<table>
<thead>
<tr>
<th>Establishment</th>
<th>Type</th>
<th>Score</th>
<th>Date</th>
<th>Score Details</th>
</tr>
</thead>
</table>
| **AMIGOS FOOD STORE**          | Routine         | 90    | 6/4/2020   | Food Handler/ no unauthorized persons/ personnel - 2  
|                                |                 |       |            | Food and ice obtained from approved source; Food in good condition, safe - 3  
|                                |                 |       |            | Time as a Public Health Control; procedures & records - 3  
|                                |                 |       |            | Utensils, equipment, & linens; properly used, stored, dried, & handled - 1  
|                                |                 |       |            | Wiping Cloths; properly used and stored - 1  
| **BUDDY’S CATERING**           | Routine         | 98    | 6/2/2020   | Single-service & single-use articles; properly stored and used - 1  
|                                |                 |       |            | Utensils, equipment, & linens; properly used, stored, dried, & handled - 1  
| **C & J BAR B-QUE II**         | Routine         | 94    | 6/2/2020   | Single-service & single-use articles; properly stored and used - 1  
|                                |                 |       |            | Proper Cold Holding temperature(41°F/ 45°F) - 3  
|                                |                 |       |            | Non-Food Contact surfaces clean - 1  
|                                |                 |       |            | Utensils, equipment, & linens; properly used, stored, dried, & handled - 1  
| **CARTER’S BURGER**            | Visit           | NS    | 6/2/2020   |  
| **DAIRY QUEEN # 3**            | Routine         | 96    | 6/2/2020   | Environmental contamination - 1  
|                                |                 |       |            | Utensils, equipment, & linens; properly used, stored, dried, & handled - 1  
|                                |                 |       |            | Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
| **DOLLAR GENERAL STORE #6264** | Compliance      |       | 6/2/2020   |  
| **EL CHARRO TAQUERIA**         | Routine         | 93    | 6/3/2020   | No bare hand contact with ready to eat foods or approved alternate method - 3  
|                                |                 |       |            | Utensils, equipment, & linens; properly used, stored, dried, & handled - 1  
|                                |                 |       |            | Proper Cold Holding temperature(41°F/ 45°F) - 3  
| **EXPRESS PONZIO FOOD MARKET** | Routine         | 89    | 6/4/2020   | Physical facilities installed, maintained, and clean - 1  
|                                |                 |       |            | Non-Food Contact surfaces clean - 1  
|                                |                 |       |            | Utensils, equipment, & linens; properly used, stored, dried, & handled - 1  
|                                |                 |       |            | No Evidence of Insect contamination, rodent/other animals - 1  
|                                |                 |       |            | Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
|                                |                 |       |            | Toxic substances properly identified, stored and used - 3  
|                                |                 |       |            | Proper Date Marking and disposition - 2  
| **FIRST UNITED METHODIST CHURCH** | Compliance   | NS    | 6/6/2020 |  
| **FIRST UNITED METHODIST CHURCH** | Routine       | 100   | 6/4/2020   |  

HOMETOWN CHINESE RESTAURANT  
3105 S TEXAS AVE SUITE 500 77802  
6/2/2020  Routine  91  
- Physical facilities installed, maintained, and clean  - 1  
- Proper Cold Holding temperature(41°F/ 45°F)  - 3  
- Utensils, equipment, & linens; properly used, stored, dried, & handled  - 1  
- Toxic substances properly identified, stored and used  - 3  
- Wiping Cloths; properly used and stored  - 1  

HWY EXPRESS  
2300 E HWY 21 77807  
6/2/2020  Compliance  NS  

JOSE'S RESTAURANT  
3824 SOUTH TEXAS AVENUE 77802  
6/2/2020  Routine  91  
- 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  
- Utensils, equipment, & linens; properly used, stored, dried, & handled  - 1  
- Wiping Cloths; properly used and stored  - 1  
- Proper Date Marking and disposition  - 2  

LA PALOMA TAQUERIA  
3002 WOODVILLE RD 77803  
6/4/2020  Routine  91  
- Other Violations  - 1  
- Non-Food Contact surfaces clean  - 1  
- No Evidence of Insect contamination, rodent/other animals  - 1  
- Person in charge present, demonstration of knowledge, and perform duties  - 2  
- Toxic substances properly identified, stored and used  - 3  
- Utensils, equipment, & linens; properly used, stored, dried, & handled  - 1  

MCDONALD'S #04336  
825 VILLA MARIA 77801  
6/8/2020  Routine  97  
- Food and Non-food Contact surfaces cleanable, properly designed, and used  - 2  
- Utensils, equipment, & linens; properly used, stored, dried, & handled  - 1  

MEXICAN POWER  
HWY 21 WEST 77803  
6/3/2020  Compliance  NS  
- Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips  - 2  
- Other Violations  - 1  

MURPHY USA #7740  
2208 BRIARCREST DR. 77802  
6/3/2020  Compliance  NS  

PHILLIPS EVENT CENTER AT BRIARCREST  
1929 COUNTRY CLUB DR 77802  
6/3/2020  Routine  96  
- Utensils, equipment, & linens; properly used, stored, dried, & handled  - 1  
- Food contact surfaces and Returnables; Cleaned and Sanitized  - 3  

REMNANT OF NAWLINS CAJUN & COUNTRY  
1416 GROESBECK ST 77803  
6/4/2020  Routine  89  
- Food and Non-food Contact surfaces cleanable, properly designed, and used  - 2  
- Utensils, equipment, & linens; properly used, stored, dried, & handled  - 1  
- Personal Cleanliness/eating, drinking or tobacco use  - 1  
- Toxic substances properly identified, stored and used  - 3  
- No Evidence of Insect contamination, rodent/other animals  - 1  
- Proper Cold Holding temperature(41°F/ 45°F)  - 3
ROJOS TAQUERIA  
1305 WILLIAM J BRYAN SUITE 500 77803
6/3/2020 Routine 95
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Warewashing Facilities; installed, maintained, used - 2
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

SALVATION ARMY, THE  
2506 CAVITT 77801
6/2/2020 Routine 95
Person in charge present, demonstration of knowledge, and perform duties - 2
Toxic substances properly identified, stored and used - 3

SHIWRECK GRILL  
206 E VILLA MARIA 77801
6/2/2020 Routine 95
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Toxic substances properly identified, stored and used - 3

TACOS LA MORENITA #1  
800 BOULEVARD ST 77803
6/5/2020 Routine 100

TACOS LA MORENITA #2  
800 BOULEVARD ST 77803
6/3/2020 Field Investigation NS
6/3/2020 Routine 100

TACOS LAS ROSAS #1  
1225 W 27 77803
6/3/2020 Routine 98
Other Violations - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1

TACOS LAS ROSAS #2  
1225 W 27TH 77803
6/3/2020 Routine 97
Other Violations - 1
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2

TRUMAN CHOCOLATES  
4407 S. TEXAS AVE 77802
6/2/2020 Routine 98
Person in charge present, demonstration of knowledge, and perform duties - 2

YOLE'S LA FAMILIA TAQUERIA  
300 NORTH TEXAS AVENUE 77803
6/3/2020 Routine 98
Proper Date Marking and disposition - 2

ZAND'S PERSIAN KEBABS  
3105 S TEXAS AVE. SUITE 300 77802
6/2/2020 Visit NS
<table>
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<tr>
<th>Establishment</th>
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<tr>
<td>BENJAMIN KNOX GALLERY</td>
<td>405 UNIVERSITY DR EAST 77845</td>
<td>6/4/2020</td>
<td>Routine 98 Adequate handwashing facilities: Accessible and properly supplied, used 2</td>
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<tr>
<td>CARPORT</td>
<td>701 UNIVERSITY 77840</td>
<td>6/4/2020</td>
<td>Routine 100</td>
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<tr>
<td>DAIQUIRI BARN, LLC TX AVE</td>
<td>2418 TEXAS AVE S. SUITE F 77845</td>
<td>6/5/2020</td>
<td>Routine 94 Adequate handwashing facilities: Accessible and properly supplied, used 2 Thermometers provided, accurate, and calibrated; Chemical/Thermal strips 2 Person in charge present, demonstration of knowledge, and perform duties 2</td>
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<tr>
<td>GOGH GOGH COFFEE COMPANY</td>
<td>4121 SH 6 SOUTH SUITE 100 77845</td>
<td>6/4/2020</td>
<td>Routine 94 Food Handler/no unauthorized persons/personnel 2 Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled 1 No Evidence of Insect contamination, rodent/other animals 1 Adequate handwashing facilities: Accessible and properly supplied, used 2</td>
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<tr>
<td>HEAT UPS</td>
<td>3206 LONGMIRE DR. STE A23 77845</td>
<td>6/3/2020</td>
<td>Routine 100</td>
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<td>HEAVENS HAND LEARNING CENTER</td>
<td>1103 ANDERSON SUITE 106 77840</td>
<td>6/4/2020</td>
<td>Routine 100</td>
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<tr>
<td>NAM</td>
<td>910 WILLIAM D FITCH PKWY 900 77845</td>
<td>6/2/2020</td>
<td>Routine 95 Toxic substances properly identified, stored and used 3 Environmental contamination 1 Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled 1</td>
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</tbody>
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