

Inspections Between (inclusive): 2/1/2026 and 2/28/2026

Establishment	Type	Score	In / Out	Follow up Req.
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Aransas Pass

A&E XPRESS MART			1315 S Commercial	78336
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2/19/2026	Other Followup	0		<input type="checkbox"/>
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Permit is expired
Firm must obtain 2026 health permit

Bakery Café, Inc.			434 S Commercial	78336
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2/18/2026	Routine	17		<input type="checkbox"/>
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- Time as a Public Health Control; procedures & records - 3
- Physical facilities installed, maintained, clean - 1
- Non-Food Contact surfaces clean - 1
- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Person in charge present, demonstration of knowledge, and CFM - 2

BAM! Coastal Pizza, LLC			353 s Commercial	78336
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2/5/2026	Routine	4		<input type="checkbox"/>
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- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Other Violations - 1
- No Evidence of Insect contamination, rodent / other animals - 1

Boots BBQ			2441 Oak Lane	78336
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2/5/2026	Routine	6		<input type="checkbox"/>
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- Other Violations - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Toxic substances properly identified, stored and used - 3

Butter Churn			1275 South Hwy 35 Bypass	78336
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2/18/2026	Routine	18		<input type="checkbox"/>
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- Wiping Cloths; properly used and stored - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Toxic substances properly identified, stored and used - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Establishment	Type	Score	In / Out	Follow up Req.
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Aransas Pass

Butter Churn 1275 South Hwy 35 Bypass 78336

2/18/2026 Routine 18

- Proper Hot Holding temperature (135F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- No Evidence of Insect contamination, rodent / other animals - 1

Coastal Oven 1119 W Wheeler Avenue 78336

2/25/2026 Permit 0

- Handsinks missing signage
- Establishment is ready to open

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Conn Brown Harbour Inn 500 E. Goodnight Avenue 78336

2/3/2026 Routine 0

- Firm has changed name of hotel
- Firm must obtain 2026 health permit

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Family Dollar Store #23802 1921 W Wheeler 78336

2/3/2026 Other Followup 0

- Permit is expired
- Firm must obtain 2026 health permi

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Faulk Elementary School Cafe 902 West Nelson 78336

2/18/2026 Routine 3

- Person in charge present, demonstration of knowledge, and CFM - 2
- Other Violations - 1

Lighthouse Learning Center 517 S Avenue A 78336

2/18/2026 Routine 0

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Little I's Snowcone and Treats 1589 S. Commercial 78336

2/3/2026 Routine 12

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 2
- Person in charge present, demonstration of knowledge, and CFM - 2

Establishment	Type	Score	In / Out	Follow up Reqd.
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Aransas Pass

Little I's Snowcone and Treats	1589 S. Commercial	78336		
2/3/2026	Routine	12		<input type="checkbox"/>

Other Violations - 1

Mickey's Bar & Grill	430 Ransom Rd.	78336		
2/4/2026	Routine	9		<input type="checkbox"/>

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Approved thawing method - 1
- Food and ice obtained from approved source; good condition, safe - 3

Microtel Inn & Suites	355 E Goodnight	78336		
2/3/2026	Routine	0		<input type="checkbox"/>

Firm has new owner's and is selling hot breakfast.
Owner's must provide new paperwork ASAP and obtain a valid health permit

Popeyes #252	515 E. Goodnight	78336		
2/25/2026	Violations Followup	0		<input type="checkbox"/>

proof of pest control was provided and broken equipment has been repaired. Firm is now in compliance

San Juan Grill and Restaurant	922 S. Commercial	78336		
2/18/2026	Routine	13		<input type="checkbox"/>

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Adequate ventilation and lighting; designated areas used - 1
- Proper Hot Holding temperature (135F) - 3
- Wiping Cloths; properly used and stored - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2

San Juan Restaurant & Cantina	4696 FM 1069	78336		
2/18/2026	Routine	22		<input type="checkbox"/>

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Proper Date Marking and disposition - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Toxic substances properly identified, stored and used - 3

Aransas Pass

San Juan Restaurant & Cantina	4696 FM 1069 78336			<input type="checkbox"/>
2/18/2026	Routine	22		

- Proper Cold Holding temperature (41F/45F) - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Physical facilities installed, maintained, clean - 1
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Shrimp-It-Up Inc.	120 S 8th St. 78336			<input type="checkbox"/>
2/5/2026	Routine	8		

- Wiping Cloths; properly used and stored - 1
- Proper Date Marking and disposition - 2
- Proper Hot Holding temperature (135F) - 3
- Approved thawing method - 1
- Environmental contamination - 1

Sip Happens	1140 W Wheeler 78336			<input type="checkbox"/>
2/3/2026	Permit	0		

- Missing test strips
- Drain for 3 comp is covered behind wall
- Establishment is ready to open

Taqueria Guadalajara #5	525 S. Commercial 78336			<input type="checkbox"/>
2/18/2026	Routine	29		

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Physical facilities installed, maintained, clean - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper disposition of returned, previously served, reconditioned - 3
- Environmental contamination - 1
- Non-Food Contact surfaces clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Single service & single use articles; properly stored and used - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Wiping Cloths; properly used and stored - 1

Establishment	Type	Score	In / Out	Follow up Req.
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Aransas Pass

Taqueria Guadalajara #5		525 S. Commercial 78336		
2/18/2026	Routine	29		<input type="checkbox"/>

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

The Goat Sports Grill		306 E Goodnight 78336		
2/5/2026	Routine	9		<input type="checkbox"/>

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Other Violations - 1
- Proper Cold Holding temperature (41F/45F) - 3

Corpus Christi

Chick-fil-A		13701 NW Blvd 78410		
2/11/2026	Routine	0		<input type="checkbox"/>

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Gregory

Gregory Headstart		107 Church St. 78359		
2/19/2026	Routine	0		<input type="checkbox"/>

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Ingleside

Best Western Ingleside Inn & Suites		2787 Hwy 361 78362		
2/24/2026	Routine	14		<input type="checkbox"/>

- Food Establishment Permit (Current, Valid, and Posted) - 2
- Proper Date Marking and disposition - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Environmental contamination - 1
- Proper Hot Holding temperature (135F) - 3
- Other Violations - 1
- Time as a Public Health Control; procedures & records - 3

Can I Get A Scoop		2564 Main Street, Unit B 78362		
2/11/2026	Routine	1		<input type="checkbox"/>

Establishment	Type	Score	In / Out	Follow up Reqd.
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Ingleside

Can I Get A Scoop		2564 Main Street, Unit B 78362		
2/11/2026	Routine	1		<input type="checkbox"/>
Personal Cleanliness / eating, drinking, or tobacco use - 1				

Gilbert J. Mircovich Elementary Cafe		2720 Big Oak Ln. 78362		
2/11/2026	Routine	8		<input type="checkbox"/>
Utensils, equipment, and linens; properly used, stored, dried and handled - 1				
Toxic substances properly identified, stored and used - 3				
Food contact surfaces and returnables; cleaned and sanitized - 3				
Physical facilities installed, maintained, clean - 1				

Ingleside High School Cafeteria		2807 Mustang Drive 78362		
2/10/2026	Routine	0		<input type="checkbox"/>
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Ingleside Primary School		2100 Achievement 78362		
2/10/2026	Routine	0		<input type="checkbox"/>
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Jalapenos Mexican Bar and Grill		2144 State Highway 361 78362		
2/24/2026	Routine	25		<input type="checkbox"/>
Toxic substances properly identified, stored and used - 3				
Proper Cold Holding temperature (41F/45F) - 3				
Time as a Public Health Control; procedures & records - 3				
Food contact surfaces and returnables; cleaned and sanitized - 3				
Thermometers provided, accurated, and calculated; chemical/thermal test - 2				
Adequate handwashing facillities; Accessible and properly supplied, used - 2				
No Evidence of Insect contamination, rodent / other animals - 1				
Wiping Cloths; properly used and stored - 1				
Physical facilities installed, maintained, clean - 1				
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1				
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2				
Food separated and & protected, prevented during food preparation - 3				

Kids in the Word Academy		2717 Avenue B 78362		
2/10/2026	Routine	1		<input type="checkbox"/>
Physical facilities installed, maintained, clean - 1				

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Ingleside

La Barra			2769 Avenue B 78362	<input type="checkbox"/>
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2/11/2026 **Routine** 32

Firm failed inspection and now has 48 hrs to pay reinspection fee and correct violations

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Time as a Public Health Control; procedures & records - 3
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Toxic substances properly identified, stored and used - 3
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Other Violations - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Physical facilities installed, maintained, clean - 1

Leon Taylor Middle School Cafeteria			2739 Mustang Drive 78362	<input type="checkbox"/>
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2/10/2026 **Routine** 2

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Single service & single use articles; properly stored and used - 1

Oyo Hotel Ingleside			2025 State Hwy 361 78362	<input type="checkbox"/>
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2/24/2026 **Routine** 3

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

Mathis

Circle K #2706983			10537 Hwy 359 78368	<input type="checkbox"/>
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2/18/2026 **Routine** 12

- Person in charge present, demonstration of knowledge, and CFM - 2
- Time as a Public Health Control; procedures & records - 3
- Proper Date Marking and disposition - 2
- Proper Hot Holding temperature (135F) - 3
- Non-Food Contact surfaces clean - 1

Inspections Between (inclusive): 2/1/2026 and 2/28/2026

Establishment	Type	Score	In / Out	Follow up Req.
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Mathis

Circle K #2706983		10537 Hwy 359 78368		
2/18/2026	Routine	12		<input type="checkbox"/>

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

Dairy Queens of Southeast Texas		902 E San Patricio Ave. 78368		
2/10/2026	Routine	6		<input type="checkbox"/>

Original container labeling (Bulk Food) - 1
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Food contact surfaces and returnables; cleaned and sanitized - 3
 Utensils, equipment, and linens; properly used, stored, dried and handled - 1

FAST MARKET #4563		701 N. State Highway #359 78368		
2/23/2026	Routine	0		<input type="checkbox"/>

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Kool Sips Drive-Thru		116 S Front Street 78368		
2/18/2026	Routine	3		<input type="checkbox"/>

Utensils, equipment, and linens; properly used, stored, dried and handled - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Krazy 8 Nutrition		110 S. Duval Unit A 78368		
2/18/2026	Routine	4		<input type="checkbox"/>

Hot and Cold Water available; adequate pressure, safe - 2
 Warewashing Facilities; installed, maintained, used - 2

Mathis Donuts		1120 N. Front Street 78368		
2/27/2026	Routine	5		<input type="checkbox"/>

Proper Date Marking and disposition - 2
 Time as a Public Health Control; procedures & records - 3

Mathis Pre-K/Kindergarten Academy		516 E. St. Mary 78368		
2/10/2026	Routine	0		<input type="checkbox"/>

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McDonalds #30850		10537 N. Hwy 359 78368		
2/23/2026	Routine	4		<input type="checkbox"/>

Food contact surfaces and returnables; cleaned and sanitized - 3
 Personal Cleanliness / eating, drinking, or tobacco use - 1

Establishment	Type	Score	In / Out	Follow up Req.
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Mathis

Mendez Mexican Restaurant		103 S Aransas St. 78368		
2/27/2026	Routine	14		<input type="checkbox"/>

- Time as a Public Health Control; procedures & records - 3
- Food separated and & protected, prevented during food preparation - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Non-Food Contact surfaces clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Cold Holding temperature (41F/45F) - 3

Nani's Mexican Café		614 N Front 78368		
2/12/2026	Violations Followup	0		<input type="checkbox"/>

Firm has installed a hand sink in the kitchen prep area

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Smolik's Smokehouse		10541 N. Hwy 359 78368		
2/18/2026	Routine	24		<input type="checkbox"/>

- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Hot Holding temperature (135F) - 3
- Time as a Public Health Control; procedures & records - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1
- Approved thawing method - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Physical facilities installed, maintained, clean - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Proper cooling method used; Equipment adequate to maintain proper temp - 2

Speedy Express #38		10538 N. Hwy 359 78368		
2/23/2026	Routine	14		<input type="checkbox"/>

Firm has 10 days to repair front handsink

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Hot Holding temperature (135F) - 3
- Toxic substances properly identified, stored and used - 3
- Proper Date Marking and disposition - 2

Establishment	Type	Score	In / Out	Follow up Req.
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Mathis

Speedy Express #38			10538 N. Hwy 359 78368	
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2/23/2026 **Routine** 14

Firm has 10 days to repair front handsink

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Person in charge present, demonstration of knowledge, and CFM - 2

Subway Sandwiches # 24974			10538 Hwy 359 78368	
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2/12/2026 **Routine** 6

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Time as a Public Health Control; procedures & records - 3

Taqueria Puerto Mazatlan			1000 Loop 459 78368	
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2/12/2026 **Routine** 7

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Toxic substances properly identified, stored and used - 3

The Tackle Box			22309 Park Road 25 78368	
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2/10/2026 **Routine** 1

- Non-Food Contact surfaces clean - 1

Twining Tree Farm Artisan Sourdough Bakery			51 E. San Patricio Avenue 78368	
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2/12/2026 **Routine** 3

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food handler / no unauthorized persons / personnel - 2

Odem

Agave Jalisco Mexican Restaurant			1501 Voss Ave 78370	
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2/3/2026 **Routine** 25

Firm has 10 days to have dish machine sanitizing properly and to install a mop sink

- Person in charge present, demonstration of knowledge, and CFM - 2
- Adequate ventilation and lighting; designated areas used - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Approved thawing method - 1
- Environmental contamination - 1

Establishment	Type	Score	In / Out	Follow up Reqd.
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Odem

Agave Jalisco Mexican Restaurant 1501 Voss Ave 78370

2/3/2026 Routine 25

Firm has 10 days to have dish machine sanitizing properly and to install a mop sink

Wiping Cloths; properly used and stored - 1

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

Non-Food Contact surfaces clean - 1

Food handler / no unauthorized persons / personnel - 2

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

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

2/13/2026 Violations Followup 0

Dish machine is now sanitizing properly and a mop sink has been installed

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Odem Early Learning Center 1615 Voss Avenue 78370

2/13/2026 Routine 0

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Railroad Seafood Station 1507 Voss Ave. 78370

2/3/2026 Routine 15

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

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

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

Wiping Cloths; properly used and stored - 1

Environmental contamination - 1

Approved thawing method - 1

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

Adequate ventilation and lighting; designated areas used - 1

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

Subway #2706976 901 Voss 78370

2/13/2026 Routine 6

Proper Hot Holding temperature (135F) - 3

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

Portland

Best Western Plus 1707 US 181 78374

Inspections Between (inclusive): 2/1/2026 and 2/28/2026

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

Best Western Plus	1707 US 181 78374			<input type="checkbox"/>
2/13/2026	Routine	8		

- Wiping Cloths; properly used and stored - 1
- Proper Hot Holding temperature (135F) - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Bloom City Coffee, Co.	1033 US Hwy 181, Suite C 78374			<input type="checkbox"/>
2/24/2026	Routine	11		

- Firm has 10 days to properly clean and replace faucet on handsink in the kitchen
- Person in charge present, demonstration of knowledge, and CFM - 2
- Toxic substances properly identified, stored and used - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 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
- Single service & single use articles; properly stored and used - 1

Cha Cha Cha Tea	1702 HWY 181 Ste A7 78374			<input type="checkbox"/>
2/9/2026	Routine	9		

- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Other Violations - 1
- Food separated and & protected, prevented during food preparation - 3

Chicken Express Portland	1700 US Hwy 181 78374			<input type="checkbox"/>
2/19/2026	Routine	5		

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Denny's #9334	1670 Us Hwy 181 78374			<input type="checkbox"/>
2/19/2026	Routine	4		

- Physical facilities installed, maintained, clean - 1
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Donut Man	1001 US HWY 181 78374			
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Establishment	Type	Score	In / Out	Follow up Req.
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Portland

Donut Man			1001 US HWY 181 78374	
2/19/2026	Routine	5		<input type="checkbox"/>

- Time as a Public Health Control; procedures & records - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Physical facilities installed, maintained, clean - 1

First Baptist Preschool of Portland			1305 Wildcat Drive 78374	
2/19/2026	Routine	5		<input type="checkbox"/>

- Proper disposition of returned, previously served, reconditioned - 3
- Other Violations - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

GP Nutrition, L.L.C.			504 Moore Avenue 78374	
2/20/2026	Other Followup	0		<input type="checkbox"/>

Permit is expired
Firm must obtain 2026 health permit

Gregory Portland Middle School			4200 Wildcat Drive 78374	
2/12/2026	Routine	0		<input type="checkbox"/>

HEB Deli #488			1600 Wildcat Dr. 78374	
2/2/2026	Routine	0		<input type="checkbox"/>

Hu Dat Oriental Restaurant			1522 Wildcat Dr., Ste #8 78374	
2/24/2026	Routine	9		<input type="checkbox"/>

- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Wiping Cloths; properly used and stored - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

IHOP #3379			1830 US Hwy 181 78374	
2/13/2026	Routine	2		<input type="checkbox"/>

- Physical facilities installed, maintained, clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

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Portland

IWR Foods LLC			2020 US Highway 181 78374	
2/2/2026	Other Followup	0		<input type="checkbox"/>
Permit is expired. Firm must obtain a 2026 Heath permit				
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Jack In The Box #4682			1047 US HWY 78362	
2/2/2026	Other Followup	0		<input type="checkbox"/>
Permit is expired Firm must obtain 2026 Health permit				
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Jersey Mike's			1581 US Highway 181, Ste. 103 78374	
2/24/2026	Routine	1		<input type="checkbox"/>
Personal Cleanliness / eating, drinking, or tobacco use - 1				

La Quinta Portland			201 Buddy Ganem Drive 78374	
2/13/2026	Routine	0		<input type="checkbox"/>
-				

La Tequila Portland, LLC			1702 US Hwy 181 Ste A6 78374	
2/2/2026	Permit	0		<input type="checkbox"/>
Women's restroom missing covered trashcans Establishment is ready to open				
-				

Marble Slab Creamery #419			2030 US Hwy 181 Ste. A 78374	
2/24/2026	Routine	0		<input type="checkbox"/>
-				

McAlister's Deli #1359			1704 US Hwy 181 78374	
2/23/2026	Routine	1		<input type="checkbox"/>
Physical facilities installed, maintained, clean - 1				

McDonalds #5812			1300 Wildcat Drive 78374	
2/12/2026	Routine	7		<input type="checkbox"/>
Food contact surfaces and returnables; cleaned and sanitized - 3				
Food handler / no unauthorized persons / personnel - 2				
Personal Cleanliness / eating, drinking, or tobacco use - 1				
Physical facilities installed, maintained, clean - 1				

Methodist Day School			4545 Wildcat Dr. 78374	
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Establishment	Type	Score	In / Out	Follow up Req.
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Portland

Methodist Day School	4545 Wildcat Dr. 78374
2/12/2026 Routine	0 <input type="checkbox"/>

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Mr Gattis Pizza Portland	1580 US Hwy 181 78374
2/27/2026 Permit	0 <input type="checkbox"/>

Handsinks in kitchen and restrooms missing signage
 Missing ceiling tiles must be placed
 Women's rr missing covered trashcans
 Establishment is ready to open

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MURPHY USA #7738	2045 HIGHWAY 181 78374
2/25/2026 Routine	6 <input type="checkbox"/>

Time as a Public Health Control; procedures & records - 3
 Food contact surfaces and returnables; cleaned and sanitized - 3

NOVA PORTLAND HOTELS, LLC	281 Buddy Ganem Dr 78374
2/12/2026 Routine	9 <input type="checkbox"/>

Proper Cold Holding temperature (41F/45F) - 3
 Proper Hot Holding temperature (135F) - 3
 Food contact surfaces and returnables; cleaned and sanitized - 3

Portland Donut	475 Buddy Ganem Drive 78374
2/13/2026 Routine	5 <input type="checkbox"/>

Time as a Public Health Control; procedures & records - 3
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Physical facilities installed, maintained, clean - 1

Portland Headstart	518 Elm 78374
2/19/2026 Routine	2 <input type="checkbox"/>

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

2/20/2026 Violations Followup	0 <input type="checkbox"/>
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hot water in kitchen has been restored

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Poseidon Sushi & Hibachi Grill	2015 US Hwy 181 78374
2/25/2026 Permit	0 <input type="checkbox"/>

women's rr missing covered trashcans
 Establishment is ready to open

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Q Nails & Spa	1860 US HWY 181 Suite A 78374
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Inspections Between (inclusive): 2/1/2026 and 2/28/2026

Establishment	Type	Score	In / Out	Follow up Req.
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Portland

Q Nails & Spa	1860 US HWY 181 Suite A 78374
2/12/2026 Routine	7 <input type="checkbox"/>

- Warewashing Facilities; installed, maintained, used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Toxic substances properly identified, stored and used - 3

Raising Cane's #1011	3044 US Highway 181 78374
2/19/2026 Routine	10 <input type="checkbox"/>

- Other Violations - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Sabor Maya Mexican Cuisine	202 Lang Rd 78374
2/2/2026 Other Followup	0 <input type="checkbox"/>

Permit is expired
Firm must obtain 2026 Health Permit
-

Serenity Beauty Bar	1850 US Hwy. 181, Sutie E 78374
2/12/2026 Routine	2 <input type="checkbox"/>

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

Siri Food Truck	142 Chiltipin Dr. 78374
2/20/2026 Permit	0 <input type="checkbox"/>

Inlet and outlet must be labelled
MFU is ready to open
-

Stars & Stripes Nails and Spa	2015 US Hwy 181 #200 78374
2/25/2026 Routine	2 <input type="checkbox"/>

- Warewashing Facilities; installed, maintained, used - 2

Staybridge Suites	1815 Hwy 181 78374
2/19/2026 Routine	3 <input type="checkbox"/>

- Proper Hot Holding temperature (135F) - 3

Stripes Store #41041H	119 Buddy Ganem Drive 78374
2/13/2026 Routine	3 <input type="checkbox"/>

Portland

Stripes Store #41041H	119 Buddy Ganem Drive 78374
2/13/2026 Routine	3 <input type="checkbox"/>

- Wiping Cloths; properly used and stored - 1
- Physical facilities installed, maintained, clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

The Rice Hat	1702 Hwy 181, Suite A9 78374
2/19/2026 Routine	7 <input type="checkbox"/>

- Non-Food Contact surfaces clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1

THE SKYRISE SCHOOL	902 Moore Avenue 78374
2/20/2026 Other Followup	0 <input type="checkbox"/>

Permit is expired
Firm must obtain 2026 health permit

-

W.C. Andrews Elementary Cafeteria	4015 Moore Avenue 78374
2/12/2026 Routine	0 <input type="checkbox"/>

-

Yo's South Philly Steak Shop LLC	1090 Railroad Ave. 78374
2/12/2026 Routine	7 <input type="checkbox"/>

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Sinton

Buddy Odom's	217 E Sinton 78387
2/4/2026 Routine	0 <input type="checkbox"/>

-

Circle K #2709235	12275 State Hwy. 188 78387
2/25/2026 Routine	5 <input type="checkbox"/>

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

Establishment	Type	Score	In / Out	Follow up Req.
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Sinton

Circle K #2709235		12275 State Hwy. 188 78387
2/25/2026	Routine	5 <input type="checkbox"/>

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

Coastal Bend Regional ISF		800 N Vineyard 78387
2/20/2026	Routine	1 <input type="checkbox"/>

Physical facilities installed, maintained, clean - 1

Corner Snacks & More LLC		200 N Vineyard 78387
2/25/2026	Routine	0 <input type="checkbox"/>

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Dollar General #4902		1113 E Sinton 78387
2/17/2026	Routine	0 <input type="checkbox"/>

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Domino's 9363		523 W Sinton st 78387
2/25/2026	Routine	6 <input type="checkbox"/>

Other Violations - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Donut Palace		400 S San Patricio 78387
2/20/2026	Routine	8 <input type="checkbox"/>

Proper Date Marking and disposition - 2

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

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

Physical facilities installed, maintained, clean - 1

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

HELADOS EL AZTECA		410 S San Patricio St. 78387
2/4/2026	Routine	4 <input type="checkbox"/>

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

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

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

Ranchero Restaurant Grill & Café		404 N Vineyard Avenue 78387
2/4/2026	Routine	21 <input type="checkbox"/>

Establishment	Type	Score	In / Out	Follow up Reqd.
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Sinton

Ranchero Restaurant Grill & Café 404 N Vineyard Avenue 78387

2/4/2026 Routine 21

- Approved thawing method - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Physical facilities installed, maintained, clean - 1
- Wiping Cloths; properly used and stored - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1
- Proper Date Marking and disposition - 2
- Proper Hot Holding temperature (135F) - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Sem's 717 E Sinton 78387

2/11/2026 Routine 9

Firm has 30 days to replace cover for front of ice machine and to have a working faucet at 3 bay sink

- Required records available (shellstock tags; parasite destruction) - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Warewashing Facilities; installed, maintained, used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1

Sinton Elementary Cafeteria 200 Bowie 78387

2/17/2026 Routine 3

- Food contact surfaces and returnables; cleaned and sanitized - 3

Sinton High School Cafeteria 400 N. Pirate Blvd. 78387

2/25/2026 Routine 0

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Sinton Sips Nutrition 102 E. Sinton, Suite E 78387

2/17/2026 Routine 0

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Smith Middle School Cafeteria 1000 S San Patricio 78387

Establishment	Type	Score	In / Out	Follow up Req.
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Sinton

Smith Middle School Cafeteria			1000 S San Patricio 78387	
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2/11/2026 Routine 3

Firm has 48 hrs to have hot water fixed
 **UPDATE firm has ordered new water heater and will continue to boil water for dish washing and use sanitizer as secondary for hand washing. They will call when new heater is installed

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

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

South Texas Athletic Center			8457 TX 89 78387	
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2/11/2026 Routine 0

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Stripes #21286H			204 E Sinton Street 78387	
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2/4/2026 Routine 3

Proper Hot Holding temperature (135F) - 3

Welder Elementary Cafeteria			901 Hamilton 78387	
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2/11/2026 Routine 2

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

Taft

Bhavani Food Mart			520 Davis Rd 78390	
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2/24/2026 Routine 0

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El Mexicano #3			1114 Highway 181 78390	
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2/24/2026 Routine 20

Physical facilities installed, maintained, 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

Proper Hot Holding temperature (135F) - 3

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

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

Toxic substances properly identified, stored and used - 3

Good N Crisp Chicken-Taft			102 Field 78390	
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Establishment	Type	Score	In / Out	Follow up Reqd.
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Taft

Good N Crisp Chicken-Taft		102 Field 78390		<input type="checkbox"/>
2/5/2026	Routine	7		

- Original container labeling (Bulk Food) - 1
- Proper Hot Holding temperature (135F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Physical facilities installed, maintained, clean - 1
- No Evidence of Insect contamination, rodent / other animals - 1

Pelican Mart		430 Hwy 181 78390		<input type="checkbox"/>
2/5/2026	Routine	3		

- Proper Hot Holding temperature (135F) - 3

Radiant Roots Learning Center, Inc		146 Davis Rd. 78390		<input type="checkbox"/>
2/24/2026	Routine	0		

-

Taft High School Cafeteria		502 Rincon Rd. 78390		<input type="checkbox"/>
2/19/2026	Routine	8		

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food separated and & protected, prevented during food preparation - 3
- Time as a Public Health Control; procedures & records - 3

Taft Junior High School		1150 Gregory Street 78390		<input type="checkbox"/>
2/24/2026	Routine	3		

- Proper disposition of returned, previously served, reconditioned - 3

Taft Learning Center		221 Walnut Street 78390		<input type="checkbox"/>
2/5/2026	Routine	0		

-

Woodroe Petty Elementary Cafeteria		401 Peach Street 78390		<input type="checkbox"/>
2/5/2026	Routine	5		

- Time as a Public Health Control; procedures & records - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2