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<th>Establishment</th>
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<th>Date</th>
<th>Violations</th>
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<td><strong>BRYAN</strong></td>
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<td><strong>AGGIE KWIK STOP</strong></td>
<td>Visit</td>
<td>4401 OLD COLLEGE RD</td>
<td>3/9/2020</td>
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<td><strong>CAMERON RANCH FOODMART</strong></td>
<td>Routine</td>
<td>1414 FM 2223 77808</td>
<td>3/3/2020</td>
<td>98  Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled - 1  No Evidence of Insect contamination, rodent/other animals - 1</td>
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<tr>
<td><strong>CHRISTOPHER'S WORLD GRILLE</strong></td>
<td>Routine</td>
<td>5001 BOONVILLE RD 77802</td>
<td>3/3/2020</td>
<td>99  Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled - 1</td>
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<tr>
<td><strong>CORONAS MEXICAN RESTAURANT NO 2</strong></td>
<td>Routine</td>
<td>1305 W WILLIAM J BRYAN STE 300 77803</td>
<td>3/6/2020</td>
<td>85  Original container labeling (Bulk Food) - 1  Personal Cleanliness/eating, drinking or tobacco use - 1  Food Separated &amp; protected, prevented during food preparation - 3  Proper Cold Holding temperature(41°F/ 45°F) - 3  Toxic substances properly identified, stored and used - 3  Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  Environmental contamination - 1  Wiping Cloths; properly used and stored - 1</td>
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<td><strong>DAQUIRI BARN, LLC</strong></td>
<td>Routine</td>
<td>4501 WELLBORN RD. 77801</td>
<td>3/4/2020</td>
<td>84  Food Handler/ no unauthorized persons/ personnel - 2  Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled - 1  Adequate handwashing facilities: Accessible and properly supplied, used - 2  Wiping Cloths; properly used and stored - 1  Approved thawing method - 1  Physical facilities installed, maintained, and clean - 1  Person in charge present, demonstration of knowledge, and perform duties - 2  Single-service &amp; single-use articles; properly stored and used - 1  Toilet Facilities; properly constructed, supplied, and clean - 1  Other Violations - 1  Food and ice obtained from approved source; Food in good condition, safe - 3</td>
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<td><strong>EASY SHOP #3</strong></td>
<td>Visit</td>
<td>1910 LABRISA 77807</td>
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<td><strong>HARVEY MITCHELL ELEMENTARY</strong></td>
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<td>2500 AUSTIN COLONY PKWY. 77808</td>
<td>3/3/2020</td>
<td>98  Toilet Facilities; properly constructed, supplied, and clean - 1  Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled - 1</td>
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<td><strong>IHOP #3024</strong></td>
<td>Field Investigation</td>
<td>758 N EARL RUDDER FRWY 77805</td>
<td>3/10/2020</td>
<td>NS</td>
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LASALLE HOTEL
3/5/2020 Routine
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Toxic substances properly identified, stored and used - 3
Approved thawing method - 1
Wiping Cloths; properly used and stored - 1

LITTLE CAESARS
3/6/2020 Routine
Other Violations - 1
Physical facilities installed, maintained, and clean - 1
Garbage and Refuse properly disposed; facilities maintained - 1
Toilet Facilities; properly constructed, supplied, and clean - 1
Time as a Public Health Control; procedures & records - 3
Adequate ventilation and lighting; designated areas used - 1

LOS CUCOS MEXICAN CAFÉ #2
3/9/2020 Field Investigation
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Personal Cleanliness/eating, drinking or tobacco use - 1
Toxic substances properly identified, stored and used - 3
Food Handler/ no unauthorized persons/ personnel - 2
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Original container labeling (Bulk Food) - 1
Other Violations - 1
Wiping Cloths; properly used and stored - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3

OMG SEAFOOD LLC
3/3/2020 Routine
Garbage and Refuse properly disposed; facilities maintained - 1
Physical facilities installed, maintained, and clean - 1
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
No Evidence of Insect contamination, rodent/other animals - 1
Personal Cleanliness/eating, drinking or tobacco use - 1
Toxic substances properly identified, stored and used - 3
Wiping Cloths; properly used and stored - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3

PIN-TOH THAI CAFÉ
3/9/2020 Routine
Proper Cold Holding temperature(41°F/ 45°F) - 3
Food Handler/ no unauthorized persons/ personnel - 2
Original container labeling (Bulk Food) - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Personal Cleanliness/eating, drinking or tobacco use - 1
SMART SHOP FOOD MART 300 E VILLA MARIA 77801
3/5/2020 Routine 92
Food contact surfaces and Returnables; Cleaned and Sanitized - 3
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Other Violations - 1
Physical facilities installed, maintained, and clean - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1

STELLA'S DONUTS #2 1500 W WJ BRYAN PKWY 77803
3/4/2020 Compliance NS

TAQUERIA LA JEFA DE JEFAS 1910 LABRISA 77807
3/9/2020 Visit NS

TOKYO GARDENS CATERING, LLC 725 EAST VILLA MARIA 77802
3/5/2020 Routine 100

WALGREENS #9574 610 E VILLA MARIA 77802
3/9/2020 Routine 99
Toilet Facilities; properly constructed, supplied, and clean - 1
Brazos County Health District
Inspections Between (inclusive): 3/3/2020 and 3/10/2020

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<th>Establishment</th>
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<td>Water from approved source; Plumbing installed; proper backflow device - 3</td>
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<td>Garbage and Refuse properly disposed; facilities maintained - 1</td>
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<td>Other Violations - 1</td>
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<td>Toilet Facilities; properly constructed, supplied, and clean - 1</td>
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<td>Wiping Cloths; properly used and stored - 1</td>
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<td>Food and Non-food Contact surfaces cleanable, properly designed, and used - 2</td>
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<td>Time as a Public Health Control; procedures &amp; records - 3</td>
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<td>AZURE FUSION BISTRO &amp; SAKE</td>
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<td>3975 SH 6 SOUTH #300 77845</td>
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<td>No Evidence of Insect contamination, rodent/other animals - 1</td>
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FUSION PERU RESTAURANT  
2501 TEXAS AVE. S. STE#C111 77840
3/9/2020  Routine  92
- Warewashing Facilities installed, maintained, used  2
- Proper Date Marking and disposition  2
- Toxic substances properly identified, stored and used  3
- Wiping Cloths properly used and stored  1

GEORGE HOTEL, THE  
180 CENTURY COURT 77840
3/3/2020  Routine  92
- Proper Date Marking and disposition  2
- Environmental contamination  1
- Adequate handwashing facilities Accessible and properly supplied, used  2
- Toxic substances properly identified, stored and used  3

JACK IN THE BOX 683  
1504 TEXAS AVE S. 77840
3/9/2020  Routine  94
- Time as a Public Health Control; procedures & records  3
- Adequate handwashing facilities Accessible and properly supplied, used  2
- Wiping Cloths properly used and stored  1

KETTLE RESTAURANT - #138  
2502 SOUTH TEXAS AVENUE 77840
3/3/2020  Routine  88
- Other Violations  1
- Utensils, equipment, & linens properly used, stored, dried, & handled  1
- Wiping Cloths properly used and stored  1
- Proper Cold Holding temperature 41°F/ 45°F  3
- No Evidence of Insect contamination, rodent/other animals  1
- Food and Non-food Contact surfaces cleanable, properly designed, and used  2
- Proper Hot Holding temperature 135°F  3

KIDDIE ACADEMY OF COLLEGE STATION  
4516 MILLS PARK CIRCLE 77845
3/4/2020  Routine  100

KINDERCARE LEARNING CENTER #839  
1711 VILLAGE DR. 77840
3/5/2020  Routine  100

MSC REV'S  
LAMAR ST 77843
3/6/2020  Routine  98
- Personal Cleanliness eating, drinking or tobacco use  1
- Non-Food Contact surfaces clean  1

NAM  
910 WILLIAM D FITCH PKWY 900 77845
3/3/2020  Routine  91
- Wiping Cloths properly used and stored  1
- Proper Date Marking and disposition  2
- Food contact surfaces and Returnables; Cleaned and Sanitized  3
- Proper Cold Holding temperature 41°F/ 45°F  3

PAVILION AGGIE EXPRESS  
424 SPENCE STREET 77845
3/6/2020  Routine  100
SAM’S CLUB #6338  
1405 EARL RUDDER FWYS 77845  
3/3/2020  
Routine 92
- Environmental contamination - 1
- Approved thawing method - 1
- Other Violations - 1
- Proper disposition of returned, previously served or reconditioned - 3
- Food Handler/ no unauthorized persons/ personnel - 2

SHARETEA  
1025 UNIVERSITY DR, SUITE 10 77840  
3/3/2020  
Compliance NS

SOUTH KNOLL SCHOOL  
1220 BOSWELL 77845  
3/5/2020  
Routine 100

STARBUCKS #19688  
3985 STATE HWY 6, SOUTH 77845  
3/6/2020  
Routine 93
- Toxic substances properly identified, stored and used - 3
- Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2
- Personal Cleanliness/eating, drinking or tobacco use - 1
- Toilet Facilities; properly constructed, supplied, and clean - 1

STRIPE'S STORE 40932H  
13601 FM 2154 & HWY 40 77845  
3/5/2020  
Routine 88
- Single-service & single-use articles; properly stored and used - 1
- Environmental contamination - 1
- Approved thawing method - 1
- Proper Hot Holding temperature(135°F) - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and Returnables ; Cleaned and Sanitized - 3
- Utensils, equipment, & linens; properly used, stored, dried, & handled - 1

SUBWAY SANDWICH SHOP (WAL-MART)  
1815 BROTHERS 77845  
3/4/2020  
Routine 97
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

SWEET HORSE BUBBLE TEA 2  
11675 FM 2154 77845  
3/4/2020  
Routine 93
- Garbage and Refuse properly disposed; facilities maintained - 1
- Personal Cleanliness/eating, drinking or tobacco use - 1
- Proper Cold Holding temperature(41°F/ 45°F) - 3
- Proper Date Marking and disposition - 2

SWIRLS  
1800 TEXAS AVE S #B 77840  
3/4/2020  
Compliance NS

TOKYO GARDENS CATERING, LLC  
11675 FM 2154 77845  
3/4/2020  
Routine 100

WALMART STORE #1150 - RETAIL  
1815 BROTHERS BLVD 77840  
3/4/2020  
Routine 97
- Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
- Environmental contamination - 1
- Other Violations - 1