

Victoria County Public Health Department

3/28/2024

Inspections Between (inclusive): 3/21/2024 and 3/27/2024

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

Norma's Tamales LLC

3/22/2024	Routine	0	Mobile Unit 77957 9 :44 AM 10:00 AM		3/25/2024
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no violations

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3/22/2024	Routine	0	9 :44 AM 10:00 AM		3/28/2024
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no violations

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Bloomington

Yoli's Chill-N-Grill

3/25/2024	Routine	0	26 Market Street 77951 11:20 AM 11:32 AM		3/25/2024
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No violations at time of inspection.

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Cuero

Busy-Bee's Daycare

3/25/2024	Routine	0	210 Dunn Street 77954 1 :45 PM 2 :00 PM		3/26/2024
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Cuero Seafood and Grill

3/24/2024	Routine	0	202 N. Esplanade 77954 2 :45 PM 3 :20 PM		3/26/2024
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no violations

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J-G Poultry

3/27/2024	Routine	6	201 E. Main 77954 10:20 AM 10:30 AM		3/27/2024
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22. Need Food Handlers certificate.

29. Place thermometers in ice chest.

30. Need to post current food permit.

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

Food handler / no unauthorized persons / personnel - 2

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

Edna

Giggles & Grins Childcare

3/22/2024	Routine	0	1010 South Wells 77957 9 :15 AM 9 :30 AM		3/25/2024
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no violations

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St. Paul Lutheran Preschool

3/22/2024	Routine	0	108 E. Gayle Street 77957 11:24 AM 11:34 AM		3/25/2024
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no violations

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Ganado

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Ganado

Bundick Brothers Beef, LLC

3/27/2024	Routine		2405 CR 446 77962		
No violations		0	9 :05 AM		3/27/2024
-			9 :15 AM		

Inez

Industrial Little League

3/21/2024	Routine		363 Kolle St. 77968		
no violations		0	9 :00 AM		3/26/2024
-			9 :07 AM		

Wood Hi Community Center

3/27/2024	Routine		101 Wood Hi School Road 77968		
No violations at time of inspection.		0	9 :39 AM		3/27/2024
-			9 :49 AM		

Palacios

Roots and Spores Coffee

3/27/2024	Routine		151 Cobia Lane 77465		
29. Need a thermometer in ice chest.		4	9 :50 AM		3/27/2024
30. Need to post current food permit.			10:03 AM		

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

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

Port Lavaca

Aces Social Club

3/26/2024	Routine		1800 Hwy 35 Ste B. 77979		
12. Need Employee Hygiene Handbook.		5	12:10 PM		3/26/2024
30. Expired Food Permit.			12:25 PM		

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

Management and employees knowledge, responsibilities and reporting - 3

Cathy's

3/27/2024	Routine		Mobile Unit 77979		
no violations		0	2 :26 PM		3/27/2024
-			2 :45 PM		

El Rincon del Vaquero

3/26/2024	Routine		711 W. Main 77979		
2. Cold hold not at proper temp.		16	1 :40 PM		3/26/2024
6. Date label all food items in refrigeration.			2 :15 PM		

- 9. Cover all food in refrigeration.
- 10. Sanitizing bucket at improper ppm.
- 12. Employee Hygiene Handbook.
- 47. Need Bodily fluid kit.

Other Violations - 1

Management and employees knowledge, responsibilities and reporting - 3

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Port Lavaca

El Rincon del Vaquero

3/26/2024 Routine

711 W. Main 77979

16 1 :40 PM
2 :15 PM

3/26/2024

- 2. Cold hold not at proper temp.
- 6. Date label all food items in refrigeration.
- 9. Cover all food in refrigeration.
- 10. Sanitizing bucket at improper ppm.
- 12. Employee Hygiene Handbook.
- 47. Need Bodily fluid kit.

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Time as a Public Health Control; procedures & records - 3

Habanero's Restaurant

3/26/2024 Routine

2128 W. Main 77979

16 11:15 AM
11:50 AM

3/26/2024

- 1. Improper time and temperature on food that was cooling.
- 6. Time documentation on cooked beans.
- 7. Date & label food items in refrigeration.
- 9. Cover food in refrigeration.
- 25. Live pest.
- 37. All food items need to be 6 inches off the floor.
- 41. Label bulk items.

- Original container labeling (Bulk Food) - 1
- Environmental contamination - 1
- Proper cooling time and temperature - 3
- 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
- Compliance with Variance, Specialized Process, and HACCP plan - 2

Magic Asian Cuisine

3/26/2024 Routine

101 N. Commerce 77979

17 2 :40 PM
3 :35 PM

3/26/2024

- 7. Need Time documentation on cooked food items.
- 9. Cover all food in refrigeration.
- 12. Need Employee Hygiene Handbook.
- 21. Need a CFM at all shifts.
- 38. Improper cooling method.
- 31. Hand sink for handwashing only.
- 37. Store food items 6 inches off the floor.
- 41. Need to label bulk items.

- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Original container labeling (Bulk Food) - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Management and employees knowledge, responsibilities and reporting - 3
- Food separated and & protected, prevented during food preparation - 3

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Port Lavaca

Magic Asian Cuisine

3/26/2024	Routine	101 N. Commerce 77979	17	2 :40 PM 3 :35 PM	3/26/2024
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- 7. Need Time documentation on cooked food items.
- 9. Cover all food in refrigeration.
- 12. Need Employee Hygiene Handbook.
- 21. Need a CFM at all shifts.
- 38. Improper cooling method.
- 31. Hand sink for handwashing only.
- 37. Store food items 6 inches off the floor.
- 41. Need to label bulk items.

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

Scully's Sports Bar & Grill

3/26/2024	Routine	802 Fulton 77979	0	3 :35 PM 4 :10 PM	3/26/2024
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No violations found.

Times Market #102

3/26/2024	Routine	107 Seadrift 77979	5	12:45 PM 1 :25 PM	3/26/2024
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- 7. Expired items.
- 21. Expired CFM.

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

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

Port O'Connor

Sharkies Bar & Grill

3/27/2024	Routine	1307 W Jefferson Ave. 77982	0	11:35 AM 12:15 PM	3/27/2024
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no violations

Seadrift

Dollar General Store # 21708

3/27/2024	Routine	311 Broadway 77983	0	1 :00 PM 1 :25 PM	3/27/2024
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no violations

Victoria

3 Estados Mexican Restaurant LLC

3/25/2024	Routine	1002 N. Navarro 77901	8	11:19 AM 11:49 AM	3/25/2024
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- 6. Record time for items that are cooling
- 10. Dish washer not reaching correct temperature
- 32. Clean vent hood and around the grill

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Alimento Catering

801 N. Navarro 77901

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Victoria					
Alimento Catering			801 N. Navarro 77901		
3/27/2024	Routine	0	9 :45 AM		3/27/2024
No violations			10:04 AM		
-					
Café Espresso			2200 E. Red River 77901		
3/27/2024	Routine	2	11:05 AM		3/27/2024
#31 - Cannot store personal items in hand sink.			11:23 AM		
Adequate handwashing facilities; Accessible and properly supplied, used			-	2	
Cracker Barrel # 4			6007 N. Main Street 77904		
3/25/2024	Routine	0	1 :00 PM		3/25/2024
No violations at time of inspection.			1 :22 PM		
-					
Dollar General # 21462			9569 US Highway 87 77904		
3/27/2024	Routine	0	12:43 PM		3/27/2024
No violations.			1 :18 PM		
-					
Faith Family Church			2002 Mockingbird Lane 77904		
3/26/2024	Routine	6	11:22 AM		3/26/2024
23. Dish washer hot water needs to reach 125°			12:24 PM		
29. Thermometers needed in refrigeration					
32. Clean the ice maker.					
Hot and Cold Water available; adequate pressure, safe			-	2	
Thermometers provided, accurated, and calculated; chemical/thermal test			-	2	
Food and Non-food Contact surfaces cleanable, properly designed, and used			-	2	
Faith Family Coffee Bar			2002 Mockingbird 77904		
3/26/2024	Routine	6	11:22 AM		3/26/2024
23. Dish washer hot water needs to reach 125°			12:24 PM		
29. Thermometers needed in refrigeration					
32. Clean the ice maker.					
Food and Non-food Contact surfaces cleanable, properly designed, and used			-	2	
Hot and Cold Water available; adequate pressure, safe			-	2	
Thermometers provided, accurated, and calculated; chemical/thermal test			-	2	
Grape Vine Café and Catering			110 Medical Drive Ste 102. 77904		
3/25/2024	Routine	0	1 :25 PM		3/25/2024
No violations at time of inspection.			1 :42 PM		
-					
Hampton Inn			7006 N. Navarro 77904		
3/27/2024	Routine	3	10:05 AM		3/27/2024
#31 - Need paper towels at hand sink.			10:35 AM		
#47 - Last inspection must be posted or available upon request.					
Adequate handwashing facilities; Accessible and properly supplied, used			-	2	

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Victoria					
Hampton Inn			7006 N. Navarro 77904		
3/27/2024	Routine	3	10:05 AM 10:35 AM		3/27/2024
#31 - Need paper towels at hand sink. #47 - Last inspection must be posted or available upon request. Other Violations - 1					
Health Bar by Complete 360			1404 E. Red River 77904		
3/25/2024	Routine	4	12:15 PM 12:48 PM		3/25/2024
#2 - Salad bar table-top not holding 41° or below. #35 - need hair restraints. Proper Cold Holding temperature (41F/45F) - 3 Personal Cleanliness / eating, drinking, or tobacco use - 1					
Henneke Farms			Farmer's Market 77901		
3/27/2024	Routine	2	10:05 AM 10:15 AM		3/27/2024
29. Need thermometers in ice chests. Thermometers provided, accurated, and calculated; chemical/thermal test - 2					
J-G Farm			2805 N. Navarro 77901		
3/27/2024	Routine	6	10:20 AM 10:30 AM		3/27/2024
22. Need Food Handlers certificate. 29. Place thermometers in ice chest. 30. Need to post current food permit. Food handler / no unathorized persons / personnel - 2 Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Food Establishment Permit (Current, Valid, and Posted) - 2					
L & L Grill			5306 Houston Hwy 77901		
3/27/2024	Routine	0	11:53 AM 12:18 PM		3/27/2024
No violations -					
La Cabaña			2013 E. Red River 77901		
3/25/2024	Routine	10	12:03 PM 12:30 PM		3/25/2024
6. Record time on items left out at room temperature 9. Cover items in refrigeration 30. Need 2024 permit posted 32. Clean vent hood Food Establishment Permit (Current, Valid, and Posted) - 2 Food separated and & protected, prevented during food preparation - 3 Time as a Public Health Control; procedures & records - 3 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
La Tejanita			1309 Sam Houston 77901		
3/27/2024	Routine	6	10:16 AM 11:06 AM		3/27/2024
9. Prepare raw and cooked foods separately 25. Request pesticide as needed 35. Employee drinks need lid and a straw Food separated and & protected, prevented during food preparation - 3					

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La Tejanita			1309 Sam Houston 77901		
3/27/2024	Routine	6	10:16 AM 11:06 AM		3/27/2024
9. Prepare raw and cooked foods separately 25. Request pesticide as needed 35. Employee drinks need lid and a straw Personal Cleanliness / eating, drinking, or tobacco use - 1 Compliance with Variance, Specialized Process, and HACCP plan - 2					
Little Caesar's # 14			1907 John Stockbauer 77901		
3/25/2024	Routine	5	2 :23 PM 2 :42 PM		3/25/2024
6. Record time on pizzas prepped 32. Replace chipped storage lids Time as a Public Health Control; procedures & records - 3 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Long John Silver's # 70264			2904 N. Navarro 77901		
3/27/2024	Routine	1	11:35 AM 12:10 PM		3/27/2024
35. Wash hands after drinking personal beverage. Personal Cleanliness / eating, drinking, or tobacco use - 1					
Marco's Pizza # 5251			6502 N. Navarro St. 77904		
3/21/2024	Routine	5	1 :31 PM 1 :54 PM		3/21/2024
#12 Needs employee health and hygiene handbook #21 Needs CFM at all hours of operation Management and employees knowledge, responsibilities and reporting - 3 Person in charge present, demonstration of knowledge, and CFM - 2					
Outlaw Pass LLC			78 Tate Road 77904		
3/27/2024	Routine	0	3 :53 PM 4 :20 PM		3/27/2024
No violations -					
Pit Stop			1501 E. North St. 77901		
3/25/2024	Routine	19	12:42 PM 1 :05 PM		3/25/2024
7. Out of date prepackaged snacks 12. Need Employee Health and Hygiene Book 21. Need CFM during hours of operation 22. Need Food Handler certificates for other employees 25. Need to post ware washing policy 28. Pastries need to have use by date 29. Need sanitizer test strips 30. Need 2024 permit 47. Need first aid kit and post last inspection Food Establishment Permit (Current, Valid, and Posted) - 2 Other Violations - 1 Compliance with Variance, Specialized Process, and HACCP plan - 2 Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Food handler / no unauthorized persons / personnel - 2 Person in charge present, demonstration of knowledge, and CFM - 2					

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Victoria

Pit Stop

3/25/2024

Routine

1501 E. North St. 77901

19 12:42 PM
1 :05 PM

3/25/2024

- 7. Out of date prepackaged snacks
- 12. Need Employee Health and Hygiene Book
- 21. Need CFM during hours of operation
- 22. Need Food Handler certificates for other employees
- 25. Need to post ware washing policy
- 28. Pastries need to have use by date
- 29. Need sanitizer test strips
- 30. Need 2024 permit
- 47. Need first aid kit and post last inspection

Management and employees knowledge, responsibilities and reporting - 3

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

Proper Date Marking and disposition - 2

Quality Inn & Suites

3/27/2024

Routine

5401 Houston Highway 77901

3 9 :15 AM
9 :45 AM

3/27/2024

- #31 - Paper towels and soap must be available at hand sink. Cannot store items in hand sink.
- #47 - Hand sink needs reporting employee illness sign. Employee handwashing signs must also be posted.

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

Other Violations - 1

Red Lobster # 0406

3/27/2024

Violations Followup

7404 NE Zac Lentz Parkway 77904

0 3 :30 PM
3 :40 PM

3/27/2024

- Violation follow up
- Coolers are not being used.
- traulsen cooler has parts on order.
- Victory cooler will be replaced, no longer using.

Sammy's In-N-Out

3/25/2024

Routine

2602 E. Mockingbird 77904

9 1 :56 PM
2 :16 PM

3/25/2024

- 7. Out of date sandwiches
- 28. Date Bon Appetite pastries
- 29. Need current sanitizer test strips
- 32. Clean ice maker

Proper Date Marking and disposition - 2

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

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

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

St. Joseph High School

3/27/2024

Routine

110 E. Red River 77901

0 8 :50 AM
9 :10 AM

3/27/2024

- 03/27/2024
- No violations noticed at time of inspection

Tokyo Gardens Catering (Inside HEB)

3/21/2024

Routine

1505 E. Rio Grande 77901

3 12:30 PM
1 :08 PM

3/21/2024

- #12 Needs employee health and hygiene handbook

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Victoria

Tokyo Gardens Catering (Inside HEB)

3/21/2024	Routine		1505 E. Rio Grande 77901		
		3	12:30 PM		3/21/2024
			1 :08 PM		
#12 Needs employee health and hygiene handbook					
Management and employees knowledge, responsibilities and reporting - 3					

Victoria Food Mart

3/27/2024	Routine		10408 Zac Lentz Parkway 77904		
		6	12:30 PM		3/27/2024
			1 :00 PM		
12. Need Employee Health and Hygiene Book					
28. Place expiration date on pastries					
47. Post last inspection visible to the public					
Other Violations - 1					
Proper Date Marking and disposition - 2					
Management and employees knowledge, responsibilities and reporting - 3					

Wal-Mart Subway

3/27/2024	Routine		4101 Houston Highway 77901		
		3	11:13 AM		3/27/2024
			11:37 AM		
5. Reheat food properly					
Proper reheating procedure for hot holding (165F in 2 hours) - 3					

Yoakum

Yoakum Senior Citizens Center

3/25/2024	Routine		105 Center 77995		
		0	10:10 AM		3/26/2024
			10:30 AM		
no violations					
-					

Yorktown

Abuelitas

3/25/2024	Routine		440 N. Mehnert 78164		
		0	12:32 PM		3/25/2024
			12:50 PM		
no violations.					
-					

Subway of Yorktown

3/25/2024	Routine		342 E. Main Street 78164		
		0	11:35 AM		3/25/2024
			12:10 PM		
no violations					
-					

The Texan # 2

3/21/2024	Routine		207 E. Main 78164		
		9	12:39 PM		
			1 :10 PM	3/25/2024	
#21 need CFM					
#29 expired test strips					
#31 no hot water at hand wash sink.					
#32 clean ice machine.					
#35 need hairnet/ball cap.					
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					
Personal Cleanliness / eating, drinking, or tobacco use - 1					

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Yorktown

The Texan # 2

3/21/2024 **Routine**

207 E. Main 78164

9 12:39 PM

1 :10 PM 3/25/2024

- #21 need CFM
- #29 expired test strips
- #31 no hot water at hand wash sink.
- #32 clean ice machine.
- #35 need hairnet/ball cap.

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

3/25/2024 **Violations Followup**

0 1 :05 PM

3/25/2024

Violation follow up continue to work on other violations

1 :15 PM

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