Brazos County Health District

Inspections Between (inclusive): 3/10/2020 and 4/28/2020 Follow up

Establishment Type Score

BRYAN

2818 SONA FOOD MART 902 N HARVEY MITCHELL PKWY 77803

3/11/2020 Routine 89
Proper Cold Holding temperature (41°F / 45°F) - 3
Food and ice obtained from approved source; Food in good condition, safe - 3
Toxic substances properly identified, stored and used - 3
Personal Cleanliness/eating, drinking or tobacco use - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1

AGGIELAND TRUCK STOPS, LP 5943 EAST SH 21, SUITE #103 77808

4/23/2020 Routine 91
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Wiping Cloths; properly used and stored - 1
Proper Hot Holding temperature (135°F) - 3
Time as a Public Health Control; procedures & records - 3

BABYLON CAFÉ/NAYA INTERNATIONAL LLC 3700 S TEXAS AVE SUITE #100 77801

3/12/2020 Routine PS
3/13/2020 Compliance NS
4/23/2020 Routine 85
Food Separated & protected, prevented during food preparation - 3
Food contact surfaces and Returnables; Cleaned and Sanitized - 3
Proper Date Marking and disposition - 2
Thermometers provided, accurate, and calibrated; Chemical/Thermal strips - 2
Warewashing Facilities; installed, maintained, used - 2
Proper Cold Holding temperature (41°F / 45°F) - 3

DAY & NIGHT 1814 PALASOTA DR. 77803

4/1/2020 Compliance NS
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Food Establishment Permit (Current & Valid) - 2
Proper Cold Holding temperature (41°F / 45°F) - 3
Toxic substances properly identified, stored and used - 3
Thermometers provided, accurate, and calibrated; Chemical/Thermal strips - 2
Garbage and Refuse properly disposed; facilities maintained - 1
Adequate handwashing facilities: Accessible and properly supplied, used - 2

DINE IN DUDE, THE 2606 TEXAS AVE 77802

3/30/2020 Compliance NS

ELOTES EL BUEN PASTOR 890 N. HARVEY MITCHELL PKWY 77807

3/11/2020 Routine 93
Wiping Cloths; properly used and stored - 1
Approved Sewage/Wastewater Disposal System, proper disposal - 3
Personal Cleanliness/eating, drinking or tobacco use - 1
Other Violations - 1
No Evidence of Insect contamination, rodent/other animals - 1
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<th>Restaurant Name</th>
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<td>No bare hand contact with ready to eat foods or approved alternate method - 3</td>
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<td>HALFTIME BAR + GRILL</td>
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<td>725 E. VILLA MARIA 77802</td>
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<td>93</td>
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<td>Food and Non-food Contact surfaces cleanable, properly designed, and used - 2</td>
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<td>Warewashing Facilities; installed, maintained, used - 2</td>
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<td>IHOP #3024</td>
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<td>Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled - 1</td>
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<td>Single-service &amp; single-use articles; properly stored and used - 1</td>
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<td>LAS MEXICANAS TAQUERIA</td>
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LITTLE CAESARS PIZZA (BOONVILLE) 2290 BOONVILLE RD 77801
3/11/2020 Routine 94
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Time as a Public Health Control; procedures & records - 3
Environmental contamination - 1

McDONALDS 700 SOUTH TEXAS AVE 77807
4/23/2020 Routine 93
Time as a Public Health Control; procedures & records - 3
Proper Cold Holding temperature(41°F/ 45°F) - 3
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1

PALASOTA GROCERY 1409 PALASOTA DR 77803
3/17/2020 Routine 96
Food Separated & protected, prevented during food preparation - 3
Single-service & single-use articles; properly stored and used - 1

PEPE'S MEXICAN FOODS 3312 SOUTH COLLEGE 77801
3/12/2020 Compliance NS

POPEYE'S 509 NORTH HARVEY MITCHELL PKWY 77807
3/17/2020 Field Investigation NS
3/17/2020 Routine 95
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Food Handler/ no unauthorized persons/ personnel - 2

QUIK TIME/H. A. K. S. 2 INC 2901 EAST VILLA MARIA 77803
3/12/2020 Routine 91
Food contact surfaces and Returnables ; Cleaned and Sanitized - 3
Time as a Public Health Control; procedures & records - 3
Proper Hot Holding temperature(135°F) - 3

STELLA'S DONUTS 1612 W VILLA MARIA RD 150 77807
3/17/2020 Routine 89
Proper Date Marking and disposition - 2
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Time as a Public Health Control; procedures & records - 3
Original container labeling (Bulk Food) - 1
Food Separated & protected, prevented during food preparation - 3

STOP-N-GET 401 WEST WILLIAM J BRYAN PKWY 77806
4/27/2020 Routine 90
Wiping Cloths; properly used and stored - 1
Required records available; Packaged Food labeled - 2
Food and ice obtained from approved source; Food in good condition, safe - 3
Toilet Facilities; properly constructed, supplied, and clean - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
No Evidence of Insect contamination, rodent/other animals - 1
Personal Cleanliness/eating, drinking or tobacco use - 1
TACO CABANA #314
2410 BRIARCREST DRIVE 77802
3/17/2020 Routine 90
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Proper Hot Holding temperature(135°F) - 3
Non-Food Contact surfaces clean - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3

TAQUERIA LA PERLA
1204 W WM J BRYAN PKWY # 101 77803
3/17/2020 Routine 90
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Proper cooling time and temperature - 3
Food contact surfaces and Returnables : Cleaned and Sanitized - 3
Food Establishment Permit (Current & Valid) - 2
Personal Cleanliness/eating, drinking or tobacco use - 1

TIGERLAND SHELL/2818 SHELL MART INC
890 N HARVEY MITCHELL PKWY 77807
3/11/2020 Routine 78
Hot and Cold Water available; adequate pressure, safe - 2
Toxic substances properly identified, stored and used - 3
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Proper Date Marking and disposition - 2
Original container labeling (Bulk Food) - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3
No Evidence of Insect contamination, rodent/other animals - 1
Time as a Public Health Control; procedures & records - 3
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Other Violations - 1
Garbage and Refuse properly disposed; facilities maintained - 1
Adequate handwashing facilities: Accessible and properly supplied, used - 2

TILTED PINT PUB & GRILL
4248 BOONVILLE RD 77807
3/11/2020 Routine 97
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Original container labeling (Bulk Food) - 1

WALGREENS #12838
2350 BOONVILLE RD 77808
3/12/2020 Routine 100

WENDY’S (EARL RUDDER FRWY)
891 EARL RUDDER FRWY 77802
3/11/2020 Compliance NS
3/17/2020 Compliance NS
3/24/2020 Compliance NS

ZIP N #118
208 NORTH TEXAS AVE 77803
3/10/2020 Routine 98
Other Violations - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Brazos County Health District

**Inspections Between (inclusive): 3/10/2020 and 4/28/2020**

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<tr>
<th>Establishment</th>
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<td><strong>CARINO'S ITALIAN</strong></td>
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<td>Warewashing Facilities; installed, maintained, used</td>
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<td>Approved Sewage/Wastewater Disposal System, proper disposal</td>
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<td>Toilet Facilities; properly constructed, supplied, and clean</td>
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<td>Routine</td>
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<td>3055 EARL RUDDER FREEWAY SOUTH 77845</td>
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<td>Food contact surfaces and Returnables; Cleaned and Sanitized</td>
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<td>GRUB BURGER BAR</td>
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<td>Environmental contamination - 1</td>
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<td>Food contact surfaces and Returnables ; Cleaned and Sanitized - 3</td>
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<td>Food Separated &amp; protected, prevented during food preparation - 3</td>
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<td>Adequate handwashing facilities: Accessible and properly supplied, used - 2</td>
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<td>Proper Cold Holding temperature(41°F/ 45°F) - 3</td>
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<td>MAX FOOD MART (WELSH)</td>
<td>3/11/2020</td>
<td>Routine</td>
<td>97</td>
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<td>Other Violations - 1</td>
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<td>Proper Date Marking and disposition - 2</td>
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<td>MCDONALD'S #21658</td>
<td>3/12/2020</td>
<td>Compliance</td>
<td>NS</td>
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<td>MI FAMILIA COCO LOCO</td>
<td>4/27/2020</td>
<td>Routine</td>
<td>93</td>
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<td>Food and Non-food Contact surfaces cleanable, properly designed, and used - 2</td>
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<td>Proper Date Marking and disposition - 2</td>
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<td>Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled - 1</td>
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<td>Wiping Cloths; properly used and stored - 1</td>
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<td>Personal Cleanliness/eating, drinking or tobacco use - 1</td>
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</table>
MICROTEL INN SUITES 1820 PONDEROSA 77845
3/12/2020 Routine 95
Posting of Consumer Advisories: raw or under cooked foods - 2
Proper Cold Holding temperature(41°F/ 45°F) - 3

MUST BE HEAVEN #9001 1700 ROCK PRAIRIE RD 77845
3/12/2020 Routine 90
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2
Proper Date Marking and disposition - 2
Proper Hot Holding temperature(135°F) - 3

NAM CAFÉ 110 NAGLE ST 77845
3/11/2020 Routine 98
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

OUTBACK STEAKHOUSE 2102 TEXAS AVE SOUTH 77840
3/11/2020 Routine 86
Toilet Facilities; properly constructed, supplied, and clean - 1
Food Handler/ no unauthorized persons/ personnel - 2
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2
Proper Cold Holding temperature(41°F/ 45°F) - 3
Hands cleaned and properly washed/ Gloves used properly - 3
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Other Violations - 1

PAPA JOHN'S PIZZA 1700 ROCK PRAIRIE RD. 77845
3/12/2020 Routine 94
Proper Cold Holding temperature(41°F/ 45°F) - 3
Original container labeling (Bulk Food) - 1
Non-Food Contact surfaces clean - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1

PEBBLE CREEK COUNTRY CLUB 4500 PEBBLE CREEK PKWY 77845
3/17/2020 Routine 91
Physical facilities installed, maintained, and clean - 1
Other Violations - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Original container labeling (Bulk Food) - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3

POKEWORKS 170 CENTURY SQUARE DRIVE 77840
3/10/2020 Routine 96
Proper Cold Holding temperature(41°F/ 45°F) - 3
Personal Cleanliness/eating, drinking or tobacco use - 1

ROCK PRAIRIE BEHAVIORAL HEALTH 3550 NORMAND DRIVE 77845
3/10/2020 Routine 100
SALT GRASS STEAKHOUSE
4330 STATE HWY 6 SOUTH 77845
3/16/2020 Routine 91
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3
Proper Hot Holding temperature(135°F) - 3
Wiping Cloths; properly used and stored - 1
Personal Cleanliness/eating, drinking or tobacco use - 1

SHOP N GO
1500 HOLLEMAN 77840
4/23/2020 Routine 96
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2

SHUN DE MOM EXPRESS LLC
2704 TEXAS AVE S. SUITE #4 77845
4/22/2020 Routine 91
Physical facilities installed, maintained, and clean - 1
Non-Food Contact surfaces clean - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Environmental contamination - 1
Warewashing Facilities; installed, maintained, used - 2
Toxic substances properly identified, stored and used - 3

SMITTY K’S
12601 SH 30 77845
3/12/2020 Routine 99
Garbage and Refuse properly disposed; facilities maintained - 1

SONIC DRIVE IN CS #2
2900 SOUTH TEXAS AVE 77845
4/23/2020 Routine 99
Environmental contamination - 1

SOUTHSIDE MARKET
676 LUBBOCK ST 77843
4/24/2020 Routine 100

SUBWAY
951 WILLIAM D FITCH PKWY 77845
3/12/2020 Routine 96
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Garbage and Refuse properly disposed; facilities maintained - 1
Food Handler/ no unauthorized persons/ personnel - 2

TACOS LA PERLITA
919 HARVEY RD 77840
3/12/2020 Routine 82
Proper Hot Holding temperature(135°F) - 3
Food Separated & protected, prevented during food preparation - 3
Food contact surfaces and Returnables ; Cleaned and Sanitized - 3
Warewashing Facilities; installed, maintained, used - 2
Personal Cleanliness/eating, drinking or tobacco use - 1
Wiping Cloths; properly used and stored - 1
Proper Date Marking and disposition - 2
Toxic substances properly identified, stored and used - 3
3/20/2020 Compliance NS

TAILGATE
8984 WHITE CREEK RD 77845
4/27/2020 Routine 96
No Evidence of Insect contamination, rodent/other animals - 1
Environmental contamination - 1
Proper Date Marking and disposition - 2
TAQUERIA LA INCOMPARABLE #2
2801 TEXAS AVE 77845
4/9/2020 Routine 73
Other Violations - 1
Toxic substances properly identified, stored and used - 3
Approved Sewage/Wastewater Disposal System, proper disposal - 3
Food and ice obtained from approved source; Food in good condition, safe - 3
Proper Date Marking and disposition - 2
Food contact surfaces and Returnables; Cleaned and Sanitized - 3
Food Separated & protected, prevented during food preparation - 3
Physical facilities installed, maintained, and clean - 1
Garbage and Refuse properly disposed; facilities maintained - 1
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
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1

TEXAS A&M HOTEL AND CONFERENCE CENTER
177 JOE ROUTT BLVD. 77840
3/11/2020 Routine 89
Proper Cold Holding temperature(41°F/ 45°F) - 3
Food Separated & protected, prevented during food preparation - 3
Posting of Consumer Advisories; raw or under cooked foods - 2
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Personal Cleanliness/eating, drinking or tobacco use - 1
Wiping Cloths; properly used and stored - 1

WENDY'S HAZA FOODS LLC #34
2052 HOLLEMAN DR WEST 77845
3/13/2020 Routine 82
Warewashing Facilities; installed, maintained, used - 2
Wiping Cloths; properly used and stored - 1
No Evidence of Insect contamination, rodent/other animals - 1
Food Handler/ no unauthorized persons/ personnel - 2
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Personal Cleanliness/eating, drinking or tobacco use - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Other Violations - 1
Single-service & single-use articles; properly stored and used - 1
Environmental contamination - 1
Non-Food Contact surfaces clean - 1
Physical facilities installed, maintained, and clean - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3

ZERO DEGREES
11671 FM 2154 STE.100 77845
4/21/2020 Routine 94
Wiping Cloths; properly used and stored - 1
Single-service & single-use articles; properly stored and used - 1
Personal Cleanliness/eating, drinking or tobacco use - 1
Toxic substances properly identified, stored and used - 3

ZONER'S PIZZA WINGS & WAFFLES
2305 LONGMIRE SUITE 100 77842
3/18/2020 Compliance NS