

Victoria County Public Health Department

1/11/2024

Inspections Between (inclusive): 1/4/2024 and 1/10/2024

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

Dairy Queen

1/4/2024 Routine

No violations at time of inspection

12737 Hwy 185 / P. O. Box 638 77951
0 12:37 PM
1 :04 PM
1/4/2024

Cuero

Cuero High School

1/10/2024 Routine

no violations.

920 E. Broadway 77954
0 9 :20 AM
9 :45 AM
1/10/2024

Cuero Junior High School

1/10/2024 Routine

no violations.

608 Junior High Dr. 77954
0 10:00 AM
10:20 AM
1/10/2024

Edna

7-Eleven # 36503 H

1/8/2024 Routine

#21 no CFM on duty.
#28 date label needed
#30 expired food permit.
#45 repair ceiling tiles.

629 S. Wells 77957
7 1 :40 PM
2 :00 PM
1/8/2024

- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Date Marking and disposition - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Physical facilities installed, maintained, clean - 1

Handi Kwik Food Mart

1/8/2024 Routine

#7 ice bags need labels.
#10 0 ppm
#12 need hygiene hand book.
#21 need CFM
#22 no food handlers.
#28 date label
#29 no test strips.
#30 expired food permit.
#32 seal wooden shelves.
#47 post last inspection.

805 N. Wells 77957
22 12:35 PM
1 :05 PM
1/8/2024

- Other Violations - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- 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
- Proper Date Marking and disposition - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Victoria County Public Health Department

1/11/2024

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Edna

Handi Kwik Food Mart

1/8/2024	Routine	805 N. Wells 77957 22	12:35 PM 1 :05 PM		1/8/2024
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- #7 ice bags need labels.
- #10 0 ppm
- #12 need hygiene hand book.
- #21 need CFM
- #22 no food handlers.
- #28 date label
- #29 no test strips.
- #30 expired food permit.
- #32 seal wooden shelves.
- #47 post last inspection.

- Food Establishment Permit (Current, Valid, and Posted) - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food and ice obtained from approved source; good condition, safe - 3

The Good Taco

1/8/2024	Routine	Mobile Unit 77957 0	11:40 AM 12:15 PM		1/8/2024
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no violations.

Ganado

Ganado Express

1/8/2024	Routine	1006 S. Third Street 77962 5	10:11 AM 10:30 AM		1/8/2024
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- #7 Ice bag's need label.
- #30 permit expired.

- Food and ice obtained from approved source; good condition, safe - 3
- Food Establishment Permit (Current, Valid, and Posted) - 2

Ganado Nursing & Rehabilitation Center

1/8/2024	Routine	107 E. Rogers 77962 2	10:35 AM 11:10 AM		1/8/2024
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- #30 food permit expired.

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

Nana's Eats & More

1/5/2024	Routine	Mobile Unit 77962 0	9 :08 AM 9 :19 AM		1/5/2024
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no violations

The Baker Sweet Shop

1/8/2024	Routine	Mobile Unit 77962 0	9 :30 AM 9 :40 AM		1/8/2024
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no violations

Inez

Inez Store LLC / Smitty's

1/8/2024	Routine	9 FM 444 South 77968 5	10:46 AM 11:07 AM		1/8/2024
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- 7. Out of date product
- 28. Need to date label pastries

Victoria County Public Health Department

1/11/2024

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---------------	------	-------	----------	--------------------	----------------------

Inez

Inez Store LLC / Smitty's

1/8/2024	Routine		9 FM 444 South 77968		
		5	10:46 AM		1/8/2024
			11:07 AM		

7. Out of date product
 28. Need to date label pastries
 Food and ice obtained from approved source; good condition, safe - 3
 Proper Date Marking and disposition - 2

Palacios

AJ Mini Mart

1/5/2024	Routine		4717 State Hwy 35 77465		
		0	10:15 AM		1/5/2024
			10:35 AM		

no violations.
-

Port Lavaca

Bayside Seafood Restaurant

1/9/2024	Routine		2055 State Highway 35 North 77979		
		7	11:34 AM		1/9/2024
			12:26 PM		

#9 Cover food in walk-in cooler and fridge
 #29 Needs sanitizer test strips
 #37 Boxes need to be 6" off the floor
 #45 Weather strip needed at back door
 Physical facilities installed, maintained, clean - 1
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2
 Food separated and & protected, prevented during food preparation - 3
 Environmental contamination - 1

Casa Jalisco

1/9/2024	Routine		1928 West Main Street 77979		
		0	10:38 AM		1/9/2024
			11:21 AM		

No violations at time of inspection
-

Cattleman's Catering

1/4/2024	Routine		Mobile Unit 77979		
		0	9 :50 AM		1/11/2024
			10:20 AM		

No violations noticed at time of inspection.
-

Lighthouse Café

1/5/2024	Routine		2090 Hwy 35 77979		
		2	10:15 AM		1/5/2024
			10:47 AM		

#37remove cardboard under leaking ceiling
 #45 leak in ceiling needs to be repaired
 Physical facilities installed, maintained, clean - 1
 Environmental contamination - 1

MAY ASIAN MARKET, LLC

1/8/2024	Routine		630 N. Virginia 77979		
		2	12:52 PM		1/8/2024
			1 :10 PM		

37. Store paper goods 6 inches off the floor.
 45. Replace missing ceiling tiles.
 Physical facilities installed, maintained, clean - 1

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1/11/2024

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---------------	------	-------	----------	--------------------	----------------------

Port Lavaca

MAY ASIAN MARKET, LLC

1/8/2024	Routine		630 N. Virginia 77979		
			2 12:52 PM		1/8/2024
			1 :10 PM		

37. Store paper goods 6 inches off the floor.

45. Replace missing ceiling tiles.
Environmental contamination - 1

Monterrey Café

1/9/2024	Routine		723 Broadway 77979		
			0 10:06 AM		1/9/2024
			10:30 AM		

No violations at time of inspection

Port Lavaca Nursing and Rehab

1/8/2024	Routine		524 Village Rd. 77979		
			6 11:40 AM		
			12:08 PM	1/13/2024	

20. Fix leak at dishwasher and 3 compartment sink.

35. Store personal items in designated area.

36. Store wet towels in sanitizer bucket.

47. Display food managers license in public view.
Personal Cleanliness / eating, drinking, or tobacco use - 1
Wiping Cloths; properly used and stored - 1
Other Violations - 1
Approved Sewage/Wastewater Disposal System, proper disposal - 3

Taiyo Sushi Fusion , LLC

1/9/2024	Routine		915 Hwy 35 N. 77979		
			2 12:54 PM		1/9/2024
			1 :20 PM		

#28 Date label foods in walk in cooler
Proper Date Marking and disposition - 2

Taqueria La Finca

1/8/2024	Routine		2640 W. Main 77979		
			2 10:35 AM		1/8/2024
			11:10 AM		

25. Roaches.
Compliance with Variance, Specialized Process, and HACCP plan - 2

Texas Star

1/8/2024	Routine		1749 W. Austin 77979		
			13 12:19 PM		
			12:42 PM	1/12/2024	

7. Ice bags need labels.

12. Need employee personal hygiene book.

22. Employees need food handlers license.

23. Inadequate hot water.

29. Need test strips for sanitizer.

45. Missing ceiling tiles.
Management and employees knowledge, responsibilities and reporting - 3
Food handler / no unauthorized persons / personnel - 2
Hot and Cold Water available; adequate pressure, safe - 2

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---------------	------	-------	----------	--------------------	----------------------

Port Lavaca

Texas Star

1/8/2024 Routine

7. Ice bags need labels.

1749 W. Austin 77979
13 12:19 PM
12:42 PM 1/12/2024

12. Need employee personal hygiene book.

22. Employees need food handlers license.

23. Inadequate hot water.

29. Need test strips for sanitizer.

45. Missing ceiling tiles.

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

Physical facilities installed, maintained, clean - 1

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

Texas Traditions Grill & Bar

1/5/2024 Routine

#29 Sanitizer test strips needed

#37 Food items must be 6" off the floor

#47 Food permit must be current and posted to public

Environmental contamination - 1

Other Violations - 1

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

234 E. Main 77979
4 11:14 AM
11:55 AM 1/5/2024

Seadrift

Bay Flats Lodge

1/5/2024 Routine

No violations.

391 Bayside Drive 77983
0 10:08 AM
10:30 AM 1/5/2024

Bubba's Seafood

1/5/2024 Routine

No violations.

1142 Hwy 185-E 77983
0 11:00 AM
11:45 AM 1/5/2024

La Terraza Mexican Grill

1/4/2024 Routine

No violations.

720 W. Broadway 77983
0 10:15 AM
10:55 AM 1/4/2024

Rocky's Noodle House

1/5/2024 Routine

20. Fix leak at mop sink.

424 S. Main Street 77983
6 11:50 AM
12:15 PM 1/12/2024

31. Hand sink must be accessible at all times.

42. Clean walls and vent by stove.

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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1/11/2024

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---------------	------	-------	----------	--------------------	----------------------

Seadrift

Rocky's Noodle House

1/5/2024 Routine

424 S. Main Street 77983

6 11:50 AM

20. Fix leak at mop sink.

12:15 PM 1/12/2024

31. Hand sink must be accessible at all times.

42. Clean walls and vent by stove.

Non-Food Contact surfaces clean - 1

Victoria

7-Eleven # 36551 H

1/9/2024 Routine

6490 FM 236 77905

11 11:14 AM

#3 hot holding not in compliance.

11:40 AM 1/9/2024

#7 expired medication.

#19 need water sample on file.

#35 need hairnet/ball cap.

#38 unapproved defrosting method.

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

Proper Hot Holding temperature (135F) - 3

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

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

Approved thawing method - 1

Baskin Robbins

1/8/2024 Routine

7104 N. Navarro D#1 77904

0 11:45 AM

No violations at time of inspection.

11:59 AM

1/8/2024

Burger King #16248

1/9/2024 Routine

2103 Houston Hwy 77901

10 10:50 AM

2. Perishable food need to be on an ice bath.

11:20 AM 1/11/2024

20. Drainage needs to work properly.

30. Post current food establishment permit.

46. Men's restroom out of service.

47. CFM need to be posted in public view.

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

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

Other Violations - 1

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

Bush's Chicken

1/8/2024 Routine

4209 North Navarro Street 77901

12 11:29 AM

#2 - Coleslaw at 51° in glass door refrigerator.

12:03 PM

#10 - 0 ppm of sanitizer in sanitizing bucket.

#29 - Expired sanitizer test strips.

#30 - Need current 2024 food permit.

#31 - Hand sink must be used for handwashing only.

1/8/2024

Victoria County Public Health Department

1/11/2024

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---------------	------	-------	----------	--------------------	----------------------

Victoria

Bush's Chicken

1/8/2024	Routine		4209 North Navarro Street 77901		
		12	11:29 AM		1/8/2024
			12:03 PM		

#2 - Coleslaw at 51° in glass door refrigerator.
 #10 - 0 ppm of sanitizer in sanitizing bucket.
 #29 - Expired sanitizer test strips.
 #30 - Need current 2024 food permit.
 #31 - Hand sink must be used for handwashing only.

Food Establishment Permit (Current, Valid, and Posted) - 2
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2
 Food contact surfaces and returnables; cleaned and sanitized - 3
 Proper Cold Holding temperature (41F/45F) - 3
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

Cattleman's Catering, LLC

1/4/2024	Routine		Mobile Unit 77901		
		0	9 :50 AM		1/4/2024
			10:20 AM		

01/04/2024
 No violations noticed at time of inspection.

Charlie's Donuts

1/8/2024	Routine		1406 E. Rio Grande 77901		
		0	11:04 AM		1/9/2024
			11:24 AM		

No violations found.

Christ's Kitchen

1/8/2024	Routine		611 E. Warren 77901		
		0	10:37 AM		1/9/2024
			10:57 AM		

No violations found.

Dick's Crestwood Food Store, LTD.

1/9/2024	Routine		1302 E. Crestwood 77901		
		0	12:25 PM		1/9/2024
			12:50 PM		

No violations.

Don Jose Mexican Restaurant

1/10/2024	Routine		2902 E. Airline 77901		
		5	9 :05 AM		1/11/2024
			9 :30 AM		

9. Cover all items in the fridge & freezer.
 28. Date label items in fridge & freezer.

Proper Date Marking and disposition - 2
 Food separated and & protected, prevented during food preparation - 3

Eskimo Hut

1/8/2024	Routine		1609 N. Navarro 77901		
		8	1 :41 PM		1/8/2024
			1 :51 PM		

21. Need Certified Food Manager
 22. Need Food Handler certificates
 30. Need 2024 permit
 31. Need soap and paper towels at hand wash sink

Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Food Establishment Permit (Current, Valid, and Posted) - 2

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---------------	------	-------	----------	--------------------	----------------------

Victoria

Eskimo Hut

1/8/2024	Routine		1609 N. Navarro 77901		
		8	1 :41 PM		1/8/2024
			1 :51 PM		

21. Need Certified Food Manager
 22. Need Food Handler certificates
 30. Need 2024 permit
 31. Need soap and paper towels at hand wash sink
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food handler / no unauthorized persons / personnel - 2

Everest Food Mart

1/8/2024	Routine		2000 E. Airline 77901		
		12	12:40 PM		1/8/2024
			1 :01 PM		

7. Out of date grocery items
 12. Need Employee Health & Hygiene Book
 21. Need Certified Food Manager
 28. Date label pastries
 30. Need 2024 permit
 Proper Date Marking and disposition - 2
 Person in charge present, demonstration of knowledge, and CFM - 2
 Management and employees knowledge, responsibilities and reporting - 3
 Food and ice obtained from approved source; good condition, safe - 3
 Food Establishment Permit (Current, Valid, and Posted) - 2

First Baptist Church Day Care

1/5/2024	Routine		301 N.Glass 77901		
		0	10:59 AM		1/5/2024
			11:11 AM		

No violations at time of inspection.
 -

Food Bank of the Golden Crescent

1/4/2024	Routine		3809 E. Rio Grande 77901		
		0	9 :48 AM		1/4/2024
			10:19 AM		

No violations at time of inspection
 -

Frances Marie's Restaurant & Cantina

1/9/2024	Routine		2505 E. Houston Highway 77901		
		3	11:35 AM		1/9/2024
			12:05 PM		

23. Inadequate Hot water
 46. Employee restroom needs paper towels
 Hot and Cold Water available; adequate pressure, safe - 2
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

1/10/2024	Violations Followup				
		0	8 :58 AM		1/10/2024
			9 :08 AM		

A new water heater has been installed. Violation corrected.
 -

Froggy's Grub and Pub

2902 N. Navarro 77901

Victoria County Public Health Department

1/11/2024

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---------------	------	-------	----------	--------------------	----------------------

Victoria

Froggy's Grub and Pub

1/4/2024 **Violations Followup**

Violation follow up
Corrected dishwasher temp.

Replaced ceiling tiles.

Walking has date labels.

Continue to work on other violations.

2902 N. Navarro 77901

0 1 :35 PM
1 :45 PM

1/4/2024

Garden Café

1/8/2024 **Routine**

No violations at time of inspection.

101 Medical Drive 77904

0 9 :50 AM
10:04 AM

1/8/2024

Goat Night Club

1/10/2024 **Routine**

No violations

4106 Houston Hwy 77901

0 3 :00 PM
3 :41 PM

1/11/2024

H E B Food Store # 092

1/9/2024 **Routine**

No violations

6106 N. Navarro Street 77904

0 12:07 PM
12:50 PM

1/9/2024

H E B Food Store # 554

1/4/2024 **Routine**

No violations at time of inspection

1505 E. Rio Grande 77901

0 9 :05 AM
9 :56 AM

1/4/2024

IHOP

1/9/2024 **Routine**

#18 label all spray bottles
#32 no cardboard.
#45 need light bulb shields

Toxic substances properly identified, stored and used - 3

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

Physical facilities installed, maintained, clean - 1

7606 Zac Lentz Parkway 77904

6 9 :30 AM
10:05 PM

1/9/2024

Jason's Deli

1/8/2024 **Routine**

#2 - Middle cold hold pickles at 45°.
#22 - Food handler certificate must be current.
#30 - Need current food permit. Corrected on site.
#31 - Need paper towels at hand sink in kitchen. Corrected on site.
#46 - Men's restroom needs paper towels.

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

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

Food handler / no unauthorized persons / personnel - 2

5301 N. Navarro 77901

10 10:30 AM
11:20 AM

Victoria County Public Health Department

1/11/2024

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---------------	------	-------	----------	--------------------	----------------------

Victoria

Jason's Deli

1/8/2024 Routine

#2 - Middle cold hold pickles at 45°.

#22 - Food handler certificate must be current.

#30 - Need current food permit. Corrected on site.

#31 - Need paper towels at hand sink in kitchen. Corrected on site.

#46 - Men's restroom needs paper towels.

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

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

5301 N. Navarro 77901

10 10:30 AM

11:20 AM

Kiddly Winks Playcare Inc.

1/10/2024 Routine

No violations at time of inspection

3405 Oleander 77901

0 9:38 AM

10:04 AM

1/11/2024

Las Tapatias Mexican Café

1/9/2024 Routine

6. Time documentation on food left out.

7. Cover food in walk in cooler.

28.. Date label food in refrigerator & walk in cooler.

Proper Date Marking and disposition - 2

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

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

3001 Port Lavaca Dr 77901

8 9:41 AM

10:03 AM

1/9/2024

Mc Donald's # 2359

1/4/2024 Routine

No violations at time of inspection

3112 N. Navarro 77901

0 11:15 AM

11:39 AM

1/4/2024

Mc Donald's # 4028

1/4/2024 Routine

No violations at time of inspection

2701 Houston Hwy. 77901

0 10:31 AM

11:03 AM

1/4/2024

Mercy House

1/10/2024 Routine

21. Need a CFM on duty.

22. All employees need food handlers certificates.

29. Need sanitizer strips in both kitchens.

30. Need to post current Food Permit visible to the public.

Food handler / no unauthorized persons / personnel - 2

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

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

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

4409 N. John Stockbauer 77901

8 10:15 AM

10:35 AM

1/11/2024

Moo Moo

1/5/2024 Routine

28. Date label items in cooler

709 S. Moody 77901

2 10:05 AM

10:17 AM

1/5/2024

Victoria County Public Health Department

1/11/2024

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---------------	------	-------	----------	--------------------	----------------------

Victoria

Moo Moo

1/5/2024 Routine

709 S. Moody 77901

2 10:05 AM
10:17 AM

1/5/2024

- 28. Date label items in cooler
- Proper Date Marking and disposition - 2

Peter Piper Pizza

1/8/2024 Routine

3603 N. Navarro 77901

3 12:10 PM
12:35 PM

1/8/2024

- #22 - Need current food handler certificates on file.
- #36 - Wet towels need to be stored in sanitizing buckets.
- Food handler / no unauthorized persons / personnel - 2
- Wiping Cloths; properly used and stored - 1

Power Avenue Warehouse

1/8/2024 Routine

402 East Power Avenue 77901

2 1 :59 PM
2 :08 PM

1/8/2024

- 30. Need 2024 permit
- Food Establishment Permit (Current, Valid, and Posted) - 2

Shipley's Do-Nuts

1/8/2024 Routine

2601 N. Navarro St. 77901

11 10:04 AM
10:31 AM

1/9/2024

- 6. Need time documentation on food left out.
- 9. Cover all food in the freezer.
- 12. Need employee hygiene handbook.
- 35. Employee drinks need a lid & straw.
- 46. Women's restroom trashcan needs to have a lid.
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Management and employees knowledge, responsibilities and reporting - 3
- Food separated and & protected, prevented during food preparation - 3
- Time as a Public Health Control; procedures & records - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Sichuan Garden Restaurant

1/10/2024 Routine

2003 Red River 77901

13 1 :41 PM
2 :35 PM

1/11/2024

- #9 cover foods in countertop freezer
- #10 Mechanical dishwasher needs to be a minimum of 120°
- #21 CFM needs to be current
- #31 Keep hand sink open and available
- #32 Clean container with flour and replace bin with hole
- #32 remove cardboard from floor
- #32 Wooden appliance used for food needs to be replaced or repaired and able to sanitize
- #37 Store onions and flour six inches off floor
- Keep back door closed
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Snax Max #10

4901 John Stockbauer 77901

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---------------	------	-------	----------	--------------------	----------------------

Victoria

Snax Max #10

1/8/2024	Routine	4901 John Stockbauer 77901	6	1 :11 PM 1 :28 PM	1/8/2024
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21. Need Certified Food Manager
 22. Need Food Handler certificates
 29. Need sanitizer test strips
 Food handler / no unauthorized persons / personnel - 2
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2
 Person in charge present, demonstration of knowledge, and CFM - 2

Snax Max #9

1/8/2024	Routine	4402 N. Navarro 77904	2	12:10 PM 12:22 PM	1/8/2024
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21. Need Certified Food Manager certificate
 Person in charge present, demonstration of knowledge, and CFM - 2

Super Donuts I

1/10/2024	Routine	1917 John Stockbauer Drive 77904	15	9 :20 AM 9 :45 AM	1/10/2024
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2. Back cooler holding at 46°
 12. Need Employee Health and Hygiene book.
 13. Proper use of restriction and exclusion
 22. All employees must have a Food Handlers License.
 30. Need to renew Food Permit.
 37. Store paper goods 6 inches off the floor.
 43. Need to fix lighting in storage room.
 Proper Cold Holding temperature (41F/45F) - 3
 Management and employees knowledge, responsibilities and reporting - 3
 Adequate ventilation and lighting; designated areas used - 1
 Proper use of restriction and exclusion; no discharge from eyes nose mouth - 3
 Food handler / no unauthorized persons / personnel - 2
 Environmental contamination - 1
 Food Establishment Permit (Current, Valid, and Posted) - 2

The Wellhead Tavern

1/9/2024	Routine	23404 NW Zac Lentz Parkway 77905	0	3 :35 PM 3 :50 PM	1/9/2024
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No Violations.
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TKO Express

1/10/2024	Violations Followup	Mobile Unit 77901	0	1 :15 PM 1 :25 PM	1/11/2024
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Violations follow up
 3 compartment sink has been repaired
 All violations are corrected
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Twin Pines Nursing & Rehabilitation

3301 Mockingbird Lane 77901

Victoria County Public Health Department

1/11/2024

Inspections Between (inclusive): 1/4/2024 and 1/10/2024

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

Twin Pines Nursing & Rehabilitation

1/10/2024 Routine

No violations at time of inspection

3301 Mockingbird Lane 77901

0 11:20 AM
11:59 AM

1/11/2024

VCAM-Victoria Christian Assistance Ministry

1/5/2024 Routine

No violations at time of inspection.

108 N. Liberty 77901

0 11:17 AM
11:28 AM

1/5/2024

Victoria's Café

1/9/2024 Routine

10. 0 ppm at the dishwasher.
28.Date label food in the walk in cooler.

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Date Marking and disposition - 2

3405 U. S. Highway 59-N 77904

5 10:15 AM
10:50 AM

1/9/2024

Walmart Sandwich Shop #68363

1/4/2024 Routine

No Violations.

9002 N. Navarro 77904

0 2 :15 PM
2 :30 PM

1/4/2024

Whataburger # 788

1/4/2024 Routine

No violations at time of inspection

3603 Houston Highway 77901

0 10:03 AM
10:22 AM

1/4/2024

Yoakum

Circle K Store #2704035

1/5/2024 Routine

12. Need Employee Hygiene Handbook.
31. Need soap at the hand sink.

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

Management and employees knowledge, responsibilities and reporting - 3

608 Highway 77-A 77995

5 11:07 AM
11:27 AM

1/5/2024

Holy Cross Lutheran Church

1/5/2024 Routine

12. Need Employee Hygiene Handbook.

Management and employees knowledge, responsibilities and reporting - 3

605 N. Highway 77 A 77995

3 11:53 AM
12:03 PM

1/5/2024

INK - Kitchen

1/4/2024 Routine

no violations

708 Boyle 77995

0 1 :49 PM
2 :00 PM

1/5/2024

Lord's Little Angels

605 Highway 77-A 77995

Victoria County Public Health Department

1/11/2024

Inspections Between (inclusive): 1/4/2024 and 1/10/2024

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

Lord's Little Angels

1/5/2024	Routine	605 Highway 77-A 77995	4	11:32 AM 11:52 AM	1/5/2024
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29. Need sanitizer test strips.
33. Mop water needs to be emptied down the mop sink.
Thermometers provided, accurated, and calculated; chemical/thermal test - 2
Warewashing Facilities; installed, maintained, used - 2

Neveria Y Antojitos El Yayis

1/4/2024	Routine	605 Irvine Street 77995	7	3:15 PM 3:35 PM	1/5/2024
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#19 repair leaking at 3 compartment sink.
#29 expired test strips
#30 expired permit

Food Establishment Permit (Current, Valid, and Posted) - 2
Water from approved source; Plumbing installed; proper backflow device - 3
Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Snowflake Donuts

1/5/2024	Routine	1205 W. Grand 77995	12	10:30 AM 10:59 AM	1/5/2024
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6. Need to document time of food out at room temp.
18. Store chemicals away from food.
21. A CFM needs to be on duty at all times.
28. Date label items in fridge & freezer.
35. Employees need to wear caps or hairnets.
37. Food in refrigeration needs to be covered.
Proper Date Marking and disposition - 2
Personal Cleanliness / eating, drinking, or tobacco use - 1
Time as a Public Health Control; procedures & records - 3
Toxic substances properly identified, stored and used - 3
Environmental contamination - 1
Person in charge present, demonstration of knowledge, and CFM - 2

Varela's Best

1/4/2024	Routine	909 US Hwy 77 N. 77995	0	2:14 PM 2:30 PM	1/5/2024
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no violations
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Yoakum Nursing & Rehab Center

1/4/2024	Routine	1300 Carl Ramert Drive 77995	4	2:35 PM 3:05 PM	1/5/2024
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#21 no CFM on duty.
#30 expired permit
Food Establishment Permit (Current, Valid, and Posted) - 2
Person in charge present, demonstration of knowledge, and CFM - 2

Yorktown

Dairy Queen

1/4/2024	Routine	510 W. Main 78164	0	11:45 AM 12:12 PM	1/5/2024
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no violations

Victoria County Public Health Department

1/11/2024

Inspections Between (inclusive): 1/4/2024 and 1/10/2024

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

Dairy Queen

1/4/2024 **Routine**
no violations
-

510 W. Main 78164
0 11:45 AM
12:12 PM
1/5/2024

Klemcke Packing LLC

1/4/2024 **Routine**
no violations
-

239 Hwy 72 78164
0 12:20 PM
12:35 PM
1/5/2024

The Donut Palace

1/10/2024 **Routine**

537 W. Main 78164
13 12:13 PM
12:30 PM
1/10/2024

- #9 cover foods in freezer.
- #21 no CFM
- #22 food handlers expired.
- #28 date label.
- #29 expired test strips.
- #32 no cardboard.

- Food separated and & protected, prevented during food preparation - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food handler / no unauthorized persons / personnel - 2
- Proper Date Marking and disposition - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

The Texan

1/4/2024 **Routine**

526 W. Main 78164
23 10:10 AM
11:02 AM 1/4/2024

- #3 hot holding not in compliance.
- #9 do not use trash bags to cover food.
- #18 store sanitizer bucket off floor.
- #20 clogged hand wash sink.
- #28 date label food.
- #30 expired food permit.
- #31 do not block hand wash sink.
- #32 clean all ice machines
- #35 no cell phones at prep area.
- #39 store scoop handles up.
- #47 post last inspection.

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Proper Hot Holding temperature (135F) - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Proper Date Marking and disposition - 2
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Toxic substances properly identified, stored and used - 3
- Food separated and & protected, prevented during food preparation - 3

Victoria County Public Health Department

1/11/2024

Inspections Between (inclusive): 1/4/2024 and 1/10/2024

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

The Texan

1/4/2024 **Routine**

- #3 hot holding not in compliance.
- #9 do not use trash bags to cover food.
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- #30 expired food permit.
- #31 do not block hand wash sink.
- #32 clean all ice machines
- #35 no cell phones at prep area.
- #39 store scoop handles up.
- #47 post last inspection.

526 W. Main 78164
 23 10:10 AM
 11:02 AM 1/4/2024

Other Violations - 1

1/10/2024 **Violations Followup**

Violation follow up
 Most violations corrected. Continue to work on
 all other violations.

0 12:44 PM
 1 :00 PM 1/10/2024

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Yorktown Manor Nursing & Rehabilitation

1/4/2024 **Routine**

no violations

670 W. Fourth 78164
 0 11:10 AM 1/5/2024
 11:35 AM

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