

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

<b>Latrice's Unique Drinks &amp; More</b>	Mobile Unit 77957			<input type="checkbox"/>	
10/10/2022	Routine	0			10/11/2022
no violations					
-					

**Cuero**

<b>Brookshire Brothers # 91</b>	1161 N. Esplanade St 77954			<input type="checkbox"/>	
10/12/2022	Routine	0			10/13/2022
No violations at time of inspection					
-					

<b>Dairy Queen-Cuero</b>	802 N. Esplanade 77954			<input type="checkbox"/>	
10/10/2022	Routine	0			10/11/2022
No violations at time of inspection					
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<b>Keke Café</b>	1102 Esplanade 77954			<input type="checkbox"/>	
10/12/2022	Routine	0			10/13/2022
No violations at time of inspection					
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<b>Monster Burger</b>	901 N. Esplanade 77954			<input checked="" type="checkbox"/>	
10/12/2022	Routine	8			10/13/2022
#9 Cover foods in coolers					
#10 Dishwasher not reaching proper temp if 120°↑					
#31 Need paper towels at hand sink near 3 compartment					
Food separated and & protected, prevented during food preparation - 3					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
Food contact surfaces and returnables; cleaned and sanitized - 3					

**Edna**

<b>Latrice's Unique Drinks &amp; More</b>	Mobile Unit 77957			<input type="checkbox"/>	
10/10/2022	Routine	0			10/11/2022
no violations.					
-					

<b>Lone Star Inn Best Western</b>	310 E. Houston Highway 77957			<input type="checkbox"/>	
10/6/2022	Routine	0			10/6/2022
no violations at time of inspection.					
-					

**Ganado**

<b>Latrice's Unique Drinks &amp; More</b>	Mobile Unit 77962			<input type="checkbox"/>	
10/10/2022	Routine	0			10/11/2022
no violations					
-					

Inspections Between (inclusive): 10/6/2022 and 10/12/2022

Establishment	Type	Score	In / Out	Follow up Req'd.	Date Insp. Closed
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**Ganado**

**Subway/TA dba Travel Centers of America**

802 E. York St. 77962

10/10/2022 Routine

3



10/11/2022

#2 cold holding not in compliance.

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

10/10/2022 Violations Followup

0



10/11/2022

Violation follow up line reach in Tuna 39°  
Chicken 40.9°

Ok to operate

-

**TA dba Travel Centers of America**

802 E. York St. 77962

10/6/2022 Routine

0



10/6/2022

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**Mission Valley**

**The Barn**

12201 FM 236 77905

10/12/2022 Routine

12



10/12/2022

#18 Toxic substances need to be identified  
#21 Need certified food manager certificate  
#22 Update food handlers certificate  
#29 Need sanitizer test strips  
#35 Wear hair restraints or ball cap when preparing food  
#38 Improper thawing method for fish  
#45 Physical facilities need to be maintained with no visible outside light showing and replace ceiling tiles

Food handler / no unauthorized persons / personnel - 2

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

Toxic substances properly identified, stored and used - 3

Approved thawing method - 1

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

Physical facilities installed, maintained, clean - 1

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

**Nordheim**

**Broadway Bar & Grill**

208 Broadway 78141

10/12/2022 Routine

2



10/13/2022

#23 Restroom hand sinks 78°, must reach 100°

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

**Port Lavaca**

**Babies & Beyond Daycare**

125 W. Railroad 77979

10/7/2022 Routine

0



10/11/2022

no violations

-

**Port Lavaca**

<b>Beau's Billiard, Bowling, &amp; Arcade</b>	100 Village Road 77979				
<b>10/12/2022</b>	<b>Routine</b>	5		<input type="checkbox"/>	10/13/2022

#12 need hygiene handbook  
#21 need a CFM.

Management and employees knowledge, responsibilities and reporting - 3

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

<b>Broadway Shell</b>	1326 Broadway 77979				
<b>10/12/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/13/2022

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<b>El Patio</b>	548 W. Main 77979				
<b>10/7/2022</b>	<b>Routine</b>	5		<input type="checkbox"/>	10/11/2022

#21 need CFM  
#34 dead bugs  
#36 do not use towels to cover food.  
#45 weather strip back door.

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

Physical facilities installed, maintained, clean - 1

Wiping Cloths; properly used and stored - 1

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

<b>First Convenience</b>	1916 W. Austin 77979				
<b>10/12/2022</b>	<b>Violations Followup</b>	0		<input type="checkbox"/>	10/13/2022

Inspected on 9/28/2022 re-inspected on 10/12/2022 all violations corrected.

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<b>Fuel Stop</b>	102 East Austin 77979				
<b>10/11/2022</b>	<b>Violations Followup</b>	0		<input type="checkbox"/>	10/12/2022

Inspected on 10/05/22 with 20 demerits, re-inspected on 10/11/22 violation corrections still needed. Will follow up with re-inspection.

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<b>Hydration Hut</b>	108 N. Virginia St. Ste. 3 77979				
<b>10/12/2022</b>	<b>Routine</b>	2		<input type="checkbox"/>	10/13/2022

#30 food permit expired.

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

<b>Los Rios Mexican Grill &amp; Seafood</b>	125 West Main Street 77979				
<b>10/12/2022</b>	<b>Routine</b>	17		<input checked="" type="checkbox"/>	10/13/2022

#2 cold holding not in compliance.  
#6 document time food left out.  
#9 do not cover food with trash bags, cover foods in cooler, cover food container in storage.  
#28 date label.  
#32 shelves in storage must be easily cleanable.  
#36 store wet towels in sanitizer bucket.  
#39 use scoop with handles.  
#43 need light shields.  
#45 weather strip back door.

**Port Lavaca**

**Los Rios Mexican Grill & Seafood**

125 West Main Street 77979

**10/12/2022 Routine**

17



10/13/2022

- #2 cold holding not in compliance.
- #6 document time food left out.
- #9 do not cover food with trash bags, cover foods in cooler, cover food container in storage.
- #28 date label.
- #32 shelves in storage must be easily cleanable.
- #36 store wet towels in sanitizer bucket.
- #39 use scoop with handles.
- #43 need light shields.
- #45 weather strip back door.

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

Proper Date Marking and disposition - 2

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

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

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

Adequate ventilation and lighting; designated areas used - 1

Physical facilities installed, maintained, clean - 1

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

Wiping Cloths; properly used and stored - 1

**Mc Donald's**

801 S. Hwy 35 Bypass 77979

**10/7/2022 Routine**

4



10/11/2022

- #30 expired permit
- #32 clean soda ice dispenser.

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

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

**Pupusas El Tunco**

1211 N. Virginia 77979

**10/12/2022 Routine**

5



10/13/2022

- #12 need hygiene handbook.
- #30 food permit expired

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

Management and employees knowledge, responsibilities and reporting - 3

**Riah's Snack Shack**

Mobile Unit 77979

**10/6/2022 Routine**

2



10/7/2022

- #29 Need test strips

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

**Scully's Sports Bar & Grill**

802 Fulton 77979

**10/6/2022 Routine**

0



10/7/2022

No violations at time of inspection

**Taqueria Mazatlan**

150 N. Hwy 35 B 77979

Inspections Between (inclusive): 10/6/2022 and 10/12/2022

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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**Port Lavaca**

<b>Taqueria Mazatlan</b>	150 N. Hwy 35 B 77979	10/7/2022	Routine	0	<input type="checkbox"/>	10/11/2022
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**Vanderbilt**

<b>Dollar General Store # 20808</b>	5860 FM 616 77991	10/10/2022	Routine	5	<input type="checkbox"/>	10/11/2022
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#12 need Health Handbook.  
#21 no bodily fluid kit.

Management and employees knowledge, responsibilities and reporting - 3

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

**Victoria**

<b>Bayside Seafood Restaurant</b>	4202 N. Navarro 77901	10/6/2022	Routine	6	<input type="checkbox"/>	10/7/2022
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#33 Hot water at hand sink needs to be connected at all times  
#34 Clean any evidence of pest  
#37 Keep all products off the floor in walk in freezer  
#44 Keep dumpster closed at all times  
#45 Replace all missing tiles in storage area

Garbage and Refuse properly disposed; facilities maintained - 1

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

Environmental contamination - 1

Warewashing Facilities; installed, maintained, used - 2

Physical facilities installed, maintained, clean - 1

<b>Bearly Beginning # 2</b>	3803 Miori Lane 77901	10/7/2022	Routine	0	<input type="checkbox"/>	10/11/2022
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No violations

<b>Brown Bag Saloon</b>	8609 N. Navarro 77904	10/12/2022	Routine	0	<input type="checkbox"/>	10/12/2022
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No violations at time of inspection

<b>Christian Multi-Ethnic Baptist Church</b>	601 E. Red River 77901	10/10/2022	Routine	0	<input type="checkbox"/>	10/10/2022
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No Violations at time of inspection

<b>Domino's Pizza</b>	2007 N. Laurent 77901	10/12/2022	Routine	5	<input type="checkbox"/>	10/12/2022
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#2- Cooler reading above 41 degrees Fahrenheit

#21- Need CFM onsite at all shifts

**Victoria**

<b>Domino's Pizza</b>		2007 N. Laurent 77901			
<b>10/12/2022</b>	<b>Routine</b>	5		<input type="checkbox"/>	10/12/2022

#2- Cooler reading above 41 degrees Fahrenheit

#21- Need CFM onsite at all shifts

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

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

<b>El Norteno Mexican Food</b>		4105 Port Lavaca Drive 77901			
<b>10/12/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/12/2022

No Violations at time of inspection

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<b>Grape Vine Café and Catering</b>		110 Medical Drive Suite 102 77904			
<b>10/11/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/12/2022

No violations at time of inspection

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<b>Great American Cookie</b>		7800 N. Navarro # 381 77904			
<b>10/6/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/7/2022

No Violations at time of inspection

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<b>Grumpy's Meatzzeria Food Truck</b>		Mobile Unit 77901			
<b>10/6/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/7/2022

No Violations at time of inspection

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<b>Kahve</b>		5402 N. Navarro 77904			
<b>10/7/2022</b>	<b>Routine</b>	7		<input type="checkbox"/>	10/11/2022

#14- Use proper handwashing procedures

#32- All surfaces must be easily cleanable/non-absorbent

#35- Employees need ball cap/hairnet in food prep area

#47- Display CFM visible to the public

Other Violations - 1

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

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

Hands cleaned and properly washed; Gloves used properly - 3

<b>Lone Star Tavern, LLC</b>		5354 FM 447 77905			
<b>10/12/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/12/2022

No Violations at time of inspection

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<b>Senior Citizens Center</b>		603 E. Murray 77901			
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**Victoria**

<b>Senior Citizens Center</b>		603 E. Murray 77901			
<b>10/7/2022</b>	<b>Routine</b>	7		<input type="checkbox"/>	10/11/2022

#9- Discard expired product

#31- Hand washing only at hand sink

#32- All surfaces must be easily cleanable and non-absorbent

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

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

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

<b>Stop-N-Go</b>		701 Blyth 77904			
<b>10/12/2022</b>	<b>Routine</b>	2		<input type="checkbox"/>	10/12/2022

#29- Need sanitizer test strips

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

<b>Subway #15068</b>		5101 Houston Highway 77901			
<b>10/6/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/6/2022

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<b>Subway @ The Victoria College</b>		2200 E. Red River 77901			
<b>10/6/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/6/2022

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<b>Taco Rico</b>		1615 Port Lavaca 77901			
<b>10/6/2022</b>	<b>Routine</b>	4		<input type="checkbox"/>	10/6/2022

#19 need water sample

#34 Flies.

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

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

<b>The Nutrition Place</b>		1907 E Red River 77901			
<b>10/7/2022</b>	<b>Routine</b>	8		<input type="checkbox"/>	10/11/2022

#21- Need certified food manager onsite at all times

#29- Need sanitizer test strips

#31- Need soap and paper towels at hand sink

#35- Employees need ball cap/hairnet in food prep area

#47- Display previous inspection visible to public

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

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

Other Violations - 1

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

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

<b>The Nutrition Place</b>		1907 E Red River 77901			
<b>10/7/2022</b>	<b>Routine</b>	8		<input type="checkbox"/>	10/11/2022
#21- Need certified food manager onsite at all times #29- Need sanitizer test strips #31- Need soap and paper towels at hand sink #35- Employees need ball cap/hairnet in food prep area #47- Display previous inspection visible to public Personal Cleanliness / eating, drinking, or tobacco use - 1					

<b>The Spiritual Renewal Center</b>		718 Gussie Schmidt Road 7790543			
<b>10/6/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/6/2022
-					

<b>The Texan #8</b>		3402 State Hwy 185 77905			
<b>10/6/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/7/2022
No violations at time of inspection					
-					

**Yoakum**

<b>Dairy Queen-Yoakum</b>		610 Highway 77-A 77995			
<b>10/10/2022</b>	<b>Routine</b>	2		<input type="checkbox"/>	10/11/2022
#37- Product on the floor #45- Weather-strip backdoor Environmental contamination - 1 Physical facilities installed, maintained, clean - 1					

<b>Family Dollar Store # 2524</b>		201 Lott Street 77995			
<b>10/10/2022</b>	<b>Routine</b>	6		<input type="checkbox"/>	10/11/2022
#9- Dented cans and expired product #12- Need employee health and hygiene handbook Food separated and & protected, prevented during food preparation - 3 Management and employees knowledge, responsibilities and reporting - 3					

<b>Fro-Yo 77</b>		901 Hwy 77A S. 77995			
<b>10/12/2022</b>	<b>Routine</b>	4		<input type="checkbox"/>	10/13/2022
#31 Need paper towels at hand sink #33 Cover mop sink when not in use Adequate handwashing facilities; Accessible and properly supplied, used - 2 Warewashing Facilities; installed, maintained, used - 2					

<b>Sonic Drive In #3751</b>		706 Highway 77-A 77995			
<b>10/10/2022</b>	<b>Routine</b>	3		<input type="checkbox"/>	10/11/2022
#22- Need food handler certifications #45- Weather-strip backdoor, clean air vents					



**Yoakum**

<b>Sonic Drive In #3751</b>		706 Highway 77-A 77995			
<b>10/10/2022</b>	<b>Routine</b>	3		<input type="checkbox"/>	10/11/2022
#22- Need food handler certifications  #45- Weather-strip backdoor, clean air vents Physical facilities installed, maintained, clean - 1 Food handler / no unauthorized persons / personnel - 2					

<b>Subway - Yoakum</b>		412 W. Grand 77995			
<b>10/10/2022</b>	<b>Routine</b>	8		<input type="checkbox"/>	10/11/2022
#12- Need employee health and hygiene book  #21- Need CFM onsite at all times  #22- Need food handler certifications onsite available for review  #35- Employees need ball cap/hairnet in food prep area Food handler / no unauthorized persons / personnel - 2 Person in charge present, demonstration of knowledge, and CFM - 2 Management and employees knowledge, responsibilities and reporting - 3 Personal Cleanliness / eating, drinking, or tobacco use - 1					

**Yorktown**

<b>Dollar General # 7688</b>		846 W. Main Street 78164			
<b>10/11/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/11/2022
No violations at time of inspection -					

<b>St. Paul Lutheran Church</b>		234 N. Gohmert St. 78164			
<b>10/7/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/10/2022
No violations at time of inspection -					

<b>The Learning Garden</b>		234 N. Gohmert Street 78164			
<b>10/7/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	10/10/2022
No violations at time of inspection -					