

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Aransas Pass****Aransas Pass TX Drive-In Restaurant, LLC**

1662 W Wheeler 78336

7/9/2025

Routine

1

☐

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

**BAM! Coastal Pizza, LLC**

353 s Commercial 78336

7/7/2025

Routine

6

☐

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

Food handler / no unauthorized persons / personnel - 2

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

**Bobalicious Snack & Shop**

346 S. Commercial, Ste. 5 78336

7/17/2025

Routine

3

☐

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

**Checkout #72**

2504 W. Wheeler Ave. 78336

7/3/2025

Routine

6

☐

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

Proper Date Marking and disposition - 2

Food contact surfaces and returnables; cleaned and sanitized - 3

**Dairy Queen - Aransas Pass**

535 W Cleveland 78336

7/17/2025

Routine

3

☐

Proper Date Marking and disposition - 2

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

**Dollar Tree Store #02414**

2650 Demory Lane 78336

7/3/2025

Routine

3

☐

Proper disposition of returned, previously served, reconditioned - 3

**HEB #333**

101 E Goodnight 78336

7/7/2025

Routine

1

☐

Non-Food Contact surfaces clean - 1

**HEB Bakery #333**

101 E Goodnight 78336

7/7/2025

Routine

1

☐

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

**HEB Deli #333**

101 E Goodnight 78336

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**Aransas Pass****HEB Deli #333**

101 E Goodnight 78336

7/7/2025

Routine

0

☐

-

**Lighthouse Learning Center**

517 S Avenue A 78336

7/16/2025

Routine

0

☐

-

**Murphy USA #7950**

2601 W Wheeler Ave 78336

7/9/2025

Routine

7

☐

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

Proper Date Marking and disposition - 2

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

**Pizza Hut #39193**

2735 W. Wheeler Ave. 78336

7/3/2025

Routine

1

☐

Non-Food Contact surfaces clean - 1

**Popeyes #252**

515 E. Goodnight 78336

7/7/2025

Routine

5

☐

Physical facilities installed, maintained, clean - 1

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

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

Food handler / no unauthorized persons / personnel - 2

7/7/2025

Routine

5

☐

Physical facilities installed, maintained, clean - 1

Food handler / no unauthorized persons / personnel - 2

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

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

**San Juan Restaurant & Cantina**

4696 FM 1069 78336

7/9/2025

Routine

27

☐

Original container labeling (Bulk Food) - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Proper cooling time and temperature - 3

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

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment Type

Score

In / Out

Follow up  
Reqd.**Aransas Pass****San Juan Restaurant & Cantina**

4696 FM 1069 78336

7/9/2025

Routine

27

☐

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

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

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

Non-Food Contact surfaces clean - 1

Hands cleaned and properly washed; Gloves used properly - 3

Adequate ventilation and lighting; designated areas used - 1

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

Proper Date Marking and disposition - 2

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

**Shrimp-It-Up Inc.**

120 S 8th St. 78336

7/17/2025

Routine

13

☐

Hands cleaned and properly washed; Gloves used properly - 3

Adequate ventilation and lighting; designated areas used - 1

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

Approved thawing method - 1

Food handler / no unauthorized persons / personnel - 2

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

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

**Taqueria Hacienda Del Pueblo**

1842 W Wheeler 78336

7/9/2025

Routine

10

☐

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

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

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

Environmental contamination - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

**The Addiction Coffee Kiosk**

1820 W. Wheeler Avenue 78336

7/3/2025

Routine

4

☐

Food handler / no unauthorized persons / personnel - 2

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

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

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment Type

Score

In / Out

Follow up  
Reqd.**Corpus Christi****Chick-fil-A**

13701 NW Blvd 78410

7/9/2025

Routine

0

☐

-

**Gregory****Green House Grill**

406 S. Gregory Street 78359

7/23/2025

Permit

0

☐

Mop sink must have barrier next to 3 comp sink  
Establishment is ready to open

-

**Tornado Ice Company**

203 SH 35 78359

7/18/2025

Routine

0

☐

-

**Ingleside****Asian Garden**

2731 Main Street 78362

7/15/2025

Routine

22

☐

Environmental contamination - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper disposition of returned, previously served, reconditioned - 3

Non-Food Contact surfaces clean - 1

Toxic substances properly identified, stored and used - 3

Proper Date Marking and disposition - 2

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

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

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

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

**Best Western Ingleside Inn & Suites**

2787 Hwy 361 78362

7/11/2025

Routine

11

☐

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

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

Food handler / no unauthorized persons / personnel - 2

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

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

**Can I Get A Scoop**

2564 Main Street, Unit B 78362

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Ingleside****Can I Get A Scoop**

2564 Main Street, Unit B 78362

7/29/2025

Routine

2

☐

Proper Date Marking and disposition - 2

**City Tortilla**

2815 S. Main 78362

7/29/2025

Routine

17

☐

Proper Date Marking and disposition - 2

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

Proper Hot Holding temperature (135F) - 3

Other Violations - 1

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

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

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

Environmental contamination - 1

**Granny's Tamales Too**

2814 Main St 78362

7/28/2025

Routine

6

☐

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

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

Proper Date Marking and disposition - 2

**HEB Grocery #171**

2616 Hwy 361 78362

7/29/2025

Routine

2

☐

Proper Date Marking and disposition - 2

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

2250 HWY 361 78362

7/28/2025

Routine

5

☐

Food handler / no unauthorized persons / personnel - 2

Proper Date Marking and disposition - 2

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

**La Barra**

2769 Avenue B 78362

7/15/2025

Permit

0

☐

Initial inspection

Firm has 90 days to be in compliance with: thermometers in all coolers; Back door needs a sweep to cover gap; rusty rack in walk in cooler replaced; mop sink drains to a drain, not on the ground

Firm may open

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**Oishi Sushi Ramen & Poke Inc.**

2448 State Hwy 361 78362

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**Ingleside****Oishi Sushi Ramen & Poke Inc.**

2448 State Hwy 361 78362

7/28/2025

Routine

19

☐

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

Proper Hot Holding temperature (135F) - 3

Toxic substances properly identified, stored and used - 3

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

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

Wiping Cloths; properly used and stored - 1

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

Non-Food Contact surfaces clean - 1

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

**Pizza Hut #39332**

2661 Hwy 361 Suite A 78362

7/29/2025

Routine

0

☐

-

**Sleep Inn**

2810 Hwy 361 78362

7/11/2025

Routine

10

☐

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

Food handler / no unauthorized persons / personnel - 2

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

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

**Starbucks Coffee #85734**

2975 Main Street 78362

7/31/2025

Permit

0

☐

Initial inspection.

Kitchen handsink only reaching 89\* Must be 100\* for proper handwashing

Firm is OK to open

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**Subway #14177**

2450 Hwy 361 78362

7/28/2025

Routine

0

☐

-

**Taco Bell #33634**

2494 State Hwy 361 78362

7/15/2025

Routine

0

☐

-

**Taco St.**

2538 4th Street 78362

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Ingleside**

<b>Taco St.</b>	2538 4th Street 78362
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<b>7/15/2025</b>	<b>Routine</b>	22	<input type="checkbox"/>
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Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Physical facilities installed, maintained, clean - 1

Approved thawing method - 1

Toxic substances properly identified, stored and used - 3

Hands cleaned and properly washed; Gloves used properly - 3

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Environmental contamination - 1

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

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

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

**Mathis**

<b>2T's Café</b>	202 E. San Patricio Ave 78368
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<b>7/7/2025</b>	<b>Routine</b>	2	<input type="checkbox"/>
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Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

<b>China Express</b>	1500 N State Hwy 359 78368
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<b>7/24/2025</b>	<b>Routine</b>	5	<input type="checkbox"/>
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Personal Cleanliness / eating, drinking, or tobacco use - 1

Proper Date Marking and disposition - 2

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

<b>Circle K #2706983</b>	10537 Hwy 359 78368
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<b>7/2/2025</b>	<b>Violations Followup</b>	0	<input type="checkbox"/>
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Expired ice cream has been removed from cooler. Firm is now in compliance.

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<b>Dollar General #3914</b>	229 S Hwy 359 78368
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<b>7/15/2025</b>	<b>Routine</b>	6	<input type="checkbox"/>
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Food and ice obtained from approved source; good condition, safe - 3

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

<b>Dollar General Store #25144</b>	9620 FM 3377 78368
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<b>7/24/2025</b>	<b>Routine</b>	4	<input type="checkbox"/>
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Time as a Public Health Control; procedures &amp; records - 3

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Mathis****Dollar General Store #25144**

9620 FM 3377 78368

7/24/2025

Routine

4

☐

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

**Family Dollar #23296**

200 S State Hwy 359 78368

7/15/2025

Routine

6

☐

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

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

**FAST MARKET #4563**

701 N. State Highway #359 78368

7/14/2025

Routine

11

☐

Proper Hot Holding temperature (135F) - 3

Physical facilities installed, maintained, clean - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

**Gi Gi's Pizzeria**

103 E San Patricio Ave. 78368

7/24/2025

Routine

3

☐

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

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

**Homer's Meat Market & More, LLC**

720 E. San Patricio Ave. 78368

7/24/2025

Routine

4

☐

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

**Krazy 8 Nutrition**

110 S. Duval Unit A 78368

7/14/2025

Routine

5

☐

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

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

**Kwik Pantry**

101 S. HWY 359 78368

7/15/2025

Routine

10

☐

Food contact surfaces and returnables; cleaned and sanitized - 3

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Mathis**

<b>Kwik Pantry</b>	101 S. HWY 359 78368
<b>7/15/2025</b>	<b>Routine</b>
10	<input type="checkbox"/>

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

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

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

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

<b>Larry's Market</b>	703 Front Street 78368
<b>7/24/2025</b>	<b>Routine</b>
1	<input type="checkbox"/>

Physical facilities installed, maintained, clean - 1

<b>Mathis Donuts</b>	1120 N. Front Street 78368
<b>7/14/2025</b>	<b>Routine</b>
3	<input type="checkbox"/>

Proper Date Marking and disposition - 2

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

<b>Qwik-E Drive Thru Mart</b>	700 N. Front 78368
<b>7/7/2025</b>	<b>Routine</b>
5	<input type="checkbox"/>

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

Proper Date Marking and disposition - 2

Environmental contamination - 1

<b>Sonic Drive Inn #1182</b>	728 E San Patricio 78368
<b>7/29/2025</b>	<b>Routine</b>
9	<input type="checkbox"/>

Proper Date Marking and disposition - 2

Food handler / no unauthorized persons / personnel - 2

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

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

Management and employees knowledge, responsibilities and reporting - 3

<b>Taqueria Vallarta</b>	318 N. Hwy 359 78368
<b>7/24/2025</b>	<b>Complaint Followup</b>
0	<input type="checkbox"/>

Areas where pests were seen showed no evidence or reoccurrence. Firm in compliance.

-

<b>The Tackle Box</b>	22309 Park Road 25 78368
<b>7/29/2025</b>	<b>Routine</b>
5	<input type="checkbox"/>

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

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Mathis****The Tackle Box**

22309 Park Road 25 78368

7/29/2025

Routine

5



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

Physical facilities installed, maintained, clean - 1

**Twining Tree Farm Artisan Sourdough Bakery**

51 E. San Patricio Avenue 78368

7/24/2025

Routine

0



-

**Van's Burgers**

410 E Magnolia 78368

7/7/2025

Routine

13



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

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

Toxic substances properly identified, stored and used - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

**Van's Pizza & Speakeasy**

120 E. San Patricio 78368

7/24/2025

Routine

8



Proper Date Marking and disposition - 2

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

**Odem****Ace Nutrition**

206 Humphries Street 78370

7/7/2025

Routine

4



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

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

**Agave Jalisco Mexican Restaurant**

1501 Voss Ave 78370

7/7/2025

Routine

27



Firm was given 3 days to fix dish machine, restroom door and clean dish racks or a fee will apply

Hands cleaned and properly washed; Gloves used properly - 3

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

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

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Odem****Agave Jalisco Mexican Restaurant**

1501 Voss Ave 78370

**7/7/2025****Routine**

27

☐

Firm was given 3 days to fix dish machine, restroom door and clean dish racks or a fee will apply

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

Non-Food Contact surfaces clean - 1

Environmental contamination - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Proper Date Marking and disposition - 2

Food handler / no unauthorized persons / personnel - 2

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

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

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

**7/17/2025****Violations Followup**

0

☐

Upon reinspection the dish machine is still not sanitizing and restroom door is not self closing. Firm must now pay \$75 fee to county and has an additional 3 days to comply

-

**7/25/2025****Violations Followup**

0

☐

Dish machine is now sanitizing. Restroom door still needs to be self closing

-

**City of Odem Donuts Place**

602 Voss 78370

**7/7/2025****Routine**

0

☐

-

**Clayton's Meat Market**

500 Voss Avenue 78370

**7/28/2025****Routine**

17

☐

Environmental contamination - 1

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

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

Proper Hot Holding temperature (135F) - 3

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

Management and employees knowledge, responsibilities and reporting - 3

Proper Date Marking and disposition - 2

**Dairy Queen - Odem**

1112 Park Ave. 78370

**7/7/2025****Routine**

4

☐

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

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Odem****Dairy Queen - Odem**

1112 Park Ave. 78370

7/7/2025

Routine

4

☐

Proper disposition of returned, previously served, reconditioned - 3

**Railroad Seafood Station**

1507 Voss Ave. 78370

7/25/2025

Routine

9

☐

Environmental contamination - 1

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 separated and &amp; protected, prevented during food preparation - 3

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

**Salty Gull Concessions**

1018 Voss 78370

7/28/2025

Permit

0

☐

Establishment is ready to open

-

**Portland****Bloom City Coffee, Co.**

1033 US Hwy 181, Suite C 78374

7/8/2025

Routine

3

☐

Other Violations - 1

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

**Chick-Fil-A at Portland**

1125 US Hwy 181 78374

7/24/2025

Routine

2

☐

Food handler / no unauthorized persons / personnel - 2

**China Wall Super Buffet**

1016 Hwy 181 Ste. C 78374

7/23/2025

Routine

27

☐

Firm has 10 days to provide proof of pest control and clean all rodent droppings

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

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Food handler / no unauthorized persons / personnel - 2

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

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

Adequate ventilation and lighting; designated areas used - 1

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Portland****China Wall Super Buffet**

1016 Hwy 181 Ste. C 78374

7/23/2025

Routine

27



Firm has 10 days to provide proof of pest control and clean all rodent droppings

Warewashing Facilities; installed, maintained, used - 2

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

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

Non-Food Contact surfaces clean - 1

Proper Date Marking and disposition - 2

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

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

**Circle K #2706985**

101 Northshore Blvd. 78374

7/8/2025

Routine

0



-

**Coastal Palms Nursing & Rehabilitation**

221 Cedar Drive 78374

7/8/2025

Routine

7



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

Food contact surfaces and returnables; cleaned and sanitized - 3

Non-Food Contact surfaces clean - 1

**Domino's Pizza**

1500 Wildcat Drive Ste. A 78374

7/24/2025

Routine

2



Environmental contamination - 1

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

**Donut Man**

1001 US HWY 181 78374

7/24/2025

Routine

10



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

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

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

Proper Date Marking and disposition - 2

Toxic substances properly identified, stored and used - 3

**Five Guys Properties, LLC**

3048 US HWY 181 STE D 78374

7/16/2025

Routine

2



Food handler / no unauthorized persons / personnel - 2

**Freddy's Frozen Custard & Steakburgers**

1131 US HWY 181 78374

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Portland****Freddy's Frozen Custard & Steakburgers**

1131 US HWY 181 78374

7/16/2025

Routine

1

☐

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

**HEB Bakery #488**

1600 Wildcat Drive 78374

7/30/2025

Routine

0

☐

-

**HEB Deli #488**

1600 Wildcat Dr. 78374

7/30/2025

Routine

1

☐

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

**HEB Food Store #488**

1600 Wildcat Drive 78374

7/30/2025

Routine

5

☐

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Date Marking and disposition - 2

**Hu Dat Oriental Restaurant**

1522 Wildcat Dr., Ste #8 78374

7/25/2025

Routine

19

☐

Wiping Cloths; properly used and stored - 1

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

Proper disposition of returned, previously served, reconditioned - 3

Toxic substances properly identified, stored and used - 3

Food handler / no unauthorized persons / personnel - 2

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

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

Environmental contamination - 1

Adequate ventilation and lighting; designated areas used - 1

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

**Jersey Mike's**

1581 US Highway 181, Ste. 103 78374

7/25/2025

Routine

0

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**La Guantamera Multiservices**

708 Moore Avenue 78374

7/23/2025

Routine

2

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

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Portland****Little Ceasars #1893-1**

1702 Hwy 181N, Suite B13 78374

7/24/2025

Routine

6

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

Environmental contamination - 1

Food handler / no unauthorized persons / personnel - 2

Proper Date Marking and disposition - 2

**MURPHY USA #7738**

2045 HIGHWAY 181 78374

7/25/2025

Routine

2

☐

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

**Papa John's 3091**

1510 Wildcat Drive 78374

7/25/2025

Routine

8

☐

Food handler / no unauthorized persons / personnel - 2

Proper Date Marking and disposition - 2

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

Food contact surfaces and returnables; cleaned and sanitized - 3

**Pizza Hut #39184**

1041 N. Highway 181 78374

7/21/2025

Routine

5

☐

Firm has 30 days to repair molded sagging ceiling

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Physical facilities installed, maintained, clean - 1

**Portland Donut**

475 Buddy Ganem Drive 78374

7/25/2025

Routine

10

☐

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

**Sabor Maya Mexican Cuisine**

202 Lang Rd 78374

7/23/2025

Routine

23

☐

Approved thawing method - 1

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

Hands cleaned and properly washed; Gloves used properly - 3

Toxic substances properly identified, stored and used - 3

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Portland****Sabor Maya Mexican Cuisine**

202 Lang Rd 78374

7/23/2025

Routine

23



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

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

Environmental contamination - 1

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

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

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

Proper disposition of returned, previously served, reconditioned - 3

**Snappy Food Mart**

617 Moore Ave. 78374

7/14/2025

Routine

14



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

Environmental contamination - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Proper Hot Holding temperature (135F) - 3

Proper Date Marking and disposition - 2

**Subway Sandwiches #38704**

2030 Hwy 181 #B 78374

7/21/2025

Routine

4



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

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

**Taco Bell #16039**

1043 S. Hwy 181 78374

7/21/2025

Routine

0



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**The Pavilion**

211 Cedar Drive 78374

7/16/2025

Routine

21



Didh machine was not sanitizing properly. Firm was given 3 days to be in compliance. Inspector returned same day upon request and firm is now in compliance

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Proper Date Marking and disposition - 2

Proper disposition of returned, previously served, reconditioned - 3

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

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Portland****The Pavilion**

211 Cedar Drive 78374

**7/16/2025****Routine**

21



Didh machine was not sanitizing properly. Firm was given 3 days to be in compliance. Inspector returned same day upon request and firm is now in copliance

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

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

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

Non-Food Contact surfaces clean - 1

**The Texan**

3015 US Hwy 181 78374

**7/8/2025****Routine**

12



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

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

Wiping Cloths; properly used and stored - 1

Proper Date Marking and disposition - 2

Proper Hot Holding temperature (135F) - 3

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

**7/30/2025****Complaint Followup**

0



Complainant stated that on 7/4/25 he stopped by The Texan to and ate a chopped brisket sandwich. Four days later he went to ER feeling unwell and they discovered he had ingested a piece of metal.

Inspector had manager walk through the entire process of making brisket sanwiches. Brisket is precooked and vaccuum sealed at Praseks meats and delivered through Ben E Kieth. Brisket is rethermalized to reheat, package opened and panned, held hot in hot box, then sliced/chopped and wrapped. All equipment involved, pans, inserts, and utensils were inspected for broken/missing pieces. All meat is cut/chopped in a specific area, however a knife was found in another area that had a small missing tip. Manager stated that that type of knife is not used for sliceing or chopping brisket, only smaller items

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**Tokyo Gardens Catering**

1600 Wildcat Dr. 78374

**7/30/2025****Routine**

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**Whataburger #91**

1010 Wildcat Dr. 78374

**7/14/2025****Routine**

2



Proper Date Marking and disposition - 2

**Yo's South Philly Steak Shop LLC**

1090 Railroad Ave. 78374

**7/14/2025****Routine**

3



Proper disposition of returned, previously served, reconditioned - 3

**Refugio**

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Refugio****Goodies, Snacks and More**

601 N Alamo Street 78377-2507

7/14/2025

Routine

0



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**Sinton****Circle K #2709235**

12275 State Hwy. 188 78387

7/30/2025

Routine

5



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

Proper Date Marking and disposition - 2

**Dollar General #4902**

1113 E Sinton 78387

7/18/2025

Routine

0



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**Domino's 9363**

523 W Sinton st 78387

7/8/2025

Routine

2



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

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

**Good N Crisp Chicken-Sinton**

601 E. Sinton St. 78387

7/9/2025

Routine

11



Physical facilities installed, maintained, clean - 1

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

Management and employees knowledge, responsibilities and reporting - 3

Toxic substances properly identified, stored and used - 3

**Kim Son Chinese Restaurant**

113 W Sinton 78387

7/9/2025

Routine

20



Proper Date Marking and disposition - 2

Physical facilities installed, maintained, clean - 1

Wiping Cloths; properly used and stored - 1

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

Toxic substances properly identified, stored and used - 3

Hands cleaned and properly washed; Gloves used properly - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

Inspections Between (inclusive): 7/1/2025 and 7/31/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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**Sinton****Kim Son Chinese Restaurant**

113 W Sinton 78387

7/9/2025

Routine

20

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

Environmental contamination - 1

**Love's Travel Stop #672-Chester Chicken**

13886 FM 1945 78387

7/8/2025

Routine

3

☐

Physical facilities installed, maintained, clean - 1

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

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

**Sem's**

717 E Sinton 78387

7/8/2025

Routine

6

☐

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

Warewashing Facilities; installed, maintained, used - 2

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

**South Texas Athletic Center**

8457 TX 89 78387

7/30/2025

Routine

0

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**Stripes #21286H**

204 E Sinton Street 78387

7/30/2025

Routine

6

☐

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

Food contact surfaces and returnables; cleaned and sanitized - 3

**Taft****Mr.Rigaroo's Shaved Ice**

7793 Lang Rd 78390

7/14/2025

Routine

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