

Victoria County Public Health Department

11/9/2023

Inspections Between (inclusive): 11/2/2023 and 11/8/2023

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

Grab-N-Go

11/6/2023	Routine	5065 FM 616 77977	15	10:58 AM 12:03 AM	11/7/2023
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#2 Table top not holding 41° or below
 #7 Need time documentation on table top
 #7 Expired shelf foods need to be removed
 #9 Use only food grade approved storage to hold foods
 #21 Bodily fluid kit needed
 #28 All foods need to have date labels in coolers
 #35 Need ball cap or hairnet
 #37 Cover foods in freezer

Proper Date Marking and disposition - 2
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food separated and & protected, prevented during food preparation - 3
 Food and ice obtained from approved source; good condition, safe - 3
 Proper Cold Holding temperature (41F/45F) - 3
 Environmental contamination - 1

Port Lavaca

7-Eleven # 36505 H

11/8/2023	Routine	1800 S. Hwy 35 77979	6	3:08 PM 3:25 PM	11/8/2023
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#21. Need CFM
 #22. Need food handlers
 #29. Need sanitizer strips

Food handler / no unauthorized persons / personnel - 2
 Person in charge present, demonstration of knowledge, and CFM - 2
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Bauer Community Center

11/8/2023	Routine	2300 Hwy 35 N. 77979	0	11:51 AM 1:46 PM	11/8/2023
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No violations found.
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Beijing Buffet

11/7/2023	Routine	339 Calhoun Plaza 77979	16	10:53 AM 12:15 AM	11/7/2023
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#2 Table top is holding 47° and needs to be 41° or below
 #7 All food that is not holding 41° or below needs to be discarded
 #9 Cover foods in glass cooler and under table top
 #32 Clean and sanitize prep tables
 #34 there shall be no evidence of insects or live pest
 #35 employee drinks need lid and straw
 #42 Clean floors and in walk in cooler
 #45 kitchen walls and floors need deep cleaning
 #46 Women's restrooms need covered trash can

Physical facilities installed, maintained, clean - 1
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Proper Cold Holding temperature (41F/45F) - 3
 Food and ice obtained from approved source; good condition, safe - 3
 Food separated and & protected, prevented during food preparation - 3

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Port Lavaca

Beijing Buffet

11/7/2023	Routine	339 Calhoun Plaza 77979	16	10:53 AM 12:15 AM	11/7/2023
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- #2 Table top is holding 47° and needs to be 41° or below
- #7 All food that is not holding 41° or below needs to be discarded
- #9 Cover foods in glass cooler and under table top
- #32 Clean and sanitize prep tables
- #34 there shall be no evidence of insects or live pest
- #35 employee drinks need lid and straw
- #42 Clean floors and in walk in cooler
- #45 kitchen walls and floors need deep cleaning
- #46 Women's restrooms need covered trash can

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Non-Food Contact surfaces clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Burger King 30090

11/8/2023	Routine	914 Hwy 35 N. 77979	3	12:20 PM 12:55 PM	11/8/2023
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- #21. Need bodily fluid clean-up kit.
- #47. Hand sinks need to post employee illness reporting sign.

- Person in charge present, demonstration of knowledge, and CFM - 2
- Other Violations - 1

Bush's Chicken

11/8/2023	Routine	803 State Highway 35 South 77979	4	2 :35 PM 3 :00 PM	11/8/2023
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- #9. Cover raw chicken in the walk in cooler.
- #41 Label bulk items.

- Original container labeling (Bulk Food) - 1
- Food separated and & protected, prevented during food preparation - 3

Charlene's Kitchen

11/8/2023	Routine	310 N. Virginia 77979	0	11:10 AM 11:35 AM	11/9/2023
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no violations

Dairy Queen

11/7/2023	Routine	1409 W. Austin 77979	5	11:08 AM 11:50 AM	11/8/2023
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- 7. Ice bags need proper labeling
- 45. Replace ceiling tiles
- 47. Needs a first aid kit
- Display inspection form visible to the public

- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Food and ice obtained from approved source; good condition, safe - 3

El Patio

548 W. Main 77979

Inspections Between (inclusive): 11/2/2023 and 11/8/2023

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Port Lavaca

EI Patio

11/8/2023	Routine	548 W. Main 77979	13	11:09 AM 11:40 AM	11/8/2023
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#6. Document time food left out at room temp.
 #12. Need Hygiene Handbook.
 #21. Need CFM at all Shifts.
 #22. Need Food handlers.
 #28. Date label cheese in True Brand refrigeration.
 #47. Hand sinks need to post employee illness reporting sign.

Management and employees knowledge, responsibilities and reporting - 3
 Time as a Public Health Control; procedures & records - 3
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food handler / no unauthorized persons / personnel - 2
 Proper Date Marking and disposition - 2
 Other Violations - 1

Julio's Roasted & Sno Cones

11/8/2023	Routine	419 N. Ann 77979	0	3 :20 PM 3 :40 PM	11/9/2023
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no violations
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Miller Seafood Co. Inc.

11/8/2023	Routine	1102 Broadway 77979	0	10:00 AM 10:15 AM	11/9/2023
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no violations
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The Pantry

11/7/2023	Routine	702 N. Virginia 77979	8	10:09 AM 10:40 AM	11/7/2023
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#12 Needs employee health and hygiene handbook
 #21 Needs CFM at all hours of operation
 #30 food permit must be valid and current
 #45 ceiling tiles above fridge need to be replaced

Management and employees knowledge, responsibilities and reporting - 3
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food Establishment Permit (Current, Valid, and Posted) - 2
 Physical facilities installed, maintained, clean - 1

Tokyo Gardens Catering, LLC

11/8/2023	Routine	101 Calhoun Plaza 77979	0	10:30 AM 10:50 AM	11/9/2023
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no violation's
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Wagon Train Restaurant

11/8/2023	Routine	145 N Hwy 35 77979	6	1 :53 PM 2 :27 PM	11/8/2023
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#9. Cover cut lettuce, tomatoes in the fridge.
 #29. Need the correct type of test strips.
 #47. Hand sinks need to post employee illness reporting sign.

Thermometers provided, accurated, and calculated; chemical/thermal test - 2
 Food separated and & protected, prevented during food preparation - 3

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Port Lavaca

Wagon Train Restaurant

11/8/2023	Routine	145 N Hwy 35 77979	6	1 :53 PM 2 :27 PM	11/8/2023
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#9. Cover cut lettuce, tomatoes in the fridge.
 #29. Need the correct type of test strips.
 #47. Hand sinks need to post employee illness reporting sign.
 Other Violations - 1

Port O'Connor

5 D Steakhouse

11/8/2023	Routine	2683 W. Adams Ave. 77982	2	1 :40 PM 2 :15 PM	11/9/2023
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#21 no CFM on duty. Post visible to public.
 Person in charge present, demonstration of knowledge, and CFM - 2

Seadrift

Bayside Express

11/8/2023	Routine	201 West Broadway 77983	0	12:50 PM 1 :15 PM	11/9/2023
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no violations
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Victoria

ANOTHER POUR DECISION

11/6/2023	Routine	221 SOUTH MAIN 77901	0	2 :00 PM 3 :00 PM	11/7/2023
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No violations
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Barhop

11/7/2023	Routine	1202 N. Ben Wilson 77901	0	12:11 PM 12:25 PM	11/8/2023
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No violations were found on this inspection.
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Best Western Plus Victoria Inn & Suites

11/3/2023	Routine	8106 N.E. Zac Lentz Parkway 77904	3	9 :37 AM 9 :56 AM	11/3/2023
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12. Need Health & Hygiene Handbook
 Management and employees knowledge, responsibilities and reporting - 3

Big Vic Truck Stop

11/7/2023	Routine	4507 Port Lavaca Drive 77901	6	12:45 PM 1 :03 PM	11/8/2023
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#7. Expired milk.
 #9. Cover food in freezer.
 Food separated and & protected, prevented during food preparation - 3
 Food and ice obtained from approved source; good condition, safe - 3

Candlewood Suites

11/2/2023	Routine	7103 N. Navarro 77904	0	1 :18 PM 1 :32 PM	11/3/2023
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No violations
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Victoria

Casa Jalisco Taco Truck

11/2/2023	Routine	0	12:19 PM 12:47 PM		11/3/2023
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No violations at time of inspection

11/2/2023	Routine	3	1 :05 PM 1 :47 PM		11/3/2023
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#31 Hand sink needed to serve food behind counter

#45 Broken floor tiles need to be repaired

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

Physical facilities installed, maintained, clean - 1

China B

11/02/2023	Routine	39	11:10 AM 1 :00 PM		3611 N. Navarro 77901
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11/02/2023

#6 Need to document time on food kept out at room temperature

#7 Discard chicken that was contaminated

#9 Cover items in the walk in cooler and freezer. Items labeled refrigerate after opening must be refrigerated.

#10 Need to clean and sanitize all food contact surfaces such as slicers and cutting boards after use. Clean and sanitize soiled scoops.

#14 Need to wash hands when entering the kitchen and use soap and water.

#18 Label chemical containers and store the sanitizer bucket off the floor

#19 Do not allow the drain from the ice machine to drain into the mop sink

#25 Clean dead roaches

#28 Need to work on date labelling items in the walk in cooler

#32 Ice scoops need to be stored on a clean sanitized surface. Do not use power tools as mixers.

#33 Need a drain stopper at the three compartment sink and cannot use towels in place of drain stopper

#34 Need to work on the flies and gnats

#35 Employee drinks need a lid and straw

#36 Store wet towels in a sanitizer bucket

#38 Defrost meat under cold running water

#41 Label bulk items

#43 Fix the exhaust fan in the restroom

#44 Dumpster needs to remain closed at all times

#45 Need to fix leak at top wok area, floor drain lid needs to be replaced. All food contact surfaces need to be cleaned and sanitized.

#46 Clean walls in the restroom

#47 Need employee reporting illness sign

Will return for reinspection

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Hands cleaned and properly washed; Gloves used properly - 3

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

Toxic substances properly identified, stored and used - 3

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

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

Proper Date Marking and disposition - 2

Warewashing Facilities; installed, maintained, used - 2

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

Wiping Cloths; properly used and stored - 1

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

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Victoria

China B

11/2/2023	Routine		3611 N. Navarro 77901		
11/02/2023		39	11:10 AM		
			1 :00 PM		

- #6 Need to document time on food kept out at room temperature
 - #7 Discard chicken that was contaminated
 - #9 Cover items in the walk in cooler and freezer. Items labeled refrigerate after opening must be refrigerated.
 - #10 Need to clean and sanitize all food contact surfaces such as slicers and cutting boards after use. Clean and sanitize soiled scoops.
 - #14 Need to wash hands when entering the kitchen and use soap and water.
 - #18 Label chemical containers and store the sanitizer bucket off the floor
 - #19 Do not allow the drain from the ice machine to drain into the mop sink
 - #25 Clean dead roaches
 - #28 Need to work on date labelling items in the walk in cooler
 - #32 Ice scoops need to be stored on a clean sanitized surface. Do not use power tools as mixers.
 - #33 Need a drain stopper at the three compartment sink and cannot use towels in place of drain stopper
 - #34 Need to work on the flies and gnats
 - #35 Employee drinks need a lid and straw
 - #36 Store wet towels in a sanitizer bucket
 - #38 Defrost meat under cold running water
 - #41 Label bulk items
 - #43 Fix the exhaust fan in the restroom
 - #44 Dumpster needs to remain closed at all times
 - #45 Need to fix leak at top wok area, floor drain lid needs to be replaced. All food contact surfaces need to be cleaned and sanitized.
 - #46 Clean walls in the restroom
 - #47 Need employee reporting illness sign
- Will return for reinspection

- Approved thawing method - 1
- Original container labeling (Bulk Food) - 1
- Adequate ventilation and lighting; designated areas used - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Time as a Public Health Control; procedures & records - 3

DaCosta Hermann Sons Home Association

11/6/2023	Routine		15736 Fm 1686 77905		
No violations		0	9 :36 AM		11/7/2023
-			10:10 AM		

Dairy Treet

11/7/2023	Routine		3808 N. Laurent 77901		
no violations		0	1 :30 PM		11/8/2023
-			1 :45 PM		

Double J Eatery

11/7/2023	Routine		8607 N. Navarro Suite E 77904		
35. Caps/hairnets needed		2	3 :35 PM		11/7/2023
47. Reporting Illness Sign needed			3 :56 PM		

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Victoria

Double J Eatery

11/7/2023	Routine		8607 N. Navarro Suite E 77904		
		2	3 :35 PM		11/7/2023
			3 :56 PM		
35. Caps/hairnets needed					
47. Reporting Illness Sign needed					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Other Violations - 1					

El Sarape Restaurant

11/7/2023	Routine		607 S. Laurent 77901		
		9	11:30 AM		11/8/2023
			12:02 PM		
#9. Need food grade bags for meat in the freezer.					
28. Date, limes cut and date label meat & shrimp in freezer.					
#31. Need soap at hand sinks.					
#37. Store items in dry storage, 6 inches off the floor.					
#38. Do not thaw chicken in a bucket on the floor.					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
Food separated and & protected, prevented during food preparation - 3					
Proper Date Marking and disposition - 2					
Environmental contamination - 1					
Approved thawing method - 1					

Grace Lutheran Early Childhood Center/Preschool

11/3/2023	Routine		9806 NE Zac Lentz Pkwy 77904		
		0	9 :47 AM		11/3/2023
			10:03 AM		
No violation at time of inspection					
-					

Grumpy's Meatzzeria Food Truck

11/3/2023	Routine		Mobile Unit 77901		
		0	11:30 AM		11/3/2023
			11:45 AM		
No violation at time of inspection					
-					

Grumpy's Meatzzeria Inc.

11/3/2023	Routine		1201 Sam Houston 77901		
		0	11:08 AM		11/3/2023
			11:30 AM		
No violation at time of inspection					
-					

Maximus

11/8/2023	Routine		1901 N. Ben Wilson 77901		
		4	3 :15 PM		11/8/2023
			3 :58 PM		
#12 Needs employee health an hygiene handbook					
#47 Needs first aid kit					
Other Violations - 1					
Management and employees knowledge, responsibilities and reporting - 3					

Quail Creek MUD Room

11/2/2023	Routine		515 Chukar Drive 77905		
		0	2 :15 PM		11/7/2023
			2 :30 PM		
No violations					
-					

Roosters

Mobile Unit 77901

Victoria County Public Health Department

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Victoria

Roosters

11/4/2023 Routine

No violations at time of inspection

Mobile Unit 77901

0 9 :52 AM
10:10 AM

11/6/2023

Sakura Victoria LLC

11/8/2023 Routine

- #2 fridge is holding 43° and needs to be at 41° or below
- #6 Document time food is kept out at room temp
- #9 Store foods in proper order to prevent cross contamination
- #9 Do not use cloths to cover foods in cooler
- #28 Date label all foods stored in coolers
- #31 Do not store any items in hand wash sink
- #36 Store wet towels in sanitizer bucket
- #47 Needs reporting illness signs at each hand sink

6306 N Navarro St 77904

15 2 :11 PM
2 :58 PM

11/8/2023

- 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
- Wiping Cloths; properly used and stored - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Other Violations - 1

Speedy Stop Food Store #114

11/3/2023 Routine

- 2. Cheese at 45° on counter taco area
- 12. Need Employee Health & Hygiene Book
- 31. Hand washing sink for hand washing only
- 35. Store jackets away from food

2009 Houston Hwy Ste.#200 77901

9 10:12 AM
10:51 AM

11/3/2023

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Management and employees knowledge, responsibilities and reporting - 3

Speedy Stop Spirits #114

11/3/2023 Routine

No violations

2009 Houston Hwy Ste #100 77901

0 10:53 AM
11:10 AM

11/3/2023

Starbucks Coffee Company # 10923

11/7/2023 Routine

No violations were found on this inspection.

7105 N. Navarro 77904

0 4 :05 PM
4 :24 PM

11/8/2023

Subway # 35063

11/7/2023 Routine

no violations

3410-A John Stockbauer 77904

0 11:48 AM
12:05 PM

11/8/2023

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Victoria

Supermercados Morelos

11/2/2023	Routine		2211 Lone Tree Rd 77901		11/9/2023
		3	1 :05 PM		
			1 :47 PM		

#31 Need hand sink for foods served behind counter
 #45 Repair or replace broken floor tiles
 Physical facilities installed, maintained, clean - 1
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

Surfing Crab Express - Victoria

11/7/2023	Routine		5206 N. Navarro, Ste 300 77901		11/7/2023
		12	3 :55 PM		
			4 :25 PM		

#9 Foods need to be stored in proper order to prevent cross contamination
 #14 properly wash hands with hand soap
 #21 Bodily fluid kit needed
 #28 Date label foods in walk in cooler
 #31 Soap needed at hand wash station
 Food separated and & protected, prevented during food preparation - 3
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Proper Date Marking and disposition - 2
 Hands cleaned and properly washed; Gloves used properly - 3
 Person in charge present, demonstration of knowledge, and CFM - 2

The Box Coffee Bar

11/3/2023	Routine		202 South Main Street 77901		11/3/2023
		0	10:15 AM		
			11:37 AM		

No violation at time of inspection
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Theresa's Sari-Sari Store

11/8/2023	Routine		2308 N. Navarro 77901		11/9/2023
		0	3 :25 PM		
			3 :57 PM		

No Violations
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Vera Cruz

11/6/2023	Routine		3110 N. Navarro 77901		11/6/2023
		15	11:06 AM		
			11:46 AM		

6. Document time on foods being cooled and salsa
 9. Cover food in freezers
 24. Label items in the walk in
 28. Date items in refrigeration
 37. Store food items six inches off the floor
 40. Single use containers need to be stored six inches off the floor
 41. Label bulk containers
 42. Clean vent hood
 45. Clean walls behind sink and floors

Single service & single use articles; properly stored and used - 1
 Time as a Public Health Control; procedures & records - 3
 Food separated and & protected, prevented during food preparation - 3
 Required records available (shellstock tags; parasite destruction) - 2
 Environmental contamination - 1
 Original container labeling (Bulk Food) - 1

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Victoria

Vera Cruz

11/6/2023

Routine

3110 N. Navarro 77901

15 11:06 AM
11:46 AM

11/6/2023

- 6. Document time on foods being cooled and salsa
- 9. Cover food in freezers
- 24. Label items in the walk in
- 28. Date items in refrigeration
- 37. Store food items six inches off the floor
- 40. Single use containers need to be stored six inches off the floor
- 41. Label bulk containers
- 42. Clean vent hood
- 45. Clean walls behind sink and floors

- Non-Food Contact surfaces clean - 1
- Physical facilities installed, maintained, clean - 1
- Proper Date Marking and disposition - 2

Water Well Café 361

11/6/2023

Routine

215 S Main 77901

0 10:44 AM
11:12 AM

11/7/2023

No violations

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Yamato Hibachi & Sushi

11/2/2023

Routine

9104 N. Navarro #400 77904

0 11:15 AM
11:52 AM

11/7/2023

No violations

-

Yoakum

Mayo's Tacos

11/6/2023

Routine

404 Dunn St. 77995

0 10:24 AM
10:40 AM

11/8/2023

no violations

-