## Brazos County Health District
#### Inspections Between (inclusive): 2/11/2020 and 2/18/2020

<table>
<thead>
<tr>
<th>Establishment</th>
<th>Type</th>
<th>Score</th>
<th>Date</th>
<th>Score Details</th>
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<tbody>
<tr>
<td><strong>3RD ON MAIN KITCHEN</strong></td>
<td>Routine</td>
<td>100</td>
<td>2/11/2020</td>
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<td><strong>7-ELEVEN #36567H</strong></td>
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<td><strong>ASLEEP@THEGRILL C/O BRAC CITY OF BRYAN</strong></td>
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<td><strong>BRIGHT BEGINNINGS PRE-SCHOOL</strong></td>
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<td><strong>BURGER HOUSE</strong></td>
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<td>2/18/2020</td>
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<td><strong>CHURCH'S CHICKEN STORE NO. 468</strong></td>
<td>Routine</td>
<td>96</td>
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<td><strong>CILANTRO MEXICAN GRILL</strong></td>
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<td><strong>DAYLIGHT DONUTS OF BRYAN</strong></td>
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<td><strong>ELOTES EL BUEN PASTOR</strong></td>
<td>Compliance</td>
<td>NS</td>
<td>2/14/2020</td>
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</table>
FOOD CITY #2 DBA LA MICHOACANA MEAT MARKET  
2001 HWY 21 E 77803  
2/11/2020 Routine 95  
Wiping Cloths; properly used and stored - 1  
No Evidence of Insect contamination, rodent/other animals - 1  
Proper Cold Holding temperature(41°F/ 45°F) - 3

RUDDER HIGH SCHOOL CONCESSIONS  
3251 AUSTINS COLONY PKWY 77808  
2/13/2020 Routine 100

TAQUERIA LOS PLEBES  
216 W. MLK 77808  
2/11/2020 Compliance NS  
Other Violations - 1

TOWN AND COUNTRY FOOD MART  
1401 N TEXAS AVE 77803  
2/17/2020 Routine 98  
Single-service & single-use articles; properly stored and used - 1  
Physical facilities installed, maintained, and clean - 1

WAL-MART SUPERCENTER #322 - FOOD  
2200 BRIARCREST DRIVE 77802  
2/11/2020 Routine 90  
Environmental contamination - 1  
Proper disposition of returned, previously served or reconditioned - 3  
Food Handler/ no unauthorized persons/ personnel - 2  
Adequate handwashing facilities: Accessible and properly supplied, used - 2  
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

WENDY'S (EARL RUDDER FRWY)  
891 EARL RUDDER FRWY 77802  
2/11/2020 Routine 84  
Proper cooling method used; Adequate to Maintain Product Temperature - 2  
Proper Cold Holding temperature(41°F/ 45°F) - 3  
Time as a Public Health Control; procedures & records - 3  
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2  
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
Toilet Facilities; properly constructed, supplied, and clean - 1  
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1  
Adequate handwashing facilities: Accessible and properly supplied, used - 2

2/12/2020 Visit NS
2/13/2020 Compliance NS  
2/14/2020 Compliance NS
<table>
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<tr>
<th>Establishment</th>
<th>Type</th>
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<tr>
<td>AG CAFÉ</td>
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<td>BLUE BAKER</td>
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<td>2/12/2020</td>
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<td>Other Violations - 1</td>
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<td>No Evidence of Insect contamination, rodent/other animals - 1</td>
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<td>Adequate handwashing facilities: Accessible and properly supplied, used - 2</td>
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<td>Food Separated &amp; protected, prevented during food preparation - 3</td>
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<td>Proper Cold Holding temperature(41°F/ 45°F) - 3</td>
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<td>Food and Non-food Contact surfaces cleanable, properly designed, and used - 2</td>
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<td>CHIPOTLE MEXICAN GRILL</td>
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<td>COLLEGE STATION HIGH SCHOOL</td>
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<td>FIREHOUSE SUBS</td>
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<td>2/11/2020</td>
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<td>Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled - 1</td>
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<td>Environmental contamination - 1</td>
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<td>FISH DADDY'S</td>
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<td>Wiping Cloths; properly used and stored - 1</td>
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<td>Adequate handwashing facilities: Accessible and properly supplied, used - 2</td>
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<td>FORTRESS HEALTH &amp; REHAB OF ROCK PRAIRIE, LLC</td>
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<td>2/17/2020</td>
<td>Food Handler/ no unauthorized persons/ personnel - 2</td>
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<td>Wiping Cloths; properly used and stored - 1</td>
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<td>Single-service &amp; single-use articles; properly stored and used - 1</td>
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<td>Other Violations - 1</td>
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</table>
HANDI STOP #101
2/11/2020 Routine 82
Food Handler/ no unauthorized persons/ personnel - 2
Required records available; Packaged Food labeled - 2
Food and ice obtained from approved source; Food in good condition, safe - 3
Non-Food Contact surfaces clean - 1
Proper Hot Holding temperature(135°F) - 3
Other Violations - 1
Physical facilities installed, maintained, and clean - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Proper Date Marking and disposition - 2
Environmental contamination - 1
Toilet Facilities; properly constructed, supplied, and clean - 1

IHOP #3651
2/12/2020 Field Investigation NS

IHOP/ACG 1375, LTD.
2/13/2020 Routine 97
Proper Cold Holding temperature(41°F/ 45°F) - 3

JFE SUSHI 361
2/12/2020 Routine 100

JOHNSON & JOHNSON KOUNTRY KOOKING
2/12/2020 Compliance NS

KAPPA ALPHA THETA SORORITY HOUSE
2/12/2020 Routine 93
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Time as a Public Health Control; procedures & records - 3
Warewashing Facilities; installed, maintained, used - 2

KROGER #361-3
2/12/2020 Routine 98
Personal Cleanliness/eating, drinking or tobacco use - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1

LOS CUCOS MEXICAN CAFÉ
2/11/2020 Routine 87
Toxic substances properly identified, stored and used - 3
Original container labeling (Bulk Food) - 1
Environmental contamination - 1
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2
Wiping Cloths; properly used and stored - 1
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1

MARCOS PIZZA - DPH AUTHENTIC PIZZA LLC
2/14/2020 Compliance NS
NOTHING BUNDT CAKES
1713 S. TEXAS AVENUE SOUTH 77840
2/14/2020 Routine 93
Toxic substances properly identified, stored and used - 3
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Other Violations - 1
No Evidence of Insect contamination, rodent/other animals - 1

OAKWOOD INTERMEDIATE SCHOOL
106 HOLIK 77840
2/14/2020 Routine 99
Toilet Facilities; properly constructed, supplied, and clean - 1

OISHI SUSHI ASIAN FUSION
11667 FM 2154 #100 77845
2/12/2020 Routine 87
Environmental contamination - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3
Food Separated & protected, prevented during food preparation - 3
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Proper Date Marking and disposition - 2
Other Violations - 1

OZONA GRILL & BAR
520 HARVEY ROAD 77840
2/12/2020 Routine 88
Wiping Cloths; properly used and stored - 1
Original container labeling (Bulk Food) - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3
Proper Date Marking and disposition - 2
Food contact surfaces and Returnables; Cleaned and Sanitized - 3
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

RICE GARDEN ASIAN FUSION
102 LIVE OAK ST 77845
2/13/2020 Routine NS
2/14/2020 Compliance NS

ROSÁ'S CAFÉ #26
710 UNIVERSITY DR. EAST 77840
2/17/2020 Routine 91
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Food Handler/ no unauthorized persons/ personnel - 2
Other Violations - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3

SWIRLS
1800 TEXAS AVE S #B 77840
2/14/2020 Routine 82
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Toilet Facilities; properly constructed, supplied, and clean - 1
Proper Date Marking and disposition - 2
Wiping Cloths; properly used and stored - 1
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2
Person in charge present, demonstration of knowledge, and perform duties - 2
Food and ice obtained from approved source; Food in good condition, safe - 3
Proper Cold Holding temperature(41°F/ 45°F) - 3
Food contact surfaces and Returnables; Cleaned and Sanitized - 3
<table>
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<tr>
<th>Location</th>
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<th>Inspection Type</th>
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<td>WHATABURGER #1135</td>
<td>1451 WELLBORN ROAD 77840</td>
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<td>Non-Food Contact surfaces clean</td>
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