

Victoria County Public Health Department

11/14/2024

Inspections Between (inclusive): 11/7/2024 and 11/13/2024

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

Cuero

Monster Burger

11/7/2024 Violations Followup

Time and temp log being kept on table top. Dishwasher temp 125°. Continue to work on other violations.

901 N. Esplanade 77954

0 2:00 PM
2:10 PM

11/8/2024

Meyersville

Meyersville Store

11/13/2024 Routine

No violations at time of inspection.

2231 Meyersville Road 77974

0 9:10 AM
9:25 AM

11/13/2024

Placedo

Placedo Volunteer Fire Department

11/7/2024 Routine

no violations

284 S. Williams Street 77977

0 9:30 AM
9:40 AM

11/14/2024

Port Lavaca

Lavaca BBQ

11/7/2024 Routine

2. Frigidaire refrigerator not holding 41 or below. Advised to discard all items that have been in fridge for more than four hours. Need follow up.

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

532 N. Virginia St 77979

3 11:25 AM
12:05 PM

11/7/2024

Salty Seafood Shack

11/12/2024 Routine

No violations at time of inspection

Mobile Unit 77979

0 11:00 AM
11:21 AM

11/12/2024

Sinful Sweets and Guns

11/7/2024 Routine

No violations at time of inspection.

532 N Virginia 77979

0 11:25 AM
12:05 PM

11/7/2024

Victoria

Alimento Catering

11/7/2024 Routine

11/07/2024

No violations noticed at time of inspection

801 N. Navarro 77901

0 9:07 AM
9:26 AM

11/7/2024

Cracker Barrel # 7

8080 State Highway 185 South 77905

Victoria County Public Health Department

11/14/2024

Inspections Between (inclusive): 11/7/2024 and 11/13/2024

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

Victoria

Cracker Barrel # 7

11/12/2024	Routine		8080 State Highway 185 South 77905		
		16	11:09 AM 12:20 PM		11/12/2024

7. Ice bags need proper labeling
 18. Store chemical in a designated area.
 19. Need monthly water sample report
 31. Hand sink needs to be repaired.
 33. Mop sink needs to be repaired
 35. Wear hair restraints in kitchen
 37. Store product off the ground
 45. Seal any holes

Food and ice obtained from approved source; good condition, safe - 3
 Toxic substances properly identified, stored and used - 3
 Water from approved source; Plumbing installed; proper backflow device - 3
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Warewashing Facilities; installed, maintained, used - 2
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Physical facilities installed, maintained, clean - 1
 Environmental contamination - 1

Maximus

11/7/2024	Routine		1901 N. Ben Wilson 77901		
		2	3 :55 PM 4 :05 PM		11/8/2024

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

Mi Casita Bar & Grill

11/13/2024	Routine		5006 Houston Hwy 77901		
		3	2 :20 PM 3 :56 PM		11/14/2024

10. Mechanical machine Oppm
 Food contact surfaces and returnables; cleaned and sanitized - 3

P.A.G.A. Lounge

11/8/2024	Routine		1205 E. North Street 77901		
		4	3 :35 PM 3 :50 PM		11/8/2024

21. Need CFM on all shifts.
 31. Need paper towels at hand sink.
 Person in charge present, demonstration of knowledge, and CFM - 2
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

Sakura Victoria LLC

11/8/2024	Violations Followup		6306 N Navarro St 77904		
		0	11:38 AM 11:51 AM		11/8/2024

Leak at the hand sink has been corrected.

Subway # 35063

11/7/2024	Routine		3410-A John Stockbauer 77904		
		0	10:15 AM 10:30 AM		11/7/2024

No violations at time of inspection.

Sure Stay

3112 Houston Highway 77901

Victoria County Public Health Department

11/14/2024

Inspections Between (inclusive): 11/7/2024 and 11/13/2024

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

Victoria

Sure Stay

11/7/2024	Routine	3112 Houston Highway 77901	9	10:32 AM	11/7/2024
12. Needs an Employee Health and Personal Hygiene Book				11:18 AM	
21. Needs one certified Food Manager License					
22. Food Handlers					
29. Needs sanitizer test strips					

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

The Tea House Company

11/7/2024	Routine	3401 N.Main 77901	0	9 :50 AM	11/7/2024
No violations at time of inspection.				10:05 AM	

-

Theresa's Sari-Sari Store

11/12/2024	Routine	2308 N. Navarro 77901	0	12:50 PM	11/12/2024
No violations				1 :30 PM	

-

Tokyo Gardens Catering LLC

11/7/2024	Routine	6106 N. Navarro 77904	0	1 :00 PM	11/7/2024
No violations				1 :38 PM	

-

VISD Food Service

11/7/2024	Routine	102 Profit 77901	0	11:42 AM	11/7/2024
No violations				12:20 PM	

-

Yoakum

Aro's Tacos To Go

11/8/2024	Routine	207 Lowrence 77995	0	11:00 AM	11/8/2024
No violations at time of inspection.				11:20 AM	

-

Willie Joe's Processing

11/8/2024	Routine	515 Irvine St 77995	0	10:30 AM	11/8/2024
No violations at time of inspection.				10:55 AM	

-

Yorktown

Agave Jalisco

951 W. Main Street 78164

Victoria County Public Health Department

11/14/2024

Inspections Between (inclusive): 11/7/2024 and 11/13/2024

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

Yorktown

Agave Jalisco

11/13/2024

Routine

951 W. Main Street 78164

18 10:35 AM

11/13/2024

11:15 AM

- #2 - Coca-Cola fridge not holding temperatures below 41°.
- #6 - Need to keep time on meat left out at room temperature.
- #9 - Food items in walk-in cooler need to be covered.
- #25 - Gnats and flies present.
- #28 - Food items in walk-in cooler need to have date labels.
- #29 - Need test strips for quaternary solution, not for bleach. Incorrect test strips being used.
- #32 - Can opener needs to be cleaned.
- #42 - Bar mats are growing mold and need to be cleaned. Cannot air dry glasses and cups on mats that are growing mold.

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- 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
- Time as a Public Health Control; procedures & records - 3
- Food separated and & protected, prevented during food preparation - 3
- Proper Date Marking and disposition - 2
- Non-Food Contact surfaces clean - 1