

Inspections Between (inclusive): 5/1/2025 and 5/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Aransas Pass**Snappy Foods #5**

2607 HWY 35 N 78336

5/2/2025

Other Followup

0

☐

Firm has not paid for 2025 Health permit and now has until 5/5 to obtain permit and to pay late fees to be in compliance

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Subway #29174

1919B W. Wheeler 78336

5/5/2025

Routine

2

☐

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

Non-Food Contact surfaces clean - 1

Wal-Mart #458

2501 W Wheeler 78336

5/14/2025

Routine

4

☐

Proper disposition of returned, previously served, reconditioned - 3

Non-Food Contact surfaces clean - 1

Wal-Mart Bakery #458

2501 W Wheeler 78336

5/14/2025

Routine

1

☐

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

Wal-Mart Deli #458

2501 W Wheeler 78336

5/14/2025

Routine

3

☐

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

Whataburger #14

2737 W. Wheeler 78336

5/22/2025

Complaint Followup

1

☐

Complaint stated they received rodent droppings in their meals. Upon inspection there was no evidence of droppings around food prep areas or in and around the establishment. There was openings in the tile ceilings where entry may occur. PIC was informed and was fixing the problem right away. Complaint was invalid.

Physical facilities installed, maintained, clean - 1

Gregory**7-Eleven Convenience Store #40844J**

102 Sunset Rd 78359

5/20/2025

Routine

7

☐

Proper Hot Holding temperature (135F) - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Gregory Headstart

107 Church St. 78359

5/5/2025

Routine

0

☐

Inspections Between (inclusive): 5/1/2025 and 5/31/2025

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Gregory**Gregory Headstart**

107 Church St. 78359

5/5/2025

Routine

0

☐

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La Tiendita Food & Beverages

112 Ave C 78359-

5/20/2025

Routine

8

☐

Required records available (shellstock tags; parasite destruction) - 2

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

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

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

Mini Jalisco Drive Thru

804 S Gregory Street 78359

5/20/2025

Routine

21

☐

Environmental contamination - 1

No bare hands contact with ready to eat foods or approved method followed - 3

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

Wiping Cloths; properly used and stored - 1

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

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

Proper Date Marking and disposition - 2

Toxic substances properly identified, stored and used - 3

Non-Food Contact surfaces clean - 1

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

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

Tha Concession Stand

300 US Hwy 181 78359

5/1/2025

Permit

0

☐

Lights in kitchen must have proper cover
Cooler unit will be placed before opening
Establishment is ready to open

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Ingleside**Aztec Coffee**

2793 Main Street 78362

5/12/2025

Routine

3

☐

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

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

Gilbert J. Mircovich Elementary Cafe

2720 Big Oak Ln. 78362

Inspections Between (inclusive): 5/1/2025 and 5/31/2025

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Ingleside**Gilbert J. Mircovich Elementary Cafe**

2720 Big Oak Ln. 78362

5/12/2025

Routine

2



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

Good N Crisp

2860 Main Drive 78362

5/12/2025

Routine

20



Firm has 30 days to: remove flaps from WIC, scrub floors with excess build up, remove tape on wall seams through out kitchen and repair with durable, cleanable material, clean excess build up from walls, and remove non functioning freezer

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

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Date Marking and disposition - 2

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

Environmental contamination - 1

Physical facilities installed, maintained, clean - 1

Proper Hot Holding temperature (135F) - 3

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

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

Ingleside Primary School

2100 Achievement 78362

5/12/2025

Routine

3



Food contact surfaces and returnables; cleaned and sanitized - 3

VFW Post #6386

1452 Hwy 361 78362

5/12/2025

Routine

3



Food contact surfaces and returnables; cleaned and sanitized - 3

Whataburger #1513

2676 State HWY 361 78362

5/5/2025

Permit

0



Initial inspection
Firm good to open

-

Mathis**Church's Fried Chicken**

904 E San Patricio 78368

5/14/2025

Routine

4



Management and employees knowledge, responsibilities and reporting - 3

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

Inspections Between (inclusive): 5/1/2025 and 5/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Mathis**Kool Sips Drive-Thru**

116 S Front Street 78368

5/14/2025

Routine

2

☐

Proper Date Marking and disposition - 2

Pizza Hut #39158

517 N. Old Hwy 9 78368

5/14/2025

Routine

2

☐

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

Rise & Grind Coffee Co.

521 FM 3024 78368

5/14/2025

Routine

4

☐

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

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

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

Smolik's Smokehouse

10541 N. Hwy 359 78368

5/14/2025

Routine

14

☐

Environmental contamination - 1

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

Toxic substances properly identified, stored and used - 3

Proper Date Marking and disposition - 2

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

Wiping Cloths; properly used and stored - 1

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

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

Portland**BWW Go Portland #2**

1581 US HWY 181 78374

5/21/2025

Routine

3

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

Food handler / no unauthorized persons / personnel - 2

Cha Cha Cha Tea

1702 HWY 181 Ste A7 78374

5/20/2025

Routine

6

☐

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

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

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

CHECKOUT #54

1201 Wildcat Drive 78374

Inspections Between (inclusive): 5/1/2025 and 5/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland**CHECKOUT #54**

1201 Wildcat Drive 78374

5/21/2025

Routine

20



Proper Hot Holding temperature (135F) - 3

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

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

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

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

Toxic substances properly identified, stored and used - 3

Adequate ventilation and lighting; designated areas used - 1

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

Proper Date Marking and disposition - 2

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

CTRG Station 9, LLC

1850 U.S. Hwy 181, Suite A 78374

5/6/2025

Routine

5



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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Dairy Queen - Portland

911 Dallas 78374

5/21/2025

Routine

3



Hot and Cold Water available; adequate pressure, safe - 2

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

Dollar General #4214

1005 B. S. Hwy 181 78374

5/13/2025

Routine

3



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

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

HardKnocks Sports Grill of Portland Texas

1702 US Hwy 181, Ste A6 78374

5/20/2025

Routine

34



Firm failed inspection. Must pay \$75 reinspection fee within 48 hrs

Must have dish machine in compliance within 48 hours

Must have all cutting boards in compliance within 10 days

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

Toxic substances properly identified, stored and used - 3

No bare hands contact with ready to eat foods or approved method followed - 3

Hands cleaned and properly washed; Gloves used properly - 3

Other Violations - 1

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Portland**HardKnocks Sports Grill of Portland Texas**

1702 US Hwy 181, Ste A6 78374

5/20/2025**Routine**

34



Firm failed inspection. Must pay \$75 reinspection fee within 48 hrs

Must have dish machine in compliance within 48 hours

Must have all cutting boards in compliance within 10 days

Proper Date Marking and disposition - 2

Warewashing Facilities; installed, maintained, used - 2

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

Wiping Cloths; properly used and stored - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Adequate ventilation and lighting; designated areas used - 1

Physical facilities installed, maintained, clean - 1

Food handler / no unauthorized persons / personnel - 2

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

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

Approved thawing method - 1

Holiday Inn Express

220 Reliant 78374

5/15/2025**Routine**

4



Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

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

IWR Foods LLC

2020 US Highway 181 78374

5/13/2025**Routine**

3



Food contact surfaces and returnables; cleaned and sanitized - 3

Jack In The Box #4682

1047 US HWY 78362

5/27/2025**Permit**

0



Initial inspection.

Handwashing signs needed in restrooms and sanitizing test strips

Firm good to open

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Marble Slab Creamery #419

2030 US Hwy 181 Ste. A 78374

5/27/2025**Routine**

0



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Portland TX Drive-In Restaurant, LLC

106 Lang RD 78374

5/15/2025**Routine**

3



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Portland**Portland TX Drive-In Restaurant, LLC**

106 Lang RD 78374

5/15/2025

Routine

3

☐

Hands cleaned and properly washed; Gloves used properly - 3

Roasted Clove Food Company

917 Commerce 78374

5/27/2025

Routine

4

☐

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

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

Proper Date Marking and disposition - 2

Serenity Beauty Bar

1850 US Hwy. 181, Sutie E 78374

5/6/2025

Routine

0

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Stripes #40842H

1301 Moore Avenue 78374

5/13/2025

Routine

5

☐

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Date Marking and disposition - 2

Surfing Crab Express

2015 US Hwy 181, Sutie 100 78374

5/13/2025

Routine

16

☐

Approved thawing method - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Proper Date Marking and disposition - 2

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

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

Original container labeling (Bulk Food) - 1

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

Taqueria El Tapatio

922 Railroad 78374

5/13/2025

Routine

2

☐

Wiping Cloths; properly used and stored - 1

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

Taqueria Guadalajara

1001 Dallas Street 78374

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Portland**Taqueria Guadalajara**

1001 Dallas Street 78374

5/20/2025

Routine

21



90 days to repair back door screen

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

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

Hands cleaned and properly washed; Gloves used properly - 3

No bare hands contact with ready to eat foods or approved method followed - 3

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

Environmental contamination - 1

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

Proper Hot Holding temperature (135F) - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

Physical facilities installed, maintained, clean - 1

TownePlace Suites Corpus Christi Portland

109 Esplanade Drive 78374

5/15/2025

Routine

0



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Walgreens #16030

1105 US Hwy 181 78374

5/20/2025

Routine

0



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Wal-Mart Supercenter #5460

2000 US Hwy 181 78374

5/6/2025

Routine

4



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

Proper disposition of returned, previously served, reconditioned - 3

Wal-Mart Supercenter Bakery #5460

2000 US Hwy 181 78374

5/6/2025

Routine

0



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Wal-Mart Supercenter Deli #5460

2000 US Hwy 181 78374

5/6/2025

Routine

4



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

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

Sinton**HELADOS EL AZTECA**

410 S San Patricio St. 78387

Inspections Between (inclusive): 5/1/2025 and 5/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Sinton**HELADOS EL AZTECA**

410 S San Patricio St. 78387

5/23/2025**Permit**

0



Handwash sink missing hand sign

3 comp sink must be repaired

mop sink must have barrier

Firm has passed initial inspection and is ready to open.

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Raul Carrillo Palacios LLC

113 N McCall 78387

5/2/2025**Routine**

22



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

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

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

Environmental contamination - 1

Hands cleaned and properly washed; Gloves used properly - 3

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

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

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

Proper Date Marking and disposition - 2

Food handler / no unauthorized persons / personnel - 2

No bare hands contact with ready to eat foods or approved method followed - 3

Physical facilities installed, maintained, clean - 1

Sinton Elementary Cafeteria

200 Bowie 78387

5/2/2025**Routine**

0



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Subway #20303

115 E Sinton 78387

5/12/2025**Routine**

4



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

Food contact surfaces and returnables; cleaned and sanitized - 3

Taqueria La Tapatia #4

420 S San Patricio 78387

5/12/2025**Routine**

26



No bare hands contact with ready to eat foods or approved method followed - 3

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

Physical facilities installed, maintained, clean - 1

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

Environmental contamination - 1

Inspections Between (inclusive): 5/1/2025 and 5/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Sinton**Taqueria La Tapatia #4**

420 S San Patricio 78387

5/12/2025

Routine

26

☐

Wiping Cloths; properly used and stored - 1

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

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

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

Food handler / no unauthorized persons / personnel - 2

Proper disposition of returned, previously served, reconditioned - 3

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

Proper Date Marking and disposition - 2

Whataburger #300

220 S. San Patricio 78387

5/12/2025

Routine

7

☐

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

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Taft**Taft Junior High School**

1150 Gregory Street 78390

5/2/2025

Routine

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