

Inspections Between (inclusive): 9/1/2025 and 9/30/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Aransas Pass**AC Blunt Middle School Café**

2103 Demory Lane 78336

9/30/2025

Routine

0

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-

Aransas Pass Birth to Five Learning Center

254 N 13th Apt/Ste. 128 78336

9/11/2025

Routine

0

☐

-

Boots BBQ

2441 Oak Lane 78336

9/11/2025

Routine

5

☐

Proper Hot Holding temperature (135F) - 3

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

Charlie Marshall Elementary Café

2300 McMullen 78336

9/11/2025

Routine

0

☐

-

DA Smoke Shack

2285 W Wheeler Avenue 78336

9/5/2025

Permit

0

☐

Initial inspection. Firm good to open

-

Fairfield Inn & Suites Corpus Christi Aransas Pass

2679 N Buisness HWY 35 78336

9/30/2025

Routine

6

☐

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

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

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

FITsique Nutrition

301 S. Commercial 78336

9/30/2025

Routine

16

☐

Toxic substances properly identified, stored and used - 3

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

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

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

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

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Aransas Pass**McDonalds #37189**

2475 W Wheeler 78336

9/24/2025**Routine**

6



During inspection, all employees were seen washing hands between tasks. Gloves were worn when working with bare food. Restaurant looked clean. No sick employees were seen. Cases of brgers all stated " pure beef hamburgers"
Complaint invalid

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Mini Vallarta Restaurant

939 W. Wheeler Avvenue 78336

9/29/2025**Routine**

19



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

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

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

Management and employees knowledge, responsibilities and reporting - 3

Proper Hot Holding temperature (135F) - 3

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

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

Food handler / no unauthorized persons / personnel - 2

Stripes #40792H

235 Cleveland Boulevard 78336

9/29/2025**Routine**

3



Environmental contamination - 1

Proper Date Marking and disposition - 2

Sushi House By Beh LLC

1119 W Wheeler 78336

9/11/2025**Routine**

25



Firm has 10 days to deep clean kitchen

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

Proper Hot Holding temperature (135F) - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Date Marking and disposition - 2

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

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

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

Wiping Cloths; properly used and stored - 1

Physical facilities installed, maintained, clean - 1

Environmental contamination - 1

Non-Food Contact surfaces clean - 1

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Aransas Pass**Sushi House By Beh LLC**

1119 W Wheeler 78336

9/11/2025**Routine**

25

☐

Firm has 10 days to deep clean kitchen

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

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

Approved thawing method - 1

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

Taco De Oro Restaurant, LLC

324 Commercial 78336

9/30/2025**Routine**

9

☐

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

Toxic substances properly identified, stored and used - 3

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

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

Texas Pride Sports Bar and Grill

3792 FM 1069 78336

9/29/2025**Routine**

10

☐

Adequate ventilation and lighting; designated areas used - 1

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

Physical facilities installed, maintained, clean - 1

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

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

The Goat Sports Grill

306 E Goodnight 78336

9/30/2025**Routine**

10

☐

Original container labeling (Bulk Food) - 1

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

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

Food handler / no unauthorized persons / personnel - 2

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

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

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

102 Sunset Rd 78359

9/29/2025**Routine**

4

☐

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

102 Sunset Rd 78359

9/29/2025

Routine

4



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

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

Gregory Headstart

107 Church St. 78359

9/8/2025

Routine

2



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

La Tiendita Food & Beverages

112 Ave C 78359-

9/29/2025

Routine

6



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

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

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

Mini Jalisco Drive Thru

804 S Gregory Street 78359

9/8/2025

Routine

13



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

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

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

Environmental contamination - 1

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

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

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

Wiping Cloths; properly used and stored - 1

Stephen F. Austin Elementary Cafeteria

402 Gregory Ave. 78359

9/8/2025

Routine

1



Wiping Cloths; properly used and stored - 1

Ingleside**City Café & Bar**

2334 Hwy 361 #102 78362

9/4/2025

Routine

16



Toxic substances properly identified, stored and used - 3

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

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

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

Inspections Between (inclusive): 9/1/2025 and 9/30/2025

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Ingleside

City Café & Bar	2334 Hwy 361 #102 78362			
9/4/2025	Routine	16		☐

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

Original container labeling (Bulk Food) - 1

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

EZ Market, LLC	2156 SH 361 78362			
9/4/2025	Routine	8		☐

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Ingleside Nutrition L.L.C.	2334 State Hwy 361, Suite 122 78362			
9/4/2025	Routine	5		☐

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Jalapenos Mexican Bar and Grill	2144 State Highway 361 78362			
9/24/2025	Violations Followup	0		☐

Firm now has a mop sink

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Twisted Apes Bar & Grill	2627 State Hwy 361 78362			
9/4/2025	Routine	2		☐

Proper Date Marking and disposition - 2

Mathis

Aycock Oil Co.	102 W San Patricio St. 78368			
9/15/2025	Routine	0		☐

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Church's Fried Chicken	904 E San Patricio 78368			
9/15/2025	Routine	5		☐

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

Proper Hot Holding temperature (135F) - 3

Environmental contamination - 1

CVS Pharmacy #10840	213 E San Patricio Avenue 78368
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Mathis**CVS Pharmacy #10840**

213 E San Patricio Avenue 78368

9/15/2025

Routine

0

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Dairy Queens of Southeast Texas

902 E San Patricio Ave. 78368

9/30/2025

Routine

10

☐

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Proper Date Marking and disposition - 2

Hands cleaned and properly washed; Gloves used properly - 3

Five Points

501 N Hwy 359 78368

9/18/2025

Other Followup

0

☐

Office was notified of change of ownership. New owners have until the end of the workday 9/19 to submit required paperwork and pay \$200 fine. If firm does not comply they will face a possible cease of operation.

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HEB Bakery #160

601 E. San Patricio 78368

9/15/2025

Routine

0

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HEB Grocery #160

601 E. San Patricio 78368

9/15/2025

Routine

10

☐

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

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

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

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

Mathis Deluxe Hospitality LLC

12909 IH 37 78368

9/30/2025

Routine

3

☐

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

Mathis Pre-K/Kindergarten Academy

516 E. St. Mary 78368

9/30/2025

Routine

0

☐

-

Palma Real Transitional Care Center

1220 Loop 459 78368

9/15/2025

Routine

2

☐

Physical facilities installed, maintained, clean - 1

Inspections Between (inclusive): 9/1/2025 and 9/30/2025

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Mathis

Palma Real Transitional Care Center	1220 Loop 459 78368			
9/15/2025	Routine	2		☐

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

Odem

Bone Chiller Odem	204 Humphries Street 78370			
9/30/2025	Permit	0		☐

3 comp sink must have barrier from handwashing sink
 Firm missing test strips
 Establishment is ready to open

Portland

B & B Theatres Operating Company, Inc	251 Buddy Ganem Drive 78374			
9/22/2025	Routine	4		☐

Environmental contamination - 1

Proper Date Marking and disposition - 2

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

Bill Miller Bar-B-Q	3010 US 181 78374			
9/22/2025	Routine	6		☐

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

Proper Hot Holding temperature (135F) - 3

Bone Shakers, LLC	1008 US Hwy 181 78374			
9/15/2025	Routine	13		☐

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

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

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

Approved thawing method - 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

Brookdale Northshore Kitchen	401 Northshore Blvd 78374			
9/8/2025	Routine	0		☐

Early Child Development Center	1201 Daniel Moore 78374
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Inspections Between (inclusive): 9/1/2025 and 9/30/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland**Early Child Development Center**

1201 Daniel Moore 78374

9/8/2025

Routine

0

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-

Explore Play Café

1535 Wildcat Drive, Ste. D 78374

9/24/2025

Permit

0

☐

Initial inspection

Must reverse dishwashing arrangement or place a barrier between mop sink and 3 part sink

Firm good to open

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G-P High School Cafeteria

4601 Wildcat Dr. 78374

9/22/2025

Routine

0

☐

-

GP Nutrition, L.L.C.

504 Moore Avenue 78374

9/22/2025

Violations Followup

0

☐

Firm is now in compliance with ice machine

-

Gregory Portland Middle School

4200 Wildcat Drive 78374

9/15/2025

Routine

0

☐

-

Harbor Hospice of Portland, LP

1850 Billy G Webb Drive 78374

9/22/2025

Routine

1

☐

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

IWR Foods LLC

2020 US Highway 181 78374

9/3/2025

Routine

0

☐

Complainant stated that the firm is infested with gnats, flies, and ants.

Upon inspection, a few gnats were found. One at each soda machine, one in a dustpan and one at front counter. A few ants were found at the drive thru window. No flies were found. Manager stated that they have noticed the ants and gnats and have placed a call to ecolab. While a few insects were found, no "infestation" was found.

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La Iguana #4

100 5th St. 78374

9/24/2025

Violations Followup

0

☐

Firm has removed rusted/broken freezer and repaired leaking sinks

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Northshore Nutrition, LLC

122 Esplanade Dr., Ste 106&107 78374

9/15/2025

Routine

12

☐

Inspections Between (inclusive): 9/1/2025 and 9/30/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Portland

Northshore Nutrition, LLC	122 Esplanade Dr., Ste 106&107 78374
9/15/2025	Routine
	12
	☐

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

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

Food handler / no unauthorized persons / personnel - 2

Pep's Mexican Steakhouse	1807 US Hwy 181 78374
9/3/2025	Routine
	15
	☐

Food handler / no unauthorized persons / personnel - 2

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

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

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

Wiping Cloths; properly used and stored - 1

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper cooling time and temperature - 3

Starbucks Coffee #10414	1304 Wildcat Dr. 78374
9/3/2025	Routine
	1
	☐

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

Stripes #40843H	1650 Wildcat Drive 78374
9/15/2025	Routine
	7
	☐

firm has 10 days to provide a CFM
9/18/25 A CFM was provided

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Date Marking and disposition - 2

Texas A-1 Steak and Seafood	407 Cedar Dr. 78374
9/8/2025	Routine
	1
	☐

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

Sinton

A3 Fuels #13	8140 Us HWY 77 78387
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Inspections Between (inclusive): 9/1/2025 and 9/30/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Sinton**A3 Fuels #13**

8140 Us HWY 77 78387

9/8/2025

Routine

9

☐

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

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

CC Turnkey Ventures, LLC

8534 Hwy 89 78387

9/30/2025

Routine

0

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El Texans Micheladas and Tacos

12611 CR 1272 78387

9/11/2025

Routine

4

☐

Toxic substances properly identified, stored and used - 3

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

Family Dollar Store #27722

300 S. San Patricio 78387

9/8/2025

Routine

9

☐

One section of the freezer is down. Product was moved to area where frozen still.
PIC it was going to be repaired by end of the week.

Proper disposition of returned, previously served, reconditioned - 3

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

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

HELADOS EL AZTECA

410 S San Patricio St. 78387

9/3/2025

Routine

6

☐

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

Management and employees knowledge, responsibilities and reporting - 3

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

Love's Travel Stop #672-Chester Chicken

13886 FM 1945 78387

9/4/2025

Complaint Followup

0

☐

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Ranchero Restaurant Grill & Café

404 N Vineyard Avenue 78387

9/30/2025

Routine

16

☐

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

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

Environmental contamination - 1

Inspections Between (inclusive): 9/1/2025 and 9/30/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Sinton**Ranchero Restaurant Grill & Café**

404 N Vineyard Avenue 78387

9/30/2025

Routine

16

☐

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Reveille Coffee Company

111 S Rachal 78387

9/30/2025

Routine

4

☐

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

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

Sinton Donuts

100 N San. Patricio Ave. 78387

9/18/2025

Routine

7

☐

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

Proper Date Marking and disposition - 2

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

Physical facilities installed, maintained, clean - 1

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

Sinton Elementary Cafeteria

200 Bowie 78387

9/18/2025

Routine

0

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Sinton High School Cafeteria

400 N. Pirate Blvd. 78387

9/4/2025

Routine

0

☐

-

Smith Middle School Cafeteria

1000 S San Patricio 78387

9/18/2025

Routine

0

☐

-

Welder Elementary Cafeteria

901 Hamilton 78387

9/4/2025

Routine

0

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Taft

Inspections Between (inclusive): 9/1/2025 and 9/30/2025

Establishment	Type	Score	In / Out	Follow up Reqd.
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Taft**Agave Jalisco Taft, LLC**

1000 US Highway 181 78390

9/3/2025**Routine**

19



Dish machine is not sanitizing

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Wiping Cloths; properly used and stored - 1

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

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

Environmental contamination - 1

BRISKET JOE'S BBQ

912 US Highway 181 78390

9/18/2025**Routine**

3



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

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

El Mexicano #3

1114 Highway 181 78390

9/3/2025**Routine**

14



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

Environmental contamination - 1

Toxic substances properly identified, stored and used - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Proper Date Marking and disposition - 2

Good N Crisp Chicken-Taft

102 Field 78390

9/29/2025**Routine**

6



Physical facilities installed, maintained, clean - 1

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Sunray Store

8724 FM 136 78390

Inspections Between (inclusive): 9/1/2025 and 9/30/2025

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Taft**Sunray Store**

8724 FM 136 78390

9/11/2025

Routine

8

☐

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

Proper Date Marking and disposition - 2

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

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

Taft Donut

1018 US Highway 181 78390

9/22/2025

Permit

0

☐

Establishment is ready to open

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Taft Learning Center

221 Walnut Street 78390

9/29/2025

Routine

0

☐

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Woodroe Petty Elementary Cafeteria

401 Peach Street 78390

9/29/2025

Routine

2

☐

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