

**WENDY'S - 4105 AYERS**

**Date:** December, 31 2018



**Public Health**  
Prevent. Promote. Protect.

| <b>Points<br/>Deducted</b> | <b>Food Safety<br/>Requirements</b> | <b>Corrective<br/>Action</b> | <b>Corrected during<br/>Inspection</b> |
|----------------------------|-------------------------------------|------------------------------|--|
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This inspection does not have any violations.

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

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**No Signature on File.**

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**KING SEAFOOD - 2315 BALDWIN BLVD.**

**Date:** January, 02 2019



**Public Health**  
Prevent. Promote. Protect.

| <b>Points<br/>Deducted</b> | <b>Food Safety<br/>Requirements</b> | <b>Corrective<br/>Action</b> | <b>Corrected during<br/>Inspection</b> |
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This inspection does not have any violations.

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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MR. G'S BAR-B-Q - 4701 IH 37

Date: January, 03 2019



**Public Health**  
Prevent. Promote. Protect.

| <b>Points<br/>Deducted</b> | <b>Food Safety<br/>Requirements</b> | <b>Corrective<br/>Action</b> | <b>Corrected during<br/>Inspection</b> |
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This inspection does not have any violations.

**Inspector Signature:**

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**No Signature on File.**

**No Signature on File.**

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PIZZA HUT #23630 - 10525 S. PADRE ISLAND DR.

Date: January, 04 2019



**Public Health**  
Prevent. Promote. Protect.

| <b>Points<br/>Deducted</b> | <b>Food Safety<br/>Requirements</b> | <b>Corrective<br/>Action</b> | <b>Corrected during<br/>Inspection</b> |
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This inspection does not have any violations.

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

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**No Signature on File.**

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**SMALLCAKES: A CUPCAKERY - 5638 SARATOGA BLVD STE 110**

Date: January, 02 2019



**Public Health**  
Prevent. Promote. Protect.

| <b>Points<br/>Deducted</b> | <b>Food Safety<br/>Requirements</b> | <b>Corrective<br/>Action</b> | <b>Corrected during<br/>Inspection</b> |
|----------------------------|-------------------------------------|------------------------------|--|
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This inspection does not have any violations.

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**SUBWAY SANDWICHES AND SALADS #12696 - 4101 HIGHWAY 77 L-7**

Date: January, 02 2019



**Public Health**  
Prevent. Promote. Protect.

| <b>Points<br/>Deducted</b> | <b>Food Safety<br/>Requirements</b> | <b>Corrective<br/>Action</b> | <b>Corrected during<br/>Inspection</b> |
|----------------------------|-------------------------------------|------------------------------|--|
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This inspection does not have any violations.

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

**No Signature on File.**

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**WHATABURGER #31 - 4126 S. STAPLES**

Date: January, 04 2019



**Public Health**  
Prevent. Promote. Protect.

| <b>Points<br/>Deducted</b> | <b>Food Safety<br/>Requirements</b> | <b>Corrective<br/>Action</b> | <b>Corrected during<br/>Inspection</b> |
|----------------------------|-------------------------------------|------------------------------|--|
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This inspection does not have any violations.

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**SUBWAY #20501 - 2621 S. PORT AVE.**

**Date:** January, 02 2019

**Score:** 99



**Public Health**  
Prevent. Promote. Protect.

**Corrected**

**during**

**Inspection**

**Points**

**Corrective**

**Deducted**

**Food Safety Requirements**

**Action**

1

35. Personal Cleanliness/eating,  
drinking or tobacco use

Cups need to  
have lids

No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**POPEYE'S #262 - HZ SOUTHEAST FOODS INC. - 5009 GREENWOOD DR**

Date: January, 04 2019

Score: 99



**Public Health**  
Prevent. Promote. Protect.

| <b>Points<br/>Deducted</b> | <b>Food Safety Requirements</b>                               | <b>Corrective<br/>Action</b> | <b>Corrected<br/>during<br/>Inspection</b> |
|----------------------------|---|------------------------------|--|
| 1                          | 34. No Evidence of Insect contamination, rodent/other animals | Gnats in register area       | No   |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**CHICKEN EXPRESS - 3014 CIMARRON**

**Date:** December, 28 2018

**Score:** 99



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>                                    | <b>Corrective Action</b>            | <b>Corrected during Inspection</b> |
|------------------------|--|-------------------------------------|------------------------------------|
| 1                      | 40. Single-service & single-use articles; properly stored and used | Need all utensils stored handles up | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**SILVERADO SMOKEHOUSE - 4522 WEBER RD.**

**Date:** December, 27 2018

**Score:** 99



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b> | <b>Corrective Action</b>  | <b>Corrected during Inspection</b> |
|------------------------|---------------------------------|---|------------------------------------|
| 1                      | 37. Environmental contamination | Clean heavy lint accumulation on ceiling areas in walk in cooler And on food prep ceiling | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**THAI SPICE RESTAURANT - 523 N. WATER ST.**

**Date:** January, 02 2019

**Score:** 98



**Public Health**  
Prevent. Promote. Protect.

**Corrected  
during  
Inspection**

| <b>Points<br/>Deducted</b> | <b>Food Safety<br/>Requirements</b>           | <b>Corrective Action</b>  |    |
|----------------------------|---|---|----|
| 2                          | 28. Proper Date<br>Marking and<br>disposition | Date food that has been<br>prepared and stored in<br>refrigerator | No |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**TAQUERIA ALMEIDA - 2650 WALDRON RD.**

Date: January, 04 2019

Score: 97



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b>       | <b>Food Safety Requirements</b>  | <b>Corrective Action</b>   | <b>Corrected during Inspection</b> |
|------------------------------|--|--|------------------------------------|
| 2                            | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | Missing thermometer in refrigerator  | No                                 |
| 1                            | 38. Approved thawing method  | Meat not thawed properly. Needs to be under running water not in tub of water. | No                                 |
| <b>Inspector Signature:</b>  |  | <b>Location Representative Signature:</b>                                      |                                    |
| <b>No Signature on File.</b> |  | <b>No Signature on File.</b>   |                                    |

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**EL POTRO MEXICAN RESTAURANT - 6085 WEBER RD**

**Date:** December, 27 2018

**Score:** 97



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>  | <b>Corrective Action</b>   | <b>Corrected during Inspection</b> |
|------------------------|--|--|------------------------------------|
| 2                      | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | Clean fan grill guards on walk in cooler ceiling and reach in cooler | No                                 |
| 1                      | 35. Personal Cleanliness/eating, drinking or tobacco use                                   | All food handlers must wear hair restraints                          | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**TAQUERIA EXPRESS AND SEAFOOD - 4346 AYERS ST**

**Date:** December, 31 2018

**Score:** 97



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>  | <b>Corrective Action</b>                                     | <b>Corrected during Inspection</b> |
|------------------------|--|--|------------------------------------|
| 2                      | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | All scoops need handles                                      | No                                 |
| 1                      | 36. Wiping Cloths; properly used and stored  | All unused wet rags need to be stored in sanitizing solution | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**LA COSTENITA - 4217 LEOPARD ST.**

**Date:** December, 31 2018

**Score:** 96



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>                          | <b>Corrective Action</b>                   | <b>Corrected during Inspection</b> |
|------------------------|--|--|------------------------------------|
| 2                      | 28. Proper Date Marking and disposition                  | Date and cover food stored in refrigerator | No                                 |
| 1                      | 41.Original container labeling (Bulk Food)               | Label bulk container of flour              | No                                 |
| 1                      | 45. Physical facilities installed, maintained, and clean | Need to seal gaps around the back door.    | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**



**BILL MILLER BAR-B-QUE #31 - 4940 LEOPARD**

**Date:** January, 03 2019

**Score:** 96



**Public Health**  
Prevent. Promote. Protect.

**Corrected**

**during**

**Inspection**

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>                           | <b>Corrective Action</b>   |    |
|------------------------|---|--|----|
| 3                      | 18. Toxic substances properly identified, stored and used | Chemicals needs to be stored away from food, all chemicals need labels   | No |
| 1                      | 36. Wiping Cloths; properly used and stored               | Unused wet rags need to be stored in sanitizing solution when not in use | No |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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**CHIPOTLE MEXICAN GRILL #2343 - 4938 S. STAPLES ST**

Date: January, 02 2019

Score: 96



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>                             | <b>Corrective Action</b>  | <b>Corrected during Inspection</b> |
|------------------------|---|---|------------------------------------|
| 3                      | 14. Hands cleaned and properly washed/ Gloves used properly | Employee touched clothing and did not wash hands immediately after., he then proceeded to put on disposable gloves. | No                                 |
| 1                      | 35. Personal Cleanliness/eating, drinking or tobacco use    | Employees with facial hair must wear beard guards.  | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**LITTLE CAESARS #728 - 5717 SARATOGA BLVD.**

**Date:** January, 02 2019

**Score:** 96



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>                                    | <b>Corrective Action</b>                                     | <b>Corrected during Inspection</b> |
|------------------------|--|--|------------------------------------|
| 1                      | 35. Personal Cleanliness/eating, drinking or tobacco use           | Hair must be properly restrained when working with the food. | No                                 |
| 1                      | 40. Single-service & single-use articles; properly stored and used | Need to keep silverware off the floor by 6"                  | No                                 |
| 1                      | 42. Non-Food Contact surfaces clean                                | Floors and baseboards need a deep cleaning                   | No                                 |
| 1                      | 46. Toilet Facilities; properly constructed, supplied, and clean   | Self closing device on restroom door needs to be repaired    | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**PAPA JOHN'S PIZZA - 10338 S. PADRE ISLAND DR. #G**

Date: January, 04 2019

Score: 95



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>   | <b>Corrective Action</b>  | <b>Corrected during Inspection</b> |
|------------------------|---|---|------------------------------------|
| 2                      | 29. Thermometers provided, accurate, and calibrated;<br>Chemical/ Thermal test strips | Missing thermometer in refrigerator   | No                                 |
| 1                      | 35. Personal Cleanliness/eating, drinking or tobacco use                              | Need effective hair restraint when preparing food. Need hair net with visor.          | No                                 |
| 1                      | 42. Non-Food Contact surfaces clean   | Clean walls, floors, shelves.   | No                                 |
| 1                      | 45. Physical facilities installed, maintained, and clean                              | Repair baseboard by three compartment sink.<br>Caulk holes in wall by hand wash sink. | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**WALLBANGERS RESTAURANT - 4102 S. STAPLES**

Date: January, 02 2019

Score: 94



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>  | <b>Corrective Action</b>  | <b>Corrected during Inspection</b> |
|------------------------|--|---|------------------------------------|
| 3                      | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature | Repair replace all corroded shelf grills in reach in coolers                        | No                                 |
| 3                      | 20. Approved Sewage/Wastewater Disposal System, proper disposal                            | Allow for proper floor drainage in kitchen area so as to prevent stagnant mop water | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**LA MICHOACANA #1 - 3829 CROSSTOWN EXPRESSWAY**

Date: January, 02 2019

Score: 94



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>   | <b>Corrective Action</b>                               | <b>Corrected during Inspection</b> |
|------------------------|---|--|------------------------------------|
| 3                      | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | All food items need to be stored 6" off the ground     | No                                 |
| 2                      | 31. Adequate handwashing facilities: Accessible and properly supplied, used                     | Hand washing stations used only for hand washing       | No                                 |
| 1                      | 45. Physical facilities installed, maintained, and clean  | Ceiling and vents in kitchen need cleaning and repairs | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**CORNER BAKERY CAFE - 4938 S. STAPLES SUITE D12**

Date: January, 02 2019

Score: 94



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b>       | <b>Food Safety Requirements</b>  | <b>Corrective Action</b>   | <b>Corrected during Inspection</b> |
|------------------------------|--|--|------------------------------------|
| 3                            | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature | Wash all insert pans thoroughly before stacking. Repair dishwashing machine rinse gauge. | No                                 |
| 3                            | 18. Toxic substances properly identified, stored and used                                  | Label all spray bottles as to contents.  | No                                 |
| <b>Inspector Signature:</b>  |  | <b>Location Representative Signature:</b>  |                                    |
| <b>No Signature on File.</b> |  | <b>No Signature on File.</b>   |                                    |

**CATFISH CHARLIES - 5830 MCARDLE ROAD, STE #12**

Date: January, 03 2019

Score: 94



**Public Health**  
Prevent. Promote. Protect.

**Corrected  
during  
Inspection**

| <b>Points<br/>Deducted</b> | <b>Food Safety<br/>Requirements</b>                       | <b>Corrective Action</b>  |    |
|----------------------------|---|---|----|
| 3                          | 18. Toxic substances properly identified, stored and used | Label all spray bottles as to contents.   | No |
| 1                          | 35. Personal Cleanliness/eating, drinking or tobacco use  | Employees with facial hair must wear beard guards.  | No |
| 1                          | 36. Wiping Cloths; properly used and stored               | Store wiping towels in proper place in a sanitizing solution or in the dirty towel container. | No |
| 1                          | 38. Approved thawing method                               | Do not thaw out fish in standing water.   | No |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**



**WATER STREET OYSTER BAR - 309 N. WATER**

**Date:** December, 31 2018

**Score:** 94



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>                           | <b>Corrective Action</b>                     | <b>Corrected during Inspection</b> |
|------------------------|---|--|------------------------------------|
| 3                      | 18. Toxic substances properly identified, stored and used | Store chemicals in designated area.          | No                                 |
| 1                      | 35. Personal Cleanliness/eating, drinking or tobacco use  | Need hair restraint when preparing food.     | No                                 |
| 1                      | 41.Original container labeling (Bulk Food)                | Label bulk container of flour                | No                                 |
| 1                      | 45. Physical facilities installed, maintained, and clean  | Repair broken floor tiles and crack in wall. | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**OSO GRILL & FISHING PIER - 6124 OCEAN DR**

Date: December, 28 2018

Score: 94



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>  | <b>Corrective Action</b>   | <b>Corrected during Inspection</b> |
|------------------------|--|--|------------------------------------|
| 2                      | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | Provide working thermometers inside refrigerators.   | No                                 |
| 1                      | 35. Personal Cleanliness/eating, drinking or tobacco use                           | Use drinking cups with lids.   | No                                 |
| 1                      | 36. Wiping Cloths; properly used and stored  | Store wiping towels in proper place in a sanitizing solution or in the dirty towel container.    | No                                 |
| 1                      | 42. Non-Food Contact surfaces clean  | Clean outer part of bun container.   | No                                 |
| 1                      | 46. Toilet Facilities; properly constructed, supplied, and clean                   | Provide paper towels for women's restroom handwashing sink. Restroom doors must be self-closing. | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

**No Signature on File.**

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**HOOTERS - 4551 S.PADRE ISLAND DR.**

**Date:** January, 02 2019

**Score:** 93



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>   | <b>Corrective Action</b>                                | <b>Corrected during Inspection</b> |
|------------------------|---|---|------------------------------------|
| 3                      | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | Repair corroded ceiling areas                           | No                                 |
| 3                      | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature      | Repair replace rusted grill shelves in reach in coolers | No                                 |
| 1                      | 35. Personal Cleanliness/eating, drinking or tobacco use  | All food handler employees must wear hair restraints    | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**EL GALLO DE JALISCO - 10329 S. PADRE ISLAND DR.**

**Date:** January, 03 2019

**Score:** 93



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>  | <b>Corrective Action</b>                                 | <b>Corrected during Inspection</b> |
|------------------------|--|--|------------------------------------|
| 3                      | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature                 | Clean interior of ice machine.                           | No                                 |
| 2                      | 28. Proper Date Marking and disposition  | Date food stored in refrigerator that has been prepared. | No                                 |
| 1                      | 37. Environmental contamination  | Can not use trash bag as lid for when cooking food.      | No                                 |
| 1                      | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | Need utensil with handle to portion food. No bowls.      | No                                 |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**TAQUERIA JALISCO #8 - 5813 WEBER RD.**

**Date:** January, 03 2019

**Score:** 92



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>  | <b>Corrective Action</b>  | <b>Corrected during Inspection</b> |
|------------------------|--|---|------------------------------------|
| 3                      | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting            | Do not store raw meat above cooked.   | No                                 |
| 2                      | 28. Proper Date Marking and disposition  | Write a use by date on all left over food inside refrigerators.                               | No                                 |
| 1                      | 35. Personal Cleanliness/eating, drinking or tobacco use   | Employees must wear effective hair and beard restraints.                                      | No                                 |
| 1                      | 36. Wiping Cloths; properly used and stored  | Store wiping towels in proper place in a sanitizing solution or in the dirty towel container. | No                                 |
| 1                      | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | Store all plasticware with handles pointing upward.<br>Do not use bowls or styrofoam cups to  | No                                 |

dispense condiments.

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

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**No Signature on File.**

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**BILL MILLER BAR-B-QUE #32 - 7102 S.PADRE ISLAND DRIVE**

**Date:** December, 27 2018

**Score:** 91



**Public Health**  
Prevent. Promote. Protect.

| <b>Points<br/>Deducted</b> | <b>Food Safety Requirements</b>   | <b>Corrective Action</b>  | <b>Corrected<br/>during<br/>Inspection</b> |
|----------------------------|---|---|--|
| 3                          | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | Maintain all food covered at all times.   | No   |
| 3                          | 18. Toxic substances properly identified, stored and used                                       | Do not store bleach above clean containers.?  | No   |
| 1                          | 35. Personal Cleanliness/eating, drinking or tobacco use  | All employees including managers must wear effective hair restraints.                         | No   |
| 1                          | 36. Wiping Cloths; properly used and stored   | Store wiping towels in proper place in a sanitizing solution or in the dirty towel container. | No   |



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|   |  |                             |    |
|---|--|-----------------------------|----|
| 1 | 42. Non-Food Contact<br>surfaces clean | Clean inside<br>microwaves. | No |
|---|--|-----------------------------|----|

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

**No Signature on File.**

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**BELLINO'S - 3815 S. ALAMEDA**

Date: January, 02 2019

Score: 90



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>   | <b>Corrective Action</b>  | <b>Corrected during Inspection</b> |
|------------------------|---|---|------------------------------------|
| 3                      | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | Store onions 6 inches from floor.   | No                                 |
| 3                      | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature      | Clean inside microwave, canopener and inside ice machine. Dishwashing machine is sanitizing at 0 ppm. | No                                 |
| 2                      | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips              | Provide a visible thermometer inside all refrigeration.   | No                                 |
| 1                      | 36. Wiping Cloths; properly used and stored   | Store wiping towels in proper place in a sanitizing solution or in the dirty towel container.         | No                                 |

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|   |  |  |    |
|---|--|--|----|
| 1 | 45. Physical facilities<br>installed, maintained, and<br>clean | Clean behind<br>dishwashing machine<br>area. | No |
|---|--|--|----|

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

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**No Signature on File.**

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**OL' STEAKHOUSE CO. - 4307 AVALON**

**Date:** January, 03 2019

**Score:** 82



**Public Health**  
Prevent. Promote. Protect.

| <b>Points Deducted</b> | <b>Food Safety Requirements</b>   | <b>Corrective Action</b>  | <b>Corrected during Inspection</b> |
|------------------------|---|---|------------------------------------|
| 3                      | 2. Proper Cold Holding temperature (41 F/ 45 F)   | Salad dressing is being held between 49-54 degrees in salad dressing coolers.   | No                                 |
| 3                      | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | Shrimp being thawed with sanitizing hose pointing directly above container. Another package of shrimp being thawed on top of soiled towel. Do not store raw chicken above shrimp. | No                                 |
| 3                      | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature      | Clean inside ice machine, clean canopener   | No                                 |
| 3                      | 18. Toxic substances properly identified, stored and used                                       | Store chemical spray bottles in proper place away from prep area.   | No                                 |

|   |  |   |    |
|---|--|---|----|
| 1 | 35. Personal Cleanliness/eating, drinking or tobacco use   | Employees with facial hair must wear beard guards.  | No |
| 1 | 36. Wiping Cloths; properly used and stored  | Store wiping towels in proper place in a sanitizing solution or in the dirty towel container. | No |
| 1 | 37. Environmental contamination  | Maintain all food covered at all times.   | No |
| 1 | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | Do not use containers without handles to dispense dry goods.                                  | No |
| 1 | 45. Physical facilities installed, maintained, and clean   | Repair ceiling above serving line (peeling paint).  | No |
| 1 | 46. Toilet Facilities; properly constructed, supplied, and clean   | Women's restroom needs a trashcan with a lid. As well as attention.                           | No |

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**