

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TEXAS GRACE RESTAURANT	REGULAR	2019-05-03	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-203.11	Inadequate number of hand wash facilities.	C
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-603.14	Equipment food contact surfaces and utensils are not being effectively washed.	N
				5-103.11.(A)	Insufficient water supply.	C
				5-103.11.(B)	Insufficient hot water supply.	C
				6-501.12	The physical facilities are not clean.	N
TEXAS GRACE RESTAURANT	FOLLOW_UP_FULL	2019-05-15	No		No Violations	
TEXAS GRACE RESTAURANT	REGULAR	2019-11-26	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-201.11.(B)	Food prepared in a private home is being used or offered for human consumption.	C
				4-602.11.(D)	Equipment food contact surfaces and utensils used with potentially hazardous food, are not cleaned throughout the day at proper frequency according to code.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.13	Improper thawing.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-601.11.(B)	Food contact surfaces of cooking equipment not clean.	C
				5-103.11.(A)	Insufficient water supply.	C

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				5-103.11.(B)	Insufficient hot water supply.	C
TEXAS GRACE RESTAURANT	FOLLOW_UP_FULL	2019-12-10	No		No Violations	
TEXAS GRACE RESTAURANT	FOLLOW_UP_FULL	2020-03-04	No	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-603.15	Correct washing procedures not being followed.	N
				5-103.11.(A)	Insufficient water supply.	C
				5-103.11.(B)	Insufficient hot water supply.	C
TEXAS GRACE RESTAURANT	FOLLOW_UP_FULL	2020-03-05	No	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
TEXAS GRACE KITCHEN	REGULAR	2020-09-30	No		No Violations	
TEXAS GRACE KITCHEN	REGULAR	2023-12-20	No	4-602.11.(D)	Equipment food contact surfaces and utensils used with potentially hazardous food, are not cleaned throughout the day at proper frequency according to code.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-501.12	The physical facilities are not clean.	N