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<th>Establishment</th>
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<tr>
<td><strong>BRYAN</strong></td>
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<tr>
<td>ANGRY ELEPHANT, THE</td>
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<td>4282 BOONVILLE RD STE#110 77807</td>
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<tr>
<td>ART 979 KITCHEN, THE</td>
<td>Routine</td>
<td>96</td>
<td>211-B W. WILLIAM JOEL BRYAN 77803</td>
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<tr>
<td>BENCHLEY COUNTRY STORE AND GRILL</td>
<td>Routine</td>
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<td>2464 LAKEWOOD DR. 77807</td>
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<td>CARTER'S BURGER</td>
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<td>97</td>
<td>3105 SOUTH TEXAS AVE STE 700 77802</td>
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<td>CHINA WOK EXPRESS</td>
<td>Routine</td>
<td>98</td>
<td>612 VILLA MARIA EAST 77802</td>
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<td>ED’S BUTCHER BLOCK</td>
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<td>600 NORTH TEXAS AVE 77803</td>
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<td>EL COCO LOCO SINALOENSE</td>
<td>Field Investigation</td>
<td>NS</td>
<td>1607 S TEXAS AVE 77801</td>
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<td>ELYS PLACE</td>
<td>Routine</td>
<td>91</td>
<td>2208 FINFEATHER RD 77801</td>
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<td>E-Z 4U</td>
<td>Compliance</td>
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<td>3300 FINFEATHER 77801</td>
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<td>FARM PATCH</td>
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<td>3519 SOUTH COLLEGE AVE 77801</td>
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<td>FIRST WATCH DAYTIME CAFÉ</td>
<td>Routine</td>
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<td>4501 S TEXAS AVE 77802</td>
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<td>GAME DAY COFFEE CO.</td>
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<td>2706 BARRONWOOD DR 77807</td>
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<td>JOE FICKEY’S</td>
<td>Routine</td>
<td>99</td>
<td>9376 E ST HWY 21 77808</td>
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</table>

- **Food and Non-food Contact surfaces cleanable, properly designed, and used**: 2
- **Utensils, equipment, & linens; properly used, stored, dried, & handled**: 1
- **Original container labeling (Bulk Food)**: 1
- **Proper Cold Holding temperature**: 3
- **Wiping Cloths; properly used and stored**: 1
- **Utensils, equipment, & linens; properly used, stored, dried, & handled**: 1
- **Proper reheating procedure for hot holding**: 3
- **No Evidence of Insect contamination, rodent/other animals**: 1
- **Toxic substances properly identified, stored and used**: 3
- **Utensils, equipment, & linens; properly used, stored, dried, & handled**: 1
- **Toxic substances properly identified, stored and used**: 3
KFC
3321 SOUTH TEXAS 77802
5/8/2020 Routine 92
Food Handler/ no unauthorized persons/ personnel - 2
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Garbage and Refuse properly disposed; facilities maintained - 1
Other Violations - 1
Wiping Cloths; properly used and stored - 1

LITTLE'S LUNCHES
2651 BOONVILLE SUITE 125 77808
5/6/2020 Routine 95
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Toxic substances properly identified, stored and used - 3

MUST BE HEAVEN
1136 E. VILLA MARIA 77802
5/8/2020 Routine 95
Warewashing Facilities; installed, maintained, used - 2
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Wiping Cloths; properly used and stored - 1

SMETANA FOOD MART
7700 W STATE HWY 21 77807
5/7/2020 Routine 93
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2
Proper Date Marking and disposition - 2
Warewashing Facilities; installed, maintained, used - 2
Environmental contamination - 1

STARBUCKS COFFEE CO.#10296
601 E. VILLA MARIA #100 77802
5/8/2020 Routine 100

TAQUERIA EL SOL DE MEXICO
725 E. VILLA MARIA STE 100 77802
5/6/2020 Routine 91
Personal Cleanliness/eating, drinking or tobacco use - 1
Proper disposition of returned, previously served or reconditioned - 3
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Proper Date Marking and disposition - 2
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

TAQUERIA LA JEFA DE JEFAS
1910 LABRISA 77807
5/6/2020 Routine 94
Approved thawing method - 1
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Proper cooling method used; Adequate to Maintain Product Temperature - 2
Personal Cleanliness/eating, drinking or tobacco use - 1

TIME MART
2626 FINFEATHER 77803
5/8/2020 Routine 93
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Physical facilities installed, maintained, and clean - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Proper Date Marking and disposition - 2
Non-Food Contact surfaces clean - 1

TOP OF THE HILL
2444 LAKEWOOD DR 77807
5/7/2020 Routine 100
VARIEDADES LA UNION
2305 CAVITT AVE 77801
5/7/2020 Routine 92
Food Handler/ no unauthorized persons/ personnel - 2
Food and ice obtained from approved source; Food in good condition, safe - 3
Other Violations - 1
Required records available; Packaged Food labeled - 2

VILLAGE CAFÉ
210 W. 29TH ST 77803
5/11/2020 Routine 95
Food Separated & protected, prevented during food preparation - 3
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Environmental contamination - 1

WIXON VALLEY COUNTRY STORE
9212 E. STATE HWY 21 77808
5/6/2020 Routine 87
Warewashing Facilities; installed, maintained, used - 2
No Evidence of Insect contamination, rodent/other animals - 1
Proper Date Marking and disposition - 2
Proper Cold Holding temperature(41°F/ 45°F) - 3
Proper cooling method used; Adequate to Maintain Product Temperature - 2
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2
Personal Cleanliness/eating, drinking or tobacco use - 1

ZAND’S PERSIAN KEBABS
3105 S TEXAS AVE. SUITE 300 77802
5/8/2020 Routine 97
Person in charge present, demonstration of knowledge, and perform duties - 2
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
### Brazos County Health District

**Inspections Between (inclusive):** 5/5/2020 and 5/12/2020

<table>
<thead>
<tr>
<th>Establishment</th>
<th>Type</th>
<th>Score</th>
<th>Score Details</th>
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<tbody>
<tr>
<td><strong>College Station</strong></td>
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</tbody>
</table>
| CALLAWAY HOUSE | Routine      | 97    | Non-Food Contact surfaces clean - 1  
No Evidence of Insect contamination, rodent/other animals - 1  
Adequate ventilation and lighting; designated areas used - 1 |
| CHEDDAR'S SCRATCH KITCHEN #2098 | Routine | 93 | Proper Hot Holding temperature(135°F) - 3  
Proper Cold Holding temperature(41°F/ 45°F) - 3  
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1 |
| CHEF CAOS CHINESE RESTAURANT | Routine | 97 | Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2  
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1 |
| COCO LOCO #2 | Routine | 94 | Proper use of restriction and exclusion; No discharge from eyes, nose - 3  
Toxic substances properly identified, stored and used - 3 |
| COOPER'S OLD TIME PIT BAR-B-QUE | Compliance | NS |               |
| CRAFTY PIG LLC, THE | Compliance | NS |               |
| DD'S EXPRESS MART | Field Investigation | NS |               |
| EXXON EXPRESS MART/A&H FOOD MART INC. | Routine | 95 | Proper Date Marking and disposition - 2  
Toxic substances properly identified, stored and used - 3 |
| FAJITA PETE'S | Routine | 96 | Utensils, equipment, & linens; properly used, stored, dried, & handled - 1  
Original container labeling (Bulk Food) - 1  
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 |
| GUMBY'S PIZZA | Routine | 89 | Single-service & single-use articles; properly stored and used - 1  
Original container labeling (Bulk Food) - 1  
Wiping Cloths; properly used and stored - 1  
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2  
Food Handler/ no unauthorized persons/ personnel - 2  
Toxic substances properly identified, stored and used - 3  
Adequate ventilation and lighting; designated areas used - 1 |
<table>
<thead>
<tr>
<th>Business Name</th>
<th>Address</th>
<th>Date</th>
<th>Type</th>
<th>Score</th>
<th>Violations</th>
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<tbody>
<tr>
<td>Hampton Inn</td>
<td>320 Texas Ave. South 77845</td>
<td>5/6/2020</td>
<td>Visit</td>
<td>NS</td>
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<tr>
<td>Hampton Inn &amp; Suites</td>
<td>925 Earl Rudder Frwy 77845</td>
<td>5/7/2020</td>
<td>Visit</td>
<td>NS</td>
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<tr>
<td>Harvey Washbangers</td>
<td>1802 Texas Avenue South 77845</td>
<td>5/6/2020</td>
<td>Routine</td>
<td>94</td>
<td>Environmental contamination - 1, Toxic substances properly identified, stored and used - 3, Food and Non-food Contact surfaces cleanable, properly designed, and used - 2</td>
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<tr>
<td>Jamba Juice</td>
<td>980 University Dr E. # 300 77845</td>
<td>5/8/2020</td>
<td>Routine</td>
<td>99</td>
<td>Wiping Cloths; properly used and stored - 1</td>
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<tr>
<td>Krab Kingz BCS</td>
<td>201 1st Street 77845</td>
<td>5/5/2020</td>
<td>Routine</td>
<td>PS</td>
<td>Environmental contamination - 1, Warewashing Facilities; installed, maintained, used - 2, Toxic substances properly identified, stored and used - 3, Adequate handwashing facilities: Accessible and properly supplied, used - 2, Person in charge present, demonstration of knowledge, and perform duties - 2, Other Violations - 1, No Evidence of Insect contamination, rodent/other animals - 1, Food Handler/ no unauthorized persons/ personnel - 2</td>
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<tr>
<td>Lupe Tortilla Texas Avenue Tex Mex LP</td>
<td>813 Texas Ave 77840</td>
<td>5/8/2020</td>
<td>Routine</td>
<td>94</td>
<td>Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled - 1, Wiping Cloths; properly used and stored - 1, Proper Cold Holding temperature (41°F/ 45°F) - 3, Original container labeling (Bulk Food) - 1</td>
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<tr>
<td>Marco's Pizza/CDA Authentic Pizza, Inc</td>
<td>1842 Graham Road 77845</td>
<td>5/5/2020</td>
<td>Routine</td>
<td>96</td>
<td>No Evidence of Insect contamination, rodent/other animals - 1, Toilet Facilities; properly constructed, supplied, and clean - 1, Original container labeling (Bulk Food) - 1, Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled - 1</td>
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<tr>
<td>Max Food Mart (Bush)</td>
<td>400 George Bush Dr. 77840</td>
<td>5/6/2020</td>
<td>Visit</td>
<td>NS</td>
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<tr>
<td>Naked Fish Sushi &amp; Grill</td>
<td>1808 Texas Ave. S. Ste 200 77845</td>
<td>5/7/2020</td>
<td>Routine</td>
<td>99</td>
<td>2:00 PM, 2:50 PM, Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled - 1</td>
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<tr>
<td>Newk's Eatery</td>
<td>1613 University Drive E. 77845</td>
<td>5/6/2020</td>
<td>Routine</td>
<td>94</td>
<td>2:05 PM, 3:20 PM, Wiping Cloths; properly used and stored - 1, Food Handler/ no unauthorized persons/ personnel - 2, Proper Cold Holding temperature (41°F/ 45°F) - 3</td>
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</table>
PIE IN THE SKY
4344 HWY 6 SOUTH 77845
5/8/2020 Routine 100

PORTERS DINING & BUTCHER
180 CENTURY COURT #120 77840
5/7/2020 Routine 88
Personal Cleanliness/eating, drinking or tobacco use - 1
Adequate handwashing facilities: Accessible and properly supplied, used - 2
No Evidence of Insect contamination, rodent/other animals - 1
Proper reheating procedure for hot holding (165°F in 2 Hours) - 3
Proper Cold Holding temperature(41°F/ 45°F) - 3
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Wiping Cloths; properly used and stored - 1

SONIC DRIVE-IN (HARVEY RD)
512 HARVEY ROAD 77840
5/11/2020 Routine 93
Toilet Facilities; properly constructed, supplied, and clean - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Food Handler/ no unauthorized persons/ personnel - 2
Proper Date Marking and disposition - 2
Other Violations - 1

SUBWAY (GEORGE BUSH DR)
330 GEORGE BUSH DRIVE 77840
5/6/2020 Visit NS

TACO BELL (WILLIAM D FITCH) #30105
911 WILLIAM D FITCH PARKWAY 77845
5/5/2020 Routine 100

TAQUERIA ALLENDE
3898 NORTH GRAHAM 77845
5/6/2020 Routine 93
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Toxic substances properly identified, stored and used - 3
Proper Date Marking and disposition - 2