

Victoria County Public Health Department

5/2/2024

Inspections Between (inclusive): 4/25/2024 and 5/1/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
---------------	------	-------	----------	--------------------	----------------------

**Cuero**

**Fairfield Inn & Suites Cuero**

<b>4/25/2024</b>	<b>Routine</b>		2121 North Esplanade Street 77954		
		4	8 :48 AM		4/26/2024
			9 :08 AM		

#21 need a CFM  
#29 expired test strips  
Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
Person in charge present, demonstration of knowledge, and CFM - 2

**Holiday Inn Express & Suites**

<b>4/25/2024</b>	<b>Routine</b>		3371 N. Esplanade 77954		
		2	9 :26 AM		4/26/2024
			9 :45 AM		

#21 no CFM, need bodily fluid kit.  
Person in charge present, demonstration of knowledge, and CFM - 2

**New Testament Holiness Church**

<b>4/30/2024</b>	<b>Routine</b>		1475 Old Cheapside Rd. 77954		
		8	12:30 PM		5/1/2024
			12:44 PM		

12. Need Employee health and hygiene book.  
19. Need water sample on file.  
21. Need Bodily fluid kit; need CFM  
Water from approved source; Plumbing installed; proper backflow device - 3  
Management and employees knowledge, responsibilities and reporting - 3  
Person in charge present, demonstration of knowledge, and CFM - 2

**Edna**

**Rancho Agaves Mexican Grill**

<b>4/25/2024</b>	<b>Routine</b>		608 N. E. Street 77957		
		2	12:00 PM		4/26/2024
			12:20 PM		

#30 need permit.  
Food Establishment Permit (Current, Valid, and Posted) - 2

**Magnolia Beach**

**Mando's Snowcone Mobile Unit**

<b>4/25/2024</b>	<b>Routine</b>		Mobile Unit 77979		
		6	9 :17 AM		4/25/2024
			9 :48 AM		

#19 Need current water sample  
#21 Need CFM  
#47 Post last inspection and CFM visible to the public  
Other Violations - 1  
Person in charge present, demonstration of knowledge, and CFM - 2  
Water from approved source; Plumbing installed; proper backflow device - 3

**Placedo**

**Mando's Snowcone Mobile Unit**

<b>4/25/2024</b>	<b>Routine</b>		Mobile Unit 77977		
		6	9 :17 AM		4/25/2024
			9 :48 AM		

#19 Need current water sample and keep on file  
#21 Need CFM  
#47 Post last inspection and CFM visible to the public

Victoria County Public Health Department

5/2/2024

Inspections Between (inclusive): 4/25/2024 and 5/1/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
---------------	------	-------	----------	--------------------	----------------------

**Placedo**

**Mando's Snowcone Mobile Unit**

<b>4/25/2024</b>	<b>Routine</b>		Mobile Unit 77977		
#19 Need current water sample and keep on file		6	9 :17 AM		4/25/2024
			9 :48 AM		
#21 Need CFM					
#47 Post last inspection and CFM visible to the public					
Water from approved source; Plumbing installed; proper backflow device				- 3	
Other Violations				- 1	
Person in charge present, demonstration of knowledge, and CFM				- 2	

**Port Lavaca**

**303 Pub and Grub**

<b>5/1/2024</b>	<b>Routine</b>		619 Broadway St. 77979		
No Violations.		0	12:15 PM		5/1/2024
-			12:28 PM		

**Charlene's Kitchen**

<b>5/1/2024</b>	<b>Routine</b>		310 N. Virginia 77979		
No violations		0	10:34 AM		5/2/2024
-			11:11 AM		

**EI Dorado Taco Stand & More**

<b>4/26/2024</b>	<b>Routine</b>		Mobile Unit 77979		
21. Needs one certified food manager license		5	11:00 AM		4/30/2024
31. Hand sink needs to be supplied with paper towels			11:30 AM		
35. Use hair restraints when preparing food.					
Personal Cleanliness / eating, drinking, or tobacco use				- 1	
Adequate handwashing facilities; Accessible and properly supplied, used				- 2	
Person in charge present, demonstration of knowledge, and CFM				- 2	

**EI Patio**

<b>5/1/2024</b>	<b>Routine</b>		548 W. Main 77979		
6. Document times on food left in front fridge by wait staff		11	11:16 AM		5/2/2024
12. Needs an Employee Health and personal Hygiene book			12:28 PM		
32. Seal wood used for shelves in walk in					
34. Clean up any evidence					
45. Seal bottom of back screen door.					
No Evidence of Insect contamination, rodent / other animals				- 1	
Wiping Cloths; properly used and stored				- 1	
Time as a Public Health Control; procedures & records				- 3	
Management and employees knowledge, responsibilities and reporting				- 3	
Food and Non-food Contact surfaces cleanable, properly designed, and used				- 2	
Physical facilities installed, maintained, clean				- 1	

**La Salud Tasty Treats**

1208 N. Virginia Street 77979

Victoria County Public Health Department

5/2/2024

Inspections Between (inclusive): 4/25/2024 and 5/1/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
---------------	------	-------	----------	--------------------	----------------------

**Port Lavaca**

**La Salud Tasty Treats**

4/30/2024 Routine

#9 raw food over RTE.  
#21 no CFM on duty.  
#28 date label food.

1208 N. Virginia Street 77979  
7 1 :30 PM  
2 :10 PM

4/30/2024

Proper Date Marking and disposition - 2

Person in charge present, demonstration of knowledge, and CFM - 2

Food separated and & protected, prevented during food preparation - 3

**Rusty Hook Winery**

5/1/2024 Routine

No violations

5880 State Highway 185 North 77979  
0 9 :30 AM  
10:00 AM

5/2/2024

**Port O'Connor**

**Salt-Wise Property Services, LLC**

4/30/2024 Routine

no violations

1303 West Water Street 77982  
0 12:10 PM  
12:25 PM

4/30/2024

**Seadrift**

**Vela Farms**

5/1/2024 Routine

No Violations

Mobile Unit 77983  
0 10:40 AM  
11:00 AM

5/1/2024

**Tivoli**

**3 Key Grill, LLC**

5/1/2024 Routine

19. Need current water sample.

Mobile Unit 77990  
3 11:05 AM  
11:20 AM

5/1/2024

Water from approved source; Plumbing installed; proper backflow device - 3

**Victoria**

**ANOTHER POUR DECISION**

4/30/2024 Violations Followup

Product removed from fridge. Establishment will be putting a new fridge in its place.

221 SOUTH MAIN 77901  
0 1 :45 PM  
1 :55 PM

5/1/2024

**El Paso Tacos and Tequila Victoria**

212 South Main Street 77901

Victoria County Public Health Department

5/2/2024

Inspections Between (inclusive): 4/25/2024 and 5/1/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
---------------	------	-------	----------	--------------------	----------------------

**Victoria**

**El Paso Tacos and Tequila Victoria**

<b>4/29/2024</b>	<b>Routine</b>	212 South Main Street 77901	31	11:15 AM 12:30 PM	4/30/2024
------------------	----------------	-----------------------------	----	----------------------	-----------

- 2. Dukers glass cooler and Drawers under grill not holding 41°
- 3. Steam table 89°
- 6. Need time and temperature documentation for product out of temperature
- 9. Cover all foods when stored over night with a use by date.
- 10. Dishwasher machine water not reaching 120°
- 14. Need to properly wash hands before handling food
- 21. Needs a body spill kit
- 28. Date label foods with a 7 day max use by date
- 31. Hand sink needs soap and paper towels
- 32. Equipment needs to be cleaned and working properly
- 33. Needs a mop sink
- 37. Buckets must be off the ground
- 45. Need to Dry floors
- 47. Post Inspection form visible to the public

- Proper Cold Holding temperature (41F/45F) - 3
- Proper Hot Holding temperature (135F) - 3
- Time as a Public Health Control; procedures & records - 3
- Food separated and & protected, prevented during food preparation - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Warewashing Facilities; installed, maintained, used - 2
- Environmental contamination - 1
- Proper Date Marking and disposition - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

**Family Table Restaurant**

<b>5/1/2024</b>	<b>Routine</b>	1102 S. Moody St. 77901	0	11:53 AM 12:27 PM	5/1/2024
-----------------	----------------	-------------------------	---	----------------------	----------

NO VIOLATIONS FOUND.

**La Carreta # 2**

<b>4/29/2024</b>	<b>Routine</b>	1802 North Navarro 77901	0	10:16 AM 10:40 AM	4/29/2024
------------------	----------------	--------------------------	---	----------------------	-----------

No violations at this time.

**Roosters**

<b>4/25/2024</b>	<b>Routine</b>	Mobile Unit 77901	0	4 :14 PM 4 :25 PM	4/26/2024
------------------	----------------	-------------------	---	----------------------	-----------

No violations at time of event

**Sakura Victoria LLC**

6306 N Navarro St 77904

Victoria County Public Health Department

5/2/2024

Inspections Between (inclusive): 4/25/2024 and 5/1/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
---------------	------	-------	----------	--------------------	----------------------

**Victoria**

**Sakura Victoria LLC**

5/1/2024 Routine

6306 N Navarro St 77904

40 11:30 AM

12:20 PM 5/1/2024

05/01/2024

- #2 Reach in cooler at the sushi bar is not reaching 41 or less
- #6 Do not store food at room temperature
- #7 Food is being stored too close by the hand sink
- #9 Do not store food directly in thank you bags, store raw meat below other food, do not use towels to cover food, Need to wear a ball cap or hairnet
- #10 Need to sanitize all areas, currently not using sanitizer
- #14 Need to wash hands in between different tasks
- #18 label sanitizer solution and soap container
- #21 Do not wash hands at the three compartment sink
- #22 Need food handlers certificates on file
- #29 Need thermometers in all refrigerators
- #31 Need paper towels at the hand sink
- #32 need to clean ice machine, seal wooden surfaces
- #35 Employees cannot eat in the kitchen area, wet towels need to be stored in sanitizer container, need to wear ballcap or hairnet
- #36 Wiping cloths need to be stored in sanitizer buckets
- #37 Cell phones cannot be stored in prep area
- #39 Scoops need handles
- #40 Store plastic utensils in the same direction
- #41 Labels are needed on containers with salt, sugar or any other spices
- #42 #46 Need paper towels in the restroom
- #47 Need employee reporting illness sign at hand sinks

- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Time as a Public Health Control; procedures & records - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Other Violations - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Non-Food Contact surfaces clean - 1
- Original container labeling (Bulk Food) - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food handler / no unathorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Toxic substances properly identified, stored and used - 3
- Single service & single use articles; properly stored and used - 1

**Sip and Shine Café TRUCK STOP**

Mobile Unit (TRAILER) 77904

**Victoria**

**Sip and Shine Café TRUCK STOP**

<b>5/1/2024</b>	<b>Routine</b>			Mobile Unit (TRAILER) 77904	
		8	12:35 PM		5/1/2024
			12:55 PM		

- 9. Refrigerated food items need to be labeled with dates.
- 25. Live flies in the mobile unit.
- 32. Floor needs to be sealed, easily cleanable.
- 35. Employees need to wear caps or hairnets.

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Food separated and & protected, prevented during food preparation - 3

**Supermercados Morelos**

<b>5/1/2024</b>	<b>Routine</b>			2211 Lone Tree Rd 77901	
		7	2 :20 PM		5/1/2024
			2 :55 PM		

- 29. Need thermometers in all refrigeration.
- 31. Must have adequate handwashing facility.
- 32. All surfaces must be cleanable and properly designed.
- 37. Food items must be kept 6 in. Off the floor.

- Environmental contamination - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facillities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

**Taqueria Mi Casita**

<b>5/1/2024</b>	<b>Routine</b>			609 E. Rio Grande 77901	
		6	1 :20 PM		5/1/2024
			1 :50 PM		

- 7. Need date & label on all refrigerated food items.
- 9. Cover all food in refrigeration.

- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3

**The New Rodeo**

407 E. Rio Grande 77901

Victoria County Public Health Department

5/2/2024

Inspections Between (inclusive): 4/25/2024 and 5/1/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
---------------	------	-------	----------	--------------------	----------------------

**Victoria**

**The New Rodeo**

<b>5/1/2024</b>	<b>Routine</b>		407 E. Rio Grande 77901		
		26	10:24 AM		5/1/2024
			11:20 AM		

#2 2 dr glass coke cooler not holding 41° or below

#7 Cover foods in Walk in cooler and freezer, discard all foods that are in cooler

#9 Store raw meat below other foods

#22 Need food handler certificates on file

#26 Menu need asterisk (\*) by items referred to on menu

#29 Need thermometers in all coolers

#32 Tortilla grill needs to be cleaned and seal raw wood

#33 Mop sink needs to be repaired

#35 Employee drinks need lid and straw

#39 Store scoops with handle up

#42 Clean under shelves in dry storage area

#44 Grease container needs to be on asphalt or concrete

#45 Replace missing floor tiles

#46 Women's restroom trash can needs a lid

#47 Need employee awareness sign at all hand sinks

Warewashing Facilities; installed, maintained, used - 2

Other Violations - 1

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Physical facilities installed, maintained, clean - 1

Garbage and Refuse properly disposed; facilities maintained - 1

Non-Food Contact surfaces clean - 1

Personal Cleanliness / eating, drinking, or tobacco use - 1

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

Food handler / no unauthorized persons / personnel - 2

Food separated and & protected, prevented during food preparation - 3

Food and ice obtained from approved source; good condition, safe - 3

Proper Cold Holding temperature (41F/45F) - 3

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

**Trevino's Funnel Cakes & More #2**

<b>4/25/2024</b>	<b>Routine</b>		Mobile Food Unit 77901		
		0	4 :28 PM		4/26/2024
			4 :45 PM		

No violations at time of inspection

**Water Well Café 361**

215 S Main 77901

Victoria County Public Health Department

5/2/2024

Inspections Between (inclusive): 4/25/2024 and 5/1/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
---------------	------	-------	----------	--------------------	----------------------

**Victoria**

**Water Well Café 361**

<b>5/1/2024</b>	<b>Routine</b>		215 S Main 77901		
		6	11:15 AM		5/1/2024
			11:45 AM		

- 9. Need to date label food items.
- 29. Need a thermometer in the white refrigerator.
- 38. Need to use proper thawing method.

Approved thawing method - 1

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Food separated and & protected, prevented during food preparation - 3

**Yoakum**

**The Grand Theater**

<b>4/30/2024</b>	<b>Routine</b>		212 West May 77995		
		0	11:00 AM		5/1/2024
			11:20 AM		

No Violations.

-