

Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

Establishment Type

Score

In / Out

Follow up

Reqd.

Date Insp.

Closed

Cuero**Cuero Country Club**

1/7/2026 Routine

No violations at time of inspection.

1305 E. S. Railroad 77954

0 11:45 AM
12:05 PM

1/7/2026

H E B Grocery

1/7/2026 Routine

No violations at time of inspection.

909 East Broadway 77954

0 11:00 AM
11:35 AM

1/7/2026

Pizza Hut #39155

1/7/2026 Routine

30. Permit Expired.

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

1010 N. Esplanade 77954

2 12:20 PM
12:40 PM

1/7/2026

Wal-Mart # 385

1/7/2026 Routine

No violations at time of inspection.

1202 E. Broadway 77954

0 10:15 AM
10:50 AM

1/7/2026

Edna**A J ' s**

1/7/2026 Routine

no violations

508 E. Main Street 77957

0 12:55 PM
1:18 PM

1/7/2026

Rancho Agaves Mexican Grill

1/7/2026 Routine

#18 label all chemical bottles

#21 CFM not on duty

#30 expired food permit

#38 unapproved thawing

#47 post last inspection

608 N. E. Street 77957

9 1:31 PM
2:00 PM

1/7/2026

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

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

Approved thawing method - 1

Other Violations - 1

Toxic substances properly identified, stored and used - 3

Sonic Drive In

920 W. Main 77957

1/7/2026 Routine

0 2:10 PM
2:25 PM

1/7/2026

no violations

Ganado**Dairy Queen**

1202 E. Highway 59 77962

Victoria County Public Health Department

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

Dairy Queen

1/7/2026	Routine	1202 E. Highway 59 77962	2	11:32 AM	11:42 AM	1/7/2026
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#30 expired food permit

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

Ganado Donuts

1/7/2026	Routine	1303 State Hwy 172 77962	0	11:07 AM	11:18 AM	1/7/2026
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no violations

Lolita

Taqueria Las Fuentes

1/7/2026	Routine	9345 FM 1593 77971	5	9:40 AM	10:00 AM	1/7/2026
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#9 do not use thank you bags/aprons/ paper towels to cover food.

#28 date label

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

Proper Date Marking and disposition - 2

Placedo

Grab-N-Go

1/6/2026	Violations Followup	5065 FM 616 77977	0	12:15 PM	12:22 PM	1/6/2026
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Violation follow up--violation corrected, hand sink is properly working. No follow up required.

Port Lavaca

Burger King 30090

1/6/2026	Routine	914 Hwy 35 N. 77979	0	2:35 PM	2:55 PM	1/6/2026
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No violations at time of inspection.

Dollar General # 2919

1/6/2026	Routine	501 State Hwy. 35-South 77979	3	12:46 PM	1:21 PM	1/6/2026
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12. Needs an employee health and personal hygiene book

Management and employees knowledge, responsibilities and reporting - 3

First Convenience

1/6/2026	Routine	1916 W. Austin 77979	4	12:00 PM	12:33 PM	1/6/2026
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7. Out of date product

45. Replace any missing tiles

Physical facilities installed, maintained, clean - 1

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

Magic Asian Cuisine

101 N. Commerce 77979

Victoria County Public Health Department

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Port Lavaca

Magic Asian Cuisine

1/6/2026 Routine

101 N. Commerce 77979

16 2 :46 PM
 3 :23 PM

1/6/2026

- 2. Black fridge not holding 41
- 9. Store food in food grade approved bags
- 21. Needs a bodily fluids kit
- 29. Black fridge needs a working thermometer and needs a cooking thermometer
- 31. Leave hot water on at all times. Corrected on site
- 35. Wear hair restraints when preparing food corrected on site
- 36. store wet towels inside sanitizer bucket
- 42. Clean inside and outside of black fridge.
- 45. Clean floors in kitchen

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

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

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

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

Proper Cold Holding temperature (41F/45F) - 3

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

Wiping Cloths; properly used and stored - 1

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

Monterrey Café

1/6/2026 Routine

723 Broadway 77979

3 1 :31 PM
 2 :02 PM

1/6/2026

- 22. Renew food handlers

- 35. Use spill proof cups or lid and straw

Food handler / no unauthorized persons / personnel - 2

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

Tacos Alvarado #1

1/7/2026 Violations Followup

600 W Austin 77979

0 11:33 AM
 11:40 AM

1/7/2026

Violation follow up--Fridge temping at 40 degrees. No follow up required.

Port O'Connor

5 D Steakhouse

1/6/2026 Routine

2683 W. Adams Ave. 77982

0 1 :45 PM
 2 :05 PM

1/6/2026

No violations at time of inspection.

Seadrift

Bay Flats Lodge

1/7/2026 Routine

391 Bayside Drive 77983

0 12:14 PM
 12:25 PM

1/7/2026

No violations upon inspection.

Bubba's Seafood

1142 Hwy 185-E 77983

Victoria County Public Health Department Inspections Between (inclusive): 1/1/2026 and 1/7/2026				Follow up	1/8/2026
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Seadrift

Bubba's Seafood		1142 Hwy 185-E 77983			
1/7/2026	Violations Followup	0	12:47 PM		1/8/2026
Violation follow up Using Ice to keep table top at temp.					
12:55 PM					

Vanderbilt

Cobra Corner Store, Inc.		5895 FM 616 77991			
1/7/2026	Routine	3	10:13 AM		1/7/2026
#22 need food handlers					
#35 wear hairnet/ball cap with cooking food.					
10:32 AM					

Food handler / no unauthorized persons / personnel - 2

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

Victoria

Burger King #16248		2103 Houston Hwy 77901			
1/5/2026	Routine	2	12:37 PM		1/5/2026
1/5/2026					
#35 Need ball cap or hair net					
1 :12 PM					

#46 Women's restroom needs lid on trash can

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

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

Dairy Treet		4808 John Stockbauer 77901			
1/5/2026	Routine	0	2 :17 PM		1/5/2026
No Violations found.					
2 :41 PM					

Dominos		3803 Houston Hwy #8800 77901			
1/7/2026	Routine	6	12:09 PM		1/8/2026
1/7/26					
12:35 PM					

#2 Glass cooler not holding 41°

#29 Need thermometers in coolers and chlorine test strips

#35 Do not store phone on prep table

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

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

Proper Cold Holding temperature (41F/45F) - 3

Domino's Pizza	2007 N. Laurent 77901
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Domino's Pizza

1/7/2026 Routine

1/7/26

2007 N. Laurent 77901

9 11:37 AM
11:57 AM

1/8/2026

#2 Glass cooler not holding 41°

#21 Need CFM on duty at all hours of operation

#35 Need hair nets with visors and employee drinks need lid and straw

#41 Label large container in front area (corn meal)

#45 Weather strip back door

#47 Need hand washing sign at sink

Physical facilities installed, maintained, clean - 1

Proper Cold Holding temperature (41F/45F) - 3

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

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

Original container labeling (Bulk Food) - 1

Other Violations - 1

Don Jose Mexican Restaurant

1/7/2026 Routine

No violations

2902 E. Airline 77901

0 2:08 PM
2:42 PM

1/7/2026

Dunkin' Donuts

1/6/2026 Routine

21. Need current 2026 Food Establishment Permit.

8405 N. Navarro 77901

2 1:40 PM
1:55 PM

1/6/2026

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

Everest Food Mart

1/5/2026 Routine

7. Ice bags need proper labeling
12. Needs an employee health and personal hygiene book
21. Needs one certified food manager license and
a bodily fluids kit
29. Place a thermometer inside the cooler where the milk is stored.
31. inadequate hot water at the hand sink
45. Replace any missing tiles
46. Supply paper towels in the restroom

2000 E. Airline 77901

16 12:35 PM
1:14 PM

1/6/2026

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

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

Physical facilities installed, maintained, clean - 1

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

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

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

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

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Victoria

Everest Food Mart

1/5/2026 Routine

2000 E. Airline 77901

16 12:35 PM
1 :14 PM

1/6/2026

- 7. Ice bags need proper labeling
- 12. Needs an employee health and personal hygiene book
- 21. Needs one certified food manager license and a bodily fluids kit
- 29. Place a thermometer inside the cooler where the milk is stored.
- 31. inadequate hot water at the hand sink
- 45. Replace any missing tiles
- 46. Supply paper towels in the restroom

Management and employees knowledge, responsibilities and reporting - 3

Fastop Food Store # 3

1/6/2026 Routine

2103 Lone Tree Road 77901

9 10:20 AM
10:56 AM

1/6/2026

- #21 need bodily fluid kit
- #22 need food handler's
- #29 test strips expired
- #30 expired food permit
- #46 need trash can with lid in women's restroom.

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

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

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

Food handler / no unauthorized persons / personnel - 2

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

Heart Rock Café / CMC Dietary

1/5/2026 Routine

2701 Hospital Dr. 77901

11 12:25 PM
12:55 PM

1/5/2026

- 1. observed 1 cold hold case at 49°.
- 7. Observed expired milk products.
- 10. Sanitizer bucket was at 400 ppm.
- 30. Need to post current food establishment permit.

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Proper cooling time and temperature - 3

La Michoacana Plus

1/7/2026 Routine

2113 Lone Tree Rd. 77901

5 12:35 PM
1 :00 PM

1/7/2026

1/7/2026

- #10 All items need to be using all three steps for dishwashing,(wash, rinse and sanitize)

#35 Employee drinks need lid and straw

#36 Wet towels need to stored in sanitizer bucket

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Wiping Cloths; properly used and stored - 1

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Victoria**La Michoacana Plus**

1/7/2026 Routine

1/7/26

2113 Lone Tree Rd. 77901

5 12:35 PM

1/8/2026

1 :00 PM

#10 0 ppm, use three steps when dish washing, wash, rinse and sanitize

#35 Employee drinks need lid and straw

#36 Wet towels need to be stored in sanitizer bucket

Wiping Cloths; properly used and stored - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Marble Slab Creamery

1/6/2026 Routine

No Violations.

6362 N. Navarro 77904

0 1 :25 PM

1/6/2026

1 :35 PM

Mc Donald's # 4028

1/7/2026 Routine

No violations

2701 Houston Hwy. 77901

0 3 :00 PM

1/7/2026

3 :26 PM

Niki's Roma Pizza

1/5/2026 Routine

No violations observed

7800 N. Navarro 77904

0 2 :50 PM

1/6/2026

3 :29 PM

Northside Nutrition

1/2/2026 Routine

No violations observed.

5803 John Stockbauer Ste. P 77904

0 11:30 AM

1/2/2026

11:45 AM

Panda Express # 2514

1/6/2026 Routine

No violations upon inspection.

8709 N. Navarro 77901

0 2 :09 PM

1/6/2026

2 :25 PM

Papa John's Pizza # 3750

1/5/2026 Routine

21. Ensure that at least one certified food manager is on site at all hours of operation.

3112-E N. Navarro 77901

7 1 :42 PM

1/6/2026

2 :20 PM

29. Supply a thermometer inside the walk-in cooler.

30. Maintain a current permit at all times

43. Observed lights with no shields in walk in cooler

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

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

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

Adequate ventilation and lighting; designated areas used - 1

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Victoria**Peter Piper Pizza**

1/6/2026 Routine

No violations.

3603 N. Navarro 77901

0 2 :00 PM
2 :15 PM

1/6/2026

Riverside Golf Course

1/2/2026 Routine

21. Needs one certified food manager at all hours of operation.

302 McCright Drive 77901

2 10:30 AM
10:45 AM

1/2/2026

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

Snax Max #10

1/7/2026 Routine

7. Ice bags need proper labeling
21. Needs one certified food manager
29. Needs sanitizer test strips
31. Keep hand sink accessible

4901 John Stockbauer 77901

9 1 :12 PM
1 :53 PM

1/7/2026

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

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

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

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

Snax Max #13

1/6/2026 Violations Followup

Violation corrected, hand sink is no longer leaking. No follow up required.

2002 N. Navarro 77901

0 1 :27 PM
1 :30 PM

1/6/2026

Snax Max #9

1/7/2026 Routine

7. Expired product
21. Needs certified food manager
28. Date label deli express sandwiches

4402 N. Navarro 77904

9 12:20 PM
1 :00 PM

1/7/2026

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

Proper Date Marking and disposition - 2

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

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

Speedy Stop #30

1/5/2026 Routine

7. Observed expired medication.

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

5906 N. Navarro 77901

3 3 :17 PM
3 :38 PM

1/5/2026

Speedy Stop Kitchen #30

1/5/2026 Routine

No Violations found.

5906 N. Navarro 77901

0 2 :53 PM
3 :17 PM

1/5/2026

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Victoria**Stop N Save**

1/6/2026 Routine

707 S. Navarro 77901

2 2 :00 PM

1/6/2026

2 :30 PM

#21 need CFM.

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

Stripes Store 40879H

1/6/2026 Routine

1704 S.W. Moody 77901

5 2 :38 PM

1/6/2026

3 :05 PM

#12 need hygiene handbook

#21 no CFM on duty.

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

Management and employees knowledge, responsibilities and reporting - 3

The "Other" Store # 2

1/6/2026 Routine

1409 N.E. Water Street 77901

2 12:45 PM

1/6/2026

1 :00 PM

24- Need proper labels on ice bags.

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

The Green Cow Creamery

1/6/2026 Routine

102 S. Main St. 77901

0 1 :39 PM

1/6/2026

No violations upon inspection.

1 :48 PM

The Grind

1/6/2026 Routine

2200 E. Red River 77901

0 10:04 AM

1/6/2026

10:30 AM

No violations at time of inspection.

The Java Bean

1/6/2026 Routine

506 E. San Antonio 77901

5 11:15 AM

1/6/2026

11:28 AM

#21 no CFM on duty

#30 food permit- expired

#36 do not store sanitized utensils on towels.

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

Wiping Cloths; properly used and stored - 1

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

Vela Farms, LLC

1/5/2026 Routine

4806 N. John Stockbauer Ste 60 77904

2 1 :45 PM

1/5/2026

2 :07 PM

30. Observed food permit was expired.

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

Victoria Mini Mart

1/6/2026 Routine

2207 N. Ben Jordan 77901

8 1 :10 PM

1/6/2026

1 :21 PM

7- Expired food.

30- Need current permit.

31- Need soap and paper towels at hand sink.

47- Need last inspection.

Victoria County Public Health Department

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Victoria

Victoria Mini Mart

1/6/2026 Routine

7- Expired food.

2207 N. Ben Jordan 77901

8 1 :10 PM
1 :21 PM

1/6/2026

30- Need current permit.

31- Need soap and paper towels at hand sink.

47- Need last inspection.

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

Other Violations - 1

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

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

VISD Success Academy/DAEP

1/6/2026 Routine

no violations

3002 E. North Street 77901

0 9 :35 AM
10:00 AM

1/6/2026

Wal-Mart # 4194 Fuel Center

1/5/2026 Routine

1/5/26

#29 Need sanitizer test strips

4001 Houston Highway 77901

5 1 :23 PM
1 :48 PM

1/5/2026

#30 Needs 2026 permit

#47 Need reporting illness sign in both restrooms

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

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

Other Violations - 1

Yorktown

5 D Steakhouse

1/7/2026 Routine

7. Observed chicken in the fringe without a label and a bad color. It looked old.

28. Need to date label food in the fridge.

33. Hand washing sinks should only be used for handwashing.

41. Label bulk items.

47. Employee illness awareness sign needs to be posted at hand washing sinks.

Other Violations - 1

632 West Main Street 78164

9 2 :38 PM
3 :10 PM

1/7/2026

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

Proper Date Marking and disposition - 2

Warewashing Facilities; installed, maintained, used - 2

Original container labeling (Bulk Food) - 1

5 D Steakhouse Meat Market

1/7/2026 Routine

7. There was food left out on the sink with flies.

9. There was uncovered, ready to eat turkey on the prep table.

37. Observed packaged food and paper goods on the floor.

47. Employee illness awareness sign needs to be posted at all hand washing sinks.

632 West Main 78164

8 2 :20 PM
2 :38 PM

1/7/2026

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Yorktown**5 D Steakhouse Meat Market****1/7/2026 Routine**

632 West Main 78164

8 2 :20 PM
2 :38 PM

1/7/2026

7. There was food left out on the sink with flies.
 9. There was uncovered, ready to eat turkey on the prep table.
 37. Observed packaged food and paper goods on the floor.
 47. Employee illness awareness sign needs to be posted at all hand washing sinks.

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

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

Environmental contamination - 1

Other Violations - 1

Agave Jalisco**1/7/2026 Routine**

951 W. Main Street 78164

8 3 :14 PM
3 :45 PM

1/7/2026

7. Food in the walk in fridge was not in good condition.
 28. Food in the walk in needs to be date labeled.
 37. There was a box of frozen meat on the floor.
 38. Need to use an approved method of thawing meat.
 42. Remove rusty shelf away from clean dish area.

Non-Food Contact surfaces clean - 1

Approved thawing method - 1

Proper Date Marking and disposition - 2

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

Environmental contamination - 1

Dairy Queen**1/7/2026 Routine**

510 W. Main 78164

8 1 :22 PM
1 :49 PM

1/7/2026

10. 0 PPM on sanitizer bucket.
 29. Need sanitizer test strips.
 30. Observed an expired food establishment permit.
 47. Employee illness awareness sign needs to be posted at all hand washing sinks.

Other Violations - 1

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Lowe's Super S # 157**1/7/2026 Routine**

1707 W. Main 78164

5 3 :50 PM
4 :28 PM

1/7/2026

7. Expired medication and baby food.
 30. Observed an expired food establishment permit.
 Food Establishment Permit (Current, Valid, and Posted) - 2

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

The Texan**1/7/2026 Routine**

526 W. Main 78164

8 11:45 AM
12:32 PM

1/7/2026

7. Expired food.
 25. Observed live insects.
 32. The ice machines need to be wiped down.
 47. Employee illness awareness signs need to be posted at each hand sink.

Other Violations - 1

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Yorktown**The Texan**

1/7/2026 Routine

526 W. Main 78164

8 11:45 AM
12:32 PM

1/7/2026

- 7. Expired food.
- 25. Observed live insects.
- 32. The ice machines need to be wiped down.
- 47. Employee illness awareness signs need to be posted at each hand sink.

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

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

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