

City of Brenham

Restaurant Report Card

Inspections Between: 7/1/2013 and 8/31/2013

Key: **N/S** = No Score – This is a follow up inspection to make sure standards are being met after the business has been given time to make changes.

Closed = Food establishment was shut down due to severe health hazards discovered at the time of inspection.

ANDREA'S TACO SHOP – 1102 N. Park St.

7/8/2013	Routine	90
11.	Improper Handling of Ready-To-Eat Foods	
20.	Toxic Items Improperly Labeled/Stored/Used	
25.	Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair	
Other:	Store ice scoop in separate container outside of ice bin	

BRENHAM HEAD START – 305 W. Val Verde St.

8/29/2013	Routine	100
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BRENHAM HIGH SCHOOL CAFETERIA - 525 A.H. Ehrig Dr.

8/21/2013	Complaint	N/S
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BRENHAM HIGH SCHOOL CAFETERIA – 525 A.H. Ehrig Dr.

8/23/2013	Follow-Up	N/S
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BRENHAM ISD CHILD DEVELOPMENT CENTER – 525 A.H. Ehrig Dr.

8/21/2013	Routine	100
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BT LONGHORN SALOON – 205 S. Baylor St.

7/19/2013	Routine	79
8.	Good Hygienic Practices Violation (Eating/Drinking/Smoking/Other)	
12.	Cross-contamination of Raw/Cooked Foods/Other	
13.	Unapproved Systems (HACCP Plans/Time as Public Health Control)	
16.	Handwash Facilities Not Adequate and Accessible	
17.	Handwash Facilities without Soap and Towels	
24.	Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)	
	Other: Need hand washing sign at all hand washing sinks	

CHRIST LUTHERAN DAY SCHOOL – 1104 Carlee Dr.

8/6/2013	Routine	100
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COUNTRY INN II – 1000 E. Blue Bell Rd.

7/10/2013	Field Investigation	CLOSED
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COUNTRY INN II – 1000 E. Blue Bell Rd.

7/12/2013	Re-Inspection	N/S
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COUNTRY INN II – 1000 E. Blue Bell Rd.

8/1/2013	Complaint	N/S
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DANNY'S (Mobile Food Establishment) – 1610 S. Day St.

7/10/2013	Open	N/S
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DAIRY BAR – 2703 Stringer St.

7/10/2013	Routine	92
2.	Cold Hold Violation (41°F/45°F)	
18.	Evidence of Insect Contamination	

DENNY'S – 2951 Hwy 36 S.

7/16/2013 Routine **97**
16. Handwash Facilities Not Adequate and Accessible
Other: Repair leak at sink
Other: Remove/repair nonworking cooler in kitchen
Other: Put cover on open electrical outlet

DESIGN II – 1200 S. Austin St.

7/3/2013 Routine **92**
2. Cold Hold Violation (41°F/45°F)
18. Evidence of Insect Contamination
Other: Replace light in walk-in cooler

FIRST BAPTIST CHURCH SCHOOL – 302 Pahl St.

7/23/2013 Routine **100**

FUNKY ART CAFÉ – 202 W. Commerce St.

8/16/2013 Routine **100**

GRACE LUTHERAN SCHOOL – 1212 Jefferson St.

8/20/2013 Routine **100**

K-BOB'S STEAKHOUSE – 2120 Hwy 290 W.

7/17/2013 Routine **90**
11. Improper Handling of Ready-To-Eat Foods
17. Handwash Facilities without Soap and Towels
20. Toxic Items Improperly Labeled/Stored/Used
Other: Put cover on vent
Other: Put cover on electrical outlet in back prep room
Other: Patch hole in ceiling in back prep room

KAY'S CUISINE FOR THE SOUL, INC. – 603 S. Market St.

8/13/2013 Routine 100

LAS FUENTES – 201 Hwy 290 E.

7/3/2013 Routine 97

- 18. Evidence of Insect Contamination
- Other: Need employee hand wash sign in men's restroom

LOS CABOS MEXICAN GRILL – 2800 Hwy 36 S.

7/24/2013 Routine 90

- 14. Water Supply – Unapproved Sources/Insufficient Capacity/Lack of Hot and Cold Under Pressure
- 18. Evidence of Insect Contamination
- 23. Unapproved Sewage/Wastewater Disposal System, Proper Disposal
- Other: Need employee hand wash sign in restrooms
- Other: Put ice scoops in separate container outside of ice bins
- Other: Store items off of floor in freezer
- Other: Dry floors in the kitchen

MUST BE HEAVEN – 107 W. Alamo St.

7/2/2013 Routine 97

- 25. Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair

ON DECK – 1600 FM 389

8/16/2013 Routine 91

- 16. Handwash Facilities Not Adequate and Accessible
- 20. Toxic Items Improperly Labeled/Stored/Used
- 24. Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)

VOLARE ITALIAN RESTAURANT – 102 Ross St.

7/25/2013

Routine

94

- 20. Toxic Items Improperly Labeled/Stored/Used
- 25. Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair
- Other: Store ice scoop in separate container outside of ice bin
- Other: Store items off of floor in cooler and freezer

YUMM – 106 E. Alamo St.

8/8/2013

Routine

94

- 20. Toxic Items Improperly Labeled/Stored/Used
- 24. Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)
- Other: Need employee hand washing sign in each restroom