

Victoria County Public Health Department

3/21/2024

Inspections Between (inclusive): 3/14/2024 and 3/20/2024

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

Circle K # 2741545

3/14/2024	Routine		4150 Highway 72 West 77954		
		6	12:00 PM		3/14/2024
			12:30 PM		

#7 - Food items past expiration date.

#21 - Certified food manager must be on duty during all hours of operation.

#47 - Need a bodily fluid kit.

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

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

Other Violations - 1

Mc Donald's

3/14/2024	Routine		104 E. Broadway 77954		
		3	12:45 PM		3/14/2024
			1 :10 PM		

#30 - Permit must be current and valid.

#35 - All employees handling and preparing food must wear caps or hairnets.

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

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

Monster Burger

3/14/2024	Violations Followup		901 N. Esplanade 77954		
		0	11:40 PM		3/14/2024
			11:45 PM		

Violation follow up Establishment fixed the mop sink in kitchen area.

Indianola

Indianola Fishing Marina

3/14/2024	Routine		8 Bell Street 77979		
		1	1 :30 PM		3/15/2024
			2 :18 PM		

#34 Needs monthly pest control

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

Port Lavaca

Calhoun County Senior Citizens Center

3/15/2024	Routine		2104 W. Austin 77979		
		0	9 :41 AM		3/18/2024
			10:16 AM		

No violations at time of inspection

Dollar Tree # 6044

3/14/2024	Routine		310 State Highway 35 N 77979		
		2	11:53 AM		3/15/2024
			12:25 PM		

#21 Needs bodily fluid kit

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

Domino's Pizza

3/15/2024	Routine		320 State Highway 35 South 77979		
		0	11:40 AM		3/18/2024
			11:59 AM		

No violations at time of inspection

Gingerbread School

3/15/2024	Routine		2202 Half League Rd. 77979		
		0	10:23 AM		3/18/2024
			10:37 AM		

No violations at time of inspection

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Port Lavaca

Louie's

3/15/2024	Routine	6648 FM 1090 77979	0	12:20 PM 12:51 PM	3/18/2024
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no violations

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Subway

3/15/2024	Routine	306 S. Hwy 35 77979	0	10:42 AM 11:00 AM	3/18/2024
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No violations at time of inspection

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3/15/2024 **Routine**

No violations at time of inspection

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Taqueria Mazatlan

3/15/2024	Violations Followup	150 N. Hwy 35 B 77979	0	11:20 AM 11:30 AM	3/18/2024
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Violation follow up all violations corrected

Mechanical dishwasher in compliance.

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Tortilleria La Estrella

3/15/2024	Routine	310 W. George 77979	2	8 :40 AM 9 :10 AM	3/18/2024
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#21 CFM expired.

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

Whataburger # 323

3/18/2024	Routine	1207 State Highway 35 North 77979	0	10:55 AM 11:23 AM	3/18/2024
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No violations at time of inspection

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Whites BBQ - Food Truck

3/15/2024	Routine	Mobile Unit 77979	0	10:15 AM 10:30 AM	3/18/2024
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no violations

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Victoria

A+ Kidz Care Learning Center

3/15/2024	Routine	3404 John Stockbauer 77901	3	9 :54 AM 10:13 AM	3/15/2024
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#21 - A certified food manager must be on duty during all hours of operation.

#37 - Food items in dry need to be at least six inches off of the ground.

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

Environmental contamination - 1

A+ Kidz Care Learning Center 2

3/15/2024	Routine	1105 John Stockbauer 77901	0	9 :20 AM 9 :40 AM	3/15/2024
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No violations at time of inspection.

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Victoria

Buffalo Wild Wings # 232

3/14/2024	Routine	7905 N. Navarro 77904	5	12:30 PM	3/14/2024
				1 :05 PM	

- 9. Cover food in the walk-in freezer.
- 35. Employees must have lids and straws on personal drinks.
- 37. Keep items in the walk-in freezer 6 in. off the floor.

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Food separated and & protected, prevented during food preparation - 3

Burger Nation

3/18/2024	Routine	3112 N. Navarro Suite A 77901	4	2 :42 PM	3/18/2024
				2 :57 PM	

- 28. Date opened condiments and prepped to go ranch cups
- 28. Thaw under refrigeration or running water
- 42. Clean the wall behind fryer

- Non-Food Contact surfaces clean - 1
- Approved thawing method - 1
- Proper Date Marking and disposition - 2

China B

3/15/2024	Routine	3611 N. Navarro 77901	20	11:17 AM	3/15/2024
				12:13 PM	

- 9. Cover all food in refrigeration and store veggies above raw chicken..
- 14. Employees need to wash hands after handling raw meat.
- 21. Need a certified food manager at all shifts.
- 22. All employees need current food handlers certificate.
- 25. Live pest.
- 28. Date label items in the freezer.
- 31. Hand sink for handwashing only.
- 35. All kitchen staff should wear hairnets or caps.
- 37. All food items need to be 6 inches off the floor.
- 44. Counters and floors need to be cleaned of all food debris and trash.
- 45. Back door needs to be fixed.

- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2
- Food handler / no unauthorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- Food separated and & protected, prevented during food preparation - 3

Early Childhood Center at FW Gross

3/18/2024	Violations Followup	1208 S. Navarro St. 77901	0	9 :05 AM	3/18/2024
				9 :10 AM	

- Violation follow up
- Walk-In cooler repaired. Temperatures now reach below 41°.

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Victoria					
Early Childhood Center at FW Gross	Violations Followup		1208 S. Navarro St. 77901		
3/18/2024		0	9 :05 AM 9 :10 AM		3/18/2024
Violation follow up Walk-In cooler repaired. Temperatures now reach below 41°.					
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Grandy's	Routine		4201 N. Navarro 77901		
3/15/2024		1	10:12 AM 10:30 AM		3/15/2024
37. Clean vent over fry station Environmental contamination - 1					
La Carreta Taqueria	Routine		3501 Port Lavaca Dr. 77901		
3/18/2024		0	10:41 AM 11:00 AM		3/18/2024
No violations at time of inspection.					
-					
Mc Donald's # 18899	Routine		7808 N. Navarro 77904		
3/18/2024		0	1 :50 PM 2 :15 PM		3/18/2024
No violations found during this inspection.					
-					
McAlister's Victoria	Routine		8409 N. Navarro St. 77904		
3/18/2024		0	2 :20 PM 2 :50 PM		3/18/2024
No violations found.					
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Niki's Roma Pizza	Routine		7800 N. Navarro 77904		
3/18/2024		11	1 :02 PM 1 :25 PM		3/18/2024
9. Food in refrigerator needs to be covered. 10. Sanitizer bucket needs to be between 50-100 ppm. 21. A certified food manager needs to be on duty during every shift. 22. All kitchen staff needs to have a current food handlers certification. 35. Staff handling food need to wear a cap or hairnet.					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Food handler / no unauthorized persons / personnel - 2					
Person in charge present, demonstration of knowledge, and CFM - 2					
Food contact surfaces and returnables; cleaned and sanitized - 3					
Food separated and & protected, prevented during food preparation - 3					
Ortega's	Routine		Mobile Unit 77901		
3/14/2024		0	9 :02 AM 9 :21 AM		3/14/2024
No violations at time of inspection					
-					
Rainbow Sno # 1	Routine		4303 N. Navarro 77901		
3/15/2024		3	12:37 PM 12:54 PM		3/15/2024
21. Need a bodily fluid clean up kit 35. Need a hair net or ball cap Person in charge present, demonstration of knowledge, and CFM - 2					

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Victoria

Rainbow Sno # 1

3/15/2024	Routine		4303 N. Navarro 77901		
		3	12:37 PM		3/15/2024
			12:54 PM		

21. Need a bodily fluid clean up kit
35. Need a hair net or ball cap
Personal Cleanliness / eating, drinking, or tobacco use - 1

Rodney -N- Cindy BBQ

3/14/2024	Routine		Mobile Unit 77901		
		6	2 :35 PM		3/14/2024
			3 :15 PM		

14. Wash hands between glove changes.
20. Keep receipts of wastewater disposal on the unit.
Hands cleaned and properly washed; Gloves used properly - 3
Approved Sewage/Wastewater Disposal System, proper disposal - 3

Rodney N Cindy BBQ (Commissary)

3/14/2024	Routine		1319 Sam Houston 77901		
		6	2 :35 PM		3/15/2024
			3 :15 PM		

14. Wash hands between glove changes.
25. Keep back door closed to keep flies out of the kitchen.
46. Restroom trash cans need lids.

Hands cleaned and properly washed; Gloves used properly - 3
Compliance with Variance, Specialized Process, and HACCP plan - 2
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Roll and Coffee

3/14/2024	Routine		7800 N. Navarro Ste. 161 77904		
		5	1 :30 PM		3/14/2024
			1 :50 PM		

7. Label items in the fridge.
31. Keep handwashing station stocked with soap and paper towels.
Adequate handwashing facilities; Accessible and properly supplied, used - 2
Food and ice obtained from approved source; good condition, safe - 3

Sam's Club # 6471

3/18/2024	Routine		9202 N. Navarro 77904		
		0	12:50 PM		3/18/2024
			1 :25 PM		

No violations at time of inspection.

Shield Baur Investment Inc.

3/18/2024	Routine		1501 Port Lavaca Drive 77901		
		12	1 :50 PM		3/18/2024
			2 :08 PM		

12. Need Employee Health & Hygiene book
21. Need Certified Food Manager during hours of operation; need Bodily Fluid Spill Kit
22. Need Food Handler certificates
28. Date Bon Apetit pastries
30. Need 2024 permit posted
47. Need First Aid kit
Other Violations - 1
Proper Date Marking and disposition - 2
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

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Victoria

Shield Baur Investment Inc.

3/18/2024	Routine		1501 Port Lavaca Drive 77901		
		12	1 :50 PM		3/18/2024
			2 :08 PM		

12. Need Employee Health & Hygiene book
 21. Need Certified Food Manager during hours of operation; need Bodily Fluid Spill Kit
 22. Need Food Handler certificates
 28. Date Bon Apetit pastries
 30. Need 2024 permit posted
 47. Need First Aid kit
 Management and employees knowledge, responsibilities and reporting - 3

Stop-N-Go

3/18/2024	Routine		701 Blyth 77904		
		2	12:16 PM		3/18/2024
			12:35 PM		

21. Need to renew Certified Food Manager certificate
 Person in charge present, demonstration of knowledge, and CFM - 2

Stripes Store 40887H

3/18/2024	Routine		2501 N. Ben Jordan 77901		
		6	10:05 AM		3/18/2024
			10:27 AM		

#7 - Medication cannot be expired.
 #32 - Ice machine needs to be cleaned
 #45 - Floor in walk-in cooler need to be cleaned.
 Food and ice obtained from approved source; good condition, safe - 3
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Physical facilities installed, maintained, clean - 1

Sweet Fountainz Bakery, LLC

3/15/2024	Routine		5805 John Stockbauer 77904		
		0	10:27 AM		3/15/2024
			11:10 AM		

No violations at time of inspection.
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Taco Bell # 28008

3/18/2024	Routine		1602 N. Navarro 77901		
		0	2 :15 PM		3/18/2024
			2 :34 PM		

No violations at time of inspection.
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Taqueria "La Frontera"

3/18/2024	Routine		811 E. Rio Grande 77901		
		10	10:05 AM		3/18/2024
			10:30 AM		

9. Cover food in refrigerator
 21. Need Certified Food Manager present during hours of operation
 28. Date label food stored in the refrigerator
 42. Clean vent hood above fryer and grill
 45. Weather strip backdoor
 46. Trash can in womens restroom needs a lid
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food separated and & protected, prevented during food preparation - 3
 Non-Food Contact surfaces clean - 1
 Proper Date Marking and disposition - 2
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Physical facilities installed, maintained, clean - 1

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Victoria

Texas Boba Tea

3/15/2024 Routine

No violations at time of inspection.

6106 N. Navarro St., Ste 120 77904

0	12:38 PM	3/15/2024
	12:50 PM	

The Olive Garden Italian Restaurant # 1694

3/18/2024 Routine

No violations at time of inspection.

7609 N.E. Zac Lentz Parkway 77904

0	11:40 AM	3/18/2024
	12:05 PM	

Vela Farms, LLC

3/18/2024 Routine

No violations at time of inspection.

4806 N. John Stockbauer Ste 60 77904

0	12:59 PM	3/18/2024
	1 :18 PM	

Victoria Seafood

3/15/2024 Routine

9. Cover food in the refrigerators
28. Date label food stored in the walk in cooler
37. Store food items six inches off the floor

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

Proper Date Marking and disposition - 2

Environmental contamination - 1

4202 N. Navarro 77901

6	11:23 AM	3/15/2024
	11:45 AM	

Walgreen's # 07964

3/18/2024 Routine

No violations at time of inspection.

5204 N. Navarro 77904

0	11:10 AM	3/18/2024
	11:32 AM	

Walgreens # 12330

3/18/2024 Routine

No violations at time of inspection.

9005 N. Navarro 77904

0	12:25 PM	3/18/2024
	12:41 PM	

Whataburger # 10

3/18/2024 Routine

No violations at time of inspection

509 E. Rio Grande 77901

0	9 :48 AM	3/18/2024
	10:00 AM	

Whataburger # 616

3/18/2024 Routine

No violations at time of inspection.

8908 N. Navarro 77904

0	11:40 AM	3/18/2024
	11:56 AM	

Wienerschnitzel # 595

3/18/2024 Routine

No violations at time of inspection

3602 John Stockbauer 77904

0	11:17 AM	3/18/2024
	11:28 AM	

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Yoakum

Alpha Nutrition

3/14/2024	Routine		515 Lott St 77995		
		4	10:15 AM		3/14/2024
			10:27 AM		
#30 - Expired Food Permit					
#32 - Ice machine needs to be cleaned.					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Food Establishment Permit (Current, Valid, and Posted) - 2					

Burger Wings Shop

3/14/2024	Violations Followup		515 Forest St 77995		
		0	11:10 PM		3/14/2024
			11:20 PM		
Violations corrected					
-					

Pizza Hut #39157

3/14/2024	Routine		1201 W. Grand 77995		
		4	10:50 AM		3/14/2024
			11:07 AM		
#30 - Permit must be current and valid.					
#32 - Ice machine needs to be cleaned					
Food Establishment Permit (Current, Valid, and Posted) - 2					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					