

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Bloomington

El Taco Stand

1/10/2023 Routine

#30 expired food permit.

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

103 E. 2nd Street 77951

2 4 :20 PM

4 :38 PM

1/11/2023

Cuero

Mc Donald's

1/5/2023 Routine

No violations at time of inspection

104 E. Broadway 77954

0 1 :00 PM

1 :35 PM

1/6/2023

Edna

3 Potrillos Mexican Restaurant

1/11/2023 Routine

#36 store wet towels in sanitizer bucket.

#45 seal back entrance.

Wiping Cloths; properly used and stored - 1

Physical facilities installed, maintained, clean - 1

114 E. Main 77957

2 2 :20 PM

2 :50 PM

1/12/2023

Dos Hermanos Mexican Café

1/5/2023 Routine

106 E. Houston Highway 77957

0 1 :20 PM

1 :35 PM

1/6/2023

Edna Seafood & Grill

1/11/2023 Routine

#28 date label

#32 clean ice machine

Proper Date Marking and disposition - 2

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

1022 S. Wells 77957

4 3 :05 PM

3 :35 PM

1/12/2023

Mc Donald's

1/5/2023 Routine

no violations

817 N. Wells 77957

0 12:48 PM

1 :15 PM

1/6/2023

Ganado

Estella's Mexican Restaurant

109 S. Third Street 77962

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Ganado

Estella's Mexican Restaurant

1/5/2023 Routine

109 S. Third Street 77962

22 8 :30 AM

9 :20 AM 1/5/2023

- #7 cover tortilla chip bin, dirty paper towel on chips.
- #9 do not use trash bags and towels to cover tortillas.
- #10 no hot water 0 ppm.
- #23 no hot water throughout building.
- #28 date label.
- #31 do not store dirty utensils in hand wash sink.
- #35 need hairnet /ball cap.
- #36 store wet towels in sanitizer bucket.
- #37 store food products 6" off floor.
- #39 do not store scoops on shelves.
- #41 label all food containers
- #42 clean all kitchen walls and behind stove and fryers.
- #45 seal all holes in wall and ceiling.

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Physical facilities installed, maintained, clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Non-Food Contact surfaces clean - 1
- Wiping Cloths; properly used and stored - 1
- Food separated and & protected, prevented during food preparation - 3
- Original container labeling (Bulk Food) - 1
- Proper Date Marking and disposition - 2

1/5/2023 Violations Followup

0 3 :10 PM

1/5/2023

- Violation follow up
- hot water available.
- 3 compartment 110°
- hand wash sink at 100°
- mechanical dishwasher 120°

3 :16 PM

Ok to operate.

-

J & J Drive In

1/5/2023 Routine

602 S. Third Street 77962

0 2 :06 PM

1/6/2023

2 :31 PM

-

Inez

Inez Store LLC / Smitty's

9 FM 444 South 77968

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Inez

Inez Store LLC / Smitty's

1/11/2023	Routine		9 FM 444 South 77968		
		13	9 :35 AM		1/11/2023
			10:38 AM		

#14 hands need to be washed between task

#19 Hand sink is out of service and needs to be working at all hours of operation

#20 Mop sink not draining water

#33 Mop sink not operating

#35 employees needs hand sink to wash hands between prep and cooking

#37 Disposal of mop water needs to be in mop sink

Warewashing Facilities; installed, maintained, used - 2

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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

Environmental contamination - 1

Hands cleaned and properly washed; Gloves used properly - 3

1/11/2023	Violations Followup	0	2 :00 PM		1/11/2023
------------------	----------------------------	---	----------	--	-----------

Violation corrected with hand sink, continue to work on other violations. 2 :05 PM

Lolita

James Food Mart

1/5/2023	Routine		11943 FM 1593 77971		
		3	10:48 AM		1/6/2023
			11:15 AM		

#32 clean ice machine

#45 repair ice machine door.

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

Physical facilities installed, maintained, clean - 1

Taqueria Las Fuentes

1/5/2023	Routine		9345 FM 1593 77971		
		14	12:00 PM		1/6/2023
			12:22 PM		

#6 document time food left out.

#21 no CFM on duty.

#22 need food handlers.

#28 date label.

#30 expired food permit.

#36 store wet towels in sanitizer bucket.

#38 unapproved thawing.

#39 need scoop with handles.

Food handler / no unauthorized persons / personnel - 2

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

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

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

Approved thawing method - 1

Wiping Cloths; properly used and stored - 1

Proper Date Marking and disposition - 2

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

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Port Lavaca					
7-Eleven # 36505 H			1800 S. Hwy 35 77979		
1/10/2023	Routine	0	3:12 PM 3:30 PM		1/11/2023
-					
Austin Street Market			1107 W. Austin 77979		
1/6/2023	Routine	0	11:45 AM 12:20 PM		1/9/2023
No violations at time of inspection					
-					
Casa Jalisco			Mobile Unit 77979		
1/6/2023	Violations Followup	0	11:30 AM 11:38 AM		1/9/2023
Inspected on 01/04/23 with 21 demerits. Re-inspected on 01/06/23, water restored to unit and water reaching proper temp (120°F). Continue to work on all other					
-					
Coastal Café			1104 N Virginia 77979		
1/10/2023	Routine	0	3:40 PM 4:00 PM		1/11/2023
-					
Dairy Queen			1409 W. Austin 77979		
1/9/2023	Routine	7	1:45 PM 2:18 PM		1/9/2023
#14 Employees must wash hands in between tasks					
#32 Clean ice machine					
#34 Rat droppings/Dead bugs in dry storage area					
#45 Deep clean dry storage area					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Physical facilities installed, maintained, clean - 1					
No Evidence of Insect contamination, rodent / other animals - 1					
Hands cleaned and properly washed; Gloves used properly - 3					
La Salud Tasty Treats			1208 N. Virginia Street 77979		
1/10/2023	Routine	2	2:15 PM 2:35 PM		1/11/2023
#21 no CFM on duty, CFM expired.					
Person in charge present, demonstration of knowledge, and CFM - 2					
Pizza Hut #39161			425 N. Hwy 35 77979		
1/9/2023	Routine	0	11:48 AM 12:20 PM		1/9/2023
No violations at time of inspection					
-					
Saltwater Saloon			514 Margie Tewmeyer 77979		
1/9/2023	Routine	2	2:45 PM 3:05 PM		1/9/2023
#32 Clean ice machine					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Subway			306 S. Hwy 35 77979		

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Port Lavaca

Subway

1/10/2023

Routine

no violations

306 S. Hwy 35 77979

0 2 :41 PM
2 :55 PM

1/11/2023

Tokyo Gardens Catering, LLC

1/9/2023

Routine

No violations at time of inspection

101 Calhoun Plaza 77979

0 11:15 AM
11:32 AM

1/9/2023

Port O'Connor

The Salty Gull

1/6/2023

Routine

No violations at time of inspection

Mobile Unit 77982

0 10:15 AM
10:35 AM

1/9/2023

Victoria

7-Eleven # 36551 H

1/11/2023

Routine

No violations at time of inspection

6490 FM 236 77905

0 2 :41 PM
3 :13 PM

1/11/2023

Boost Up Nutrition

1/5/2023

Routine

Cucumber 41°

1101 E. Sam Houston 77901

2 11:07 AM
11:20 AM

1/5/2023

#30 Need 2023 Permit

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

Bush's Chicken

1/10/2023

Violations Followup

01/10/2023

Violation follow up violations corrected.

4209 North Navarro Street 77901

0 11:08 AM
11:12 AM

1/10/2023

Chick-Fil-A of Whispering Creek

1/11/2023

Routine

No Violations

6104 N. Navarro 77904

0 2 :55 PM
3 :07 PM

1/11/2023

Freezer 0°

Thaw #1 38°

Front under counter freezer 0°

Prep area - under counter fridge 41°

Grilled Chicken 166°

Courtyard by Marriott Victoria

8002 N. Navarro 77904

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Victoria

Courtyard by Marriott Victoria

1/10/2023	Routine		8002 N. Navarro 77904		
		0	9 :40 AM		1/10/2023
			10:10 AM		

No Violations at time of inspection

Dollar General # 16658

1/11/2023	Routine		3034 FM 236 77901		
		4	3 :20 PM		1/11/2023
			4 :00 PM		

#21 Bodily fluid kit is needed at establishment

#30 permit is out of date and needs to be updated

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

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

Dragon Palace

1/5/2023	Routine		5223 N. Navarro 77904		
		13	11:00 AM		1/5/2023
			11:17 AM		

01/05/2023

#6 Document time food is kept out at room temperature

#9 Cover items in the walk in cooler

#32 Wire racks have rust on them and are not easily cleanable, do not use towels to cover surfaces

#34 Rodent droppings in storage area

#35 Employee drinks need a lid and straw, store personal items away from food prep area

#36 Store wet towels in sanitizer buckets

#37 Store boxes six inches off the floor

#45 Weather-strip back door, seal holes in the storage room, fix tiles in food prep area, clean vents

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

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

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

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

Wiping Cloths; properly used and stored - 1

Physical facilities installed, maintained, clean - 1

Environmental contamination - 1

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

El Paraiso Sports Bar and Grill

607 S. Laurent 77901

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Victoria

EI Paraiso Sports Bar and Grill

1/6/2023	Routine	607 S. Laurent 77901	16	11:30 AM 12:30 PM	1/6/2023
-----------------	----------------	----------------------	----	----------------------	----------

chorizo 38°
Table top -tomato 41°
Bottom table top -chicken 40°

Hot hold - taco meat 163°

Walk-in - carne guisada 39°

- #10 Dish washer not reaching correct temp/sanitizer ppm
- #21 CFM needed on duty
- #22 Food Handlers needed
- #28 Cover/date & label items in the cooler and walk-in
- #29 Need sanitizer test strips
- #31 Hand wash sink for hand washing only
- #35 need hairnet and cap
- #41 Label bulk containers
- #45 Fix and seal backdoor

- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Original container labeling (Bulk Food) - 1
- Physical facilities installed, maintained, clean - 1
- Food handler / no unauthorized persons / personnel - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

Everest Food Mart

1/5/2023	Routine	2000 E. Airline 77901	15	11:30 AM 11:52 AM	1/5/2023
-----------------	----------------	-----------------------	----	----------------------	----------

Walk-in tuna sandwich 51°

- 12 - Need Health & Hygiene Book
- 21 - CFM needs to be on duty
- 22 - Food Handlers present
- 29 - Need sanitizer strips
- 32 - Clean backroom ice machine
- 47 - Post inspection

- Proper Hot Holding temperature (135F) - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food handler / no unauthorized persons / personnel - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Management and employees knowledge, responsibilities and reporting - 3
- Other Violations - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Faith Family Church

2002 Mockingbird Lane 77904

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Victoria

Faith Family Church

1/10/2023	Routine		2002 Mockingbird Lane 77904		
		8	9 :38 AM		1/10/2023
			10:00 AM		

01/10/2023

#21 Need a CFM

#22 Need food handlers

#29 Expired Quat strips

#37 Store boxes six inches off the floor

#42 Clean surfaces in the walk in cooler

Non-Food Contact surfaces clean - 1

Food handler / no unauthorized persons / personnel - 2

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

Environmental contamination - 1

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

Faith Family Coffee Bar

1/10/2023	Routine		2002 Mockingbird 77904		
		8	9 :38 AM		1/10/2023
			10:00 AM		

01/10/2023

#21 Need a CFM

#22 Need food handlers

#29 Expired Quat strips

#37 Store boxes six inches off the floor

#42 Clean areas in the walk in cooler

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

Food handler / no unauthorized persons / personnel - 2

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

Environmental contamination - 1

Non-Food Contact surfaces clean - 1

Fastop Food Store # 4

1/6/2023	Routine		3508 N. Navarro 77901		
		7	11:00 AM		1/12/2023
			11:30 AM		

Walk in milk 38°

12. Need Employee health policy

29. Need sanitizer test strips

30. Need current food permit

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

Management and employees knowledge, responsibilities and reporting - 3

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

Garcia's Restaurant

1/5/2023	Routine		206 W. Water Street 77901		
		6	9 :14 AM		1/5/2023
			9 :25 AM		

meat 159°

21 - expired CFM

30 - need 2023 permit

31 - hand sink for handwashing only

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

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Victoria

Garcia's Restaurant

1/5/2023 **Routine**
meat 159°

206 W. Water Street 77901
6 9 :14 AM
 9 :25 AM

1/5/2023

21 - expired CFM

30 - need 2023 permit

31 - hand sink for handwashing only

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

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

Great American Cookie

1/10/2023 **Violations Followup**

01/10/2023 Violation follow up
Continue working on fixing the issue at the walk in cooler

7800 N. Navarro # 381 77904
0 10:20 AM
 10:30 AM

1/10/2023

INK - Innovative Network of Knowledge

1/11/2023 **Routine**

No violations at time of inspection.

1309 E. Red River 77901
0 11:12 AM
 11:43 AM

1/11/2023

Jason's Deli

1/11/2023 **Routine**

Walk in pineapple 40°
Walk in freezer 0°
Salad bar dressing 39°

5301 N. Navarro 77901
6 9 :54 AM
 10:32 AM

1/11/2023

#19 Hose at 3 comp sink needs to be draped up

#32 Clean ice machine

#45 Replace missing floor tiles

Physical facilities installed, maintained, clean - 1

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

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

Mis Antojitos

1/9/2023 **Routine**

3 door fridge 39°

1418 East Juan Linn St. 77901
2 12:40 PM
 12:52 PM

1/9/2023

2 door freezer 0
deep freezer 0

#21 CFM needed on duty

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

Pizza Hut #39165

7002 N.E. Zac Lentz Parkway 77904

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Victoria

Pizza Hut #39165

1/11/2023 Routine

7002 N.E. Zac Lentz Parkway 77904
5 1 :50 PM 1/11/2023
2 :10 PM

Walk in- onion 40°
Freezer 0°
Trauslen Freezer -1.2°

#30 - 2023 Permit not posted

#33 Do not store mop bucket in mop sink

#47 Hand wash signage needed at each hand washing sink
Warewashing Facilities; installed, maintained, used - 2

Other Violations - 1

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

Schlotsky's

1/11/2023 Routine

4601 N. Navarro 77904
4 10:39 AM 1/11/2023
11:03 AM

Walk in broccoli and cheese soup 38°
Table top salad- tomato 39°

#22 Need current food handler certificates

#35 Hair net needed with visor

#45 Seal bottom of back door
Food handler / no unauthorized persons / personnel - 2

Physical facilities installed, maintained, clean - 1

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

Shipley's Do-Nuts

1/5/2023 Routine

2601 N. Navarro St. 77901
17 8 :41 AM 1/5/2023
9 :03 AM

milk cooler 41°

9 - store personal items away from food prep areas

12 - need employee health and personal hygiene handbook

21 - CFM on duty at all times

30 - need 2023 permit

32 - all surface must be easily cleanable non absorbent

35 - hairnet must be worn with visor

36 - store wet towel in sanitizer bucket

41 - label items out of original container

46 - women's restroom needs a trashcan with a lid

47 - post last inspection visible to the public, post illness sign at all hand sinks
Person in charge present, demonstration of knowledge, and CFM - 2

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

Management and employees knowledge, responsibilities and reporting - 3

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

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

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Victoria

Shipley's Do-Nuts

1/5/2023 Routine

milk cooler 41°

2601 N. Navarro St. 77901

17 8 :41 AM
9 :03 AM

1/5/2023

- 9 - store personal items away from food prep areas
- 12 - need employee health and personal hygiene handbook
- 21 - CFM on duty at all times
- 30 - need 2023 permit
- 32 - all surface must be easily cleanable non absorbent
- 35 - hairnet must be worn with visor
- 36 - store wet towel in sanitizer bucket
- 41 - label items out of original container
- 46 - women's restroom needs a trashcan with a lid
- 47 - post last inspection visible to the public, post illness sign at all hand sinks
 - Wiping Cloths; properly used and stored - 1
 - Food separated and & protected, prevented during food preparation - 3
 - Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 - Other Violations - 1
 - Original container labeling (Bulk Food) - 1

Speedy Stop # 115

1/11/2023 Routine

#46 toilet facilities must have covered trashcan in women's restroom

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

5101 Houston Highway 77901

1 10:56 AM
11:30 AM

1/11/2023

Taco Bell # 16800

1/10/2023 Routine

01/10/2023

#35 Employees need to wear a hairnet with a visor

#37 Do not store boxes directly on the floor

#45 Need to clean behind the three compartment sink and need to clean the shelves by the prep area

Physical facilities installed, maintained, clean - 1

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

Environmental contamination - 1

7902 N. Navarro 77904

3 10:44 AM
11:00 AM

1/10/2023

Taqueria Guadalajara # 9

2301 N. Ben Jordan 77901

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Victoria

Taqueria Guadalajara # 9

2301 N. Ben Jordan 77901

1/5/2023 Routine

21 10:18 AM
10:51 AM

1/5/2023

01/05/2023

- #2 Beans and meat 46 degrees. Will discard
- #6 Document time food and cut fruit is kept out at room temperature
- #7 Discard items that have been over 41 for over four hours
- #9 Store employee drinks away from food prep areas
- #14 Need to use gloves when cutting onions and tomatoes
- #32 All surfaces need to be easily cleanable nonabsorbent
- #35 Do not store jackets on flour packages
- #36 Store wet towels in sanitizer buckets
- #37 Need a splashguard between tabletop and hand sink
- #41 Label bulk items that are not in original container

- Original container labeling (Bulk Food) - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Environmental contamination - 1
- Wiping Cloths; properly used and stored - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food separated and & protected, prevented during food preparation - 3
- Time as a Public Health Control; procedures & records - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Hands cleaned and properly washed; Gloves used properly - 3

Texas Seafood Restaurant

304 E Rio Grande 77901

1/10/2023 Routine

25 11:21 AM
11:45 AM

1/10/2023

01/10/2023

- #6 Document time food is kept out at room temperature
- #9 Need to cover food in the freezer
- #10 Oppm at dishwasher
- #18 Need to label sanitizer bucket
- #21 Need a CFM
- #22 Need food handlers
- #32 Do not use cardboard on surfaces
- #33 Need to fix the mop sink
- #35 Need to store personal items in a designated area
- #37 Do not store boxes on the freezer floor
- #38 Defrost meat under cold running water
- #42 Need to clean under the fryers
- #47 Post employee illness reporting form at the hand sinks

- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- 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
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Victoria

Texas Seafood Restaurant

1/10/2023	Routine	304 E Rio Grande 77901	25	11:21 AM 11:45 AM	1/10/2023
------------------	----------------	------------------------	----	----------------------	-----------

- 01/10/2023
 #6 Document time food is kept out at room temperature
 #9 Need to cover food in the freezer
 #10 0ppm at dishwasher
 #18 Need to label sanitizer bucket
 #21 Need a CFM
 #22 Need food handlers
 #32 Do not use cardboard on surfaces
 #33 Need to fix the mop sink
 #35 Need to store personal items in a designated area
 #37 Do not store boxes on the freezer floor
 #38 Defrost meat under cold running water
 #42 Need to clean under the fryers
 #47 Post employee illness reporting form at the hand sinks

- Other Violations - 1
 Non-Food Contact surfaces clean - 1
 Time as a Public Health Control; procedures & records - 3
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Warewashing Facilities; installed, maintained, used - 2

The Courtyard Rehabilitation & Healthcare Center

1/6/2023	Routine	3401 E. Airline 77901	0	11:45 AM 12:10 PM	1/6/2023
-----------------	----------------	-----------------------	---	----------------------	----------

No violations at time of inspection

VCAM-Victoria Christian Assistance Ministry

1/5/2023	Routine	108 N. Liberty 77901	0	9 :25 AM 9 :47 AM	1/5/2023
-----------------	----------------	----------------------	---	----------------------	----------

No Violations

Victoria Fine Arts Center

1/5/2023	Routine	1002 Sam Houston 77901	0	9 :45 AM 10:00 AM	1/6/2023
-----------------	----------------	------------------------	---	----------------------	----------

No violations

Victoria Regional Juvenile Justice Center

1/5/2023	Routine	97 Foster Field Drive 77904	0	10:15 AM 10:35 AM	1/5/2023
-----------------	----------------	-----------------------------	---	----------------------	----------

No Violations

Victoria's Café

1/5/2023	Routine	3405 U. S. Highway 59-N 77904	10	11:05 AM 11:36 AM	1/6/2023
-----------------	----------------	-------------------------------	----	----------------------	----------

1. Improper cooling
 9. Cover all foods when storing in cooler
 28. Date label all foods with a 7 day max use by date
 41. Label dry goods
 45. Weather strip back door
 Original container labeling (Bulk Food) - 1
 Food separated and & protected, prevented during food preparation - 3

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Victoria

Victoria's Café

1/5/2023	Routine		3405 U. S. Highway 59-N 77904		
		10	11:05 AM		1/6/2023
			11:36 AM		

1. Improper cooling
 9. Cover all foods when storing in cooler
 28. Date label all foods with a 7 day max use by date
 41. Label dry goods
 45. Weather strip back door

Physical facilities installed, maintained, clean - 1
 Proper cooling time and temperature - 3
 Proper Date Marking and disposition - 2

Whataburger # 10

1/5/2023	Routine		509 E. Rio Grande 77901		
		0	1 :46 PM		1/6/2023
			2 :31 PM		

No violations
-

Whataburger # 616

1/11/2023	Routine		8908 N. Navarro 77904		
		0	2 :24 PM		1/11/2023
			2 :36 PM		

No Violations

Tomatoes 37°
 Back Freezer 0
 Side Freezer 0

Hot Hold-Beef Patty 145°
-

Whataburger # 788

1/5/2023	Routine		3603 Houston Highway 77901		
		3	10:12 AM		1/6/2023
			10:48 AM		

30. Needs current food permit
 43. Walk in cooler needs more lighting

Food Establishment Permit (Current, Valid, and Posted) - 2
 Adequate ventilation and lighting; designated areas used - 1

Wienerschnitzel # 595

1/9/2023	Routine		3602 John Stockbauer 77904		
		0	11:45 AM		1/9/2023
			12:05 PM		

No violations
-

Yoakum

Snowflake Donuts

1/10/2023	Routine		1205 W. Grand 77995		
		12	10:00 AM		1/11/2023
			10:38 AM		

#6 Need time documentation
 #7 Cover/protect foods
 #14 Wash hands properly in-between tasks
 #34 Flies/Gnats
 #35 Need ball cap/hairnet
 #43 Replace light bulbs in kitchen

No Evidence of Insect contamination, rodent / other animals - 1
 Food and ice obtained from approved source; good condition, safe - 3
 Adequate ventilation and lighting; designated areas used - 1

Victoria County Public Health Department

1/12/2023

Inspections Between (inclusive): 1/5/2023 and 1/11/2023

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

Yoakum

Snowflake Donuts

1/10/2023	Routine		1205 W. Grand 77995		
		12	10:00 AM		1/11/2023
			10:38 AM		

#6 Need time documentation
 #7 Cover/protect foods
 #14 Wash hands properly in-between tasks
 #34 Flies/Gnats
 #35 Need ball cap/hairnet
 #43 Replace light bulbs in kitchen

Personal Cleanliness / eating, drinking, or tobacco use - 1
 Hands cleaned and properly washed; Gloves used properly - 3
 Time as a Public Health Control; procedures & records - 3

Yorktown

Dairy Queen

1/6/2023	Violations Followup		510 W. Main 78164		
		0	2 :00 PM		1/6/2023
			2 :05 PM		

Inspected on 01/03/23 with 8 demerits. Re-inspected on 01/05/23 Hand sink (100°↑) and 3 compartment sink (110°↑)reaching proper temp. All violations corrected.