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<td>890 N EARL RUDDER FRWY 77802</td>
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<td>DISCOUNT DRINK AND TOBACCO</td>
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<td>DON CHENTE RESTAURANT</td>
<td>712 E. VILLA MARIA #110 77802</td>
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<td>2714 HWY 21 77803</td>
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<td>Harvest Coffee Bar</td>
<td>101 N. MAIN 77803</td>
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LA BOTANA MEXICAN RESTAURANT 2210 WILLIAM J BRYAN 77802
2/24/2020 Field Investigation NS

McDONALDS 2930 E HWY 21 77803
2/20/2020 Field Investigation NS

PEPE'S MEXICAN FOODS 3312 SOUTH COLLEGE 77801
2/18/2020 Compliance NS

PHYSICIAN'S CENTRE HOSPITAL, THE 3131 UNIVERSITY DR. EAST. 77802
2/18/2020 Field Investigation NS

PIZZA HUT #22306 4207 WELLBORN 77801
2/18/2020 Routine 100

POPEYE'S 2601 SOUTH STATE HWY 6 77802
2/20/2020 Routine 97
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Adequate handwashing facilities: Accessible and properly supplied, used - 2

RASPAS EL PAYASITO 1005 S COULTER 77803
2/21/2020 Routine 95
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Toxic substances properly identified, stored and used - 3

RAZ INC. 901 N. EARL RUDDER FWY 77802
2/19/2020 Routine 96
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Environmental contamination - 1
Person in charge present, demonstration of knowledge, and perform duties - 2

STELLA'S DONUTS #2 1500 W WJ BRYAN PKWY 77803
2/18/2020 Compliance NS
Person in charge present, demonstration of knowledge, and perform duties - 2
Food Handler/ no unauthorized persons/ personnel - 2
Other Violations - 1
Proper Date Marking and disposition - 2
Original container labeling (Bulk Food) - 1
Time as a Public Health Control; procedures & records - 3
Toxic substances properly identified, stored and used - 3
Food Separated & protected, prevented during food preparation - 3

T JIN CHINA DINER 2305 BOONVILLE RD SUITE 650 77808
2/20/2020 Routine 80
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Food Separated & protected, prevented during food preparation - 3
Original container labeling (Bulk Food) - 1
Food contact surfaces and Returnables; Cleaned and Sanitized - 3
Proper cooling method used; Adequate to Maintain Product Temperature - 2
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Environmental contamination - 1
Wiping Cloths; properly used and stored - 1
Personal Cleanliness/eating, drinking or tobacco use - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3
TACO BELL (29TH ST) #030165
3501 E. 29TH ST 77802
2/18/2020 Routine 98
Adequate handwashing facilities: Accessible and properly supplied, used - 2

TWIN CITY MISSION - COMMUNITY CAFÉ
410 S RANDOLPH 77803
2/24/2020 Routine 91
Wiping Cloths; properly used and stored - 1
Personal Cleanliness/eating, drinking or tobacco use - 1
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Food contact surfaces and Returnables; Cleaned and Sanitized - 3
Physical facilities installed, maintained, and clean - 1
Non-Food Contact surfaces clean - 1

WAYBACK BURGERS
3001 WILDFLOWER DR 77802
2/19/2020 Routine 97
Personal Cleanliness/eating, drinking or tobacco use - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Wiping Cloths; properly used and stored - 1
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CORNER STORE #2741906  
2/21/2020  Routine  91
Proper Hot Holding temperature(135°F)  -  3
Utensils, equipment, & linens; properly used, stored, dried, & handled  -  1
Garbage and Refuse properly disposed; facilities maintained  -  1
Personal Cleanliness/eating, drinking or tobacco use  -  1
Toxic substances properly identified, stored and used  -  3

COTTON PATCH CAFÉ  
3525 A LONGMIRE DR 77845  
2/18/2020  Routine  93
Physical facilities installed, maintained, and clean  -  1
Proper Cold Holding temperature(41°F/ 45°F)  -  3
Food and Non-food Contact surfaces cleanable, properly designed, and used  -  2
Wiping Cloths; properly used and stored  -  1

EXPRESS STOP  
450 SOUTHWEST PKWY E 77845  
2/24/2020  Routine  88
Utensils, equipment, & linens; properly used, stored, dried, & handled  -  1
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips  -  2
Proper Date Marking and disposition  -  2
Warewashing Facilities; installed, maintained, used  -  2
Proper Cold Holding temperature(41°F/ 45°F)  -  3
Person in charge present, demonstration of knowledge, and perform duties  -  2

FREEZING COW ROLLING ICE CREAM  
725 TEXAS AVE S.77840  
2/18/2020  Routine  95
Wiping Cloths; properly used and stored  -  1
Proper Date Marking and disposition  -  2
Person in charge present, demonstration of knowledge, and perform duties  -  2

LANGFORD AT COLLEGE STATION, THE  
1851 CARROLL FANCHER 77845  
2/19/2020  Routine  88
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
Non-Food Contact surfaces clean  -  1
Food contact surfaces and Returnables ; Cleaned and Sanitized  -  3
Proper Cold Holding temperature(41°F/ 45°F)  -  3

MCALISTER’S DELI  
1006 UNIVERSITY DR EAST #516 77845  
2/18/2020  Routine  98
Food and Non-food Contact surfaces cleanable, properly designed, and used  -  2

MCDONALD’S #21658  
1750 ROCK PRAIRIE RD 77845  
2/20/2020  Routine  86
Single-service & single-use articles; properly stored and used  -  1
Food contact surfaces and Returnables ; Cleaned and Sanitized  -  3
Environmental contamination  -  1
Food Separated & protected, prevented during food preparation  -  3
No Evidence of Insect contamination, rodent/other animals  -  1
Wiping Cloths; properly used and stored  -  1
Adequate handwashing facilities: Accessible and properly supplied, used  -  2
Physical facilities installed, maintained, and clean  -  1
Personal Cleanliness/eating, drinking or tobacco use  -  1
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<td>On The Border Mexican Café</td>
<td>709 Texas Avenue 77845</td>
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<td>Red Lobster #6336</td>
<td>1200 University Drive 77840</td>
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</table>

**ON THE BORDER MEXICAN CAFÉ**

- Food and Non-food Contact surfaces cleanable, properly designed, and used: 2
- Other Violations: 1
- Original container labeling (Bulk Food): 1
- Environmental contamination: 1
- Wiping Cloths; properly used and stored: 1

**PARK WEST - MARKET 1876**

- Proper Date Marking and disposition: 2

**PARK WEST - MUG DOWN COFFEE**

- Proper Date Marking and disposition: 2

**POLLY'S COCINA III**

- Personal Cleanliness/eating, drinking or tobacco use: 1
- Toxic substances properly identified, stored and used: 3
- Proper Hot Holding temperature (135°F): 3
- Utensils, equipment, & linens; properly used, stored, dried, & handled: 1
- Approved thawing method: 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used: 2

**PRIMROSE SCHOOL OF COLLEGE STATION**

- Hot and Cold Water available; adequate pressure, safe: 2
- Non-Food Contact surfaces clean: 1
- Warewashing Facilities; installed, maintained, used: 2

**RAZZOO’S CAJUN CAFÉ**

- Utensils, equipment, & linens; properly used, stored, dried, & handled: 1
- Food Separated & protected, prevented during food preparation: 3
- Proper Cold Holding temperature (41°F/45°F): 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used: 2
- Original container labeling (Bulk Food): 1

**RED LOBSTER #6336**

- Other Violations: 1
- Food Handler/ no unauthorized persons/personnel: 2
- 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
- Adequate handwashing facilities: Accessible and properly supplied, used: 2
- Environmental contamination: 1
RICE GARDEN ASIAN FUSION
102 LIVE OAK ST 77845
2/20/2020 Routine 79
No Evidence of Insect contamination, rodent/other animals - 1
Physical facilities installed, maintained, and clean - 1
Food contact surfaces and Returnables; Cleaned and Sanitized - 3
Original container labeling (Bulk Food) - 1
Environmental contamination - 1
Proper Hot Holding temperature(135°F) - 3
Proper Cold Holding temperature(41°F/ 45°F) - 3
Warewashing Facilities; installed, maintained, used - 2
Proper Date Marking and disposition - 2
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Food Separated & protected, prevented during food preparation - 3

ROMAN DELIGHT PIZZA
1500 HARVEY SUITE #4030 77840
2/20/2020 Routine 83
Environmental contamination - 1
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
Time as a Public Health Control; procedures & records - 3
Toilet Facilities; properly constructed, supplied, and clean - 1
Proper Hot Holding temperature(135°F) - 3
Thermometers provided, accurate, and calibrated; Chemical/ Thermal strips - 2
Original container labeling (Bulk Food) - 1
Wiping Cloths; properly used and stored - 1

SHUN DE MOM LLC
717 UNIVERSITY DR. #171 77840
2/24/2020 Routine 80
Time as a Public Health Control; procedures & records - 3
Other Violations - 1
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Wiping Cloths; properly used and stored - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Person in charge present, demonstration of knowledge, and perform duties - 2
Food contact surfaces and Returnables; Cleaned and Sanitized - 3
Personal Cleanliness/eating, drinking or tobacco use - 1
Proper Cold Holding temperature(41°F/ 45°F) - 3
Proper Hot Holding temperature(135°F) - 3
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<td></td>
<td>Thermometers provided, accurate, and</td>
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<td></td>
<td>calibrated; Chemical/ Thermal strips - 2</td>
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<td></td>
<td>Food and Non-food Contact surfaces cleanable,</td>
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<td>properly designed, and used - 2</td>
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<tr>
<td>TANAKA RAMEN</td>
<td>1617 TEXAS AVE SOUTH 77840</td>
<td>2/18/2020</td>
<td>Compliance</td>
<td>NS</td>
</tr>
<tr>
<td>TASTE OF THE TROPICS, THE</td>
<td>1500 HARVEY ROAD 77840</td>
<td>2/20/2020</td>
<td>Routine</td>
<td>100</td>
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<tr>
<td>VETMED CAFÉ COLLEGE VET ED BLDG (VENI)</td>
<td>660 RAYMOND STOTZER PKWY 77843</td>
<td>2/21/2020</td>
<td>Routine</td>
<td>100</td>
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<tr>
<td>WALK-ON'S SPORTS BISTREAX</td>
<td>4320 STATEHWY 6 SOUTH 77845</td>
<td>2/18/2020</td>
<td>Compliance</td>
<td>NS</td>
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</tbody>
</table>
WATERFORD AT COLLEGE STATION, THE
1103 ROCK PRAIRIE RD 77845
2/19/2020 Routine 91
Adequate ventilation and lighting; designated areas used - 1
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Toxic substances properly identified, stored and used - 3
Food Separated & protected, prevented during food preparation - 3
Toilet Facilities; properly constructed, supplied, and clean - 1

YANG TUO CLUB
1713 PARK PLACE, Suite 104 77845
2/24/2020 Routine 85
Personal Cleanliness/eating, drinking or tobacco use - 1
Food contact surfaces and Returnables; Cleaned and Sanitized - 3
Food Separated & protected, prevented during food preparation - 3
Wiping Cloths; properly used and stored - 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
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1

YUMMI YUMMI MONGOLIAN GRILL & SUSHI
900 HARVEY RD #14 77845
2/20/2020 Routine 93
Wiping Cloths; properly used and stored - 1
Toxic substances properly identified, stored and used - 3
Original container labeling (Bulk Food) - 1
Environmental contamination - 1
Approved thawing method - 1

WELLBORN TX BURGER
14895 FM 2154 77881
2/19/2020 Routine 86
No bare hand contact with ready to eat foods or approved alternate method - 3
Utensils, equipment, & linens; properly used, stored, dried, & handled - 1
Other Violations - 1
Wiping Cloths; properly used and stored - 1
Personal Cleanliness/eating, drinking or tobacco use - 1
Adequate handwashing facilities: Accessible and properly supplied, used - 2
Proper Cold Holding temperature(41°F/ 45°F) - 3
Thermometers provided, accurate, and calibrated; Chemical/Thermal strips - 2