San Patricio C	ounty Public Health	n Department				9/8/2025
•	etween (inclusive):	8/1/2025 and 8/31			Follow up	
Establishment	Туре		Score	In / Out	Reqd.	
Alice						
The Original S	Seafood Shack		132	29 CR 465 7	3332	
8/5/2025	Routine		3			
Food coper	atad and 9 protocted	provented during feed	proporatio	n 2		
·	ated and & protected,	prevented during 100a	preparatio	JII - 3		
Aransas Pass	; 					
Bakery Café,	Inc.		434	4 S Commer	cial 78336	
8/27/2025	Routine		19			
Toxic subst	ances properly identifie	ed, stored and used -	3			
	k or curb cleaning facili			n - 1		
	ce obtained from appro					
	harge present, demons	-				
	er / no unathorized per	_		_		
	Ion-food Contact surfact	·		d. and used	. 2	
	leanliness / eating, drin			.,	_	
	quipment, and linens; p	-		andled - 1		
	Contact surfaces clean					
	Holding temperature (
				- — — — -		
Butter Churn				75 South Hw	y 35 Bypass 78336	
8/27/2025	Routine		10			
Personal Cl	leanliness / eating, drin	nking, or tobacco use	- 1			
Proper disp	osition of returned, pre	eviously served, recond	ditioned -	3		
Food conta	ct surfaces and returna	ables; cleaned and sar	nitized - 3	3		
Proper Hot	Holding temperature (135F) - 3				
Country Store	<u> </u>			56 S Comme		
8/25/2025	Routine		5	JO J Comme		
	ce obtained from appro	-	dition, safe	e - 3		
Proper Date	e Marking and dispositi	on - 2				
Dollar Genera	ıl #3840		709	9 S Commer	cial 78336	
8/25/2025	Routine		1			
Other Viola	tions - 1					
Mickey's Bar	 & Grill		430	0 Ransom R		
8/25/2025	Routine		10	· · ·		

Hands cleaned and properly washed; Gloves used properly - 3

San Patricio Co	ounty Public Health Depa	artment			9/8/2025
Inspections Be Establishment	etween (inclusive): 8/1/20	25 and 8/31/2025 Score	In / Out	Follow up Reqd.	
Aransas Pass	Type	Score	III / Out	Nequ.	
Mickey's Bar			30 Ransom R	d. 78336	
8/25/2025	Routine	10			
Utensils, eq	quipment, and linens; properly	used, stored, dried and	handled - 1		
Person in cl	harge present, demonstration	of knowledge, and CFM	- 2		
Proper disp	osition of returned, previously	served, reconditioned -	3		
Approved th	nawing method - 1				
San Juan Gril	I and Restaurant	92	22 S. Comme		
8/5/2025	Routine	10			
Proper Colo	d Holding temperature (41F/45	F) - 3			
Proper Date	e Marking and disposition - 2				
Food and N	lon-food Contact surfaces clea	nable, properly designe	d, and used	- 2	
Original cor	ntainer labeling (Bulk Food) -	1			
Physical fac	cilities installed, maintained, cle	ean - 1			
Service sink	k or curb cleaning facility provi	ded/ Toilet Facilities clea	an - 1		
Taqueria Gua	dalajara #5	52	25 S. Comme		
8/25/2025	Routine	10			
Hands clear	ned and properly washed; Glo	ves used properly - 3			
Physical fac	cilities installed, maintained, cle	ean - 1			
Original cor	ntainer labeling (Bulk Food) -	1			
Food and N	lon-food Contact surfaces clea	nable, properly designe	d, and used	- 2	
Proper Hot	Holding temperature (135F) -	3			
Tim's In & Out		18	 343 W Wheel	er 78336	
8/5/2025	Routine	4			
Service sink	k or curb cleaning facility provi	ded/ Toilet Facilities clea	an - 1		
	ct surfaces and returnables; cl				
Walgreens #1			 '02 W Wheel		
8/27/2025	Routine	0	UZ VV VVIIEEN	El 76336	
0,1,,1010					
-					
Ingleside	- — — — — — — — — —	- — — — — — — — -			
AB JIWANI LL	-C		'48 Main St. 7	78362	
8/20/2025	Routine	10			

Environmental contamination - 1

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San Patricio C	ounty Public Health Department				9/8/2025
•	etween (inclusive): 8/1/2025 and	8/31/2025		Follow up	
Establishment	Туре	Score	In / Out	Reqd.	
Ingleside			- — — — — -		
La Pasadita		262	21 Main Stre	et 78362	
8/28/2025	Permit	0			
Initial inspection Firm has 90 days to i	install a handsink for kitchen restroom.				
Test strips needed Kitchen rest room do	or must be self closing				
Firm good to open	or much be complicating				
-					
Terry's Thai C		270	00 Main St. 7	8362	
8/11/2025	Routine	16			
Firm 10 days to provi freezers, shelving, m	ide proof of pest treatment and 30 days to deep of ake ready cooler	clean all fridges,			
Food conta	ct surfaces and returnables; cleaned ar	nd sanitized - 3	3		
Food and ic	ce obtained from approved source; good	d condition, safe	e - 3		
Utensils, ed	quipment, and linens; properly used, sto	red, dried and h	andled - 1		
Physical fac	cilities installed, maintained, clean - 1				
Single servi	ice & single use articles; properly stored	d and used - 1			
Proper Date	e Marking and disposition - 2				
Wiping Clot	ths; properly used and stored - 1				
	e of Insect contamination, rodent / other	er animals - 1			
	lon-food Contact surfaces cleanable, pr		d. and used -	2	
	Contact surfaces clean - 1		.,	_	
Mathis			- — — — — -		
Good N Crisp	Chicken	523	3 E San Patri	cio 783 <u>6</u> 8	
8/12/2025	Complaint Followup	0			
Complaint stated em no hairnets	ployees were not wearing gloves handling RTE f	oods and and			
Upon inspection emp	ployees were seen using utensils to handle RTE table air restriants.	foods and did			
	had employees apply hair nets during inspection	٦.			
-					
 Pizza Hut #39	 150		7 N. Old Hwy		
8/25/2025	Routine	3	7 IV. Old I IWy		
Food coper	ated and & protected, prevented during	food proparatio	n 2		
Smolik's Smo	kehouse	10	541 N. Hwy 3	59 78368	
8/25/2025	Routine	12			
Hands clea	ned and properly washed; Gloves used	properly - 3			
	ters provided, accurated, and calculated		mal test - 2		
	osition of returned, previously served, r				
	andwashing facillities; Accessible and p				
Auequale N	anuwashing racilliles, Accessible and L	JUDEITY SUPPILE(u, uo c u − ∠		

San Patricio C	ounty Public Health Departme	nt			9/8/2025
•	etween (inclusive): 8/1/2025 ar		In / Oct	Follow up	
Establishment	Туре	Score	In / Out	Reqd.	
Mathis					
Smolik's Smo	kehouse	10	541 N. Hwy 3	359 78368	
8/25/2025	Routine	12			
Personal Cl	leanliness / eating, drinking, or tobac	cco use - 1			
Utensils, ed	quipment, and linens; properly used,	stored, dried and I	nandled - 1		
Taqueria Pue	rto Mazatlan	10	00 Loop 459	78368	
8/25/2025	Routine	10			
Proper Date	e Marking and disposition - 2				
Wiping Clot	ths; properly used and stored - 1				
Personal C	leanliness / eating, drinking, or tobac	co use - 1			
Adequate h	andwashing facillities; Accessible an	nd properly supplie	d, used - 2		
Proper Cold	d Holding temperature (41F/45F) -	3			
Non-Food (Contact surfaces clean - 1				
Odem					
Circle K #270		90	1 Voss 78370)	
8/27/2025	Routine	4			
Environmer	ntal contamination - 1				
Food conta	ct surfaces and returnables; cleaned	l and sanitized -	3		
Dollar Genera	 II Store #5703		 27 Voss Rd. ⁻	 78370	
8/27/2025	Routine	3			
Proper disp	osition of returned, previously served	d, reconditioned -	3		
 Stripes #4081	 ว⊔		 0 Voss Avenu		
8/27/2025	Routine	5	V VUSS AVEIR		
•	cilities installed, maintained, clean -				
	e of Insect contamination, rodent / o				
Food conta	ct surfaces and returnables; cleaned	l and sanitized -	3		
Portland					
Best Western	Plus	17	707 US 181 78	3374	
8/28/2025	Routine	12			
Utensils, ed	quipment, and linens; properly used,	stored, dried and I	nandled - 1		
	andwashing facillities; Accessible an				
•	position of returned, previously served				
	ters provided, accurated, and calcula				

San Patricio County	Public Health Department				9/8/2025
•	n (inclusive): 8/1/2025 and 8/31	/2025		Follow up	
Establishment Ty	pe	Score	In / Out	Reqd.	
Portland					
Best Western Plus		170	7 US 181 78	3374	
8/28/2025 Ro	utine	12			
Food handler / no.	unathorized persons / personnel - 2				
	present, demonstration of knowledge,	and CEM -	. 2		
Chicken Express P			0 US Hwy 1	81 78374	
8/4/2025 Ro	utine	8			
Service sink or cui	b cleaning facility provided/ Toilet Fac	cilities clean	- 1		
Utensils, equipme	nt, and linens; properly used, stored, c	Iried and ha	andled - 1		
Personal Cleanline	ess / eating, drinking, or tobacco use	- 1			
Toxic substances	properly identified, stored and used -	3			
Proper Date Marki	ng and disposition - 2				
China Wall Super E	 Buffet	1010	 6 Hwv 181 S		
	plations Followup	0	,		
	oof of professional pest treatment				
-					
Circle K #2740979		140	2 Wildcat Di	r. 78374	
8/5/2025 Ro	utine	0			
-					
Denny's #9334		167	0 Us Hwy 18	31 78374 □	
8/4/2025 Ro	utine	4			
Physical facilities i	nstalled, maintained, clean - 1				
Proper Date Marki	ng and disposition - 2				
Personal Cleanline	ess / eating, drinking, or tobacco use	- 1			
GP Nutrition, L.L.C		504	Moore Aver	- — — — — — - nue 78374	
•	utine	8			
Food contact curfs	ices and returnables; cleaned and sar	vitizod 2			
	ivided, accurated, and calculated; che		naltest - 2		
•	ned from approved source; good cond				
Home2Suites		139	Buddy Gan	em 78374	
8/26/2025 Ro	utine	0			
-					
IHOP #3379		1926	 0 US Hwy 1	 81 7837/	
11101 #3313		103	O OO FIWY I	01/03/4	

San Patricio C	County Public Health Depart	tment			9/8/2025
•	etween (inclusive): 8/1/202			Follow up	
Establishment	Туре	Score	In / Out	Reqd.	
Portland					
IHOP #3379		18	30 US Hwy 1	81 78374	
8/7/2025	Routine	5	·		
A doqueto h	andwashing facillities. Associbl	a and properly augnic	d used 0		
•	nandwashing facillities; Accessibl		a, usea - 2		
	ce of Insect contamination, roden			0	
Food and r	Non-food Contact surfaces clean	abie, properiy designe — — — — — — — —	a, and used · 	- Z 	
La Iguana #4		10	0 5th St. 783	74	
8/21/2025	Routine	15			
Proper Col	d Holding temperature (41F/45F)) - 3			
•	act surfaces and returnables; clea		3		
	k or curb cleaning facility provide				
	Non-food Contact surfaces cleans			- 2	
	ling method used; Equipment ad				
•	leanliness / eating, drinking, or to		por tomp	_	
	ntal contamination - 1	554666 43C 1			
	quipment, and linens; properly us	end stored dried and l	nandled - 1		
	Contact surfaces clean - 1	sed, Stored, dried and i	ianuleu - i		
McAlister's D	eli #1359	17	04 US Hwy 1	81 78374	
8/4/2025	Routine	2			
Personal C	leanliness / eating, drinking, or to	obacco use - 1			
	cilities installed, maintained, clea				
8/12/2025	Complaint Followup	3			
Complaint stated firm	n had no hot water available and dishes	_			
	nandwashing sinks in the establishment				
sanitizer. Dish mach	grees. 3 comp sink had hot water with online was properly sanitizing.	ne comp filled with			
Complaint was invali	^{id.} :leanliness / eating, drinking, or to	ohacco use - 1			
	e Marking and disposition - 2	554666 43C 1			
			_ — — — — -		
McDonalds #	5812	13	00 Wildcat D	rive 78374	
8/7/2025	Routine	15			
Food conta	act surfaces and returnables; clea	aned and sanitized -	3		
Other Viola					
	Contact surfaces clean - 1				
	nandwashing facillities; Accessibl	e and properly supplie	d. used - 2		
·	tances properly identified, stored		, -		

San Patricio Co	ounty Public Health Department				9/8/2025
•	etween (inclusive): 8/1/2025 and 8/31/	/2025		Follow up	
Establishment	Туре	Score	In / Out	Reqd.	
Portland					
McDonalds #5	5812	13	00 Wildcat D	rive 78374	
8/7/2025	Routine	15			
Droper Cole	Liberation temperature (445/455)				
•	Holding temperature (41F/45F) - 3	intoin nuo		2	
·	ing method used; Equipment adequate to ma	•	per temp -	Z 	
the machine for more Manager stated that t automatically shuts d usually back up within	Complaint Followup that the ice cream machine was broken and the mix was than 12 hrs before placed it in the WIC to reuse. the machine has not been out of order except when it own for cleaning. Cleaning takes from 2 hours or more to the same day. The mix is emptied from the nachine int way, machine is cleaned and sanitized, then refilled with	out is to			
Northshore Co	ountry Club Bar	80	_ — — — — — 1 E Broadway	_	_ — — — — -
8/21/2025	Routine	2			
Food handle	er / no unathorized persons / personnel - 2				
Northshore Co	ountry Club Kitchen	80	1 E. Broadwa	y Ave. 78374	
8/21/2025	Routine	10			
Personal Cl	eanliness / eating, drinking, or tobacco use -	1			
Proper Date	e Marking and disposition - 2				
Food contact	ct surfaces and returnables; cleaned and san	itized -	3		
Food handle	er / no unathorized persons / personnel - 2				
Food and N	on-food Contact surfaces cleanable, properly	designed	d, and used -	2	
Pizza Hut #39	<u>- </u>	10	- — — — — 41 N. Highwa	 nv 181 78374	- — — — -
8/26/2025 Firm has repaired the	Violations Followup ceiling and is compliance	0	J		
Raising Cane'	s #1011	30		ay 181 78374	
8/26/2025	Routine	1	· ·		
Personal Cl	eanliness / eating, drinking, or tobacco use	1			
Staybridge Su	iites	18	15 Hwy 181 7	78374	
8/28/2025	Routine	0			
-					
Stripes Store	#41041H	11	9 Buddy Gan	em Drive 78374	- — — — -
8/26/2025	Routine	6	-		

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

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San Patricio C	ounty Public Health Departm	nent 9/8/2029
•	etween (inclusive): 8/1/2025	F
Establishment	Туре	Score In / Out Reqd.
Sinton		
Dairy Queens	of Southeast Texas	1125 E sinton 78387
8/20/2025	Routine	1
Personal Cl	leanliness / eating, drinking, or tob	acco use - 1
Gators Bar B	Que & More	13567 US Hwy 181 78387
8/20/2025	Routine	1
Physical fac	cilities installed, maintained, clean	- 1
HEB Grocery	#115	106 S. San Patricio 78387
8/5/2025	Routine	8
Warewachi	ng Facilities; installed, maintained,	used - 2
	-	ulated; chemical/thermal test - 2
	·	
	Public Health Control; procedures	a records - 3
Non-Food C	Contact surfaces clean - 1	
Loves Travel	Stop #672	13886 FM 1945 78387
8/21/2025	Routine	3
Time as a F	Public Health Control; procedures	& records - 3
McDonald's #	38464	13886 FM 1945 78387
8/26/2025	Routine	2
Food and N	lon-food Contact surfaces cleanab	ole, properly designed, and used - 2
New Discover	ies Headstart	624 Ave. B 78387
8/28/2025	Routine	0
<u>-</u>		
Pizza Hut #39	159	210 W. Sinton 78387
8/20/2025	Routine	3
Food contact	ct surfaces and returnables; clean	ed and sanitized - 3
San Patricio (County Jail - Kitchen	300 N. Rachal 78387
8/5/2025	Routine	0
-		
San Patricio 0	County Juvenile Center	107 W. 5th Street 78387
8/28/2025	Routine	0

San Patricio Co	unty Public Health Department				9/8/2025
Inspections Bet	ween (inclusive): 8/1/2025 and 8/31/	/2025		Follow up	
Establishment	Туре	Score	In / Out	Reqd.	
Sinton					
Sinton Sips Nu	trition	102	2 E. Sinton, S	Suite E 78387	
8/20/2025	Permit	0			
Mop sink missing sign Establishment is ready	to open				
-	to open.				
Stripes Store #		124	475 State Hw	- — — — — — - v 188 78387	
8/5/2025	Routine	7			
Cinalo con io		used 1			
-	e & single use articles; properly stored and u				
•	ipment, and linens; properly used, stored, d				
	n-food Contact surfaces cleanable, properly			2	
Food separat	red and & protected, prevented during food	preparatio	on - 3		
Subway #20303	3	118	5 E Sinton 78	387	
8/21/2025	Routine	1			
Environmenta	al contamination - 1				
			- — — — —		
Whataburger #	300		0 S. San Patr	icio 78387	
8/26/2025	Routine	3			
	s to replace ice machine and ice bin for soda machine contamination. A fee will apply if firm does not comply				
Physical facil	ities installed, maintained, clean - 1				
No Evidence	of Insect contamination, rodent / other anim	nals - 1			
Non-Food Co	ontact surfaces clean - 1				
Taft					
Bhavani Food I	 Mart	520	 0 Davis Rd 78	- — — — — — - 3390	
8/26/2025	Routine	3			
Food and ice	obtained from approved source; good cond	dition, safe	e - 3 		
Circle K #27400	036	302	2 Hwy 181 78	390	
8/19/2025	Routine	0			
-					
Dairy King	Bestine		1 Hwy 181 78	390 —	
8/19/2025	Routine	7			
No Evidence	of Insect contamination, rodent / other anim	nals - 1			
Food separat	ed and & protected, prevented during food	preparatio	on - 3		
Food handler	/ no unathorized persons / personnel - 2				
Physical facil	ities installed, maintained, clean - 1				

San Patricio C	County Public Health Depa	ırtment			9/8/2025
•	etween (inclusive): 8/1/202	25 and 8/31/2025		Follow up	
Establishment	Туре	Score	e In / Out	Reqd.	
Taft					
Shoreline Re	habilitation		1220 Gregory	St. 78390	
8/19/2025	Routine		0		
Ice machine has cal the ice. Ice machine	cium build up that can no longer be cle must be replaced within 30 days	eanable not contaminating	ı		
Taqueria Mi F			418 Hwy 181		
8/19/2025	Routine	2	26		
Other Viola	ations - 1				
Food conta	act surfaces and returnables; cle	eaned and sanitized	- 3		
Food sepa	rated and & protected, prevente	ed during food prepa	ration - 3		
Proper Col	d Holding temperature (41F/45)	F) - 3			
Food hand	ler / no unathorized persons / p	ersonnel - 2			
Proper Dat	te Marking and disposition - 2				
Thermome	eters provided, accurated, and c	calculated; chemical/t	thermal test -	2	
Toxic subs	tances properly identified, store	ed and used - 3			
Utensils, e	quipment, and linens; properly ι	used, stored, dried a	nd handled -	1	
Adequate h	nandwashing facillities; Accessi	ble and properly sup	plied, used - 2	2	
Environme	ntal contamination - 1				
Wiping Clo	oths; properly used and stored -	- 1			
Food and N	Non-food Contact surfaces clea	nable, properly desig	gned, and used	- 2	
— — — — — — — — — — — — — — — — — — —		· — — — — — — -	321 Hwy. 181	N 78390	
8/19/2025	Routine		0		