

Victoria County Public Health Department

2/8/2024

Inspections Between (inclusive): 2/1/2024 and 2/7/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Cuero					
Antojitos San Miguel					
2/6/2024	Routine	0	12:39 PM 12:47 PM		2/6/2024
No violations					
-					
Antojitos San Miguel Commissary					
2/6/2024	Routine	0	12:48 PM 12:55 PM		2/6/2024
No violations					
-					
Hunan Garden					
2/6/2024	Routine	2	10:43 AM 11:13 AM		2/6/2024
#28 Date label foods in reach in fridge					
Proper Date Marking and disposition - 2					
La Flor De Guanajuato					
2/6/2024	Routine	0	1 :05 PM 1 :21 PM		2/6/2024
No violations					
-					
Maya Mexican Restaurant					
2/6/2024	Routine	2	11:21 AM 11:42 AM		2/6/2024
21. Renew Certified Food Manager License					
Person in charge present, demonstration of knowledge, and CFM - 2					
Smolik's					
2/5/2024	Violations Followup	0	10:38 AM 10:48 AM		2/6/2024
Leak at hand sink has been corrected					
No other violations					
-					
Sonic # 1756					
2/6/2024	Routine	0	11:55 AM 12:29 PM		2/6/2024
No violations at time of inspection					
-					
Taqueria Vallarta Cuero					
2/6/2024	Routine	0	9 :09 AM 9 :45 AM		2/6/2024
No violations at time of inspection					
-					
Tejas Café					
2/6/2024	Routine	2	9 :50 AM 10:08 AM		2/6/2024
#33 Repair mop sink with hot and cold water					
Warewashing Facilities; installed, maintained, used - 2					
The Texan # 5					
101 West Heaton Street 77954					

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Cuero

The Texan # 5

2/5/2024 Routine
No violations at time of inspection

101 West Heaton Street 77954
0 10:57 AM
11:37 AM 2/5/2024

Tokyo Gardens Catering LLC (inside HEB # 712)

2/5/2024 Routine
#2 Fridge is temping at 46° and needs to be 41° or below
Proper Cold Holding temperature (41F/45F) - 3

909 E. Broadway 77954
3 11:48 AM
12:38 PM 2/6/2024

Edna

Edna Elementary

2/2/2024 Routine
No violations

400 Apollo Drive 77957
0 11:20 AM
11:42 AM 2/2/2024

Georgia Mae's Good Eats

2/2/2024 Routine
no violations

Mobile Unit 77957
0 10:30 AM
10:48 AM 2/6/2024

H E B # 351

2/2/2024 Routine
No violations

301 N. Wells 77957
0 9 :45 AM
10:26 AM 2/2/2024

South Brooke Manor

2/2/2024 Routine
No violations

1401 W. Main 77957
0 10:38 AM
11:06 AM 2/2/2024

Ganado

Ganado Independent School District Cafeteria

2/2/2024 Routine
no violations

510 W. Rogers 77962
0 11:35 AM
11:50 AM 2/6/2024

Georgia Mae's Good Eats

2/2/2024 Routine
no violations

Mobile Unit 77962
0 10:30 AM
10:48 AM 2/6/2024

It Doesn't Matter

2/2/2024 Routine
no violations

612½ West Devers 77962
0 11:10 AM
11:30 AM 2/6/2024

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Magnolia Beach

SUNRAY STORES

2/7/2024 Routine

514 Margie Tewmey 77979

16 1 :06 PM
1 :37 PM

2/7/2024

#7 Do not store food on walk in cooler floor

#18 Label spray bottle

#24 Need manufacturer's permit for this location

#29 Need thermometer in cooler up front and sanitizer test strips

#31 Do not store items in hand sink (by 3 comp sink)

#32 Raw wood surfaces need to be sealed

#37 Back door needs to be closed at all times

#44 Dumpster needs to be on concrete or asphalt.

Toxic substances properly identified, stored and used - 3

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

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

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

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

Environmental contamination - 1

Garbage and Refuse properly disposed; facilities maintained - 1

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

Placedo

Grab-N-Go

2/7/2024 Routine

5065 FM 616 77977

16 10:00 AM
10:50 AM 2/14/2024

7. Out of date cans on shelf.

20. Leak under sink.

21. Need Bodily Fluid Kit and CFM on duty at all hours of operation.

22. All employees need Food Handlers License.

28. Need date labeling on products.

31. Need paper towels at hand sink.

37. Store items 6" off the floor

46. Women's trash can needs lid on at all times.

Proper Date Marking and disposition - 2

Environmental contamination - 1

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

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

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

Food handler / no unauthorized persons / personnel - 2

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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Placedo

Lillie's A Wing And A Prayer

2/6/2024	Routine	5065 FM 616 77977	0 12:25 PM		2/6/2024
No Violations.			1 :05 PM		

Point Comfort

Hard Hat Café

2/5/2024	Routine	101 Lamar Suite # 2 77978	0 11:05 AM		2/6/2024
no violations			11:25 AM		

Point Comfort Swift

2/1/2024	Routine	11109 Hwy 35 77978	3 10:28 AM		
#6 time document food left out.			11:01 AM	2/1/2024	
Time as a Public Health Control; procedures & records		-	3		

Village Grocery

2/5/2024	Routine	104 Lamar 77978	3 10:15 AM		2/6/2024
#32 clean ice machine, no cardboard.			10:48 AM		
#46 women's restroom vent not functioning.					

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

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

Port Lavaca

Casa Jalisco M/U

2/6/2024	Routine	Mobile Unit 77979	0 11:10 AM		2/6/2024
No violations found.			11:27 AM		

First United Methodist Church

2/6/2024	Routine	814 N. San Antonio 77979	5 11:50 AM		2/6/2024
12. Need Employee Hygiene Handbook.			12:10 PM		
29. Need sanitize test strips.					

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

Management and employees knowledge, responsibilities and reporting - 3

Georgia Mae's Good Eats

2/2/2024	Routine	Mobile Unit 77979	0 10:30 AM		2/6/2024
no violations			10:48 AM		

Hampton Inn & Suites

2/1/2024	Routine	1788 SH 35 North 77979	0 9 :08 AM		2/1/2024
no violations			9 :27 AM		

La Quinta Inn & Suites

910 Hwy 35 North 77979

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Port Lavaca

La Quinta Inn & Suites

2/1/2024	Routine	910 Hwy 35 North 77979	0 9:35 AM 10:00 AM		2/1/2024
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no violations

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Mexico Tipico

2/6/2024	Routine	421 N. Virginia 77979	9 12:25 PM 12:50 PM		2/6/2024
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- 6. Need time documentation on food that is out.
- 21. Need CFM on all shifts.
- 28. Need to date label all food in the freezer.
- 31. Need soap at the hand sink.

Proper Date Marking and disposition - 2

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

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

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

The Donut Palace

2/1/2024	Routine	1400 N. Virginia 77979	0 11:20 AM 11:40 AM		2/1/2024
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no violations

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Tots and Tikes #2

2/1/2024	Violations Followup	424 S. Seadrift 77979	0 12:00 PM 12:05 PM	2/1/2024	
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- #3 not corrected.
- woking on all violations

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Seadrift

Taqueria La Conchita

2/5/2024	Routine	Mobile Unit 77983	0 12:10 PM 12:30 PM		2/6/2024
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no violations

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Vanderbilt

Industrial Junior High School

2/4/2024	Violations Followup	# 3 Fifth Street 77991	0 9:08 AM 9:22 AM		2/2/2024
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Violation corrected

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Victoria

Ace Hardware Victoria

2/6/2024	Routine	5201 N. Navarro St. 77904	0 10:20 PM 10:35 PM		2/6/2024
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No Violations.

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Arnold's

3011 S. Laurent 77901

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Victoria

Arnold's

2/7/2024

Routine

3011 S. Laurent 77901

0 1 :00 PM

2/7/2024

No violations at time of inspection

1 :16 PM

Black Cherry Smokehouse LLC

2/5/2024

Routine

Mobile Unit 77901

18 11:11 AM

2/5/2024

#12 Need Employee Health and Hygiene hand book

#21 Post CFM

#22 Need food handler certificates for all other employees

#23 Water needs to be on at all times

#28 Date label foods with seven day use by date

#30 Post permit visible to the public

#31 Do not block hand sink

#35 Remove personal items away from establishment

#37 Store all items six inches off floor

#47 Need hand washing and employee awareness signs at hand sinks and post last

inspection visible to the public

Proper Date Marking and disposition - 2

Management and employees knowledge, responsibilities and reporting - 3

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

Hot and Cold Water available; adequate pressure, safe - 2

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

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

Other Violations - 1

Environmental contamination - 1

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

Food handler / no unauthorized persons / personnel - 2

Black Cherry Smokehouse, LLC

2/5/2024

Routine

Mobile Unit 77901

18 11:11 AM

2/5/2024

11:29 AM

#12 Need Employee Health and Hygiene hand book

#21 Post CFM

#22 Need food handler certificates for all other employees

#23 Water needs to be on at all times

#28 Date label foods with seven day use by date

#30 Post permit visible to the public

#31 Do not block hand sink

#35 Remove personal items away from establishment

#37 Store all items six inches off floor

#47 Need hand washing and employee awareness signs at hand sinks and post last

inspection visible to the

Environmental contamination - 1

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

Management and employees knowledge, responsibilities and reporting - 3

Hot and Cold Water available; adequate pressure, safe - 2

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

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

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

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Victoria

Black Cherry Smokehouse, LLC

2/5/2024	Routine		Mobile Unit 77901		
		18	11:11 AM		2/5/2024
			11:29 AM		

#12 Need Employee Health and Hygiene hand book
 #21 Post CFM
 #22 Need food handler certificates for all other employees
 #23 Water needs to be on at all times
 #28 Date label foods with seven day use by date
 #30 Post permit visible to the public
 #31 Do not block hand sink
 #35 Remove personal items away from establishment
 #37 Store all items six inches off floor
 #47 Need hand washing and employee awareness signs at hand sinks and post last inspection visible to the

Proper Date Marking and disposition - 2
 Food handler / no unauthorized persons / personnel - 2
 Other Violations - 1

Cardenas And Mangonadas 2

2/5/2024	Routine		2202 N. Laurent 77901		
		13	12:35 PM		2/5/2024
			1 :10 PM		

19. hang spray nozzle to keep it from sitting in sink.
 21. Need a current Food Managers License.
 22. All employees need a Food Handlers License
 30. Need current Food Permit.
 33. cannot use 3 compartment sin for mop sink.
 35. Employees must use hair restraint.
 46. Need a covered trash can in Women's restroom.

Personal Cleanliness / eating, drinking, or tobacco use - 1
 Water from approved source; Plumbing installed; proper backflow device - 3
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food handler / no unauthorized persons / personnel - 2
 Warewashing Facilities; installed, maintained, used - 2
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Food Establishment Permit (Current, Valid, and Posted) - 2

Chick-Fil-A of Whispering Creek

2/7/2024	Routine		6104 N. Navarro 77904		
		0	12:05 PM		2/7/2024
			12:44 PM		

No violations at time of inspection
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Church's Fried Chicken # 1303

2/5/2024	Routine		4305 Ben Jordan 77901		
		10	10:33 AM		2/5/2024
			11:00 AM		

02/05/2024
 #10 Oppm in sanitizer bucket
 #12 Need employee health and personal hygiene handbook
 #22 Need food handlers certificates
 #45 Need to clean grease behind fryers
 #47 Need to post employee reporting illness signs at all hand sinks

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Victoria

Church's Fried Chicken # 1303

2/5/2024	Routine		4305 Ben Jordan 77901		
		10	10:33 AM		2/5/2024
02/05/2024			11:00 AM		
#10 0ppm in sanitizer bucket					
#12 Need employee health and personal hygiene handbook					
#22 Need food handlers certificates					
#45 Need to clean grease behind fryers					
#47 Need to post employee reporting illness signs at all hand sinks					
Food handler / no unauthorized persons / personnel - 2					
Food contact surfaces and returnables; cleaned and sanitized - 3					
Management and employees knowledge, responsibilities and reporting - 3					
Other Violations - 1					
Physical facilities installed, maintained, clean - 1					

Country Express Family Restaurant

2/5/2024	Routine		6064 S.W. Moody Street 77905		
		0	1 :31 PM		2/5/2024
No Violations.			1 :50 PM		
-					

Dairy Queen (Moody)

2/6/2024	Routine		207 N. Moody 77901		
		1	10:30 AM		2/6/2024
#47 Need employee illness sign at front hand sink and employee restrooms.			10:55 AM		
Other Violations - 1					

Dairy Queen (Port Lavaca)

2/6/2024	Routine		2702 Port Lavaca Dr. 77901		
		1	11:05 AM		2/6/2024
#47 Replenish first aid kit and need employee awareness sign in both restrooms			11:25 AM		
Other Violations - 1					

Dairy Treet Commissary

2/6/2024	Routine		3802 N. Laurent 77901		
		13	11:39 AM		2/6/2024
#6 Document time on food left out at room temperature			11:52 AM		
#14 Need to wash hands before glove use					
#22 Expired food handler certificates					
#31 Need working hand sink in walk in cooler					
#33 Mop sink needs to be in working order					
#47 Need employee illness sign in restroom					
Warewashing Facilities; installed, maintained, used - 2					
Other Violations - 1					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
Food handler / no unauthorized persons / personnel - 2					
Hands cleaned and properly washed; Gloves used properly - 3					
Time as a Public Health Control; procedures & records - 3					

Dean & Peeler Meat Market

4806 N John Stockbauer Ste 100 77901

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Victoria

Dean & Peeler Meat Market

4806 N John Stockbauer Ste 100 77901

2/1/2024 Routine

5 11:14 AM 2/1/2024
11:41 AM

- 29. Thermometers needed inside refrigeration unit.
- 30. Need 2024 permit
- 46. Covered trash can needed in restroom

Thermometers provided, accurated, and calculated; chemical/thermal test - 2
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
Food Establishment Permit (Current, Valid, and Posted) - 2

Dollar General # 7474

701 S. Moody 77901

2/2/2024 Routine

6 9:47 AM 2/2/2024
10:15 AM

- #7 - Pringles past expiration date of November 24, 2023.
- # 45 - Warehouse floor needs cleaning.
- #46 - smell in restroom.
- #47 - Last inspection must be available and/or visible to public.

Other Violations - 1
Food and ice obtained from approved source; good condition, safe - 3
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
Physical facilities installed, maintained, clean - 1

Dudley Elementary School

3307 Callis 77901

2/2/2024 Routine

2 8:50 AM 2/2/2024
9:30 AM

- #33 - Mop sink backflow with standing water.

Warewashing Facilities; installed, maintained, used - 2

Food Bank of the Golden Crescent

801 S. Laurent St. 77901

2/5/2024 Routine

0 11:20 AM 2/5/2024
11:31 AM

- No violations at time of inspection.

Fossati's Delicatessen

302 S. Main Street 77901

2/5/2024 Routine

0 12:55 PM 2/5/2024
1:15 PM

- No violations found during this inspection.

Hideaway

1807 Stolz 77901

2/6/2024 Routine

0 11:35 AM 2/6/2024
12:00 PM

- No Violations

Little Caesar's # 4

1301 E. Rio Grande 77901

2/5/2024 Routine

8 11:37 AM 2/5/2024
12:00 PM

- 02/05/2024
- #21 Need CFM at all shifts
- #22 Need food handlers
- #29 Need sanitizer test strips
- #46 Need paper towels in the restroom
- #47 Post inspection visible to the public. CFM needs to be posted visible to the public. Need employee reporting illness signs at all hand sinks.

Other Violations - 1

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Victoria

Little Caesar's # 4

2/5/2024	Routine		1301 E. Rio Grande 77901		
		8	11:37 AM		2/5/2024
			12:00 PM		

02/05/2024

- #21 Need CFM at all shifts
- #22 Need food handlers
- #29 Need sanitizer test strips
- #46 Need paper towels in the restroom
- #47 Post inspection visible to the public. CFM needs to be posted visible to the public. Need employee reporting illness signs at all hand sinks.

- Person in charge present, demonstration of knowledge, and CFM - 2
- Food handler / no unauthorized persons / personnel - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Longhorn Saloon

2/5/2024	Routine		1301 N. Ben Jordan 77901		
		4	4 :18 PM		2/6/2024
			4 :45 PM		

- 33. Use 3 compartment sink for warewashing only. Corrected on site
- 43. Restrooms need ventilation
- 46. Womens restroom needs lid on trashes can

- Adequate ventilation and lighting; designated areas used - 1
- Warewashing Facilities; installed, maintained, used - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Mc Donald's # 36398

2/7/2024	Routine		3112 S. Laurent 77901		
		0	10:49 AM		2/7/2024
			11:33 AM		

No violations at time of inspection

Nacho's Mexican Restaurant

2/2/2024	Routine		3810 N. Navarro St. 77901		
		18	9 :47 AM		2/2/2024
			10:15 AM		

02/02/2024

- #9 Do not store tortillas on towels, cover items in the walk in cooler
- #10 0 ppm at dishwasher and not reaching proper temperature
- #18 Do not store chemicals in the mopsink
- #28 Need to date label food in the walk in cooler
- #31 Back hand sink needs paper towels
- #32 Wood surfaces need to be sealed
- #39 Scoops need handles
- #45 Need to weatherstrip the back door
- #47 Need employee reporting illness signs at all hand sinks

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Date Marking and disposition - 2
- Toxic substances properly identified, stored and used - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Physical facilities installed, maintained, clean - 1

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Victoria

Nacho's Mexican Restaurant

2/2/2024	Routine	18	9 :47 AM 10:15 AM		2/2/2024
3810 N. Navarro St. 77901 02/02/2024 #9 Do not store tortillas on towels, cover items in the walk in cooler #10 0 ppm at dishwasher and not reaching proper temperature #18 Do not store chemicals in the mopsink #28 Need to date label food in the walk in cooler #31 Back hand sink needs paper towels #32 Wood surfaces need to be sealed #39 Scoops need handles #45 Need to weatherstrip the back door #47 Need employee reporting illness signs at all hand sinks Other Violations - 1					

Nazareth Academy

2/7/2024	Routine	0	9 :10 AM 9 :43 AM		2/7/2024
206 W. Convent 77901 No violations at time of inspection.					

Schorlemmer Elementary - VISD

2/1/2024	Routine	0	10:14 AM 10:33 AM		2/1/2024
2564 Mallette Dr. 77901 No violations at time of inspection.					

Shields Elementary School Cafeteria

2/5/2024	Routine	0	10:35 AM 10:58 AM		2/5/2024
3400 Bluebonnet 77901 No violations at time of inspection.					

Southbound RV Park and Cabins

2/7/2024	Routine	0	3 :15 PM 3 :30 PM		2/7/2024
6234 US HWY 59 S 77905 No violations.					

Speedy Stop # 115

2/5/2024	Routine	7	10:55 AM 11:20 AM		2/5/2024
5101 Houston Highway 77901 9. All food must be covered in the walk in cooler. 30. Expired Food permit. 33. Hand sink is for handwashing only. Food Establishment Permit (Current, Valid, and Posted) - 2 Warewashing Facilities; installed, maintained, used - 2 Food separated and & protected, prevented during food preparation - 3					

Subway # 5637

2/7/2024	Routine	0	3 :46 PM 3 :59 PM		2/7/2024
3805-A N. Navarro 77901 No violations at time of inspection.					

Subway #15068 (Speedy Stop #115)

2/6/2024	Routine	0	10:58 AM 11:16 AM		2/6/2024
5101 Houston Highway 77901 No violations at time of inspection.					

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Victoria

Subway #15068 (Speedy Stop #115)

2/6/2024	Routine		5101 Houston Highway 77901		
		0	10:58 AM		2/6/2024
			11:16 AM		

No violations at time of inspection.

Taqueria El Rodeo # 2

2/5/2024	Routine		3402 Sam Houston 77904		
		41	9:13 AM		
			10:00 AM	2/5/2024	

02/05/2024

- #1 Need to properly cool food before placing it in the walk in cooler
- #6 Document time food is kept out at room temperature
- #7 Discard food that was not properly cooled
- #9 Work on covering food in the walk in cooler
- #10 Oppm at three compartment sink
- #14 Need to wash hands before glove use
- #15 Need to use gloves
- #18 Label sanitizer bucket
- #29 Need sanitizer test strips
- #31 Need soap and paper towels at all hand sinks
- #33 Need to set up three compartment sink correctly
- #35 Need to use a lid and straw on employee drinks
- #36 Store wet towels in sanitizer buckets
- #37 Do not store clean utensils in between the wall and three compartment sink.
- Store food containers six inches off the floor.
- #39 Use scoops with handles
- #41 Label containers with sugar
- #45 Seal holes in the wall
- #47 Need hand washing signs and reporting illness signs at all hand sinks.

- Physical facilities installed, maintained, clean - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Other Violations - 1
- Original container labeling (Bulk Food) - 1
- Environmental contamination - 1
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper cooling time and temperature - 3
- Food handler / no unathorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Toxic substances properly identified, stored and used - 3
- No bare hands contact with ready to eat foods or approved method followed - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Time as a Public Health Control; procedures & records - 3
- Warewashing Facilities; installed, maintained, used - 2

Victoria County Public Health Department

2/8/2024

Inspections Between (inclusive): 2/1/2024 and 2/7/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Victoria					
Taqueria La Tia					
2/5/2024	Routine		Mobile Unit 77901		
		3	12:00 PM		2/5/2024
			12:16 PM		
20. Need receipts for wastewater disposal.					
Approved Sewage/Wastewater Disposal System, proper disposal - 3					
The Courtyard Rehabilitation & Healthcare Center					
2/7/2024	Routine		3401 E. Airline 77901		
		0	10:01 AM		2/7/2024
			10:37 AM		
No violations at time of inspection					
-					
The Green Cow Creamery					
2/5/2024	Routine		102 S. Main St. 77901		
		9	12:24 PM		2/5/2024
			12:44 PM		
9. Cover all food in the freezer.					
21. Need CFM on all shifts.					
31. Need soap at the hand sink.					
33. Hand sink is handwashing only.					
Warewashing Facilities; installed, maintained, used - 2					
Food separated and & protected, prevented during food preparation - 3					
Person in charge present, demonstration of knowledge, and CFM - 2					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
The Pump House Riverside Restaurant & Bar					
2/6/2024	Routine		1201 W. Stayton 77901		
		9	2 :55 PM		2/6/2024
			3 :40 PM		
19. Drape sprayer up.					
25. Live Gnats by dishwasher.					
28. Date labeling needed on all items					
31. Need paper towels and hand soap at handwashing sink.					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
Proper Date Marking and disposition - 2					
Compliance with Variance, Specialized Process, and HACCP plan - 2					
Water from approved source; Plumbing installed; proper backflow device - 3					
Trinity Advanced Learning Center					
2/5/2024	Routine		2005 Lawndale 77901		
		0	11:48 AM		2/5/2024
			11:59 AM		
No violations at time of inspection.					
-					
Tropical Smoothie Café					
2/2/2024	Routine		3202 N Navarro Ste.100 77901		
		7	9 :25 AM		2/2/2024
			9 :45 AM		
02/02/2024					
#22 Need food handlers certificates					
#31 Front handsink needs paper towels					
#32 Shelves with rust need to be fixed					
#47 Need employee reporting illness signs posted at all hand sinks					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Food handler / no unauthorized persons / personnel - 2					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					

Victoria County Public Health Department

2/8/2024

Inspections Between (inclusive): 2/1/2024 and 2/7/2024

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

Tropical Smoothie Café

2/2/2024 Routine

02/02/2024

- #22 Need food handlers certificates
- #31 Front handsink needs paper towels
- #32 Shelves with rust need to be fixed
- #47 Need employee reporting illness signs posted at all hand sinks
- Other Violations - 1

3202 N Navarro Ste.100 77901

7 9 :25 AM
9 :45 AM

2/2/2024

Uncle Mutt's Bar-B-Q

2/1/2024 Routine

No violations at time of inspection.

5404 N. Navarro 77904

0 10:49 AM
11:06 AM

2/1/2024

Victoria College Emerging Technology Complex

2/6/2024 Routine

No violations at time of inspection.

7403 Lone Tree Road 77901

0 11:28 AM
11:41 AM

2/6/2024

Victoria West High School Kitchen

2/5/2024 Routine

No violations

307 West Tropical Dr. 77904

0 10:40 AM
11:05 AM

2/6/2024

Victoria's Kitchen

2/5/2024 Routine

02/05/2024

- #6 Document time on food that is kept out at room temperature
- #7 Do not defrost meat in the mop sink
- #9 Need to cover food in the walk in cooler
- #10 Need to rewash all utensils in the plastic container
- #21 Need a CFM on all shifts
- #22 Need food handlers for employees
- #28 Need to work on date labeling
- #34 Rodent droppings
- #35 Employees in the kitchen need to wear a ball cap or hair net
- #36 Employee drinks need a lid and straw
- #37 Store paper goods six inches off the floor
- #45 Seal all openings
- #47 Need to post employee reporting illness at all hand sinks
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Time as a Public Health Control; procedures & records - 3
- Other Violations - 1
- Physical facilities installed, maintained, clean - 1
- Environmental contamination - 1
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Date Marking and disposition - 2

3408 N. Laurent Street 77901

24 9 :56 AM
10:39 AM

2/5/2024

Victoria County Public Health Department

2/8/2024

Inspections Between (inclusive): 2/1/2024 and 2/7/2024

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

Victoria's Kitchen

2/5/2024	Routine		3408 N. Laurent Street 77901		
		24	9 :56 AM		2/5/2024
			10:39 AM		

02/05/2024

- #6 Document time on food that is kept out at room temperature
- #7 Do not defrost meat in the mop sink
- #9 Need to cover food in the walk in cooler
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- #36 Employee drinks need a lid and straw
- #37 Store paper goods six inches off the floor
- #45 Seal all openings
- #47 Need to post employee reporting illness at all hand sinks

Food handler / no unauthorized persons / personnel - 2

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

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

VISD Success Academy/DAEP

2/6/2024	Routine		3002 E. North Street 77901		
		0	10:24 AM		2/6/2024
			10:42 AM		

No violations at time of inspection.

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Yoakum

Neveria Y Antojitos El Yayis

2/2/2024	Violations Followup		605 Irvine Street 77995		
		0	9 :00 AM		2/6/2024
			9 :08 AM		

#19 corrected

#29 still working on

#30 corrected

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