

Victoria County Public Health Department

5/9/2024

Inspections Between (inclusive): 5/2/2024 and 5/8/2024

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

Bloomington ISD Concession

5/8/2024	Routine		200 N. Leonard St 77951		
		0	1 :30 PM		5/9/2024
			1 :50 PM		

No violations at time of inspection.

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Cuero

Knebel Sweet Snow

5/4/2024	Routine		Mobile Unit 77954		
		0	1 :15 PM		5/4/2024
			1 :35 PM		

No Violations Found.

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Nordheim

Broadway Bar & Grill

5/2/2024	Routine		208 Broadway 78141		
		4	11:10 AM		5/2/2024
			11:40 AM		

21. Need CFM

30. need current permit

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

Food Establishment Permit (Current, Valid, and Posted) - 2

Placedo

Grab-N-Go

5/8/2024	Routine		5065 FM 616 77977		
		3	12:35 PM		5/9/2024
			1 :10 PM		

#21 - Need a bodily fluid kit.

#37 - Food and drink items need to be at least six inches off of the floor.

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

Environmental contamination - 1

Port Lavaca

Best Western Inn

5/8/2024	Violations Followup		2202 State Hwy 35N 77979		
		0	12:06 PM		5/8/2024
			12:13 PM		

Violation follow up

New glass cooler 35°

New dishwasher machine.

All violations have been corrected.

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Bethel Assembly of God

5/6/2024	Routine		305 Warehouse St. 77979		
		0	1 :35 PM		5/6/2024
			2 :00 PM		

No violationss

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The Pantry

5/8/2024	Routine		702 N. Virginia 77979		
		12	11:35 AM		5/9/2024
			12:00 PM		

#12 - Need a copy of employee health and hygiene handbook.

#21 - Need a bodily fluid kit.

#21 - Need to renew CFM certificate.

#29 - Need test strips for three compartment sink.

#30 - Need a current permit posted visible to public.

#45 - Replace tiles above fridge and above food preparation areas.

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Port Lavaca

The Pantry

5/8/2024

Routine

702 N. Virginia 77979

12 11:35 AM
12:00 PM

5/9/2024

- #12 - Need a copy of employee health and hygiene handbook.
- #21 - Need a bodily fluid kit.
- #21 - Need to renew CFM certificate.
- #29 - Need test strips for three compartment sink.
- #30 - Need a current permit posted visible to public.
- #45 - Replace tiles above fridge and above food preparation areas.

Management and employees knowledge, responsibilities and reporting - 3

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

Food handler / no unauthorized persons / personnel - 2

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

Physical facilities installed, maintained, clean - 1

Food Establishment Permit (Current, Valid, and Posted) - 2

Victoria

Barhop

5/2/2024

Routine

1202 N. Ben Wilson 77901

19 10:54 AM
11:33 AM

5/2/2024

#9 Store chicken on bottom shelf away from other foods

#10 200 ppm bleach

#14 Wash hands before glove use

#18 Do not use over the counter bug spray

#21 CFM must be on duty at all hours of operation

#29 Need thermometer in 2 dr glass cooler

#35 Need ball cap or hairnet

#41 Label containers of flour

#46 Women's restroom needs covered trash can

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

Original container labeling (Bulk Food) - 1

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

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

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

Toxic substances properly identified, stored and used - 3

Hands cleaned and properly washed; Gloves used properly - 3

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Boys & Girls Club of Victoria

5/8/2024

Routine

202 Hopkins 77901

0 2:12 PM
2:30 PM

5/9/2024

No violations at time of inspection.

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Cimarron Crossing

5/7/2024	Routine		13515 US Hwy 87 N 77904		
		8	11:05 AM		5/7/2024
			11:45 AM		

- #12 - Need employee health and hygiene handbook.
- #31 - Need hand sink by ice bagging area.
- #35 - Need to wear hairnet/ball cap.
- #37 - Food items need to be six inches off of the floor.
- #44 - Grease receptacle needs to be on a concrete or non-porous surface.

- Garbage and Refuse properly disposed; facilities maintained - 1
- Management and employees knowledge, responsibilities and reporting - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Flavours

5/4/2024	Routine		2805 N. Navarro 77901		
		7	12:00 PM		5/4/2024
			12:15 PM		

- 21. Need to post Food Manager Certificate.
- 29. Need thermometers in ice chest.
- 30. Need to post Food Permit.
- 47. Post last inspection.

- Other Violations - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2

KB's

5/7/2024	Routine		Mobile Unit 77904		
		0	11:50 AM		5/7/2024
			12:00 PM		

No violations at time of inspection.

KF Cattle

5/4/2024	Routine		2805 n. Navarro St. 77901		
		2	1 :00 PM		5/4/2024
			1 :10 PM		

- 30. Post Food Permit
- Food Establishment Permit (Current, Valid, and Posted) - 2

Moonside Macaron

5/4/2024	Routine		Farmers Market 77901		
		2	12:50 PM		5/4/2024
			1 :00 PM		

- 30. Post Food Permit.
- Food Establishment Permit (Current, Valid, and Posted) - 2

Northside Nutrition

5803 John Stockbauer Ste. P 77904

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Northside Nutrition

5/6/2024	Routine		5803 John Stockbauer Ste. P 77904		
		13	11:13 AM		5/6/2024
			11:35 AM		

#14 Need to wash hands properly with hot water

26 Need allergen sign

#30 Need current food permit

#31 Front hand sink needs hot water available at all times

#32 Clean ice machine

#35 Do not store baby items in kitchen and not ball cap or hair net

#36 Store wet towels in sanitizer bucket

Adequate handwashing facilities; Accessible and properly supplied, used - 2

Food Establishment Permit (Current, Valid, and Posted) - 2

Wiping Cloths; properly used and stored - 1

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

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

Hands cleaned and properly washed; Gloves used properly - 3

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

Snax Max #12

5/7/2024	Routine		302 N. Navarro 77901		
		7	1 :08 AM		5/7/2024
			1 :38 AM		

#7 - Expired canned goods on shelf.

#32 - Need to seal or replace wooden shelves in walk-in cooler.

#37 - Clean fountain drink machine.

#37 - Store food items in walk-in cooler at least six inches off of the ground.

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

Other Violations - 1

Environmental contamination - 1

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

The Chopping Block (Concession Stand)

5/3/2024	Routine		110 Memorial Drive 77901		
		2	12:20 PM		5/6/2024
			12:35 PM		

#29 - Need to have test strips on hand.

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

TKO Express

5/4/2024	Routine		Mobile Unit 77901		
		5	11:10 AM		
			11:33 AM	5/6/2024	

12. Need Employee Hygiene Handbook in MU.

31.Keep handwashing sink free of debris.

Management and employees knowledge, responsibilities and reporting - 3

Adequate handwashing facilities; Accessible and properly supplied, used - 2

Trevino's Funnel Cakes & More #1

5/4/2024	Routine		Mobile Unit 77901		
		0	10:30 AM		5/6/2024
			10:50 AM		

No Violations Found.

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Victoria

Trevino's Funnel Cakes & More #1

5/4/2024 Routine

No Violations Found.

Mobile Unit 77901

0 10:30 AM
10:50 AM

5/6/2024

Wal-Mart Supercenter # 0330

5/6/2024 Routine

No violations at time of inspection.

9002 N. Navarro 77904

0 10:50 AM
11:45 AM

5/6/2024

Y & J Ventures LLC

5/7/2024 Routine

21. Need to post Certified Managers Permit visible to the public.
25. Flies present

107 N. Ben Wilson 77901

4 4 :45 PM
5 :20 PM

5/8/2024

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

Compliance with Variance, Specialized Process, and HACCP plan - 2

Yamato Hibachi & Sushi

5/6/2024 Routine

#2 - Cut fruits cannot be kept out of cold holds.
#9 - Raw foods cannot be stored above ready-to-eat foods.
#28 - Labels need to be present on any food items in walk-in cooler and freezer.

9104 N. Navarro #400 77904

8 12:00 PM
12:40 PM

5/6/2024

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

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

Proper Date Marking and disposition - 2

Zapata Family LLC dba Mr. Gattis

5/7/2024 Routine

No violations at time of inspection.

2804 N. Laurent 77901

0 12:30 PM
1 :00 PM

5/7/2024