

Victoria County Public Health Department

9/5/2024

Inspections Between (inclusive): 8/29/2024 and 9/4/2024

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

Aimee's Bluebird Café

8/29/2024 Routine

1000 S. Esplande 77954

21 10:00 AM
10:55 AM

8/29/2024

- 2. Refrigerator 2 DR not holding at 41 degrees or below.
- 10. Food contact surfaces should be cleaned and sanitized regularly. Not at 200 ppm.
- 12. Need Hygiene Handbook.
- 21. Need CFM on duty while open for business.
- 22. Need food handlers certificates for all employees handling food.
- 28. Proper date marking needed on food in cooler.
- 32. Food and non-food surfaces are absorbent and not cleanable.
- 38. Thaw food products properly. Meat in sink not being thawed properly.
- 42. Clean Floors and other equipment in kitchen.
- 45. Clean floors and tables in entire facility.
- 47. Need first aid kit.

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Other Violations - 1
- Proper Date Marking and disposition - 2
- Food handler / no unauthorized persons / personnel - 2
- Non-Food Contact surfaces clean - 1
- Physical facilities installed, maintained, clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Management and employees knowledge, responsibilities and reporting - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Approved thawing method - 1

Edna

Donut Palace

8/30/2024 Routine

707 N. Wells 77957

0 10:25 AM
10:32 AM

9/3/2024

No Violations

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Dos Hermanos Mexican Café

8/30/2024 Violations Followup

106 E. Houston Highway 77957

0 11:15 AM
11:40 AM

9/3/2024

Violation follow up
keep an eye on
Walk in 42° Will follow up some time next week

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Edna

Dos Hermanos Mexican Café
 8/30/2024 **Violations Followup**

Violation follow up
 keep an eye on
 Walk in 42° Will follow up some time next week

106 E. Houston Highway 77957
 0 11:15 AM
 11:40 AM
 9/3/2024

Edna Seafood & Grill
 8/30/2024 **Violations Followup**

Violation follow up
 Walk in sour cream 38°
 Freezer 0°

1022 S. Wells 77957
 0 11:00 AM
 11:14 AM
 9/3/2024

St. Paul Lutheran Preschool
 8/30/2024 **Routine**

No Violations

108 E. Gayle Street 77957
 0 10:40 AM
 10:50 AM
 9/3/2024

Ganado

Estella's Mexican Restaurant
 8/30/2024 **Violations Followup**

Follow-up.
 Currently using for tortillas and employee food. May not use to store food over night

109 S. Third Street 77962
 0 11:50 AM
 12:02 PM
 9/3/2024

Port Lavaca

303 Pub and Grub
 8/29/2024 **Routine**

No violations

619 Broadway St. 77979
 0 10:55 AM
 11:10 AM
 8/29/2024

El Dorado Taco Stand & More
 8/29/2024 **Routine**

- 21. Provide a copy of Certified Food Manager License
- 22. Renew food handlers

Mobile Unit 77979
 0 10:00 AM
 10:15 AM
 8/29/2024

El Patio
 8/29/2024 **Routine**

- 32. Seal wooden shelves
- 45. Screen door needs weather strip
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Physical facilities installed, maintained, clean - 1

548 W. Main 77979
 3 10:25 AM
 10:50 AM
 8/29/2024

Levi's Daiquiris To-Go
 8/29/2024 **Routine**

No violations

113 Hwy 35N 77979
 0 11:35 AM
 11:45 AM
 8/29/2024

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Port Lavaca

Levi's Daiquiris To-Go

8/29/2024 Routine
No violations

113 Hwy 35N 77979
0 11:35 AM
11:45 AM

8/29/2024

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Pucker Up Sips & More

8/29/2024 Routine

- 19. Need current water sample
- 20. Correct leak at the hand sink
- 22. Renew food handlers
- 30. Needs current food permit

Mobile Unit 77979
10 11:16 AM
11:30 AM

8/29/2024

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

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Food handler / no unauthorized persons / personnel - 2

Taqueria Mazatlan

9/3/2024 Violations Followup

Violation follow up
Table top 39° corrected
A/C vents cleaned and painted
Bar hand sink pressure is corrected
Women's Restroom fan is working now. All violations are corrected.

150 N. Hwy 35 B 77979
0 1 :14 PM
1 :54 PM

9/3/2024

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Tortilleria La Estrella

8/29/2024 Routine

- 30. Needs current food permit

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

310 W. George 77979
2 9 :30 AM
9 :55 AM

8/29/2024

Victoria

7 Days Donuts

8/29/2024 Routine

No violations

7905 N. Navarro # 212 77904
0 10:50 AM
11:02 AM

8/29/2024

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Affectionate Arms Adult Day Health Care Center

9/4/2024 Routine

No violations at time of inspection.

3802 John Stockbauer 77904
0 12:30 PM
12:55 PM

9/4/2024

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China B

3611 N. Navarro 77901

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Victoria

China B

9/3/2024	Routine		3611 N. Navarro 77901		
		23	11:09 AM		9/3/2024
			11:49 AM		

- 2. Cold hold for sushi not reaching 41° or below.
- 6. Need to refrigerate sauce after opening.
- 14. Wear glove's when cutting fruit.
- 15. Wash gloves before putting on gloves.
- 25. Live pest.
- 32. Clean Ice Machine/seal wood pallets in walk-in.
- 35. Store personal items in designate area.
- 36. Do not store sanitizer bucket on the floor.
- 37. Cover food in walk-in
- 38. improper thawing
- 39. Store handles up
- 43. need working exhaust fan in employee rest room
- 44. Keep lid to dumpster closed.

- No bare hands contact with ready to eat foods or approved method followed - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Time as a Public Health Control; procedures & records - 3
- Adequate ventilation and lighting; designated areas used - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Approved thawing method - 1
- Environmental contamination - 1
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Proper Cold Holding temperature (41F/45F) - 3

CVS/pharmacy # 8923

8/29/2024	Routine		2702 N. Navarro Street 77901		
		5	3 :40 PM		8/29/2024
			4 :05 PM		

- 2. Milk cooler not reaching 41 degrees. Follow up required.
- 30. Food Permit Expired.
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Proper Cold Holding temperature (41F/45F) - 3

Huvar's Artisan Market & Catering

9/4/2024	Routine		110 W. Juan Linn St. 77901		
		0	10:15 AM		9/4/2024
			10:45 AM		

No violations at time of inspection.

Lone Star Tavern, LLC

9/3/2024	Routine		5354 FM 447 77905		
		1	1 :55 PM		9/3/2024
			2 :30 PM		

- 35. Employees must wear ball cap or hairnet in kitchen.
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Mumphord's Place Barbeque Inc.

1202 E. Juan Linn 77901

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Victoria

Mumphord's Place Barbeque Inc.

9/3/2024	Routine		1202 E. Juan Linn 77901		
No Violations.		0	10:36 AM		9/3/2024
-			11:00 AM		

Outlaw Pass LLC

9/4/2024	Routine		78 Tate Road 77904		
No violations at time of inspection.		0	1 :35 PM		9/4/2024
-			2 :05 PM		

Riverside Stadium Concession Stand

9/4/2024	Routine		405 Memorial Drive 77901		
#31 - Hand sink in bathrooms need hot water.		3	2 :30 PM		9/5/2024
#31 - Need paper towels at hand sink.			3 :15 PM		

- #45 - Doors need to be sealed or weather stripped.
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Physical facilities installed, maintained, clean - 1

Taqueria El Rodeo # 2

9/3/2024	Routine		3402 Sam Houston 77904		
29. Need sanitizer test strips		5	9 :56 AM		9/3/2024
			10:15 AM		

- 31. No soap at hand sink
- 37. Do not store utensils between counters.
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Texas Roadhouse

9/3/2024	Routine		4908 N. Navarro 77904		
20. Hand sink not draining		3	3 :19 PM		9/3/2024
			3 :45 PM		

- Approved Sewage/Wastewater Disposal System, proper disposal - 3

The Donut Palace

8/29/2024	Routine		3602 Houston Hwy Suite J 77901		
2. Milk cooler is not holding temp of 41 or low.		7	8 :53 AM		8/29/2024
29. Need to get test strips.			9 :33 AM		

- 31. Need to have paper towels at the hand washing sink.
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Cold Holding temperature (41F/45F) - 3

The Nutrition Place

8/29/2024	Routine		1907 E Red River 77901		
No violations		0	10:17 AM		8/29/2024
-			10:30 AM		

The Salvation Army

1302 N. Louis Street 77901

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Victoria

The Salvation Army

8/29/2024 Routine
No violations

1302 N. Louis Street 77901
0 9 :48 AM 8/29/2024
10:06 AM

The Wellhead Tavern

9/3/2024 Routine
No violations at time of inspection.

23404 NW Zac Lentz Parkway 77905
0 1 :10 PM 9/3/2024
1 :25 PM

Walden's Mini Market

9/4/2024 Routine
37. Milk and ranch dressing cartons sitting on floor in walk-in cooler.
Environmental contamination - 1

6098 S. W. Moody Street 77905
1 8 :55 AM 9/4/2024
9 :15 AM

Wal-Mart Subway

9/3/2024 Routine
#6 - Must keep time on food left out.
Time as a Public Health Control; procedures & records - 3

4101 Houston Highway 77901
3 3 :03 PM 9/4/2024
3 :30 PM

Whataburger # 10

9/4/2024 Routine
No violations at time of inspection.

509 E. Rio Grande 77901
0 9 :35 AM 9/4/2024
10:05 AM

Whataburger # 175

9/4/2024 Routine
2. Traulsen 2 DR cooler holding at 50 degrees. Mgr. removed food and placed into walk-in cooler.
Proper Cold Holding temperature (41F/45F) - 3

4302 N. Navarro 77901
3 11:05 AM 9/4/2024
11:30 AM

Whataburger # 616

9/4/2024 Routine
No violations at time of inspection.

8908 N. Navarro 77904
0 2 :15 PM 9/4/2024
2 :37 PM

Wienerschnitzel # 595

9/4/2024 Routine
No violations at time of inspection.

3602 John Stockbauer 77904
0 1 :00 PM 9/4/2024
1 :20 PM

Yoakum

Alpha Nutrition

515 Lott St 77995

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Yoakum

Alpha Nutrition

8/30/2024 Routine

515 Lott St 77995

9 11:10 AM
11:25 AM

9/3/2024

12. Need employee hygiene handbook.

21. CFM must be on site at all times when open.

22. Employees must have food handler's certificate.

29. Need test strips.

Management and employees knowledge, responsibilities and reporting - 3

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

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

Food handler / no unauthorized persons / personnel - 2

East to West Market

8/30/2024 Routine

416 Lott Street 77995

0 11:50 AM
12:05 PM

9/3/2024

No violations at time of inspection.

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Eddy Packing Co., Inc.

8/29/2024 Routine

404 Airport RD 77995

5 1 :30 PM
2 :05 PM

8/29/2024

21. Need Bodily Fluid Kit

28. All items in cooler must be dated and covered.

47. Need first aid kit.

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

Proper Date Marking and disposition - 2

Other Violations - 1

The Grand Theater

8/30/2024 Routine

212 West May 77995

0 10:15 AM
10:45 AM

9/3/2024

No violations at time of inspection.

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Yoakum Senior Citizens Center

8/29/2024 Routine

105 Center 77995

0 12:55 PM
1 :15 PM

8/29/2024

No Violations at time of inspection.

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Yorktown

Yorktown Inn & Suites

9/3/2024 Routine

949 W. Main Street 78164

10 10:05 AM
10:25 AM

9/3/2024

12. Need emp. Hygiene handbook.

21. Need CFM on duty and bodily fluid kit.

29. Need test strips.

30. Permit expired.

47. Display last inspection and need First Aid kit.

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Yorktown

Yorktown Inn & Suites

9/3/2024 **Routine**

949 W. Main Street 78164

10 10:05 AM
 10:25 AM

9/3/2024

12. Need emp. Hygiene handbook.

21. Need CFM on duty and bodily fluid kit.

29. Need test strips.

30. Permit expired.

47. Display last inspection and need First Aid kit.

Management and employees knowledge, responsibilities and reporting - 3

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

Other Violations - 1