

Victoria County Public Health Department

5/16/2024

Inspections Between (inclusive): 5/9/2024 and 5/15/2024

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

BK Bar-B-Que, LLC

5/13/2024 Routine

No violations

Mobile Unit 77954

0 8 :47 AM
9 :08 AM

5/14/2024

Circle K Store #2704045

5/9/2024 Routine

2. Cooler not holding 41° or below.

7. Expired can goods on shelf.

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

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

5/14/2024 Violations Followup

Violations follow up- cooler holding 41°

502 N. Esplanade 77954

6 11:11 AM
11:35 AM 5/14/2024

0 12:00 PM
12:15 PM

5/16/2024

Organic Emporium

5/9/2024 Routine

No Violations.

105 C L Duckett Drive Suite C 77954

0 12:00 PM
12:15 PM 5/9/2024

U & I Donuts

5/9/2024 Routine

9. Need food grade storage bags.

28. Need to date and label product in the cooler.

37. Need to cover food in the Cooler.

38. Use cold running water to defrost meat.

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

Proper Date Marking and disposition - 2

Environmental contamination - 1

Approved thawing method - 1

410 Broadway St 77954

7 11:12 AM
11:55 AM 5/9/2024

Victoria

Baymont Inn & Suites Victoria

5/15/2024 Routine

No Violations.

8107 NE Zac Lentz Parkway 77904

0 9 :25 AM
9 :45 AM 5/15/2024

Crumb Cookies

5/15/2024 Routine

No Violations.

8806 N. Navarro Ste 100 77901

0 10:50 AM
11:20 AM 5/15/2024

El Paso Tacos and Tequila Victoria

212 South Main Street 77901

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Victoria

El Paso Tacos and Tequila Victoria

5/14/2024	Violations Followup		212 South Main Street 77901		
		0	3 :25 PM		5/15/2024
			3 :45 PM		

Continue to work on
 #2 dukers glass cooler
 #10 hot water should reach 120 °
 #31 supply hand sink with soap
 #33 needs a mop sink

Froggy's Grub and Pub

5/15/2024	Routine		2902 N. Navarro 77901		
		0	2 :10 PM		5/15/2024
			2 :35 PM		

No Violations.

Great American Cookie

5/15/2024	Routine		7800 N. Navarro # 381 77904		
		0	11:30 AM		5/15/2024
			11:45 AM		

No violations.

Grumpy's Meatzzeria Inc.

5/15/2024	Routine		1201 Sam Houston 77901		
		2	11:42 AM		5/15/2024
			12:20 PM		

32. Need to wipe down the refrigerator.
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Hilton Garden Inn Victoria

5/15/2024	Routine		123 Huvar Street 77904		
		2	10:25 AM		5/15/2024
			10:45 AM		

32. Clean Ice Machine.
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

J Welch Farms Winery

5/10/2024	Routine		111 Ripple Rd 77905		
		0	10:45 AM		5/10/2024
			11:15 AM		

No violations at time of inspection.

Knights of Columbus Hall

5/9/2024	Routine		3610 N. Ben Wilson 77901		
		0	11:00 AM		5/9/2024
			11:25 AM		

No violations at time of inspection.

Mike Pozzi Catering

5/14/2024	Routine		906 Blyth 77904		
		12	10:45 AM		
			11:20 AM	5/22/2024	

20. Leak at 3 compartment sink.
 21. Need a certified food manager on all shifts.
 22. Need food handlers certificate.
 28. Need to date and label items in the walk-in.
 35. Do not store personal items on prep table. Wear hair net or ball cap.
 37. Need paper towels at hand sink. Food items must be stored 6 inches off the ground.
 42. Gas stove needs to be cleaned.

Approved Sewage/Wastewater Disposal System, proper disposal - 3
 Person in charge present, demonstration of knowledge, and CFM - 2

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Mike Pozzi Catering

5/14/2024 Routine

906 Blyth 77904
12 10:45 AM
11:20 AM 5/22/2024

- 20. Leak at 3 compartment sink.
- 21. Need a certified food manager on all shifts.
- 22. Need food handlers certificate.
- 28. Need to date and label items in the walk-in.
- 35. Do not store personal items on prep table. Wear hair net or ball cap.
- 37. Need paper towels at hand sink. Food items must be stored 6 inches off the ground.
- 42. Gas stove needs to be cleaned.

- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Non-Food Contact surfaces clean - 1
- Food handler / no unauthorized persons / personnel - 2

Northside Nutrition

5/9/2024 Violations Followup

5803 John Stockbauer Ste. P 77904
0 10:16 AM 5/9/2024
10:24 AM

Violation follow up all violations corrected.

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Our Saviour's Lutheran Church

5/9/2024 Routine

4102 N. Ben Jordan 77901
0 10:05 AM 5/9/2024
10:43 AM

No violations
Gave outdoor BBQ minimum requirements

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Ramsey Restaurant & Catering

5/14/2024 Routine

1403 N. Navarro 77901
10 11:05 AM 5/15/2024
11:47 AM

- 9. All food items need to be covered when being stored.
- 28. Date and label items in coolers.
- 31. Handwashing sink for handwashing only.
- 33. Use proper ppm in 3 compartment - Sanitizing sink.
- 37. Items need to be stored 6 inches off the floor.

- Food separated and & protected, prevented during food preparation - 3
- Warewashing Facilities; installed, maintained, used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Environmental contamination - 1
- Proper Date Marking and disposition - 2

Spirit Inn of Mission Valley

5/11/2024 Routine

3377 Lower Mission Valley Rd 77905
0 9:30 AM 5/14/2024
9:50 AM

No violations

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Starbucks Coffee Company # 10923

5/15/2024 Routine

7105 N. Navarro 77904
0 9:50 AM 5/15/2024
10:20 AM

No Violations.

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Victoria

Surfing Crab Express - Victoria

5/9/2024	Routine		5206 N. Navarro, Ste 300 77901		
		12	12:21 PM		5/9/2024
			1 :38 PM		

- 9. Cover all foods in walk in cooler
- 18. Store chemicals away from food preparation area.
- 31. Provide paper towels at the hand sink before any food preparation.
- 34. Flies
- 35. Wear hair restraints in kitchen
- 37. Store product minimum 6" off the floor.
- 42. Clean front of glass cooler and keep floors dry.

Food separated and & protected, prevented during food preparation - 3
 Toxic substances properly identified, stored and used - 3
 Non-Food Contact surfaces clean - 1
 Environmental contamination - 1
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 No Evidence of Insect contamination, rodent / other animals - 1
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

Victoria Continuing Care Center LTD Co.

5/15/2024	Routine		3103 E. Airline 77901		
		0	11:05 AM		5/15/2024
			11:40 AM		

No violations found.

Yoakum

J-Rock's Full Throttle BBQ

5/10/2024	Routine		Mobile Unit 77995		
		0	11:42 AM		5/14/2024
			11:57 AM		

No violations

Sno Ball

5/10/2024	Routine		102 Tribble St. 77995		
		0	11:06 AM		5/14/2024
			11:20 AM		

No violations

Yorktown

Gruenau Turn & Schuetzen Verein

5/9/2024	Routine		1012 Gruenau Road 78164		
		0	10:00 AM		5/9/2024
			10:15 AM		

No Violations