

Victoria County Public Health Department

2/16/2024

Inspections Between (inclusive): 2/8/2024 and 2/14/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Cuero					
Bush's Chicken - Cuero			601 E. Broadway 77954		
2/14/2024	Routine	0	1 :45 PM		2/14/2024
No violations at time of inspection			2 :05 PM		
-					
El Zacatecas			521 S. Esplanade 77954		
2/9/2024	Routine	0	9 :40 AM		2/12/2024
no violations.			10:00 AM		
-					
La Plazita			206 W. Main 77954		
2/9/2024	Routine	6	8 :40 AM		
#20 no hot water at hand wash sink.			9 :15 AM	2/12/2024	
#31 do not store utensils in hand sink.					
#38 unapproved thawing.					
Approved Sewage/Wastewater Disposal System, proper disposal - 3					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
Approved thawing method - 1					
Pizza Hut #39155			1010 N. Esplanade 77954		
2/14/2024	Routine	0	1 :20 PM		2/14/2024
No violations at time of inspection			1 :38 PM		
-					
Tokyo Gardens Catering LLC (inside HEB # 712)			909 E. Broadway 77954		
2/14/2024	Violations Followup	0	10:55 AM		2/14/2024
True fridge is now temping 30°			11:12 AM		
Ok to use fridge					
-					
Edna					
China Wok			302 W. Main 77957		
2/8/2024	Routine	3	11:28 AM		2/8/2024
#32 clean ice machine			11:54 AM		
#38 Defrost meat under running water					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Approved thawing method - 1					
Edna High School Café			1303 W. Gayle 77957		
2/8/2024	Routine	0	10:46 AM		2/8/2024
No violations at time of inspection			11:17 AM		
-					
Edna Junior High School			505 W. Gayle 77957		
2/8/2024	Routine	0	10:10 AM		2/8/2024
No violations at time of inspection			10:30 AM		

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Edna

Edna Junior High School

2/8/2024 Routine

No violations at time of inspection

505 W. Gayle 77957

0 10:10 AM
10:30 AM

2/8/2024

Jackson County Jail

2/12/2024 Routine

#10 0 ppm
#29 need test strips.

115 W. Main 77957

5 11:08 AM
11:20 AM

2/12/2024

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Ganado

KW's Dairy Mart

2/12/2024 Routine

No violations

218 S. Third 77962

0 10:12 AM
10:30 AM

2/12/2024

Inez

Industrial Elementary West

2/13/2024 Routine

02/13/2024 - No violations at time of inspection.

599 FM 444 S. 77968

0 9:50 AM
10:20 AM

2/13/2024

Lolita

Circle R Drive-In

2/12/2024 Routine

#18 do not use over the counter pest control products.
#32 repair/replace ice machine, clean ice machine.

Toxic substances properly identified, stored and used - 3

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

8945 FM 1593 77971

5 9:05 AM
9:33 AM

2/12/2024

Nursery

Nursery Elementary

2/13/2024 Routine

No violations at time of inspection.

P. O. Box 69 77974

0 10:50 AM
11:14 AM

2/13/2024

Placedo

Grab-N-Go

2/14/2024 Violations Followup

Violation follow up
Leak in bathroom fixed.
Product on shelf labeled with expiration date.
Continue to work on other violations.

5065 FM 616 77977

0 11:40 AM
11:50 AM

2/14/2024

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Port Lavaca

Anchored in Love - The Topsy Bean

2/8/2024	Routine		206 S Commerce 77979		
		0	1 :10 PM		2/8/2024
			1 :50 PM		

No Violations.

-

Babies & Beyond Daycare

2/8/2024	Routine		125 W. Railroad 77979		
		5	12:15 PM		2/9/2024
			12:45 PM		

12. Need Employee Hygiene Handbook.

31. Handwashing sink for hand washing only.

Management and employees knowledge, responsibilities and reporting - 3

Warewashing Facilities; installed, maintained, used - 2

Buc-ees

2/8/2024	Routine		2318 W. Main 77979		
		0	3 :40 PM		2/9/2024
			4 :15 PM		

No violations found.

-

First Convenience

2/8/2024	Routine		1916 W. Austin 77979		
		10	1 :55 PM		2/9/2024
			2 :20 PM		

6. Time documentation for food out at room temperature.

7. Expired items.

21. Need a CFM on all shifts.

31. Hand sink for hand washing only.

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

Warewashing Facilities; installed, maintained, used - 2

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

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

Mc Donald's

2/14/2024	Routine		801 S. Hwy 35 Bypass 77979		
		1	1 :35 PM		2/14/2024
			2 :00 PM		

46. Fix toilet in women restroom/ Need hand washing sign in restroom.

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

PoJo's Liquor & Gifts

2/8/2024	Routine		815 N. Hwy. 35 77979		
		0	3 :20 PM		2/9/2024
			3 :35 PM		

No violations found.

-

The Green Iguana Grill

2/8/2024	Routine		137 E. Main 77979		
		2	1 :10 PM		2/9/2024
			1 :45 PM		

28. Need to date label items in the freezer.

Proper Date Marking and disposition - 2

The Sanity Mug

2/8/2024	Routine		146 N. Hwy 35 77979		
		0	3 :01 PM		2/9/2024
			3 :15 PM		

No Violations found.

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Port Lavaca

Walgreens # 12494

2/8/2024 Routine

No violations found.

1302 N. Virginia 77979

0 2 :20 PM
2 :55 PM

2/9/2024

Wal-Mart Super Center Store #1098

2/8/2024 Violations Followup

Violation follow up
#3 Hot hold not corrected. All food discarded. Another follow up required.

400 Tiney Browning Blvd. 77979

0 2 :15 PM
2 :30 PM 2/8/2024

Victoria

AlphaLab Nutrition Northside

2/9/2024 Routine

No Violations.

8607 N. Navarro Suite C 77904

0 11:05 AM
11:20 AM

2/9/2024

Aunt Jo's BBQ

2/13/2024 Routine

No violations

5303 US Hwy. 77-S 77905

0 12:10 PM
12:58 PM

2/15/2024

Big Lots Stores #1562

2/13/2024 Routine

#12 - Need copy of Employee Health and Hygiene Handbook.
#21 - Need a bodily fluid kit.

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

Management and employees knowledge, responsibilities and reporting - 3

8402 N. Navarro 77904

5 11:49 AM
12:22 PM

2/13/2024

Burger King # 29438

2/13/2024 Routine

02/13/2024
#14 Need to wash hands with hot and cold water before putting on gloves
#21 Need CFM on duty at all times

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

Hands cleaned and properly washed; Gloves used properly - 3

8401 N Navarro St. 77904

5 11:00 AM
11:21 AM

2/13/2024

Casa Jalisco

1706 N. Laurent 77901

Victoria County Public Health Department

2/16/2024

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

Casa Jalisco

2/12/2024

Routine

1706 N. Laurent 77901

38 9:10 AM
10:25 AM

2/13/2024

- #6 - Document time food is kept at room temperature.
- #7 - Do not use thank you bags to cover food or store food in.
- #9 - Cover food in walk in.
- #9 - Do not store raw shrimp over uncovered lettuce.
- #10 - Ice machine needs cleaning.
- #14 - Wash hands after handling raw meat.
- #14 - Wash hands before glove use and between tasks.
- #18 - Store chemicals separate from food items.
- #20 - Fix leak under hand sink.
- #25 - Small roach at hand sink.
- #28 - Need date labels with use by dates.
- #29 - Need thermometer in cooler by drive through and in bar area.
- #31 - Need soap and paper towels at hand sink by ice machine.
- #32 - Do not use card board on surfaces.
- #32 - Do not use towels on surfaces.
- #32 - Rusty shelves need to be easily cleanable as well as wooden shelves.
- #35 - Do not store phones on prep table.
- #35 - Employee drinks need to be stored below food prep area.
- #37 - Do not store food directly on walk in cooler floor.
- #37 - Do not store jackets by food.
- #42 - Clean walk in cooler.
- #43 - Add exhaust fan in women's restroom.
- #44 - Dumpster needs to remain closed.
- #46 - Add handwashing sign in restrooms.
- #47 - Add employee reporting illness sign in restrooms.
- #47 Last inspection must be visible or available upon request.

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Toxic substances properly identified, stored and used - 3
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Time as a Public Health Control; procedures & records - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1
- Non-Food Contact surfaces clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Other Violations - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Date Marking and disposition - 2

Castro's Café Restaurant

3494 S. W. Moody 77905

Victoria County Public Health Department

2/16/2024

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Victoria

Castro's Café Restaurant

3494 S. W. Moody 77905

2/14/2024 Routine

42 12:05 PM
12:55 PM

02/14/2024

- #1 improper cooling
- #2 Tabletop and two door reach in are not holding 41degrees or less
- #6 Need to document time food is kept out at room temperature
- #7 Discard any food that has been in the refrigerators that are not holding 41 or less for more than four hours.
- #9 Cover all food that is in the refrigerators
- #10 Oppm at dishwasher
- #14 Need to wash hands when entering the kitchen
- #15 Need to wear gloves when handling ready to eat foods
- #18 Store chemicals away from food
- #22 Need food handlers certificates
- #26 Need asterisk on the menu by items that can be served raw or undercooked
- #28 Date label food in the refrigerator
- #32 Knife holder needs to be cleaned and sanitized
- #33 Temperature gauge at the dishwasher needs to be fixed
- #35 Store jackets away from pots and pans. Employee drinks need a lid and straw.
- #39 Need to use scoops with handles
- #40 Store paper goods six inches off the floor
- #41 Label items that are not stored in the original container
- #47 Post inspection visible to the public
 - Original container labeling (Bulk Food) - 1
 - Food separated and & protected, prevented during food preparation - 3
 - Personal Cleanliness / eating, drinking, or tobacco use - 1
 - Utensils, equipment, and linens; properly used, stored, dried and handled - 1
 - Food handler / no unauthorized persons / personnel - 2
 - Other Violations - 1
 - Hands cleaned and properly washed; Gloves used properly - 3
 - Single service & single use articles; properly stored and used - 1
 - Food and ice obtained from approved source; good condition, safe - 3
 - Food contact surfaces and returnables; cleaned and sanitized - 3
 - No bare hands contact with ready to eat foods or approved method followed - 3
 - Warewashing Facilities; installed, maintained, used - 2
 - Toxic substances properly identified, stored and used - 3
 - Time as a Public Health Control; procedures & records - 3
 - Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
 - Proper Date Marking and disposition - 2
 - Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 - Proper cooling time and temperature - 3
 - Proper Cold Holding temperature (41F/45F) - 3

China Inn

3602 E. Houston Hwy. 77901

Victoria County Public Health Department

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Victoria

China Inn

2/9/2024

Routine

3602 E. Houston Hwy. 77901

18 11:37 AM
12:05 PM

2/9/2024

- 6. Document time of food set out at room temperature
- 7. Had container of cut lemons in the ice bin
- 9. Fully cooked food needs to be stored above raw food
- 21. Need Certified Food Manager
- 22. Need to renew Food Handlers
- 28. Date items in refrigeration
- 29. Need sanitizer test strips
- 32. Remove cardboard from shelving
- 37. Make sure backdoor is closed
- 38. Thaw food under refrigeration or running water

- Approved thawing method - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Time as a Public Health Control; procedures & records - 3
- Food and ice obtained from approved source; good condition, safe - 3
- 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
- Environmental contamination - 1

CITY BAKERY & RESTAURANT

2/13/2024

Routine

1204 E. San Antonio 77901

18 9:48 AM
10:16 AM

2/13/2024

- #14 Wash hands when entering kitchen
- #15 Use gloves when handling tortillas
- #21 CFM must be on duty at all times
- #22 Do not wash hands at 2 comp sink
- #31 Hand sink in back and wait station needs paper towels
- #32 Wood shelf in front and back kitchen needs to be sealed
- #35 Employee drinks need lid and straw
- #39 Store ice scoop on clean surface
- #40 Store paper products six inches off floor
- #47 Need reporting illness sign in restroom and back hand sink
 - Person in charge present, demonstration of knowledge, and CFM - 2
 - No bare hands contact with ready to eat foods or approved method followed - 3
 - Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
 - Adequate handwashing facilities; Accessible and properly supplied, used - 2
 - Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 - Personal Cleanliness / eating, drinking, or tobacco use - 1
 - Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Victoria County Public Health Department

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Victoria

CITY BAKERY & RESTAURANT

2/13/2024	Routine	1204 E. San Antonio 77901	18	9 :48 AM 10:16 AM	2/13/2024
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- #14 Wash hands when entering kitchen
- #15 Use gloves when handling tortillas
- #21 CFM must be on duty at all times
- #22 Do not wash hands at 2 comp sink
- #31 Hand sink in back and wait station needs paper towels
- #32 Wood shelf in front and back kitchen needs to be sealed
- #35 Employee drinks need lid and straw
- #39 Store ice scoop on clean surface
- #40 Store paper products six inches off floor
- #47 Need reporting illness sign in restroom and back hand sink
- Single service & single use articles; properly stored and used - 1
- Other Violations - 1
- Hands cleaned and properly washed; Gloves used properly - 3

Crain Elementary School

2/9/2024	Routine	2706 N. Azalea 77901	0	10:25 AM 10:50 AM	2/9/2024
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No Violations.
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Dairy Treet

2/12/2024	Routine	4808 John Stockbauer 77901	3	10:20 AM 10:40 AM	2/12/2024
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- 29. Expired sanitizer test strips.
- 35. Employee drinks need lids and straws.
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Double Dave's Pizza Works

2/9/2024	Routine	2202 N. Navarro 77904	2	12:28 PM 12:45 PM	2/12/2024
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- #30 expired permit.
- Food Establishment Permit (Current, Valid, and Posted) - 2

Dudley Elementary School

2/9/2024	Violations Followup	3307 Callis 77901	0	8 :51 AM 9 :08 AM	2/9/2024
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All Violations corrected.
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El Guerrerense

2101 North Laurent Street 77901

Victoria County Public Health Department

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

El Guerrerense

2/12/2024 Routine

2101 North Laurent Street 77901

17 8 :54 AM
9 :33 AM 2/15/2024

- 2. Table top not holding 41°.
- 9. Need to cover food in walk-in.
- 10. Need to sanitize when washing dishes (3 step process).
- 31. Need paper towels at hand sink.
- 32. Clean Ice Machine.
- 35. Employee drinks need lids and straws.
- 37. Do not store food products on the floor.
- 42. Clean vent hood.
- 47. Need hand sink sign, women's trashcan needs lid, post last inspection visible to the public.

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 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
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Non-Food Contact surfaces clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Other Violations - 1

Fresh Start Christian Learning Center

2/12/2024 Routine

114 Sam Houston 77901

3 9 :50 AM
10:10 AM 2/12/2024

- 21. Need Bodily Fluid Kit.
- 38. Defrost using cool running water.
 - Person in charge present, demonstration of knowledge, and CFM - 2
 - Approved thawing method - 1

Kentucky Fried Chicken

2/12/2024 Routine

1010 E. Rio Grande 77901

7 11:20 AM
12:00 PM 2/13/2024

- #22 - Expired food handlers. Certificates must be on file.
- #25 - Roach by hand sink.
- #31 - Hand sink in kitchen and in restrooms not reaching 100°.
- #45 - Seal back door.
- #45 - Clean mildew on walls and front drink dispenser.
- Physical facilities installed, maintained, clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Food handler / no unauthorized persons / personnel - 2

Ling's Fusion Cuisine LLC

2/12/2024 Routine

7800 N. Navarro # 179 77901

5 10:48 AM
11:15 AM 2/12/2024

- 21. Need CFM.
- 22. Expired food handlers certificate.
- 38. Improper defrosting.
 - Person in charge present, demonstration of knowledge, and CFM - 2

Victoria County Public Health Department

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Victoria

Ling's Fusion Cuisine LLC

2/12/2024 **Routine**

21. Need CFM.

22. Expired food handlers certificate.

38. Improper defrosting.

Food handler / no unauthorized persons / personnel - 2

Approved thawing method - 1

7800 N. Navarro # 179 77901

5 10:48 AM
11:15 AM

2/12/2024

Nacho's Mexican Restaurant

2/9/2024 **Violations Followup**

02/09/2024

Most violations corrected

-

3810 N. Navarro St. 77901

0 9 :36 AM
9 :46 AM

2/9/2024

Nutri-Fuel Smoothies & Supplements

2/8/2024 **Routine**

30. Need current Permit.

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

5212 N. Navarro 77904

2 2 :57 PM
3 :15 PM

2/8/2024

Panda Express # 2514

2/12/2024 **Routine**

47. Post last inspection visible to public.

Other Violations - 1

8709 N. Navarro 77901

1 11:24 AM
11:43 AM

2/12/2024

Pinto Bean Restaurant

2/12/2024 **Routine**

#10 - Ice machine in bar area needs cleaning.

#10 - 200+ ppm in bucket.

#32 - Rusted shelves need to be fixed in walk in cooler. Shelves need to be easily cleanable.

#32 - Do not use chipped plates.

#45 - Back door needs to be fixed at bottom. Weather-strip needed at base of door.

Physical facilities installed, maintained, clean - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

4103 N. Main Street 77901

6 10:35 AM
11:10 AM

2/13/2024

Popeye's Louisiana Kitchen

2/13/2024 **Routine**

No violations

-

8702 N. Navarro 77904

0 10:50 AM
11:35 AM

2/15/2024

2/13/2024 **Routine**

#35 Needs ball cap or hairnet

#45 Repair floor tiles

#45 Clean up standing water

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

Physical facilities installed, maintained, clean - 1

2 1 :27 PM
1 :48 PM

2/15/2024

Raising Canes Chicken Fingers

6409 N. Navarro St 77904

Victoria County Public Health Department

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Victoria

Raising Canes Chicken Fingers

2/13/2024	Routine		6409 N. Navarro St 77904		
		1	10:31 AM		2/13/2024
			10:50 AM		

#47 Need employee illness sign at hand sink and post last inspection visible to the public.

Other Violations - 1

Schlotzsky's

2/9/2024	Routine		4601 N. Navarro 77904		
		2	10:54 AM		2/9/2024
			11:16 AM		

30. Need 2024 permit

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

Sonic - Navarro Inc. Store # 3322

2/9/2024	Routine		8707 N. Navarro 77904		
		0	9 :33 AM		2/9/2024
			9 :49 AM		

No violations

Tip Top Ventures Inc.

2/13/2024	Routine		101 E. Rio Grande 77901		
		11	9 :53 AM		2/13/2024
			10:19 AM		

12. Need Employee Health and Hygiene book.

24. Need label with establishment information on ice bags.

28. Sandwiches need sell by dates.

29. Need thermometers in coolers and sanitizer test strips.

32. Clean ice maker.

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

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

Management and employees knowledge, responsibilities and reporting - 3

Required records available (shellstock tags; parasite destruction) - 2

Proper Date Marking and disposition - 2

VSL Victoria LLC

2/13/2024	Routine		1303 N. John Stockbauer Drive 77901		
		2	9 :56 AM		2/15/2024
			10:36 AM		

32. Clean Ice machine

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

Yoakum

Dairy Queen-Yoakum

2/12/2024	Routine		610 Highway 77-A 77995		
		0	10:25 AM		2/12/2024
			10:53 AM		

No violations at time of inspection

H & H Café & Bakery

2/12/2024	Routine		719 Lott 77995		
		0	11:00 AM		2/12/2024
			11:36 AM		

No violations at time of inspection

Mi Pueblo Mexican Grill

300 N Hwy 77A S 77995

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Yoakum

Mi Pueblo Mexican Grill

2/8/2024 Routine

300 N Hwy 77A S 77995

12 10:30 AM
11:10 AM

2/8/2024

- #9 cover food in cooler.
- #12 need hygiene handbook.
- #28 date label
- #29 wrong test strips
- #37 do not store knives between counters.
- #39 need scoops with handle.

- Proper Date Marking and disposition - 2
- Management and employees knowledge, responsibilities and reporting - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food separated and & protected, prevented during food preparation - 3

POLLO FELIZ

2/8/2024 Violations Followup

Mobile Unit 77995

0 1 :20 PM
1 :35 PM

2/8/2024

Violation follow up violations corrected.

- #19 corrected
- #33 corrected

Yoakum Delights Coffee & More

2/12/2024 Routine

603 N. Hwy 77A 77995

0 10:05 AM
10:15 AM

2/12/2024

No violations at time of inspection

2/12/2024 Routine

0 9 :49 AM
10:05 AM

2/12/2024

No violations at time of inspection

Yoakum Intermediate School

2/12/2024 Routine

208 Aubrey 77995

0 12:00 PM
12:25 PM

2/12/2024

No violations at time of inspection

Yorktown

Agave Jalisco

2/9/2024 Routine

951 W. Main Street 78164

7 10:40 AM
11:05 AM

2/12/2024

- #6 document food left out at room temperature
- #9 do not store bowls on RTE food.
- #35 need hairnet ball cap.

- Time as a Public Health Control; procedures & records - 3
- Food separated and & protected, prevented during food preparation - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Victoria County Public Health Department

2/16/2024

Inspections Between (inclusive): 2/8/2024 and 2/14/2024

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

The Learning Garden
2/14/2024 Routine

234 N. Gohmert Street 78164
0 11:38 AM
 11:52 AM

2/14/2024

No violations at time of inspection

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