Victoria County Public Health Department 1/19/2023 Inspections Between (inclusive): 1/12/2023 and 1/18/2023 Follow up Date Insp. Establishment Score In / Out Reqd. Closed **Bloomington** Los Nietos Mexican Restaurant 12566 Hwy 185 77951 Routine 1/13/2023 12:50 PM 1/13/2023 1:20 PM Frigidaire 34° Whirlpool - cheese 41° Table top - cheese 41° Table bottom - 40° #9 - cover food in fridge #12 - Employee Health & Hygiene Book needed #28 Label and date food #32 - replace contact paper on shelves #33 - kitchen hand sink was slow draining #37 - Seal around backdoor in kitchen Food and Non-food Contact surfaces cleanable, properly designed, and used -Physical facilities installed, maintained, clean - 1 Environmental contamination -Warewashing Facilities; installed, maintained, used - 2 Food separated and & protected, prevented during food preparation - 3 Proper Date Marking and disposition -Management and employees knowledge, responsibilities and reporting -Cuero **Busy-Bee's Daycare** 210 Dunn Street 77954 1/17/2023 Routine 11:00 AM 1/18/2023 11:20 AM No violations at time of inspection El Zacatecas 521 S. Esplanade 77954 1/17/2023 Routine 11:30 AM 1/18/2023 #9 Cover foods 11:55 AM Food separated and & protected, prevented during food preparation -Marlin's Playhouse 105 Ward St. 77954 1/17/2023 Routine 12:15 PM 1/18/2023 12:30 PM No violations at time of inspection **Point Comfort**

Point Comfort Swift 11109 Hwy 35 77978

 1/12/2023
 Routine
 10
 3:15 PM
 1/17/2023

 21 no CFM on site.
 3:35 PM

#21 no CFM on site. #28 date label.

#31 do not store food in hand wash sink.

#38 unapproved thawing #39 need scoop with handles.

#40 store all single-serve items off floor.

#41 label food containers.

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

Proper Date Marking and disposition - 2

Victoria County Public Health Department 1/19/2023 Inspections Between (inclusive): 1/12/2023 and 1/18/2023 Follow up Date Insp. **Establishment** Score In / Out Reqd. Closed **Point Comfort Point Comfort Swift** 11109 Hwy 35 77978 1/12/2023 Routine 3:15 PM 10 1/17/2023 3:35 PM #21 no CFM on site. #28 date label. #31 do not store food in hand wash sink. #38 unapproved thawing #39 need scoop with handles. #40 store all single-serve items off floor. #41 label food containers. Original container labeling (Bulk Food) - 1 Person in charge present, demonstration of knowledge, and CFM - 2 Utensils, equipment, and linens; properly used, stored, dried and handled - 1 Approved thawing method - 1 Single service & single use articles; properly stored and used - 1 Salty Seafood Shack Mobile Unit 77978 1/13/2023 Routine 2:20 PM 1/17/2023 2:25 PM **Port Lavaca Bush's Chicken** 803 State Highway 35 South 77979 1/13/2023 Routine 2:50 PM 1/19/2023 3:15 PM **Calhoun County Senior Citizens Center** 2104 W. Austin 77979 1/13/2023 Routine 11:00 AM 1/17/2023 11:20 AM No violations at time of inspection Cathy's Mobile Unit 77979 1/13/2023 Routine 1:45 PM 1/17/2023 2:15 PM no violations La Quinta Inn & Suites 910 Hwy 35 North 77979 1/13/2023 Routine 10:10 AM 1/17/2023 #30 food permit expired. 10:45 AM

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

MAY ASIAN MARKET, LLC

1/12/2023 Routine 2:20 PM 1/17/2023

630 N. Virginia 77979

2:40 PM

Memorial Medical Center 815 Virginia 77979

Page 2

Victoria County Public Health Department 1/19/2023 Inspections Between (inclusive): 1/12/2023 and 1/18/2023 Follow up Date Insp. Establishment Score In / Out Reqd. Closed **Port Lavaca Memorial Medical Center** 815 Virginia 77979 Routine 1:45 PM 1/18/2023 1/19/2023 2:00 PM no violations Mexico Tipico 421 N. Virginia 77979 1/13/2023 11:00 AM 1/17/2023 Routine 15 #9 do not cover food with towels. 11:45 AM #21 need CFM #22 need food handlers. #28 date label #32 do not use cardboard. #35 need hairnet/ball cap. #36 store wet towels in sanitizer bucket. #37 store food products 6" off floor. #45 screen needed at fan. Environmental contamination - 1 Wiping Cloths; properly used and stored -Personal Cleanliness / eating, drinking, or tobacco use - 1 Physical facilities installed, maintained, clean -Food and Non-food Contact surfaces cleanable, properly designed, and used -Food handler / no unathorized persons / personnel -Person in charge present, demonstration of knowledge, and CFM -Food separated and & protected, prevented during food preparation -Proper Date Marking and disposition - 2 Salty Seafood Shack Mobile Unit 77979 1/13/2023 Routine 2:20 PM 1/17/2023 2:25 PM Sonic Drive In 411 S. Hwy 35 77979 1/13/2023 Routine 2:30 PM 1/17/2023 2:45 PM no violations Taqueria La Finca 2640 W. Main 77979 12:25 PM 1/13/2023 Routine 13 #9 do not use towels to cover food, cover food in coolers. 1:25 PM 1/17/2023 #29 need quat test strips. #30 expired food permit. #31 do not store dishes in hand wash sink. #33 no water available at mop sink. #38 unapproved thawing #45 clean celling in kitchen.

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

Warewashing Facilities; installed, maintained, used - 2

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

1/19/2023

Inspections Between (inclusive): 1/12/2023 and 1/18/2023 Establishment Score

In / Out

Follow up Reqd.

Date Insp. Closed

1/19/2023

1/17/2023

Port Lavaca

1/13/2023

Taqueria La Finca

2640 W. Main 77979

13 12:25 PM

#9 do not use towels to cover food, cover food in coolers.

Routine

1:25 PM 1/17/2023

#29 need quat test strips.

#30 expired food permit.

#31 do not store dishes in hand wash sink.

#33 no water available at mop sink.

#38 unapproved thawing

#45 clean celling in kitchen.

Physical facilities installed, maintained, clean - 1

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

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

Approved thawing method -

Texas Star

1749 W. Austin 77979

1/18/2023 Routine 11:48 AM 12:30 PM #3 hot holding not in compliance.

#7 expired canned food.

#10 0ppm

#28 date label

#29 need test strips

#30 expired food permit

#32 clean ice machine

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

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

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

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

Proper Date Marking and disposition -

Proper Hot Holding temperature (135F) -

Food contact surfaces and returnables; cleaned and sanitized -

Tots and Tikes #2

424 S. Seadrift 77979

1/13/2023 10:30 AM Routine #31 Need paper towels at hand sink 10:55 AM

Adequate handwashing facillities; Accessible and properly supplied, used -

Tots and Tikes Day Care

411 W. Main St. 77979

1/13/2023 Routine 10:00 AM 1/17/2023

10:20 AM No violations at time of inspection

Port O'Connor

Hurricane Junction Bar and Grill

1502 W. Maple 77982

1/12/2023 Routine 4:20 PM 1/17/2023

4:44 PM #21 need CFM, no CFM on duty

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

Speedy Stop #84

1620 W. Adams Ave. 77982

Page 4

Victoria County Public Health Department 1/19/2023 Inspections Between (inclusive): 1/12/2023 and 1/18/2023 Follow up Date Insp. Establishment Score In / Out Reqd. Closed **Port O'Connor** Speedy Stop # 84 1620 W. Adams Ave. 77982 1/18/2023 Routine

Seadrift

Taqueria La Conchita 1/13/2023 Routine

No violations at time of inspection.

Victoria

Bright Stars Learning Academy 1/12/2023 Routine

#21 Need to have CFM at all hours of operation

#30 Permit needs to be current

Person in charge present, demonstration of knowledge, and CFM - 2 Food Establishment Permit (Current, Valid, and Posted) -

Burger King #16248 1/17/2023

Routine Table top - ham 75°

Freezer 0° Walk-in Ham 41°

Hot hold - sausage 146°

#2 ham on line was not at temp; removed #21 Bodily fluid kit needed #22 Food Handlers needed;

#30 2023 permit needs to be posted #37 Box of fries on freezer floor

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

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

Environmental contamination -

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

Food handler / no unathorized persons / personnel -

Century Lanes

1/12/2023 Routine

Low fridge 41° Walk-in 38°

Kitchen deep freeze 0° table top 36°

#12 - Need Employee Health & Hygiene Book

2:38 PM 3:15 PM 1/19/2023

Mobile Unit 77983

3:30 PM

1/17/2023

3:45 PM

402 E Guadalupe 77901

10:30 AM

1/12/2023

11:00 AM

2103 Houston Hwy 77901 10:25 AM 10:50 AM

1/17/2023

3401 John Stockbauer 77901

2:55 PM 3:15 PM 1/12/2023

Inspections Between (inclusive): 1/12/2023 and 1/18/2023

In / Out

3:15 PM

Follow up Reqd.

1/19/2023 Date Insp.

Closed

1/18/2023

Victoria

Establishment

Century Lanes

3401 John Stockbauer 77901

1/12/2023 Routine 2:55 PM 1/12/2023

Score

Bar

Low fridge 41° Walk-in 38°

Kitchen deep freeze 0° table top 36°

#12 - Need Employee Health & Hygiene Book

Management and employees knowledge, responsibilities and reporting -

Colony Creek Country Club 1/18/2023

301 Colony Creek Drive 77904 Routine 2:30 PM

3 door freezer 0° 2:42 PM

True 2 door-mashed potato 41° True 2 door - tomato 41° 2 door freezer 0°

Table Top- ham 38° bottom - mustard catfish 41°

#31 - Keep hand sink free of dishes

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

Cracker Barrel # 4 6007 N. Main Street 77904

1/13/2023 Routine 0 11:19 AM 1/13/2023 12:08 PM

No violations at time of inspection

Dickey's BBQ Pit 9006 North Navarro Ste. C 77904

1/12/2023 Routine 2:20 PM 1/12/2023 2:40 PM

Hot Hold -Brisket 145° Beans 145°

Cold hold-Rib 40° Cole slaw 39°

#33 - Mop bucket stored in mop sink

#35 - cap/hairnet need to be worn

Personal Cleanliness / eating, drinking, or tobacco use -Warewashing Facilities; installed, maintained, used -

Dollar General # 7474

701 S. Moody 77901

1/12/2023 Routine 9:48 AM 1/12/2023

#30 Permit needs to be current 10:20 AM

#33 warehouse needs to be maintained

#46 bathroom needs to be cleaned

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

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

Inspections Between (inclusive): 1/12/2023 and 1/18/2023

Follow up Date Insp.

Establishment -

1/12/2023

Type

Score

In / Out Reqd.

d. Closed

Victoria

Dollar General # 7474

1/12/2023 Routine

701 S. Moody 77901 5 9:48 AM

10:20 AM

12:35 PM

1/12/2023

1/19/2023

#30 Permit needs to be current

#33 warehouse needs to be maintained

#46 bathroom needs to be cleaned

Warewashing Facilities; installed, maintained, used - 2

7502 N. Navarro Street 77904

7502 N. Navarro Street 7790 6 11:50 AM

1/12/2023

#21 CFM is needed for all hours of operation

Fairfield Inn & Suites Victoria

#30 Food establishment permit needs to be current

#31 Hand washing facility needs to be properly supplied

Routine

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

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

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

Fastop Food Store # 1 1901 John Stockbauer 77901

1/12/2023 Routine 4 12:40 PM 1/12/2023

#30 Food establishment permit needs to be current 1:10 PM

#33 facility needs to provide a mop sink

Warewashing Facilities; installed, maintained, used - 2

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

Food Bank of the Golden Crescent 801 S. Laurent St. 77901

1/12/2023 Routine 0 3:15 PM 1/13/2023

No violations 3:51 PM

-

Frances Marie's Restaurant & Cantina 2505 E. Houston Highway 77901

1/18/2023 Routine 0 1:45 PM 1/18/2023

No Violations 2:15 PM

Cooler - dressing 37° 2 door - cheese 41° Under grill fridge - rib 41° Walk-in 40°

Walk-in freezer 0°

Beans 152°

Raven's At The Woodlawn 1326 E. Red River 77901

1/18/2023 Routine 2 2:57 PM 1/18/2023 able top - cheese 41° 3:23 PM

Table top - cheese 41° Walk-in - ham 40°

Freezer 0°

#42 - Clean vent hood area #45 clean floors in storage area

Page 7

Victoria County Public Health Department 1/19/2023 Inspections Between (inclusive): 1/12/2023 and 1/18/2023 Follow up Date Insp. **Establishment** Score In / Out Reqd. Closed Victoria Raven's At The Woodlawn 1326 E. Red River 77901 Routine 2:57 PM 1/18/2023 1/18/2023 Table top - cheese 41° 3:23 PM Walk-in - ham 40° Freezer 0° #42 - Clean vent hood area #45 clean floors in storage area Non-Food Contact surfaces clean -Physical facilities installed, maintained, clean -Sonic Drive In # 5262 3008 Houston Hwy 77901 1/12/2023 Routine 2:00 PM 1/13/2023 2:47 PM 22. Food handler certificates Food handler / no unathorized persons / personnel -Stripes Store 40889H 10408 Zac Lentz Parkway 77904 1/13/2023 Routine 9:50 AM 1/13/2023 No violations at time of inspection 10:15 AM Super 8 Victoria 8001 Zac Lentz Parkway 77904 1/17/2023 9:15 AM 1/17/2023 Routine 9:35 AM No violations at time of inspection Tacos 2 Compadres Mobile Unit Mobile Unit 77901 1/17/2023 Routine 11:05 AM 1/17/2023 11:25 AM #9- Raw meat stored above ready to eat foods #19- Water from unapproved source #29- Need sanitizer test strips #30- Need current food permit

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

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

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

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

Taqueria El Rodeo # 2

3402 Sam Houston 77904

Victoria County Public Health Department 1/19/2023 Inspections Between (inclusive): 1/12/2023 and 1/18/2023 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Victoria Taqueria El Rodeo # 2 3402 Sam Houston 77904 1/18/2023 10:34 AM Routine 12 1/18/2023 11:10 AM 2 door glass -cheese 39° 2 door fridge - rice 41° Walk-in - carne guisada 43° Freezer 0 Table top pico de gallo 41° Bottom fridge 37° #9 cover items in the cooler, and store food away from cleaning products #21 Need bodily fluid kit #28 date & label items in coolers #31 handwashing station needs paper towels in kitchen #32 Clean walls by the knives Food and Non-food Contact surfaces cleanable, properly designed, and used -Food separated and & protected, prevented during food preparation - 3 Person in charge present, demonstration of knowledge, and CFM -Adequate handwashing facilities: Accessible and properly supplied, used -Non-Food Contact surfaces clean - 1 Proper Date Marking and disposition -The Cove @ Victoria College 2200 E. Red River 77901 1/12/2023 Routine 11:15 AM 1/12/2023 11:30 AM No violations at time of inspection The Texan #6 7305 N. Main St. 77904 1/13/2023 Routine 10:25 AM 1/13/2023 No violations at time of inspection 11:08 AM Yoakum Alpha Nutrition 515 Lott St 77995 1/12/2023 Routine 2:10 PM 1/13/2023 2:30 PM No violations at time of inspection Yorktown The Texan

526 W. Main 78164 1/17/2023 Routine 1:10 PM 2:00 PM 1/18/2023 #23 Inadequate pressure at hand sink #31 Hot water @ hand sink no reaching proper temp(100°↑) #32 Clean ice machines Food and Non-food Contact surfaces cleanable, properly designed, and used -Hot and Cold Water available; adequate pressure, safe -Adequate handwashing facillities; Accessible and properly supplied, used - 2

The Texan # 2 207 E. Main 78164

Inspections Between (inclusive): 1/12/2023 and 1/18/2023

Follow up

1/19/2023

Establishment

Score

In / Out

Reqd.

Date Insp. Closed

Yorktown

The Texan # 2

207 E. Main 78164

1:02 PM

1/17/2023 **Violations Followup** 12:55 PM

1/18/2023

Inspected on 01/03/23 with 9 demerits. Re-inspected on 01/17/23 and hand sink is still in process of being repaired. Will re-inspect for repair