

San Patricio County Public Health Department

7/20/2026

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Aransas Pass**BAM! Coastal Pizza, LLC**

353 s Commercial 78336

6/22/2026

Routine

4

☐

Food handler / no unauthorized persons / personnel - 2

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

Lighthouse Learning Center

517 S Avenue A 78336

6/12/2026

Routine

0

☐

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Shrimp-It-Up Inc.

120 S 8th St. 78336

6/22/2026

Routine

17

☐

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Approved thawing method - 1

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

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

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

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

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

Sip Happens

1140 W Wheeler 78336

6/12/2026

Routine

2

☐

Firm has 30 days to install barriers between hand sink and food prep/ clean dish storage areas

Environmental contamination - 1

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

Stripes #40796H

120 E McClung Avenue 78336

6/22/2026

Routine

2

☐

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

Taqueria Hacienda Del Pueblo

1842 W Wheeler 78336

6/22/2026

Routine

14

☐

10 days to clean corner of WIC with old food molded onto racks and floor, and change out spice containers

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

Physical facilities installed, maintained, clean - 1

Original container labeling (Bulk Food) - 1

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

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Aransas Pass**Taqueria Hacienda Del Pueblo**

1842 W Wheeler 78336

6/22/2026

Routine

14



10 days to clean corner of WIC with old food molded onto racks and floor, and change out spice containers

Wiping Cloths; properly used and stored - 1

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

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

Proper reheating procedure for hot holding (165F in 2 hours) - 3

Environmental contamination - 1

Gregory**Green House Grill**

406 S. Gregory Street 78359

6/11/2026

Routine

5



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

Warewashing Facilities; installed, maintained, used - 2

NY JOE'S ITALIAN RESTAURANT

410 US Hwy 181 78359

6/29/2026

Permit

0



Women's restroom must have covered trashcans

Bar area must have 3 comp sink

Establishment ready to open

-

Tha Concession Stand

300 US Hwy 181 78359

6/11/2026

Routine

8



Management and employees knowledge, responsibilities and reporting - 3

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

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

Approved thawing method - 1

Physical facilities installed, maintained, clean - 1

Ingleside**Can I Get A Scoop**

2564 Main Street, Unit B 78362

6/3/2026

Routine

0



-

City Tortilla Mexican Restaurant & Bar

2815 S. Main Street 78362

6/10/2026

Routine

19



Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Ingleside**City Tortilla Mexican Restaurant & Bar**

2815 S. Main Street 78362

6/10/2026

Routine

19



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

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

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

Non-Food Contact surfaces clean - 1

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

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

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

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

Hacienda Grill LLC

3038 Main St 78362

6/5/2026

Permit

0



Initial inspection.

Firm good to open

-

Ingleside TX Drive-In Restaurant, LLC

2250 HWY 361 78362

6/15/2026

Complaint Followup

0



Complainant stated that dumpsters were always left open, gate to dumpster housing broken, foul smell, rodents and roaches, all of which she can see and smell from her living room next door.

Upon arrival, inspector observed that dumpsters were closed, trash was empty, and gates were closed. Dumpster housing area was clean and free of debris with no evidence of pests or foul smell.

One piece of gate had come off from storm the previous night but is was only decorative, no actual gate was broken or missing.

Manager stated that lids are closed after each trash run. A large pole is used to close them since they are heavy. Lids are heavy enough so that wind should not blow them open.

Trash is take out to dumpster at the end of each shif, around 5pm and 12 am.

Dumpsters are emptied 3 times a week.

Inspector advised manager to make sure every team member is trained on keeping lid and gates closed after every trash dump. Also advised about the possibility of getting a lock for dumpster.

See attached pictures

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Kids in the Word Academy

2717 Avenue B 78362

6/3/2026

Routine

3



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

Oyo Hotel Ingleside

2025 State Hwy 361 78362

6/10/2026

Routine

0



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Taco St.

2538 4th Street 78362

6/3/2026

Routine

22



Firm has 10 days to clean

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

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

2538 4th Street 78362

6/3/2026**Routine**

22



Firm has 10 days to clean

Non-Food Contact surfaces clean - 1

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Hands cleaned and properly washed; Gloves used properly - 3

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

Toxic substances properly identified, stored and used - 3

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

Physical facilities installed, maintained, clean - 1

Environmental contamination - 1

6/29/2026**Violations Followup**

0



Firm has cleaned and is now in compliance

-

Mathis**Aycock Oil Co.**

102 W San Patricio St. 78368

6/12/2026**Violations Followup**

0



Firm did not address water issue and must now pay a reinspection fee and correct violation.

Water problem was resolved by City of Mathis on 6/12/2026

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Camp Karankawa

Park Road 25 78368

6/3/2026**Routine**

5



Proper Date Marking and disposition - 2

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

Church's Fried Chicken

904 E San Patricio 78368

6/10/2026**Routine**

7



Non-Food Contact surfaces clean - 1

Proper Hot Holding temperature (135F) - 3

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

Environmental contamination - 1

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

Circle K #2706983

10537 Hwy 359 78368

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Mathis**Circle K #2706983**

10537 Hwy 359 78368

6/3/2026

Routine

10

☐

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

Physical facilities installed, maintained, clean - 1

Wiping Cloths; properly used and stored - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Dairy Queens of Southeast Texas

902 E San Patricio Ave. 78368

6/10/2026

Routine

10

☐

Firm was given 10 days to clean dining room

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

Physical facilities installed, maintained, clean - 1

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

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

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

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

DASH

501 State Highway 359 78368

6/12/2026

Violations Followup

0

☐

Hand sink has been repaired

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FAST MARKET #4563

701 N. State Highway #359 78368

6/8/2026

Routine

0

☐

-

Gi Gi's Pizzeria

103 E San Patricio Ave. 78368

6/10/2026

Routine

1

☐

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

Heifer's Barbacoa

101 E San Patricio Ave 78368

6/15/2026

Permit

0

☐

Raw wood in storage must be painted

Firm ready to open

-

Larry's Market

703 Front Street 78368

6/10/2026

Routine

1

☐

Physical facilities installed, maintained, clean - 1

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Mathis

Mathis Donuts		1120 N. Front Street 78368
6/9/2026	Routine	2 ☐

CFM provided on 6/26

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

McDonalds #30850		10537 N. Hwy 359 78368
6/10/2026	Routine	2 ☐

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

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

Pizza Hut #39158		517 N. Old Hwy 9 78368
6/10/2026	Routine	10 ☐

Firm was given 3 days to repair leak from dish machine and 10 days to repair cold make ready

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

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

Adequate ventilation and lighting; designated areas used - 1

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Non-Food Contact surfaces clean - 1

Physical facilities installed, maintained, clean - 1

6/22/2026	Violations Followup	0 ☐
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Firm did not correct draining from 3 comp sink and now must pay reinspection fee

-

Rise & Grind Coffee Co.		521 FM 3024 78368
6/22/2026	Routine	3 ☐

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

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

Smolik's Smokehouse		10541 N. Hwy 359 78368
6/22/2026	Routine	12 ☐

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

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

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

Wiping Cloths; properly used and stored - 1

Environmental contamination - 1

Non-Food Contact surfaces clean - 1

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

Speedy Express #38		10538 N. Hwy 359 78368
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Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Mathis**Speedy Express #38**

10538 N. Hwy 359 78368

6/22/2026

Routine

6



Physical facilities installed, maintained, clean - 1

Adequate ventilation and lighting; designated areas used - 1

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

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

Subway Sandwiches # 24974

10538 Hwy 359 78368

6/12/2026

Routine

3



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

Physical facilities installed, maintained, clean - 1

Van's Burgers

410 E Magnolia 78368

6/22/2026

Routine

11



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

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

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

Odem**Agave Jalisco Mexican Restaurant**

1501 Voss Ave 78370

6/4/2026

Routine

20



Firm was given 3 days to replace broken microwave, rusted and chipping can opened and to replace missing hood vents

Firm was given 30 days to replace rusty racks and replace missing ceiling tiles

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

Physical facilities installed, maintained, clean - 1

Approved thawing method - 1

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

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

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

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Environmental contamination - 1

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

San Patricio County Public Health Department

7/20/2026

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

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

1501 Voss Ave 78370

6/4/2026**Routine**

20



Firm was given 3 days to replace broken microwave, rusted and chipping can opened and to replace missing hood vents

Firm was given 30 days to replace rusty racks and replace missing ceiling tiles

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

6/17/2026**Violations Followup**

0



Firm failed to correct violations and must now pay a reinspection fee

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Circle K #2706976

901 Voss 78370

6/17/2026**Violations Followup**

0



Microwave has been replaced

-

Clayton's Meat Market

500 Voss Avenue 78370

6/2/2026**Routine**

2



Proper Date Marking and disposition - 2

Family Dollar #32689

1711 Voss Avenue 78370

6/4/2026**Routine**

6



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

Proper disposition of returned, previously served, reconditioned - 3

Mi Pueblo Viejo

310 Voss Avenue 78370

6/2/2026**Routine**

22



Firm was given 10 days to clean gaskets on cooler

Non-Food Contact surfaces clean - 1

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

Wiping Cloths; properly used and stored - 1

Environmental contamination - 1

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

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

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

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

Hands cleaned and properly washed; Gloves used properly - 3

Proper Date Marking and disposition - 2

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

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

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

6/17/2026**Violations Followup**

0



Firm cleaned the coolers and is now in compliance.

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Odem**Mi Pueblo Viejo**

310 Voss Avenue 78370

6/17/2026

Violations Followup

0



Firm cleaned the coolers and is now in compliance.

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Portland**7Brew Drive Thru Coffee**

1030 California Drive 78374

6/4/2026

Routine

8



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

Toxic substances properly identified, stored and used - 3

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

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

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

Best Western Plus

1707 US 181 78374

6/30/2026

Routine

3



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

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

CHECKOUT #54

1201 Wildcat Drive 78374

6/23/2026

Routine

21



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

Adequate ventilation and lighting; designated areas used - 1

Physical facilities installed, maintained, clean - 1

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

Non-Food Contact surfaces clean - 1

Other Violations - 1

Toxic substances properly identified, stored and used - 3

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

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

Proper Date Marking and disposition - 2

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

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

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

Chicken Express Portland

1700 US Hwy 181 78374

6/11/2026

Routine

9



Toxic substances properly identified, stored and used - 3

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland**Chicken Express Portland**

1700 US Hwy 181 78374

6/11/2026

Routine

9

☐

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

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

CTRG Station 9, LLC

1850 U.S. Hwy 181, Suite A 78374

6/9/2026

Routine

5

☐

Food handler / no unauthorized persons / personnel - 2

Proper Hot Holding temperature (135F) - 3

Dairy Queen - Portland

911 Dallas 78374

6/29/2026

Routine

20

☐

Upon inspection, dining room was clean, no excess dirty tables. Condiment and napkin holders were clean to the touch. There was no foul smell. No roaches were seen but excess flies were noticed. Proof of pest control was provided, including for flies. Taco meat appeared normal in color and smell. Manager stated that they were trying a new recipe at certain locations but was not divulging that information to the public for honest feedback

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

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

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

Food handler / no unauthorized persons / personnel - 2

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

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

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

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

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

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

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

Denny's #9334

1670 Us Hwy 181 78374

6/15/2026

Routine

9

☐

Other Violations - 1

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

Food handler / no unauthorized persons / personnel - 2

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

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

Dollar Tree Store #4438

1516 Wildcat Drive 78374

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland**Dollar Tree Store #4438**

1516 Wildcat Drive 78374

6/23/2026

Routine

0

☐

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Donut Man

1001 US HWY 181 78374

6/11/2026

Routine

7

☐

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

Toxic substances properly identified, stored and used - 3

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

First Baptist Preschool of Portland

1305 Wildcat Drive 78374

6/17/2026

Routine

0

☐

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Ice and Cream LLC

1660 Wildcat Drive 78374

6/9/2026

Routine

5

☐

Warewashing Facilities; installed, maintained, used - 2

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

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

IHOP #3379

1830 US Hwy 181 78374

6/11/2026

Routine

12

☐

Food handler / no unauthorized persons / personnel - 2

Physical facilities installed, maintained, clean - 1

Environmental contamination - 1

Personal Cleanliness / eating, drinking, or tobacco use - 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

Jersey Mike's

1581 US Highway 181, Ste. 103 78374

6/9/2026

Routine

0

☐

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La Tequila Portland, LLC

1702 US Hwy 181 Ste A6 78374

6/17/2026

Routine

10

☐

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

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland**La Tequila Portland, LLC**

1702 US Hwy 181 Ste A6 78374

6/17/2026

Routine

10



Food contact surfaces and returnables; cleaned and sanitized - 3

Toxic substances properly identified, stored and used - 3

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

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

McAlister's Deli #1359

1704 US Hwy 181 78374

6/11/2026

Routine

5



Firm has 90 days to repair WIC floors to prevent standing water, excess build up.

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

Physical facilities installed, maintained, clean - 1

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

McDonalds #5812

1300 Wildcat Drive 78374

6/17/2026

Routine

3



Other Violations - 1

Non-Food Contact surfaces clean - 1

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

Portland Donut

475 Buddy Ganem Drive 78374

6/9/2026

Routine

12



Physical facilities installed, maintained, clean - 1

Food handler / no unauthorized persons / personnel - 2

Toxic substances properly identified, stored and used - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Sabor Maya Mexican Cuisine

202 Lang Rd 78374

6/30/2026

Routine

24



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

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

Approved thawing method - 1

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

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

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

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

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

202 Lang Rd 78374

6/30/2026

Routine

24



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

Toxic substances properly identified, stored and used - 3

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

Environmental contamination - 1

Stripes Store #41041H

119 Buddy Ganem Drive 78374

6/9/2026

Routine

13



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

Proper Date Marking and disposition - 2

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

Proper Hot Holding temperature (135F) - 3

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

Surfing Crab Express

2015 US Hwy 181, Sutie 100 78374

6/2/2026

Routine

13



Approved thawing method - 1

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

Food handler / no unauthorized persons / personnel - 2

Toxic substances properly identified, stored and used - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Taqueria Guadalajara

1001 Dallas Street 78374

6/17/2026

Routine

22



10 days for coolers in compliance

30 days to repair ceiling and clean grease above

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

Physical facilities installed, maintained, clean - 1

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

Approved thawing method - 1

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Hot Holding temperature (135F) - 3

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland**Taqueria Guadalajara**

1001 Dallas Street 78374

6/17/2026**Routine**

22

☐

10 days for coolers in compliance

30 days to repair ceiling and clean grease above

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

Hands cleaned and properly washed; Gloves used properly - 3

Target Starbucks

3022 US Hwy 181 78374

6/4/2026**Routine**

6

☐

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

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

Other Violations - 1

Target Store T-2899

3022 US Highway 181 78374

6/4/2026**Routine**

4

☐

Other Violations - 1

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

The Grove

201 Fifth Street 78374

6/1/2026**Routine**

19

☐

Proper Date Marking and disposition - 2

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Food handler / no unauthorized persons / personnel - 2

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

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

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

Wiping Cloths; properly used and stored - 1

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

Toxic substances properly identified, stored and used - 3

The Olive Garden Italian Restaurant #6519

1620 US Hwy 181 78374

6/3/2026**Routine**

0

☐

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The Pavilion

211 Cedar Drive 78374

6/1/2026**Routine**

4

☐

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

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

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

The Texan		3015 US Hwy 181 78374
6/4/2026	Routine	11 ☐

Proper Date Marking and disposition - 2

Proper Hot Holding temperature (135F) - 3

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

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

Whataburger #91		1010 Wildcat Dr. 78374
6/2/2026	Routine	0 ☐

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Sinton

AG MINAS, LLC		106 E Borden 78387
6/2/2026	Routine	17 ☐

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper disposition of returned, previously served, reconditioned - 3

Toxic substances properly identified, stored and used - 3

Proper Date Marking and disposition - 2

Environmental contamination - 1

Approved thawing method - 1

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

Butter's BBQ, LLC		713 E. Sinton 78387
6/26/2026	Routine	12 ☐

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

Physical facilities installed, maintained, clean - 1

Proper Date Marking and disposition - 2

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Environmental contamination - 1

Non-Food Contact surfaces clean - 1

Garbage and Refuse properly disposed; facilities maintained - 1

Cancino Grocery Store Part Two		728 Esperanza Street 78387
6/1/2026	Routine	1 ☐

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

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Sinton

Circle K #2709235	12275 State Hwy. 188 78387
6/17/2026	Routine
4	☐

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

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

Circle K #2740424	320 W Sinton 78387
6/1/2026	Routine
3	☐

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

Domino's 9363	523 W Sinton st 78387
6/9/2026	Routine
3	☐

Food handler / no unauthorized persons / personnel - 2

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

HEB Grocery #115	106 S. San Patricio 78387
6/30/2026	Routine
13	☐

Non-Food Contact surfaces clean - 1

Proper disposition of returned, previously served, reconditioned - 3

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

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

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

Love's Travel Stop #672-Chester Chicken	13886 FM 1945 78387
6/9/2026	Routine
3	☐

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

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

McDonald's #38464	13886 FM 1945 78387
6/30/2026	Routine
6	☐

Food contact surfaces and returnables; cleaned and sanitized - 3

Hands cleaned and properly washed; Gloves used properly - 3

Sinton Donuts	100 N San. Patricio Ave. 78387
6/1/2026	Routine
7	☐

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

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

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

Inspections Between (inclusive): 6/1/2026 and 6/30/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Sinton

Sinton Donuts		100 N San. Patricio Ave. 78387
6/1/2026	Routine	7 ☐

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

Taft

Dairy King		241 Hwy 181 78390
6/23/2026	Routine	7 ☐

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Dollar General #1755		1200 US Hwy 181 78390
6/23/2026	Routine	6 ☐

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

Proper disposition of returned, previously served, reconditioned - 3

Good N Crisp Chicken-Taft		102 Field 78390
6/29/2026	Routine	7 ☐

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

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

Environmental contamination - 1

Non-Food Contact surfaces clean - 1

Physical facilities installed, maintained, clean - 1

Adequate ventilation and lighting; designated areas used - 1