

Victoria County Public Health Department

8/31/2023

Inspections Between (inclusive): 8/24/2023 and 8/30/2023

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Cuero					
Alphalyfe Nutrition			115 N. Esplande St. 77954		
8/29/2023	Routine	0	12:07 PM		8/30/2023
No violations at time of inspection			12:33 PM		
-					
Bebotyboo, LLC dba Andy's Quick Stop			312 W. Heaton 77954		
8/30/2023	Routine	0	9 :24 AM		8/30/2023
No violations			9 :59 AM		
-					
Brookshire Brothers # 91			1161 N. Esplanade St 77954		
8/30/2023	Routine	0	12:26 PM		8/30/2023
No violations			1 :10 PM		
-					
Cuero Community Hospital			2550 N. Esplanade 77954		
8/29/2023	Routine	0	11:20 AM		8/30/2023
No violations at time of inspection			11:58 AM		
-					
Cuero Nursing & Rehab			1310 E. Broadway 77954		
8/29/2023	Routine	0	12:46 PM		8/30/2023
No violations at time of inspection			1 :11 PM		
-					
Cuero Pecan House Café			114 S Esplande St 77954		
8/30/2023	Routine	0	11:12 AM		8/30/2023
No violations			11:35 AM		
-					
Dairy Queen-Cuero			802 N. Esplanade 77954		
8/24/2023	Routine	0	10:22 AM		8/24/2023
No violations at time of inspection.			10:40 AM		
-					
INK - Innovation Network of Knowledge			312 Dunn St. 77954		
8/30/2023	Routine	2	10:45 AM		8/30/2023
29. Small Black fridge inside kitchen needs a thermometer			11:04 AM		
Thermometers provided, accurated, and calculated; chemical/thermal test			-	2	
-					
La Flor De Guanajuato			1145 N. Esplande 77954		
8/29/2023	Routine	0	1 :25 PM		8/29/2023
No violations			1 :46 PM		
-					
Mc Alisters Sweet Shop			103 N. HUNT 77954		
8/30/2023	Routine	2	11:54 AM		8/30/2023
33. Needs to have the mop sink properly installed			12:15 PM		

Victoria County Public Health Department

8/31/2023

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Cuero

Mc Alisters Sweet Shop

8/30/2023 Routine

103 N. HUNT 77954

2 11:54 AM

8/30/2023

12:15 PM

- 33. Needs to have the mop sink properly installed
- Warewashing Facilities; installed, maintained, used - 2

Snappy's #6

8/24/2023 Routine

710 N. Esplanade 77954

8 12:28 PM

8/24/2023

12:51 PM

- 28. Mark use by dates on sandwiches and pastries
- 29. Need sanitizer strips
- 31. Need soap and paper towels at hand wash sink
- 37. Place cover on ice maker
- 40. Store cups and lids six inches off the floor
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Environmental contamination - 1
- Single service & single use articles; properly stored and used - 1
- Proper Date Marking and disposition - 2

Taqueria Vallarta Cuero

8/24/2023 Routine

302 S. Esplanade 77954

7 1 :05 PM

8/24/2023

1 :27 PM

- 6. Record time on buffet line cold items
- 28. Date the limes in the bar
- 37. Clean ice maker
- 40. Handle up in flour
- Wiping Cloths; properly used and stored - 1
- Time as a Public Health Control; procedures & records - 3
- Proper Date Marking and disposition - 2
- Single service & single use articles; properly stored and used - 1

Tejas Café

8/30/2023 Routine

1602 N. Esplanade 77954

11 10:10 AM

8/30/2023

10:38 AM

- 9. Cover foods when stored in cooler
- 28. Date label foods and give it a use by date 7 day max
- 31. Keep hand sink open and accessible
- 33. Needs to connect mop sink and have hot and cold water.
- 42. Clean stove and kitchen equipment
- 45. Kitchen needs a deep cleaning
- Non-Food Contact surfaces clean - 1
- Warewashing Facilities; installed, maintained, used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food separated and & protected, prevented during food preparation - 3
- Proper Date Marking and disposition - 2
- Physical facilities installed, maintained, clean - 1

Palacios

Dollar General #25191

4615 Hwy 35 77465

Victoria County Public Health Department

8/31/2023

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

Dollar General #25191

8/24/2023	Routine	4615 Hwy 35 77465	0	11:30 AM 12:00 PM	8/29/2023
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no violations

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Point Comfort

Hard Hat Café

8/28/2023	Routine	101 Lamar Suite # 2 77978	0	10:21 PM 10:30 PM	8/29/2023
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no violations

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Village Grocery

8/28/2023	Routine	104 Lamar 77978	0	9 :50 AM 10:15 AM	8/29/2023
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no violations

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Port Lavaca

Leones Mexican Grill & Panaderia

8/28/2023	Routine	468 Highway 35 S 77979	3	3 :09 PM 3 :30 PM	8/29/2023
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#21 no CFM on duty.

#35 no phones at prep area.

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

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

Port O'Connor

Loncheria La Morenita

8/28/2023	Routine	17 Elizabeth Ln. 77982	3	12:45 PM 1 :15 PM	8/29/2023
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#21 no CFM on duty.

#37 do not store food on floor

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

Environmental contamination - 1

Seadrift

Taqueria La Conchita

8/28/2023	Routine	Mobile Unit 77983	0	1 :45 PM 2 :20 PM	8/29/2023
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no violations.

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Telferner

Salty Heifer

8/28/2023	Routine	45 Depot 77988	6	4 :27 PM 4 :46 PM	8/29/2023
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19. Needs current water sample

32. Remove card board from inside of coolers

Storage room has wooden floors that need to be sealed and be easily cleanable

40. Store paper goods off the ground.

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

Victoria County Public Health Department

8/31/2023

Inspections Between (inclusive): 8/24/2023 and 8/30/2023

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

Salty Heifer

8/28/2023	Routine		45 Depot 77988		
		6	4 :27 PM		8/29/2023
			4 :46 PM		

19. Needs current water sample
 32. Remove card board from inside of coolers
 Storage room has wooden floors that need to be sealed and be easily cleanable
 40. Store paper goods off the ground.
 Single service & single use articles; properly stored and used - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Victoria

5 Points Stop

8/24/2023	Routine		607 N. Moody St 77901		
		11	11:01 AM		8/24/2023
			11:30 AM		

7. Ice Bags need proper labels
 21. Need one certified food manager license
 22. Needs food handlers
 32. clean ice machine and remove cardboard from surfaces
 40. Store paper goods off the ground
 47. Needs a first aid kit.
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Food and ice obtained from approved source; good condition, safe - 3
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food handler / no unauthorized persons / personnel - 2
 Other Violations - 1
 Single service & single use articles; properly stored and used - 1

Aero Crafters

8/30/2023	Routine		309 E. Crestwood 77901		
		3	3 :45 PM		8/30/2023
			4 :10 PM		

28. Date the prepped food
 35. Caps/hairnets needed in kitchen
 Proper Date Marking and disposition - 2
 Personal Cleanliness / eating, drinking, or tobacco use - 1

Aloe Elementary

8/25/2023	Routine		62 Chaparral 77905		
		11	10:06 AM		8/25/2023
			10:31 AM		

12 - need employee health and personal hygiene handbook
 21 - need bodily fluid clean up kit
 22 - all food handlers must be kept on file
 30 - must have current permit
 37 - all items in walk in cooler / freezer must be elevated 6" off of the floor
 47 - must have reporting illness sign at all handsinks
 Food Establishment Permit (Current, Valid, and Posted) - 2
 Food handler / no unauthorized persons / personnel - 2
 Person in charge present, demonstration of knowledge, and CFM - 2
 Environmental contamination - 1
 Management and employees knowledge, responsibilities and reporting - 3

Victoria County Public Health Department

8/31/2023

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Victoria

Aloe Elementary

8/25/2023	Routine	62 Chaparral 77905	11	10:06 AM 10:31 AM	8/25/2023
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12 - need employee health and personal hygiene handbook

21 - need bodily fluid clean up kit

22 - all food handlers must be kept on file

30 - must have current permit

37 - all items in walk in cooler / freezer must be elevated 6" off of the floor

47 - must have reporting illness sign at all handsinks

Other Violations - 1

Atwells Elotes & Spudzz

8/30/2023	Routine	Mobile Unit 77901	0	3 :24 PM 3 :35 PM	8/30/2023
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No violations at time of inspection.

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Atwell's Elotes & Spudzz

8/30/2023	Routine	Mobile Unit 77901	0	3 :24 PM 3 :35 PM	8/30/2023
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No violations at time of inspection.

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Blume & Flour

8/24/2023	Routine	206 N. Liberty 77901	0	10:30 AM 10:50 AM	8/24/2023
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No violations

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Cade Middle School Kitchen

8/29/2023	Routine	611 West Tropical Dr. 77904	0	10:03 AM 10:21 AM	8/29/2023
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No violations at time of inspection.

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Castro's Café Restaurant

8/24/2023	Routine	3494 S. W. Moody 77905	10	9 :50 AM 10:18 AM	8/24/2023
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#20 Leak at hand sink needs repair

#21 Renew CFM

#25 live pest present

#28 Date label food in reach in cooler

#45 replace missing ceiling tiles

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Proper Date Marking and disposition - 2

Physical facilities installed, maintained, clean - 1

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

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

China B

3611 N. Navarro 77901

Victoria County Public Health Department

8/31/2023

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Victoria

China B

8/24/2023	Routine	3611 N. Navarro 77901	32	11:00 AM	
				11:47 AM	9/13/2023

- 6. Keep time on items left out at room temperature
- 7. Discard items left out at room temperature after 4 hours
- 9. Food in storage room needs to be protected
- 10. Clean and sanitize all utensils and equipment
- 18. Label chemical bottles
- 20. Fix leak at the wok station and dispose of wastewater can
- 25. Live and dead roaches on floor and prep table
- 28. Date label foods stored in walk-in cooler
- 32. Clean all shelving and sanitize all equipment.
- 33. Remove and clean scum on water faucet at the 3 compartment sink
- 35. employee drinks must have lid and straw
- 36. Towels need to be in sanitizer bucket
- 37. all items must be elevated 6" off of floor
- 39. Ice machine scoop needs to be kept on a clean surface
- 41. Label bulk items
- 45. Kitchen needs a deep cleaning

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Original container labeling (Bulk Food) - 1
- Physical facilities installed, maintained, clean - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Food separated and & protected, prevented during food preparation - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Wiping Cloths; properly used and stored - 1
- Toxic substances properly identified, stored and used - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Warewashing Facilities; installed, maintained, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- Time as a Public Health Control; procedures & records - 3

Denny's Restaurant # 6224

8/30/2023	Routine	7601 N. Navarro 77904	0	9 :56 AM	8/30/2023
				10:16 AM	

No violations at time of inspection.

Jim's Big Burger

8/30/2023	Routine	102 Glasgow 77904	0	10:21 AM	8/30/2023
				10:41 AM	

No violations at time of inspection.

Lone Star Inn & Suites

8/28/2023	Routine	1907 US 59 North 77905	2	10:45 AM	8/29/2023
				11:25 AM	

- 21. Needs one certified food manager license

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Victoria

Lone Star Inn & Suites

8/28/2023	Routine		1907 US 59 North 77905		
		2	10:45 AM		8/29/2023
			11:25 AM		
21. Needs one certified food manager license					
Person in charge present, demonstration of knowledge, and CFM		-	2		

Nazareth Academy

8/29/2023	Routine		206 W. Convent 77901		
		0	9 :02 AM		8/31/2023
			9 :40 AM		
No violations at time of inspection					

Nemo's Seafood Grill

8/30/2023	Routine		8901 N. Navarro Ste. 900 77904		
		12	11:19 AM		8/30/2023
			11:43 AM		
9. Cover items in freezer and walk-in; do not use thank you bags as freezer bags					
21. Need CFM					
28. Date prepped items in coolers					
29. Place thermometer in refrigeration unit					
32. Clean ice on edge of freezer door to close properly					
42. Clean the wall behind the wok and hand sink area					

- Food separated and & protected, prevented during food preparation - 3
- Person in charge present, demonstration of knowledge, and CFM - 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
- Non-Food Contact surfaces clean - 1

Our Lady of Victory School

8/24/2023	Routine		1309 E. Mesquite 77901		
		0	12:41 PM		8/24/2023
			1 :08 PM		
No violations at time of inspection					

P.A.G.A. Lounge

8/28/2023	Routine		1205 E. North Street 77901		
		4	3 :30 PM		8/29/2023
			4 :02 PM		
21. Needs one certified food manager license					
33. No ware washing sink					

- Warewashing Facilities; installed, maintained, used - 2
- Person in charge present, demonstration of knowledge, and CFM - 2

Popeye's Louisiana Kitchen

8/30/2023	Routine		8702 N. Navarro 77904		
		3	10:48 AM		8/30/2023
			11:09 AM		
31. Hand wash sink is for handwashing only					
35. Hairnet or ball caps to be worn					

- Adequate handwashing facillities; Accessible and properly supplied, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Rodney -N- Cindy BBQ

Mobile Unit 77901

Victoria County Public Health Department

8/31/2023

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Victoria

Rodney -N- Cindy BBQ

8/25/2023 Routine

#19 Need a potable water hose

#23 Need hot and cold water available at all times

#31 No water at hand sink

#47 Need employee signage at hand sink

Other Violations - 1

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

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

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

Mobile Unit 77901

8 11:25 AM

12:13 PM

8/25/2023

Rodney N Cindy BBQ (Commissary)

8/25/2023 Routine

#22 Need food handler certificates on file for all employees

#25 Flies

#28 Need to date label foods with use by date

#31 Hand sink needs to be free of items

#35 Need ball cap or hair net

#39 All plasticware needs to be stored handle in upright position

#47 Need employee signage at hand sink

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

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

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

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

Other Violations - 1

Proper Date Marking and disposition - 2

Food handler / no unauthorized persons / personnel - 2

1319 Sam Houston 77901

11 11:25 AM

12:13 PM

8/25/2023

Starbucks in Target T-0888

8/30/2023 Routine

No violations at time of inspection.

7608 Zac Lentz Parkway 77904

0 9:30 AM

9:48 AM

8/30/2023

Subway # 5637

8/29/2023 Routine

32. Clean the ice maker

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

3805-A N. Navarro 77901

2 3:26 PM

3:45 PM

8/29/2023

Subway #15068 (Speedy Stop #115)

8/28/2023 Routine

No violations

5101 Houston Highway 77901

0 12:26 PM

1:07 PM

8/29/2023

Victoria County Public Health Department

8/31/2023

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Victoria

Subway #15068 (Speedy Stop #115)

8/28/2023 Routine

No violations

5101 Houston Highway 77901

0 12:26 PM

1 :07 PM

8/29/2023

Taqueria El Rodeo # 2

8/26/2023 Routine

- #6 Document time on food kept at room temperature
- #7 Cooked food cool down to 70° before going to refrigeration
- #9 Cover items in the cooler
- #14 Need to wash hands between task
- #15 Need to wear gloves when touching ready to eat food
- #18 Label chemical bottles
- #21 Need bodily fluid kit
- #25 No snap mousetraps
- #28 Date label items in coolers
- # 29 Replace broken thermometer at the tabletop
- #31 Do not block handwashing station, do not store items in handsink
- #32 Clean inside of the ice machine, no cardboard on floor and wipe down shelving in cooler
- #35 Employee drinks need straw, clean vents throughout, employees need hairnet or ball cap
- #36 Store wet towels in sanitizing bucket
- #37 Do not store room temperature food on the floor
- #39 Do not store used knives between tabletops
- #41 Label bulk items
- #43 Need lighting cover in both walk-in coolers
- #45 Need to clean under grills and equipment, kitchen needs a good cleaning
- #47 Reporting illness sign must be at all handsinks

3402 Sam Houston 77904

38 9 :44 AM

10:44 AM

9/13/2023

- Original container labeling (Bulk Food) - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Time as a Public Health Control; procedures & records - 3
- Adequate ventilation and lighting; designated areas used - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Victoria County Public Health Department

8/31/2023

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

Taqueria El Rodeo # 2

8/26/2023 Routine

3402 Sam Houston 77904
38 9 :44 AM
10:44 AM 9/13/2023

- #6 Document time on food kept at room temperature
- #7 Cooked food cool down to 70° before going to refrigeration
- #9 Cover items in the cooler
- #14 Need to wash hands between task
- #15 Need to wear gloves when touching ready to eat food
- #18 Label chemical bottles
- #21 Need bodily fluid kit
- #25 No snap mousetraps
- #28 Date label items in coolers
- # 29 Replace broken thermometer at the tabletop
- #31 Do not block handwashing station, do not store items in handsink
- #32 Clean inside of the ice machine, no cardboard on floor and wipe down shelving in cooler
- #35 Employee drinks need straw, clean vents throughout, employees need hairnet or ball cap
- #36 Store wet towels in sanitizing bucket
- #37 Do not store room temperature food on the floor
- #39 Do not store used knives between tabletops
- #41 Label bulk items
- #43 Need lighting cover in both walk-in coolers
- #45 Need to clean under grills and equipment, kitchen needs a good cleaning
- #47 Reporting illness sign must be at all handsinks

- Other Violations - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Food separated and & protected, prevented during food preparation - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Toxic substances properly identified, stored and used - 3
- Physical facilities installed, maintained, clean - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2

Ventura's Tamales

8/24/2023 Violations Followup

3907 N. Navarro St. 77901
0 1 :12 PM 8/24/2023
1 :20 PM

Mechanical dishwasher is now reaching 125° and sanitized at 100 ppm

ok to use mechanical dishwasher

Victoria Christian School

3310 N. Ben Jordan 77901

Victoria County Public Health Department

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Victoria

Victoria Christian School

8/29/2023	Routine		3310 N. Ben Jordan 77901		
		15	11:15 AM		8/31/2023
			11:45 AM		

- #18 Remove glue mouse traps
- #25 Gnats present
- #28 Need to date label items in 2 door cooler
- #29 2 door glass cooler needs thermometer
- #34 Rodent Dropping
- #35 Need ball cap or hairnet
- #37 Store all container off the floor
- #45 Fix hole in restroom under sink
- #46 Restroom needs soap
- #47 Need employee signage at hand sink

- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Date Marking and disposition - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Toxic substances properly identified, stored and used - 3

Victoria West High School Kitchen

8/29/2023	Routine		307 West Tropical Dr. 77904		
		0	10:24 AM		8/29/2023
			11:00 AM		

No violations at time of inspection.

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VISD Success Academy/DAEP

8/29/2023	Routine		3002 E. North Street 77901		
		0	11:47 AM		8/29/2023
			12:03 PM		

No violations at time of inspection.

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VSL Victoria LLC

8/24/2023	Routine		1303 N. John Stockbauer Drive 77901		
		0	11:48 AM		8/24/2023
			12:34 PM		

No violations at time of inspection

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Yoakum

Yoakum High School

8/25/2023	Routine		Wimberly Street 77995		
		0	11:15 PM		8/29/2023
			11:35 PM		

no violations

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Yoakum ISD / Jr. High Campus

8/25/2023	Routine		103 Mc Kinnon 77995		
		0	10:40 AM		8/29/2023
			11:05 AM		

no violations

Victoria County Public Health Department

8/31/2023

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Yoakum

Yoakum ISD / Jr. High Campus

8/25/2023	Routine		103 Mc Kinnon 77995		
no violations		0	10:40 AM		8/29/2023
			11:05 AM		

Yoakum Primary School

8/25/2023	Routine		800 W. Grande 77995		
no violations		0	10:10 AM		8/29/2023
			10:30 AM		

Yorktown

5 D Steakhouse

8/24/2023	Routine		632 West Main Street 78164		
No violations at time of inspection.		0	11:10 AM		8/24/2023
			11:40 AM		

5 D Steakhouse Meat Market

8/24/2023	Routine		632 West Main 78164		
No violations at time of inspection.		0	11:06 AM		8/24/2023
			11:40 AM		

Topsy Turvy Tearoom

8/29/2023	Routine		234 E. Main St. 78164		
no violations.		0	12:00 PM		8/29/2023
			12:10 PM		

Town Market BBQ

8/29/2023	Routine		444 W. Main 78164		
no violations		0	11:25 AM		8/29/2023
			11:40 AM		

Yorktown I.S.D. Cafeteria

8/29/2023	Routine		404 W. Fourth 78164		
no violations		0	10:15 AM		8/29/2023
			10:36 AM		

Yorktown Inn & Suites

8/29/2023	Routine		949 W. Main Street 78164		
#10 0 ppm		15	10:52 AM		8/29/2023
#12 need Hygiene Handbook.			11:05 AM		

#21 need CFM, bodily fluid kit.

#29 Need Test Strips

#30 expired food permit.

#33 ware washing facility to small for used food utensils.

#47 need first aid kit.

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

Victoria County Public Health Department

8/31/2023

Inspections Between (inclusive): 8/24/2023 and 8/30/2023

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

Yorktown Inn & Suites

8/29/2023 **Routine**

949 W. Main Street 78164

15 10:52 AM

8/29/2023

11:05 AM

#10 0 ppm

#12 need Hygiene Handbook.

#21 need CFM, bodily fluid kit.

#29 Need Test Strips

#30 expired food permit.

#33 ware washing facility to small for used food utensils.

#47 need first aid kit.

Management and employees knowledge, responsibilities and reporting - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

Other Violations - 1

Warewashing Facilities; installed, maintained, used - 2