

Victoria County Public Health Department

5/30/2024

Inspections Between (inclusive): 5/23/2024 and 5/29/2024

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

**Sea Chick Food Truck**  
5/23/2024 Routine

Mobile Unit 77901  
0 10:45 AM  
11:00 AM  
5/23/2024

No Violations

**Sea Chick Food Truck Commissory**  
5/23/2024 Routine

Mobile Unit 77901  
5 11:00 AM  
11:15 AM 5/30/2024

2. Cooler not holding 41° or below.

28. Need to date label food in cooler.

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

Proper Date Marking and disposition - 2

**Bloomington**

**Family Dollar #33400**  
5/24/2024 Routine

12630 Hwy 185 77951  
7 10:40 AM  
11:05 AM  
5/24/2024

7. Remove dented cans from shelf.

23. Need hot water at restroom sink.

30. Need current permit

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

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

Hot and Cold Water available; adequate pressure, safe - 2

**Port Lavaca**

**Bayside Seafood Restaurant**  
5/28/2024 Routine

2055 State Highway 35 North 77979  
13 11:25 AM  
11:50 AM  
5/28/2024

2. Cooler not holding 41° or below.

9. Do not use takeout bags for storage.

28. Need to date label items in walk-in.

32. Need to clean ice machine.

34. Dead pest.

35. Need to wear hair net or ball cap.

37. Cover food in walk-in, store food 6 inch off the floor.

Environmental contamination - 1

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

No Evidence of Insect contamination, rodent / other animals - 1

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

Proper Date Marking and disposition - 2

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

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

**Pizza Hut #39161**  
5/28/2024 Violations Followup

425 N. Hwy 35 77979  
0 11:55 AM  
12:00 PM  
5/30/2024

Violation follow up Both hand sinks now supply hot water at a tolerable

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**Port Lavaca**

**Port Lavaca City Pool (Snack Bar)**

5/28/2024 Routine

No violations.

Hwy 35 & 238 77979

0 11:10 AM  
11:20 AM

5/28/2024

**Texas Traditions Grill & Bar**

5/29/2024 Routine

21. Need CFM on duty.

28. Date and label food in walk-in.

32. Clean ice machine

37. Store food 6 inches off the floor.

40. Store paper goods 6 inches off the floor.

Single service & single use articles; properly stored and used - 1

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

Proper Date Marking and disposition - 2

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

Environmental contamination - 1

234 E. Main 77979

8 2:10 PM  
2:30 PM

5/29/2024

**The Snowcone Zone**

5/29/2024 Routine

No violations at time of inspection.

330 La Salle Street 77979

0 2:35 PM  
2:45 PM

5/30/2024

**Wal-Mart Super Center Store #1098**

5/28/2024 Routine

No violation.

400 Tiney Browning Blvd. 77979

0 12:30 PM  
1:00 PM

5/28/2024

**Victoria**

**Club Westerner**

5/23/2024 Routine

No violations

Will be working on getting indirect plumbing at the 3 compartment sink and a splash guard between the stove and 3 comp sink.

1005 W. Constitution 77901

0 8:55 AM  
9:30 AM

5/23/2024

**Double J Eatery**

5/23/2024 Routine

2. Cooler not holding 41° or below.

36. Store wiping cloths in sanitizer bucket.

37. Food items need to be stored 6" off the floor.

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

Wiping Cloths; properly used and stored - 1

8607 N. Navarro Suite E 77904

5 3:05 PM  
3:30 PM 5/30/2024

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**Victoria**

**Double J Eatery**

**5/23/2024 Routine**

8607 N. Navarro Suite E 77904

5 3 :05 PM  
3 :30 PM 5/30/2024

2. Cooler not holding 41° or below.

36. Store wiping cloths in sanitizer bucket.

37. Food items need to be stored 6" off the floor.

Environmental contamination - 1

**El Paso Tacos and Tequila Victoria**

**5/28/2024 Violations Followup**

212 South Main Street 77901

0 2 :32 PM  
3 :25 PM 5/29/2024

Violation follow up

Permit Suspension

Glass cooler 59°

Drawer coolers are not holding.

May not use to store food

Mop sink needs to be connected.

Dry, clean and sanitize floors.

Cover and date label foods when stored in coolers and freezer.

Hand sink leaking

A certified food manager needs to be on duty at all hours of operation.

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**5/29/2024 Violations Followup**

0 12:57 PM  
1 :56 PM 5/30/2024

05/29/2024

Violation follow up

Walk in not holding 41 or less

Meat 44 - need to discard if left out over 4 hours.

Returned at 5:00pm and told them to discard any food that did not temp at 41 or

less. Food closer to the walk in - Carrots 41, 42 butter

Will return tomorrow morning.

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**Gonzalez Café LLC**

**5/23/2024 Routine**

1103 S.W. Moody 77901

4 10:05 AM  
10:36 AM 5/23/2024

28. Need to date label food in coolers.

31. Do not prep in hand sink.

Proper Date Marking and disposition - 2

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

**J Welch Farms**

**5/29/2024 Routine**

111 Ripple Rd 77905

0 3 :20 PM  
3 :30 PM 5/29/2024

No violations

-

**Moo Moo # 2**

**5/23/2024 Routine**

3701 N. Ben Wilson 77901

5 2 :25 PM  
2 :50 PM 5/30/2024

32. Shelves need to be sealed and cleanable.

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

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

**Taqueria Guadalajara # 9**

2301 N. Ben Jordan 77901

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**Victoria**

**Taqueria Guadalajara # 9**

**5/29/2024**      **Routine**

37. Store food items 6 inches off the ground.

Environmental contamination - 1

2301 N. Ben Jordan 77901

1 10:30 AM

11:00 AM

5/29/2024

**Tasty Donuts**

**5/24/2024**      **Routine**

6. Document time items are put in case.

21. Need Bodily fluid kit.

30. Need current permit.

31. Do not block or store items in hand sink.

35. No phone in prep area.

41. Need to date label food in cooler.

45. Replace ceiling tiles.

47. Need first aid kit.

Time as a Public Health Control; procedures & records - 3

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

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

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

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

Original container labeling (Bulk Food) - 1

Other Violations - 1

Physical facilities installed, maintained, clean - 1

1305 Sam Houston 77901

13 9 :45 AM

10:05 AM

5/24/2024

**Tex-Mex Up In Smoke**

**5/24/2024**      **Routine**

19. Needs a current water sample.

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

Mobile Unit 77901

3 1 :55 PM

2 :10 PM

5/28/2024