledge, and CFM - 2