

Victoria County Public Health Department

11/4/2022

Inspections Between (inclusive): 10/27/2022 and 11/2/2022

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

Aimee's Bluebird Café

10/27/2022	Violations Followup	0	12:20 PM 12:44 PM		10/27/2022
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All violations corrected

Alphalyfe Nutrition

10/27/2022	Routine	0	2 :20 PM 2 :38 PM		10/28/2022
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No violations

Bay Bay'z Seafood

10/27/2022	Routine	9	12:10 PM 12:45 PM		10/28/2022
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#14 Hands not being properly washed

#25 Flies

#31 Blocked Hand sink, also need soap & paper towels.

#34 Need insect screen on back door when leaving open

#36 Store dirty towels in sanitizer bucket

Compliance with Variance, Specialized Process, and HACCP plan - 2

Wiping Cloths; properly used and stored - 1

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

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

Hands cleaned and properly washed; Gloves used properly - 3

Daule Municipal Building

10/27/2022	Routine	0	1 :40 PM 2 :12 PM		10/28/2022
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No violations

Tejas Café

10/27/2022	Routine	4	11:40 AM 12:05 PM		10/28/2022
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#29 Need test strips

#31 Need paper towels at hand sink

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

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

Edna

Highway 111 Shell

10/31/2022	Routine	8	11:25 AM 12:02 PM		11/3/2022
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#3 hot holding not in compliance.

#6 document food left out.

#35 need hairnet/ball cap.

#39 do not store utensils in between equipment.

Proper Hot Holding temperature (135F) - 3

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

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

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

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Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Nordheim					
Nordheim Shooting Club			101 W. 9th St. 78141		
10/27/2022	Routine	0	11:00 AM		10/28/2022
No violations			11:30 AM		
-					
Port Lavaca					
Miller Seafood Co. Inc.			1102 Broadway 77979		
11/2/2022	Routine	0	3 :25 PM		11/3/2022
-			3 :40 PM		
-					
White's BarBQue			1728 W. Main 77979		
11/2/2022	Routine	0	2 :40 PM		11/3/2022
no violations			3 :02 PM		
-					
Whites BBQ - Food Truck			Mobile Unit 77979		
10/31/2022	Routine	0	2 :55 PM		11/1/2022
No violations at time of inspection			3 :10 PM		
-					
Victoria					
7-Eleven # 36525 H			5684 Highway 77 S. 77905		
10/27/2022	Violations Followup	0	9 :50 AM		10/28/2022
Violation follow up Glass dairy cooler 40°			10:02 AM		
Violation corrected.					
-					
America's Best Value Inn			3901 Houston Highway 77901		
10/31/2022	Routine	3	9 :14 AM		10/31/2022
21. Needs one certified food manager license			9 :40 AM		
42. Clean ice machine that is being used to store bags of ice.					
Non-Food Contact surfaces clean - 1					
Person in charge present, demonstration of knowledge, and CFM - 2					
Dairy Queen (Red River)			2801 E. Red River 77901		
11/2/2022	Routine	0	3 :10 PM		11/2/2022
No violations			3 :25 PM		
-					
Denny's Restaurant # 6224			7601 N. Navarro 77904		
10/31/2022	Routine	4	10:00 AM		10/31/2022
10. Hot water at the mechanical must be minimum of 120°			10:52 AM		
35. Employee drinks needs lid and straw					
Food contact surfaces and returnables; cleaned and sanitized - 3					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Dodge City Saloon			205-H North Star Drive 77904		

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Victoria

Dodge City Saloon

10/27/2022 Violations Followup

Violation Follow up table top 37°
Violation corrected.

205-H North Star Drive 77904

0 4 :17 PM
4 :30 PM

10/28/2022

Kentucky Fried Chicken

10/28/2022 Routine

#32 Broken floor tiles holding water
#33 3 Compartment sink needs repair
#45 Weather strip back door
#46 RR hot water not reaching proper temp of 100°↑

Physical facilities installed, maintained, clean - 1

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

Warewashing Facilities; installed, maintained, used - 2

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

1010 E. Rio Grande 77901

6 10:54 PM
11:20 PM

10/28/2022

L & L Grill

11/2/2022 Routine

No violations

5306 Houston Hwy 77901

0 11:29 AM
12:00 PM

11/2/2022

La Carreta Taqueria

10/31/2022 Routine

No violations at time of inspection

3501 Port Lavaca Dr. 77901

0 11:40 AM
12:05 PM

11/1/2022

New Life Nutrition LLC

10/27/2022 Routine

No violations at time of inspection

6801 Navarro Ste. A 77901

0 1 :50 PM
2 :10 PM

10/28/2022

Nutrition Vibe Victoria

11/2/2022 Routine

#20 Leak at three compartment sink
#21 Needs CFM

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

3602 Houston Hwy Ste G 77901

5 12:28 PM
12:50 PM 11/7/2022

River Café

11/2/2022 Routine

#21 Need CFM updated

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

506 E. San Antonio 77901

2 9 :40 AM
10:15 AM

11/2/2022

Sky Restaurant

11/2/2022 Routine

No violations at time of inspection

236 Foster Field Drive 77904

0 10:43 AM
11:15 AM

11/2/2022

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Victoria

Subway

11/2/2022 Routine

No violations

4008 U. S. Highway 59-N 77901

0 11:20 AM
11:35 AM

11/2/2022

Treatment Associates Inc.

10/31/2022 Routine

2. Glass cooler not holding 41°
Proper Cold Holding temperature (41F/45F) - 3

107 Cozzi Circle 77901

3 11:00 AM
11:32 AM

10/31/2022

Whataburger # 175

10/31/2022 Routine

No violations at time of inspection

4302 N. Navarro 77901

0 10:50 AM
11:15 AM

11/1/2022

Wingstop

10/27/2022 Routine

No violations at time of inspection

5208 N. Navarro 77904

0 3:10 PM
3:30 PM

10/28/2022

Yoakum

Bay Bay'z Seafood

10/28/2022 Routine

#14 Hands not being properly washed
#25 Flies
#31 Blocked Hand sink, also need soap & paper towels.
#34 Need insect screen on back door when leaving open
#36 Store dirty towels in sanitizer bucket

Mobile Unit 77995

9 12:10 PM
12:45 PM

10/28/2022

Hands cleaned and properly washed; Gloves used properly - 3

Wiping Cloths; properly used and stored - 1

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

Compliance with Variance, Specialized Process, and HACCP plan - 2

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

City of Yoakum BBQ/Kitchen Facility

10/27/2022 Routine

No violations at time of inspection

105 Lawrence 77995

0 10:55 AM
11:10 AM

10/28/2022

Dairy Treet of Yoakum

10/31/2022 Routine

#21- Need certified food manager at all shifts, need bodily fluid cleanup kit

#22- Expired food handler certifications

#28-Date label prepped items

#32- Do not use cardboard on floor

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

901 W. Grand Avenue 77995

8 10:30 AM
10:52 AM

11/2/2022

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Yoakum

Dairy Treet of Yoakum

10/31/2022 Routine

901 W. Grand Avenue 77995

8 10:30 AM

11/2/2022

10:52 AM

#21- Need certified food manager at all shifts, need bodily fluid cleanup kit

#22- Expired food handler certifications

#28-Date label prepped items

#32- Do not use cardboard on floor

Food handler / no unauthorized persons / personnel - 2

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

Proper Date Marking and disposition - 2