

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TERLINGUA	REGULAR	2018-04-24	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				6-501.12	The physical facilities are not clean.	N
TERLINGUA	REGULAR	2018-10-11	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
TERLINGUA	FOLLOW_UP_FULL	2018-10-24	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
TERLINGUA	REGULAR	2019-02-20	No	4-201.11	Equipment and/or utensils are not sufficiently durable.	N
TERLINGUA	REGULAR	2019-08-13	No	4-501.12	Cutting surfaces not easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
TERLINGUA	REGULAR	2020-03-10	No	4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.12	Food being stored in prohibited area(s).	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
RADICI	NEWOWNER	2020-06-18	No		No Violations	
RADICI	REGULAR	2021-07-08	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N
RADICI	REGULAR	2022-08-11	No	5-203.11	Inadequate number of hand wash facilities.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
RADICI	REGULAR	2023-03-10	No	6-501.12	The physical facilities are not clean.	N