

## Restaurant Inspections –September 2016

The City of Seguin Planning/Codes Department Environmental Health Supervisor is responsible for performing inspections at every retail food establishment located inside the city limits. Each establishment will be inspected every 6 months, and includes restaurants, school cafeterias, grocery stores, convenience stores, hotels and bars.



It's real.

### **NINETEEN DEMERITS:**

- Jackie's Taco To Go-2108 N. Austin St. (9/29)
  - Restroom fixtures are dirty
  - Employees do not have food handlers cards
  - Ice maker is left open
  - Lemonade container is dirty and is not covered
  - Vent hood has grease accumulation
  - Restroom walls have damage
  - Employees are not wearing hair restraints
  - Ceiling in the food prep. area has damage
  - Rear door does not close properly
  - No soap or towels at the employee hand washing sink
  - Employee handling ready to eat food with bare hands

### **THIRTEEN DEMERITS:**

- Hwy 46 Retail Food Mart-1810 W. IH 10 (9/12)
  - Spray bottle is not labeled
  - Chemicals are located on the same display shelf as single use utensils
  - Ice bags are not labeled
  - Mold in the ice maker
  - Items stored in front of the hand washing sink
  - City food establishment license and managers certification are not posted
  - Misc. items are located in the dish washing sink
- Taqueria Gonzalez-129 W. Kingsbury St. (9/20)
  - Wall mounted fan has dust accumulation
  - Floor is not sealed and has cracks
  - Ceiling has damage
  - Walls have damage
  - Employee handling ready to eat food with bare hands
  - Wiping cloths are not in sanitizer between uses
  - No managers certification

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Employees do not have food handlers cards  
No towels at the employee hand washing sink

### **ELEVEN DEMERITS:**

- Pic N Pac #10-109 N. 123 Bypass (9/13)  
Drink cup located on a food prep. table and does not have a lid  
Food managers certification is not posted in public view  
Dish washing sink is dirty  
Light over the ice maker is not shielded  
Packaged snacks are on the same shelf as automotive chemicals  
Garbage dumpster lids are left open  
Several employees do not have food handlers cards
- Las Mananitas Mexican Food-2420 W. Kingsbury St. (9/22)  
Employees do not have food handlers cards  
Broken floor tiles and base boards in the restroom  
Standing water behind the building  
Personal medications stored with utensils  
Wiping cloths are not in sanitizer between uses  
Light in the vent hood does not have a shield  
Managers certification is not posted
- El Taco Tejano-202 W. Kingsbury St. (9/28)  
Employee handling ready to eat food with bare hands  
Rear door does not close properly  
Lights in the food prep. area are not shielded  
No hot water at the restroom hand washing sinks  
Food managers certification has expired  
Employees do not have food handlers cards

### **TEN DEMERITS:**

- Domino's Pizza-1007 S. Austin St. (9/14)  
Employees do not have food handlers cards  
Soiled wiping cloth on a food prep. table  
City food establishment license is not posted  
Refrigerator does not have a thermometer  
Spray arm at the dish washing sink extends below the flood rim of the sink  
Uniforms are stored on a shelf with single service utensils  
Dead insects on the floor

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### **NINE DEMERITS:**

- Casa Sol Mexican Restaurant-921 S. 123 Bypass (9/13)  
Lights in the food prep. area are not shielded  
Floor drains are dirty  
Products in the walk in refrigerator are not covered  
No hot water at one hand washing sink  
Several employees do not have food handlers car

### **EIGHT DEMERITS:**

- Sonic Drive Inn #1-921 E. Kingsbury St. (9/28)  
Floor has rough and cracked concrete  
Employees do not have food handlers cards  
Ceiling is in poor condition  
Ice maker is moldy  
Gap at the bottom of the rear door

### **SEVEN DEMERITS:**

- The Palms Taqueria-1752 W. Court St. (9/6)  
Several employees do not have food handlers cards  
Bulk food bins are not labeled  
Floor is dirty around the base boards  
Employee is handling ready to eat food with bare hands  
Restroom vent fans are dirty
- Church's-404 W. Court St. (9/7)  
Floor drains are dirty  
Gap at the bottom of the rear door  
Missing base boards  
Front counter is in poor condition and is not easily cleanable  
Ice bin at the drive through does not have a lid  
Floor has broken and missing tiles  
Air conditioning vents are dripping condensate
- Phillips Mart-2727 N. 123 Bypass (9/8)  
Coffee stirrers are not wrapped or dispensed from a dispenser  
No hand washing sign in the restroom  
Hose attached at the mop sink without a backflow device installed  
Thermometer in the walk in refrigerator is not accurate
- Jack In The Box-1070 E. Court St. (9/9)  
Lights over the ice maker and in the food prep. area are not shielded  
Walk in refrigerator door does not seal properly

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Several flies in the dining area

Sanitizer bucket is not labeled

- Lola's Mexican Restaurant-3470 Hwy 90 E. (9/14)  
Wall behind the dish washing sink is not smooth and easily cleanable  
Refrigerator door seals are in poor condition  
Large utensils are in the hand washing sink  
No soap at the employee hand washing sink  
Knife stored between the wall and a prep. table  
Employees are not wearing hair restraints  
Wood under the HVAC system is moldy

### **SIX DEMERITS:**

- Sugar & Spice Children's Academy-311 E. Court St. (9/27)  
Personal medications in the food prep. area  
Employees do not have food handlers cards  
Utensils are dispensed with handles in different directions

### **FIVE DEMERITS:**

- Mak Quick Pick-1024 N. Austin St. (9/8)  
Dead insects in the lights  
Condensate leaking in the walk in refrigerator  
Trash on the ground around the dumpster

### **FOUR DEMERITS:**

- Pic N Pac #7-1401 W. Court St. (9/1)  
Two employees do not have food handler cards  
Plastic utensils are melted  
Inspection report is not posted
- Taco Cabana #237-2520 N. 123 Bypass (9/19)  
Dust accumulation on the wall above the prep. line  
City food establishment license is not posted  
Food container lid is cracked

### **THREE DEMERITS:**

- Kika's Taco Hut-413 N. Austin St. (9/2)  
Restroom door is not self-closing  
Employee is not wearing a hair restraint  
Wiping cloths are not in sanitizer between uses
- Whataburger 897-1520 N. Hwy 46 (9/15)  
No managers certification is posted in public view

## **Restaurant Inspections –September 2016**

Employees drink is in the walk in freezer

Several flies in the food prep. area

- H E B Food Store-1340 E. Court St. (9/21)  
Spray arms at the sinks in the seafood market extend below the rim of the sinks
- American Legion 245-618 E. Kingsbury St. (9/23)  
Mold in the ice maker
- Alex's Taco-1214 N. Guadalupe St. (9/27)  
No chlorine test kit  
Inspection report is not posted
- Argent Court of Seguin-953 S. 123 Bypass (9/30)  
Sanitizer bucket is not labeled

### **TWO DEMERITS:**

- Schlotzsky's-330 N. 123 Bypass (9/2)  
Several flies in the food prep. area  
Inspection report is not posted
- Swirls Frozen Yogurt & Treats-1507 E. Court St. #103 (9/13)  
Gap at the bottom of the rear door  
Single service cups are stored on the floor and under chemical cleaning products

### **ONE DEMERITS:**

- Dollar General-434 N. Austin St. (9/7)  
Trash on the ground behind the building

### **ZERO DEMERITS:**

- Seguin Assisted Living-226 Preston Dr. (9/19)
- ZDT Amusement Center-1218 N. Camp St. (9/22)
- Whataburger #406-318 N. 123 Bypass (9/26)