

City of Brenham

Restaurant Report Card

Inspections Between: 1/1/2014 and 2/28/2014

AMERICA'S BEST VALUE INN – 2217 S. Market St.

2/11/2014 Routine **94**

- 17. Handwash Facilities without Soap and Towels
- 18. Evidence of Insect Contamination

APPLEBEES – 501 Hwy 290 W.

1/8/2014 Routine **90**

- 8. Good Hygienic Practices Violation (Eating/Drinking/Smoking/Other)
- 17. Handwash Facilities without Soap and Towels
- 25. Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair

Other: Store ice scoop outside of ice bin
Other: Replace moved/missing ceiling tiles in kitchen
Other: Store items off of floor in walk-in freezer

BEST WESTERN INN OF BRENHAM – 1503 Hwy 290 E. **97**

2/11/2014 Routine

- 24. Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)

THE BRENHAM HOUSE (Bed & Breakfast) – 705 Clinton St.

2/6/2014 Routine **100**

BRENHAM OLDE TOWNE BAKERY – 301 S. St. Charles St.

2/18/2014 Routine **100**

Other: Need hand washing sign at hand sink

CVS PHARMACY – 2500 S. Day St.

1/16/2014 Routine 100

DAIRY QUEEN – 904 S. Market St.

2/10/2014 Routine 97

- 18. Evidence of Insect Contamination
- Other: Store items off of floor in walk-in freezer

DAIRY QUEEN – 2254 Hwy 290 W.

2/11/2014 Routine 100

DAN'S MEAT MARKET – 1003-C S. Austin St.

2/20/2014 Routine 100

DUMAS WALKER PEPPER & PIE CO. – 1505 W. Main St.

2/27/2014 Routine 97

- 17. Handwash Facilities without Soap and Towels
- Other: Need hand washing sign at kitchen hand sink

ERNIE'S AMERICAN BISTRO – 103 S. Baylor St.

2/19/2014 Routine 93

- 8. Good Hygienic Practices Violation (Eating/Drinking/Smoking/Other)
- 19. Evidence of Rodents/Other Animals
- Other: Replace ice scoop
- Other: Store ice scoop in washable container

FAMILY DOLLAR STORE – 623 S. Market St.

2/21/2014 Routine 100

- Other: Need employee hand washing sign in each restroom

FARVIEW (Bed & Breakfast) – 1804 S. Park St.

2/7/2014 Routine 100

FRANKY'S RED ROOM – 1501 Hwy 290 E.

1/14/2014 Routine 92

- 5. Cold Hold Violation (41°F/45°F)
- 24. Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)
- Other: Store ice scoop in a container to keep free from dirt/dust
- Other: Need hand washing sign at hand washing sink in kitchen

GEORGIA'S MARKET – BRENHAM HEALTH FOODS – 1011 W. Main St.

2/21/2014 Routine 100

HAMPTON INN & SUITES – 2605 Schulte Blvd.

2/12/2014 Routine 100

- Other: Post permit in dining area

HARTZ CHICKEN – 2548 S. Day St.

1/22/2014 Routine 80

- 8. Good Hygienic Practices Violation (Eating/Drinking/Smoking/Other)
- 11. Improper Handling of Ready-To-Eat Foods
- 17. Handwash Facilities without Soap and Towels
- 19. Evidence of Rodents/Other Animals
- 24. Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)
- 25. Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair
- Other: Clean above fryers

HOLIDAY INN EXPRESS – 555 Hwy 290 W.

2/12/2014 Routine 100

KNIGHT'S INN – 201 Hwy 290 E.

2/11/2014 Routine **89**
2. Cold Hold Violation (41°F/45°F)
17. Handwash Facilities without Soap and Towels
24. Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)

LA QUINTA INN & SUITES – 2950 Wood Ridge Blvd.

2/12/2014 Routine **97**
20. Toxic Items Improperly Labeled/Stored/Used
Other: Clean inside nozzles on orange juice dispenser

LA MORELOS MEAT MARKET – 1501 S. Market St.

2/27/2014 Routine **82**
2. Cold Hold Violation (41°F/45°F)
13. Unapproved Systems (HACCP Plans/Time as Public Health Control)
17. Handwash Facilities without Soap and Towels
17. Handwash Facilities without Soap and Towels
25. Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair
Other: Clean vents in bake room and in cooking area
Other: Clean oven in bake room
Other: Replace ceiling tile in men's restroom

LAS FUENTES – 201 Hwy 290 E.

2/5/2014 Routine **94**
18. Evidence of Insect Contamination
20. Toxic Items Improperly Labeled/Stored/Used
Other: Need employee hand washing sign in men's restroom
Other: Replace ceiling tile over 3-compartment sink
Other: Cover all electrical outlets and light switches
Other: Keep back door closed/screened

LIL' ANGELS DAY CARE #2 (Child Care) – 900 Thiel St.

2/12/2014 Routine **N/S**

LITTLE CAESARS – 1610 S. Day St.

2/20/2014 Routine 100

LOS CABOS MEXICAN GRILL – 2800 Hwy 36 S.

2/24/2014 Routine 90

- 14. Water Supply – Unapproved Sources/Insufficient Capacity/Lack of Hot and Cold Under Pressure
- 24. Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)
- 25. Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair

MARIACHI'S MEXICAN RESTAURANT – 2104 S. Market St.

97

2/3/2014 Routine

- 25. Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair
- Other: Store ice scoop in a container outside of ice bin

QUIZNOS – 2155 Hwy 290 W.

2/4/2014 Routine 93

- 11. Improper Handling of Ready-To-Eat Foods
- 24. Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)

RAU'S MEAT CENTER – 509 S. Market St.

2/20/2014 Routine 100

SCHLOTZSKY'S – 2606 Hwy 36 S.

1/8/2014 Routine 94

- 20. Toxic Items Improperly Labeled/Stored/Used
- 25. Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair

ST. PAUL'S CHRISTIAN DAY SCHOOL (Temporary Kitchen) – 305 W. Third St.

1/3/2014 Open **N/S**

SUBWAY – 1905 S. Market St.

1/27/2014 Routine **97**

17. Handwash Facilities without Soap and Towels

Other: Store ice scoop in a container outside of ice bin to keep free of dirt/dust

SUBWAY – 1701 Hwy 105

1/27/2014 Routine **100**

SUBWAY – 203 Hwy 290 W. (Wal-Mart)

1/30/2014 Routine **94**

24. Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)

27. Food Establishment Permit posting violation

Other: Dust air vents in ceiling

SUPER 8 HOTEL – 2209 Hwy 290 E.

2/25/2014 Routine **97**

24. Thermometers Not Provided/Accurate/Properly Calibrated (+/- 2°F)

TACO BELL – 2607 Hwy 36 S.

1/6/2014 Routine **100**

TEXAS SEAFOOD AND STEAKHOUSE – 2209 S. Market St.

1/10/2014 Field Investigation **N/S**

TEXAS SEAFOOD AND STEAKHOUSE – 2209 S. Market St.

1/13/2014	Routine	73
8.	Good Hygienic Practices Violation (Eating/Drinking/Smoking/Other)	
11.	Improper Handling of Ready-To-Eat Foods	
14.	Water Supply – Unapproved Sources/Insufficient Capacity/Lack of Hot and Cold Under Pressure	
16.	Handwash Facilities Inadequate and Inaccessible	
17.	Handwash Facilities without Soap and Towels	
18.	Evidence of Insect Contamination	
20.	Toxic Items Improperly Labeled/Stored/Used	
25.	Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair	
	Other: Need hand washing sign at hand washing sink in kitchen	

TEXAS SEAFOOD AND STEAKHOUSE – 2209 S. Market St.

1/14/2014	Re-Inspection	N/S
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TIME WELL SPENT (Child Care) – 900 E. Blue Bell Rd.

1/29/2014	Routine	N/S
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WALGREENS – 2411 S. Day St.

1/16/2014	Routine	100
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WASHINGTON COUNTY JAIL – 1206 Old Independence Rd.

1/15/2014	Routine	100
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WHATABURGER – 2801 Hwy 36 S.

1/7/2014	Routine	97
25.	Food Contact Surfaces of Equipment and Utensils Not Cleaned/Sanitized/Good Repair	
	Other: Display 2014 permit in public view	