

Victoria County Public Health Department

2/2/2023

Inspections Between (inclusive): 1/26/2023 and 2/1/2023

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

Dairy Queen

2/1/2023 Routine

12737 Hwy 185 / P. O. Box 638 77951
1 11:59 AM 2/1/2023
12:20 PM

Hot hold - taco meat 159°
Hot hold - chicken dumplings 147°

table top - tomatoes 41°
Cold hold - ice cream toppings 39°

Walk in cooler 37°
Walk in freezer 0°
Ice cream freezer 0°

46. Women's restroom needs a trash can with a lid.
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Cuero

Classy B's

1/26/2023 Routine

111 W. Main 77954
0 1 :36 PM 1/27/2023
1 :50 PM

No violations
-

Snappy's Market #5

1/30/2023 Routine

2004 N. Esplanade 77954
2 12:55 PM 1/30/2023
1 :11 PM

#28- Date label deli items
Proper Date Marking and disposition - 2

The Green Cow Creamery

1/26/2023 Routine

136 E. Main Street 77954
0 1 :05 PM 1/27/2023
1 :20 PM

No violations
-

Edna

7-Eleven # 36503 H

2/1/2023 Routine

629 S. Wells 77957
8 11:35 AM 2/1/2023
12:00 PM

7. Out of date food
32. Store ice scoop on clean surface
37. Replace side panel to ice machine
42. Walk in needs cleaning
45. Replace missing tiles over ice machine.

Non-Food Contact surfaces clean - 1
Physical facilities installed, maintained, clean - 1
Environmental contamination - 1
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Food and ice obtained from approved source; good condition, safe - 3

Handi Kwik Food Mart

805 N. Wells 77957

Victoria County Public Health Department

2/2/2023

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Edna

Handi Kwik Food Mart

2/1/2023	Routine	805 N. Wells 77957	13	12:05 PM 12:26 PM	2/1/2023
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- 12. Needs Employee Health and Personal Hygiene Book
- 21. Needs a certified food manager license
- 28. Date label foods in walk in
- 29. Needs sanitizer test strips
- 30. Needs current food permit
- 32. Place ice scoop on clean surface
- Seal wooden shelves in walk in cooler

- 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
- Proper Date Marking and disposition - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Love's Travel Stop Subway # 297

2/1/2023	Routine	1509 E. Rose St. 77957	0	10:20 AM 11:00 AM	2/1/2023
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No violations

Pizza Hut #39160

2/1/2023	Routine	803 W. Main 77957	2	11:04 AM 11:30 AM	2/1/2023
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- 30. Needs current food permit

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

Sonic Drive In

2/1/2023	Routine	920 W. Main 77957	0	9 :40 AM 10:09 AM	2/1/2023
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No violations

Inez

Industrial Elementary West

1/30/2023	Routine	599 FM 444 S. 77968	0	10:30 AM 10:47 AM	1/30/2023
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No violations at time of inspection.

- Walk in cooler 36°
- Walk in freezer 0°
- True Fridge 41°

Mixed veggie hot hold 150°

Mission Valley

Mission Valley Elementary School

12063 FM 236 77905

Victoria County Public Health Department

2/2/2023

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Mission Valley

Mission Valley Elementary School

1/31/2023	Routine		12063 FM 236 77905		
		0	10:32 AM		1/31/2023
			10:51 AM		

No violations at time of inspection.

- 3 door freezer 0°
- 3 door traulsen cooler - cheese 39°
- 2 door freezer 0°
- Warmer 140°
- Hot hold BBQ -138°
- Warmer #1 140°

-

Nursery

Nursery Elementary

1/31/2023	Routine		P. O. Box 69 77974		
		0	9 :59 AM		1/31/2023
			10:15 AM		

No violations at time of inspection.

- Hot hold -taco meat 172°
- Hot hold - smiles/tator tots 135°

- Cold hold - orange 39°
- Walk in cooler 37°
- Walk in freezer 0°

-

Port Lavaca

Bayside Seafood Restaurant

1/30/2023	Routine		2055 State Highway 35 North 77979		
		9	1 :38 PM		1/31/2023
			2 :25 PM		

- 9. Discard contaminated food product.
- 32. Condensation on food racks and walls inside walk in freezer.
- 34. Clean shelves in dry storage warehouse.
- 37. Store product off the floor in walk in freezer.
- 42. Clean ice build in the walk in freezer.
- 45. Seal any holes in the warehouse. Clean warehouse and walk in freezer.

- Non-Food Contact surfaces clean - 1
- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 1
- Food separated and & protected, prevented during food preparation - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- No Evidence of Insect contamination, rodent / other animals - 1

First United Methodist Church

1/30/2023	Routine		814 N. San Antonio 77979		
		0	1 :00 PM		1/31/2023
			1 :20 PM		

No violations

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Get & Go Foodmart No. 1

717 Half League 77979

Victoria County Public Health Department

2/2/2023

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Port Lavaca

Get & Go Foodmart No. 1

1/26/2023	Routine	717 Half League 77979	4	3 :24 PM 3 :41 PM	1/30/2023
21. Needs a certified food manager license					
32. Clean ice machine					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Person in charge present, demonstration of knowledge, and CFM - 2					

Louie's

1/26/2023	Routine	6648 FM 1090 77979	10	12:36 PM 1 :20 PM	1/26/2023
01/26/2023					
#12 Need Employee and Personal Hygiene Handbook					
#18 Need to label spray bottles					
#32 Wooden shelves need to be easily cleanable					
#44 Dumpster and grease container need to be on concrete or asphalt					
#47 Post last inspection visible to the public					
Garbage and Refuse properly disposed; facilities maintained - 1					
Management and employees knowledge, responsibilities and reporting - 3					
Toxic substances properly identified, stored and used - 3					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Other Violations - 1					

Pit Devil BBQ

1/26/2023	Routine	503 W. Main St. 77979	2	1 :45 PM 2 :30 PM	1/30/2023
21. Renew Certified Food Manager License					
Person in charge present, demonstration of knowledge, and CFM - 2					

Port Lavaca Nursing and Rehab

1/30/2023	Routine	524 Village Rd. 77979	0	10:24 AM 11:06 AM	1/31/2023
No violations					

Taqueria La Finca

1/26/2023	Violations Followup	2640 W. Main 77979	0	1 :23 PM 1 :38 PM	1/30/2023
Violation follow up					
33. Violation corrected, there is hot and cold water at the mop sink					

Travis Middle School

1/30/2023	Routine	705 Nueces 77979	0	11:20 AM 11:51 AM	1/31/2023
No violations					

Whataburger # 323

1/30/2023	Routine	1207 State Highway 35 North 77979	0	12:24 PM 12:55 PM	1/31/2023
No violations					

Seadrift

Victoria County Public Health Department

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Seadrift

Rocky's Noodle House

1/27/2023 Routine

No violations

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424 S. Main Street 77983

0 10:14 AM
10:56 AM

2/2/2023

The Shack

1/27/2023 Routine

No violations

-

314 W. Broadway 77983

0 11:00 AM
11:40 AM

2/2/2023

Victoria

5 D Steakhouse

1/31/2023 Routine

#42 Non - food contact surfaces need to be cleaned

Non-Food Contact surfaces clean - 1

4904 N. Navarro 77904

1 11:10 AM
11:44 AM

1/31/2023

A+ Kidz Care Learning Center 3

1/27/2023 Routine

No violations at time of inspection.

white fridge 38°

Top freezer 0°

Milk cooler 38°

Hot hold corn 173°

Frigidaire freezer 0°

-

7005 North Navarro 77904

0 11:35 AM
11:46 AM

1/27/2023

Baskin Robbins

1/27/2023 Routine

No violations at time of inspection.

Cakery freezer 0°

Global freezer 0°

Walk-in freezer 0°

Table top- pineapple topping 38°

Milk fridge 41°

-

7104 N. Navarro D#1 77904

0 12:00 PM
12:15 PM

1/27/2023

C.O. Chandler Elementary Cafeteria

5105 Guy Grant 77904

Victoria County Public Health Department

2/2/2023

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Victoria

C.O. Chandler Elementary Cafeteria

1/27/2023 Routine

No violations at time of inspection.

5105 Guy Grant 77904

0 12:32 PM
12:47 PM

1/27/2023

Cooler #2 - carrot 38°
Warmer #2 - mozzarella stick 140°

Cooler #1 -cucumber 39°
Warmer #1 - grill cheese 145°

Walk in - tomato 38°
Walk-in freezer 0°
Ice cream freezer 0°

-

Cade Middle School Kitchen

1/27/2023 Routine

No violations at time of inspection.

611 West Tropical Dr. 77904

0 10:27 AM
10:48 AM

1/27/2023

Walk in freezer 0°
Walk in cooler - apricot 39°

Warmer #2 - grilled chicken 142°
warmer #1 - cheese stick 140°

steam table #1 - tomato soup 141°
Steam table #2 - tomato soup 140°

-

Cimarron Express

2/1/2023 Routine

#42 Non-food contact surfaces need to be cleaned
Non-Food Contact surfaces clean - 1

1402 John Stockbauer 77904

1 10:02 AM
10:40 PM

2/1/2023

Crain Elementary School

1/30/2023 Routine

Milk cooler 41°

2706 N. Azalea 77901

0 9 :30 AM
9 :47 AM

1/30/2023

No violations at time of inspection

-

Dairy Queen (Moody)

2/1/2023 Routine

No violations

207 N. Moody 77901

0 10:22 AM
10:47 AM

2/1/2023

-

Dairy Treet

1/31/2023 Routine

01/31/2023

#10 0 ppm at three compartment sink
#18 Need to label spray bottles, store sanitizer buckets below prep areas
#21 Expired CFM

4808 John Stockbauer 77901

8 10:35 AM
10:52 AM

1/31/2023

Toxic substances properly identified, stored and used - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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Victoria

Dairy Treet

1/31/2023	Routine		4808 John Stockbauer 77901		
01/31/2023		8	10:35 AM		1/31/2023
			10:52 AM		

#10 0 ppm at three compartment sink
 #18 Need to label spray bottles, store sanitizer buckets below prep areas
 #21 Expired CFM
 Person in charge present, demonstration of knowledge, and CFM - 2

Dairy Treet Commissary

1/31/2023	Routine		3802 N. Laurent 77901		
01/23/2023		11	10:20 AM		1/31/2023
			10:30 AM		

#20 Leak at hand sink in the walk in cooler
 #31 Need soap and paper towels at the hand sink
 #32 Do not use cardboard on surfaces
 #33 Do not wash hands at the three compartment sink
 #35 Employee drinks need a lid and straw
 #36 Store wet towels in sanitizer bucket
 Approved Sewage/Wastewater Disposal System, proper disposal - 3
 Wiping Cloths; properly used and stored - 1
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Warewashing Facilities; installed, maintained, used - 2

Dick's Crestwood Food Store, LTD.

1/31/2023	Routine		1302 E. Crestwood 77901		
		5	3:42 PM		1/31/2023
			4:18 PM		

Cooler - lunchable 40°
 Meat case - 41°

 Milk cooler 41°
 Walk in #2 41°
 Walk in - eggs 40°
 Walk in - beef 40°

 Walk in freezer 0°

 30. Need current permit
 31. paper towels needed in vegetable prep area by cooler #2
 46. paper towels need in women's restroom

 Food Establishment Permit (Current, Valid, and Posted) - 2
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

Early Childhood Center at FW Gross

1/30/2023	Routine		1208 S. Navarro St. 77901		
		0	10:25 AM		1/30/2023
			11:42 AM		

Milk cooler 31°

 No violations at time of inspection
 -

Fossati's Delicatessen

302 S. Main Street 77901

Victoria County Public Health Department

2/2/2023

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Victoria

Fossati's Delicatessen

2/1/2023 **Routine**

302 S. Main Street 77901

3 9 :48 AM
10:07 AM

2/1/2023

02/01/2023

#33 Need to fix the mop sink

#42 The floor in the storage room needs to be easily cleanable.

Non-Food Contact surfaces clean - 1

Warewashing Facilities; installed, maintained, used - 2

Garden Café

1/27/2023 **Routine**

101 Medical Drive 77904

2 9 :40 AM
10:10 AM

1/27/2023

Hot hold eggs 140°

Front line gravy 140°

Condiment bar - cheese 40°

McCray Freezer 0°

Walk in #1 - ham 38°

Walk in #2 -strawberries 39°

Back hot hold - eggs 165°

Hobart hot hold - corn 180°

2. Sanitizer strips needed.

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

Gonzalez Cafeteria

1/31/2023 **Routine**

2695 Old Bloomington Rd. 77905

3 10:00 AM
11:00 AM

1/31/2023

29. Needs sanitizer test strips

45. Clean wall in the dry storage room

Physical facilities installed, maintained, clean - 1

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

H E B Food Store # 554

1/30/2023 **Routine**

1505 E. Rio Grande 77901

0 2 :00 PM
2 :45 PM

1/30/2023

No violations at time of inspection

Hideaway

1/31/2023 **Routine**

1807 Stolz 77901

0 12:55 PM
1 :10 PM

1/31/2023

No violations at time of inspection

Hilton Garden Inn Victoria

1/30/2023 **Routine**

123 Huvar Street 77904

4 10:35 AM
11:25 AM

1/30/2023

#30 Food establishment permit must be current and valid

#31 Adequate handwashing facilities must be properly supplied

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

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

Howell Middle School

2502 Fannin 77901

Victoria County Public Health Department

2/2/2023

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Victoria

Howell Middle School

1/30/2023 Routine

Milk cooler 40°

2502 Fannin 77901

0 10:30 AM
10:45 AM

1/30/2023

No violations at time of inspection

IHOP

2/1/2023 Routine

#2- Cooler reading above 41 degrees Fahrenheit

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

7606 Zac Lentz Parkway 77904

3 9:30 AM
9:50 AM

2/1/2023

Joe's Pizza & Pasta

1/31/2023 Routine

#9 Improper storage in walk in cooler, food must be properly separated

#28 Need proper date marking on food

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

Proper Date Marking and disposition - 2

601 E. Mockingbird Lane 77901

5 11:57 AM
12:35 PM

1/31/2023

Kiddly Winks Playcare Inc.

1/27/2023 Routine

No violations at time of inspection

3405 Oleander 77901

0 10:51 AM
11:05 AM

1/27/2023

KidVersity

1/27/2023 Routine

No violations at time of inspection

1502 E. Mockingbird Lane 77904

0 10:27 AM
10:40 AM

1/27/2023

Kikko Ramen & Poke

2/1/2023 Routine

02/01/2023

#9 Cover all items in the walk in cooler. Do not use towels to cover food directly with. Store personal items away from food prep areas

#10 114 degrees at dishwasher.

#26 Need to add asterisk on items on the menu that can be served raw or undercooked

#28 Need to work on date labeling

#30 Need 2023 permit

#31 Need soap at the front hand sink

#33 Temperature gauge is not working at the dishwasher

#35 Employee drinks need a lid and straw

#37 Items must be stored 6 inches off the floor in the walk in cooler

#40 Scoops need handles

#41 Bulk items must be labeled

Single service & single use articles; properly stored and used - 1

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

Original container labeling (Bulk Food) - 1

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

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

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

7905 N. Navarro St. Suite 200 77904

22 10:39 AM
11:09 AM

2/1/2023

Victoria County Public Health Department

2/2/2023

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

Kikko Ramen & Poke

2/1/2023 Routine

7905 N. Navarro St. Suite 200 77904

22 10:39 AM

11:09 AM 2/1/2023

02/01/2023

#9 Cover all items in the walk in cooler. Do not use towels to cover food directly with. Store personal items away from food prep areas

#10 114 degrees at dishwasher.

#26 Need to add asterisk on items on the menu that can be served raw or undercooked

#28 Need to work on date labeling

#30 Need 2023 permit

#31 Need soap at the front hand sink

#33 Temperature gauge is not working at the dishwasher

#35 Employee drinks need a lid and straw

#37 Items must be stored 6 inches off the floor in the walk in cooler

#40 Scoops need handles

#41 Bulk items must be labeled

Warewashing Facilities; installed, maintained, used - 2

Environmental contamination - 1

Proper Date Marking and disposition - 2

Food contact surfaces and returnables; cleaned and sanitized - 3

Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

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

La Terraza Mexican Grill

1/31/2023 Routine

7800 N Navarro St 77904

4 11:00 AM

11:26 AM

1/31/2023

01/31/2023

#18 Need to label spray bottles

#39 Do not store utensils in between tabletop and counter

Toxic substances properly identified, stored and used - 3

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

Lady Bug Learning Center

1/27/2023 Routine

103 Cozzi Circle 77901

0 10:02 AM

10:20 AM

1/27/2023

No violations at time of inspection

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Marble Slab Creamery

2/1/2023 Routine

6362 N. Navarro 77904

7 11:00 AM

11:41 AM

2/1/2023

12# CFM needed at all hours of operation

#21 Need to have Employee health and personal hygiene available and accessible to employees

#30 Food establishment permit must be current and posted to the public

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

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

Management and employees knowledge, responsibilities and reporting - 3

Mc Donald's # 2359

1/30/2023 Routine

3112 N. Navarro 77901

0 9:45 AM

10:15 AM

1/30/2023

No violations at time of inspection

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Victoria County Public Health Department

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Victoria

Mc Donald's # 36398
2/1/2023 **Routine**

3112 S. Laurent 77901
 0 10:45 AM
 11:05 AM
 2/1/2023

No violations at time of inspection.

Walk in cooler 41°
 Walk in freezer 0°

Under counter freezer 0°

Hot hold - hamburger patty 151°
 Hot hold - chicken nugget 149°

Refrigeration under counter 39°

Mc Donald's # 4028
1/30/2023 **Routine**

2701 Houston Hwy. 77901
 1 2 :25 PM
 2 :43 PM
 1/30/2023

Counter cooler 41°
 Juice cooler 39°
 Egg cooler 41°

Hot hold - hamburger patty 164°
 Hot hold - chicken patty 153°

Walk in freezer 0°
 Walk in cooler 37°

35. Need to wear hairnet to restrain hair/ball cap

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

Mercy House
2/1/2023 **Routine**

4409 N. John Stockbauer 77901
 3 3 :20 PM
 3 :35 PM
 2/2/2023

Upright freezer 0°
 2 Door fridge 38°

#10 - Need a sanitizer solution

Food contact surfaces and returnables; cleaned and sanitized - 3

Mi Ranchito Restaurant
2/1/2023 **Routine**

1602 N. Ben Wilson 77901
 11 9 :20 AM
 9 :45 AM
 2/1/2023

02/01/2023
 #6 Document time food is kept out at room temperature
 #7 Do not use towels to cover tortillas
 #9 Cover all food in the refrigerator
 #21 Need a Certified Food Manager

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

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

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

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

Moo Moo
2/1/2023 **Routine**

709 S. Moody 77901
 0 10:10 AM
 10:24 AM
 2/1/2023

02/01/2023
 No violations noticed at time of inspection

Victoria County Public Health Department

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Victoria

Mumphord's Place Barbeque Inc.

2/1/2023	Routine	1202 E. Juan Linn 77901	3	2 :45 PM 2 :57 PM	2/2/2023
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3 Door - onion 41°
Fridge 41°
Ribs 138°

- #31 Handwashing sink must not be blocked
- #37 Store items six inches off the floor

Adequate handwashing facilities; Accessible and properly supplied, used - 2
Environmental contamination - 1

Nacho's Mexican Restaurant

2/1/2023	Routine	3810 N. Navarro St. 77901	12	8 :54 AM 9 :09 AM	2/1/2023
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- 02/01/2023
- #6 Need to document time food is kept out at room temperature
- #24 Items that are packaged need proper labels
- #31 Do not block hand sink
- #32 All surfaces need to be easily cleanable
- #36 Store wet towels in the sanitizer bucket
- #37 Do not store boxes directly on the floor in the walk in cooler and freezer
- #45 Clean air vents over food prep areas

Environmental contamination - 1
Physical facilities installed, maintained, clean - 1
Time as a Public Health Control; procedures & records - 3
Required records available (shellstock tags; parasite destruction) - 2
Wiping Cloths; properly used and stored - 1
Adequate handwashing facilities; Accessible and properly supplied, used - 2
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

O'Connor Magnet School Cafeteria

1/26/2023	Routine	3402 Bobolink 77901	0	12:00 PM 12:20 PM	1/26/2023
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No violations at time of inspection.

Hot hold - cheese 151°

Walk in - spaghetti 39°
Walk-in freezer 0°

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Patti Welder School

1/26/2023	Routine	1604 E. North Street 77901	0	11:27 AM 11:50 AM	1/26/2023
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No violations at time of inspection.

Walk-in freezer -6°
Walk-in refrigeration 37°

Utility Freezer 0°

Hot hold cheese 180°
Hot hold taco meat 170°

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Patti Welder School

1/26/2023 Routine

No violations at time of inspection.

Walk-in freezer -6°
Walk-in refrigeration 37°

Utility Freezer 0°

Hot hold cheese 180°
Hot hold taco meat 170°

1604 E. North Street 77901

0 11:27 AM
11:50 AM

1/26/2023

Pinto Bean Restaurant

2/1/2023 Routine

Hot hold - chili con carne 140°
Cold hold - fajitas 39°
Freezer 0°
Walk in 40°

9. Cover sausage in freezer
24. Label foods in freezer and cooler
37. Items must be stored six inches off the floor

Required records available (shellstock tags; parasite destruction) - 2

Environmental contamination - 1

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

4103 N. Main Street 77901

6 3:52 PM
4:08 PM

2/2/2023

Raising Canes Chicken Fingers

1/30/2023 Routine

Walk in - chicken tender 39°
Walk in freezer 0°

Table top cold hold- chicken tender 41°
Bottom cooler - tender 38°

Hot hold - chicken tender 138°

Condiment cooler - 36°

35. Hairnets/caps to contain all hair

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

6403 N. Navarro St 77901

1 11:21 AM
11:47 AM

1/30/2023

Riverside Golf Course

1/30/2023 Routine

#21 CFM needed at all hours of operation

#24 Deli sandwiches must have use by date

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

Required records available (shellstock tags; parasite destruction) - 2

302 McCright Drive 77901

4 12:53 PM
1:25 PM

1/30/2023

Rowland Elementary School

2706 Leary Lane 77901

Victoria County Public Health Department

2/2/2023

Inspections Between (inclusive): 1/26/2023 and 2/1/2023

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

Rowland Elementary School

1/26/2023 Routine

No violations at time of inspection

2706 Leary Lane 77901

0 1 :10 PM
1 :25 PM

1/26/2023

Schorlemmer Elementary - VISD

1/27/2023 Routine

milk cooler 38°

no violations at time of inspection

2564 Mallette Dr. 77901

0 10:08 AM
10:20 AM

1/27/2023

Sharda Food Store # 2

1/31/2023 Routine

Ice cream case 0°

Milk cooler- Oscar Myer 40°

Ice freezer - reddy ice 0°

Deli Express cooler 41°

- 21. Need CFM all shifts
- 22. Food Handlers certificates
- 29. Need new thermometer for deli express cooler & sanitizer strips
- 47. Hand washing sign needed

Other Violations - 1

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

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

Food handler / no unathorized persons / personnel - 2

1403 Sam Houston Dr. 77904

7 12:25 PM
12:50 PM

1/31/2023

Shooters Bar

2/1/2023 Routine

Glass door cooler 39°
Freezer 0°
Walk in 41°

4705 N. Navarro Suite 100 77904

16 4 :20 PM
4 :40 PM

2/2/2023

- 9. Cover cut lemon/limes in the fridge
- 12. Need the Employee Health and Hygiene Book
- 21. Need CFM certificate
- 22. Need Food Handler certificates
- 28. Date label lemon/limes
- 29. Need sanitizer test strips
- 32. Clean the ice maker

Management and employees knowledge, responsibilities and reporting - 3

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

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

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

Food handler / no unathorized persons / personnel - 2

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

Proper Date Marking and disposition - 2

Victoria County Public Health Department

2/2/2023

Inspections Between (inclusive): 1/26/2023 and 2/1/2023

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

Sichuan Garden Restaurant

1/31/2023	Routine	2003 Red River 77901	15	11:33 AM 11:57 AM	1/31/2023
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cold hold jalapeno 41°
cold hold noodle 39°

Hot hold soup 98°
walk in cooler 35°
walk in freezer 0°

- 37. Store ice scoop on sanitized surface not in ice machine
- 9. Cover items in the cooler
- 37. No items stored on floor
- 24. Date and label items
- 38. Defrost under cold running water or in cooler
- 3. Hot hold correct on site to 140° for soup
- 22. Expired Food Handler needs to be re-certified
- 47. Signage for hand sink

- Food handler / no unauthorized persons / personnel - 2
- Approved thawing method - 1
- Other Violations - 1
- Environmental contamination - 1
- Required records available (shellstock tags; parasite destruction) - 2
- Proper Date Marking and disposition - 2
- Proper Hot Holding temperature (135F) - 3
- Food separated and & protected, prevented during food preparation - 3

Smith Elementary School

1/26/2023	Routine	2901 Erwin 77901	0	12:38 PM 12:53 PM	1/26/2023
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No violations at time of inspection

Smoko's Victoria

1/27/2023	Routine	5903 Houston Hwy 77901	5	11:15 AM 11:45 AM	1/27/2023
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#21 Need CFM at all hours of operation

#33 Ware wash facilities must be accessible and maintained

#35 must have a ball cap or hairnet when preparing food

- Person in charge present, demonstration of knowledge, and CFM - 2
- Warewashing Facilities; installed, maintained, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Snax Max #10

1/31/2023	Routine	4901 John Stockbauer 77901	0	11:30 AM 12:00 PM	1/31/2023
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No violations

Southbound RV Park and Cabins

1/31/2023	Routine	6234 US HWY 59 S 77905	0	1 :30 PM 1 :50 PM	1/31/2023
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No violations

Victoria County Public Health Department

2/2/2023

Inspections Between (inclusive): 1/26/2023 and 2/1/2023

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Victoria					
St. Joseph High School			110 E. Red River 77901		
1/30/2023	Routine	0	9 :00 AM 9 :19 AM		1/30/2023
Milk cooler 33°					
No violations at time of inspection					
-					
Stadium View Church			3102 Miori Lane 77901		
2/1/2023	Routine	0	4 :46 PM 4 :59 PM		2/2/2023
No violations at time of inspection.					
Samsung fridge 41°					
White freezer 0°					
White fridge 34°					
Chili 171°					
-					
Sweet Occasions			2910 N Laurent 77901		
1/31/2023	Routine	0	12:05 PM 12:15 PM		1/31/2023
No violations at time of inspection.					
-					
The Forum Club			1901 E. Red River Street 77901		
2/1/2023	Routine	0	12:30 PM 12:54 PM		2/1/2023
No violation at time of inspection					
-					
The Salvation Army			1302 N. Louis Street 77901		
1/27/2023	Routine	0	9 :25 AM 9 :55 AM		1/27/2023
No violations at time of inspection					
-					
The Wellhead Tavern			23404 NW Zac Lentz Parkway 77905		
1/31/2023	Routine	0	3 :10 PM 3 :30 PM		1/31/2023
No violations at time of inspection					
-					
Twin Pines Nursing & Rehabilitation			3301 Mockingbird Lane 77901		
1/30/2023	Routine	5	11:35 AM 12:35 PM		1/30/2023
#20 Three compartment sink is leaking underneath					
#30 Food establishment permit must be current and valid					
Food Establishment Permit (Current, Valid, and Posted) - 2					
Approved Sewage/Wastewater Disposal System, proper disposal - 3					
Uncle Mutt's Bar-B-Q			5404 N. Navarro 77904		
2/1/2023	Routine	3	11:52 AM 12:15 PM		2/1/2023
#21 Needs CFM at all hours of operation					
Proper Cold Holding temperature (41F/45F) - 3					

Victoria County Public Health Department

2/2/2023

Inspections Between (inclusive): 1/26/2023 and 2/1/2023

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

Vickers Elementary School Cafeteria

1/27/2023	Routine	102 Northgate 77904	0	9 :43 AM	1/27/2023
milk cooler 37°				9 :57 AM	

no violations at time of inspection

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Victoria East High School Kitchen

1/27/2023	Routine	4103 East Mockingbird Dr. 77901	0	1 :04 PM	1/27/2023
No violations at time of inspection.				1 :20 PM	

Walk-in cooler- cheese 38°

Walk-in freezer 0°

-

Victoria West High School Kitchen

1/27/2023	Routine	307 West Tropical Dr. 77904	0	11:00 AM	1/27/2023
No violations at time of inspection.				11:14 AM	

Walk-in cooler - tomato 38°

Warmer #3 140°

Cooler #5 sandwich 41°

warmer #5 150°

Steam table #1 141°

Steam table #2 143°

-

Victoria's Kitchen

1/31/2023	Routine	3408 N. Laurent Street 77901	32	9 :45 PM	1/31/2023
01/31/2023				10:14 AM	

#7 Store raw meat below other food

#9 Do not use thank you bags to store food directly in. Do not store items in the walk in where it can be exposed to the condensation from the unit.

#10 Oppm at three compartment sink

#12 Need employee health and personal hygiene handbook

#14 Need to wash hands

#15 Need to wear gloves when touching ready to eat foods (tomatoes)

#22 Need food handlers certificates

#34 rodent droppings

#35 Need to wear a ball cap or hairnet, employee drinks need a lid and straw

#36 Store wet towels in a sanitizer bucket

#37 Store items off of the walk in cooler floor

#43 Need light shields

#45 Replace ceiling tiles, seal holes in storage room

Adequate ventilation and lighting; designated areas used - 1

Physical facilities installed, maintained, clean - 1

Environmental contamination - 1

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

No bare hands contact with ready to eat foods or approved method followed - 3

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

Victoria County Public Health Department

2/2/2023

Inspections Between (inclusive): 1/26/2023 and 2/1/2023

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

Victoria's Kitchen

3408 N. Laurent Street 77901

1/31/2023 Routine

32 9 :45 PM
10:14 AM 1/31/2023

- 01/31/2023
- #7 Store raw meat below other food
- #9 Do not use thank you bags to store food directly in. Do not store items in the walk in where it can be exposed to the condensation from the unit.
- #10 Oppm at three compartment sink
- #12 Need employee health and personal hygiene handbook
- #14 Need to wash hands
- #15 Need to wear gloves when touching ready to eat foods (tomatoes)
- #22 Need food handlers certificates
- #34 rodent droppings
- #35 Need to wear a ball cap or hairnet, employee drinks need a lid and straw
- #36 Store wet towels in a sanitizer bucket
- #37 Store items off of the walk in cooler floor
- #43 Need light shields
- #45 Replace ceiling tiles, seal holes in storage room

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Wiping Cloths; properly used and stored - 1
- Management and employees knowledge, responsibilities and reporting - 3
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food handler / no unauthorized persons / personnel - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- No Evidence of Insect contamination, rodent / other animals - 1

1/31/2023 Violations Followup

0 3 :50 PM 1/31/2023
3 :56 PM

- 01/31/2023 Violations follow up
- Walk in cooler- 41° peppers
- New hand sink was installed
- Continue to work on all other violations

VISD Success Academy/DAEP

3002 E. North Street 77901

1/30/2023 Routine

0 1 :58 PM 1/30/2023
2 :14 PM

No violations at time of inspection.

3 door freezer 0°

Walk in cooler 37°
Walk in freezer 0°

Wal-Mart Supercenter # 0330

9002 N. Navarro 77904

1/31/2023 Routine

0 9 :45 AM 1/31/2023
10:45 AM

No violations at time of inspection

Victoria County Public Health Department

2/2/2023

Inspections Between (inclusive): 1/26/2023 and 2/1/2023

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

Wal-Mart Supercenter # 4194

2/1/2023 Routine

No violations at time of inspection

4101 Houston Highway 77901

0 9 :05 AM
9 :55 AM

2/1/2023

Yoakum

Pizza Hut #39157

1/30/2023 Routine

#30- Need current food permit

#32- Clean ice machine

#47- Post CFM visible to public

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

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

Other Violations - 1

1201 W. Grand 77995

5 1 :58 PM
2 :20 PM

1/30/2023

Yoakum Senior Citizens Center

1/30/2023 Routine

No violations

105 Center 77995

0 1 :37 PM
1 :50 PM

1/30/2023

Yorktown

Subway of Yorktown

1/26/2023 Routine

No violations

342 E. Main Street 78164

0 11:05 AM
11:25 AM

1/27/2023

The Texan

1/26/2023 Violations Followup

Violation follow up

Hand sink reaching adequate temperature and pressure. Issue resolved.

526 W. Main 78164

0 11:20 AM
11:30 AM

1/27/2023

The Texan # 2

1/26/2023 Violations Followup

Violation follow up

Hand sink reaching adequate temperature. Issue resolved.

207 E. Main 78164

0 11:40 AM
11:47 AM

1/27/2023