

# TEXAS FLAME STEAKHOUSE - 4535 S. PADRE ISLAND DR. #33

**Date:** May, 18 2021

**Occupancy:**

**Score :** 80

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Raw meat stored above bread.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm /temperature	Clean interior of ice machine	No

3	18. Toxic substances properly identified, stored and used	Chemical stored next to plates.	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	No licensed food manager on duty	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Missing thermometer in refrigerator	No
1	34. No Evidence of Insect contamination, rodent/other animals	Flies in kitchen	No
1	35. Personal Cleanliness /eating, drinking or tobacco use	Employee drinks stored in refrigerator.	No

		Employee needs a hair restraint when preparing food	
1	36. Wiping Cloths; properly used and stored	Wet towels when not in use need to be stored in sanitizer	No
1	38. Approved thawing method	Meat thawing at room temperature.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	We'd utensil with handle to portion bacon bits.	No
1	42. Non-Food Contact surfaces clean	Clean racks in refrigerator	No
1	45. Physical facilities installed, maintained, and clean	Repair back door.	No

**Inspector Signature:**

**Location**

**Representative**

**Signature:**

**No Signature on File.**

A handwritten signature in black ink, appearing to read "Manuel Garcia". The signature is written in a cursive style with a large, looping initial "M".

Manuel Garcia, 05/18/2021

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