

Victoria County Public Health Department

2/17/2023

Inspections Between (inclusive): 2/9/2023 and 2/15/2023

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

**H E B Grocery**

2/13/2023 Routine

No violations at time of inspection.

909 East Broadway 77954

0 12:40 PM  
1 :32 PM

2/13/2023

**Lifeway Baptist School**

2/13/2023 Routine

No violations at time of inspection.

403 E Sarah 77954

0 10:45 AM  
11:00 AM

2/13/2023

**St. Mark's Lutheran Church**

2/13/2023 Routine

No violations at time of inspection.

400 N. Esplanade 77954

0 1 :45 PM  
2 :02 PM

2/13/2023

**The Texan # 5**

2/13/2023 Routine

Alto Sham - gravy 135°  
Alto Sham - BBQ sandwich 138°  
Dairy Creamer-41°  
Deli case cooler -37°

101 West Heaton Street 77954

7 11:15 AM  
11:45 PM

2/13/2023

- 21. Certified Food Manager license needs to be posted
- 22. Food Handler certificates needed on-site.
- 32. Clean ice maker
- 37. Items to be stored 6" off the floor

Food handler / no unauthorized persons / personnel - 2

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

Environmental contamination - 1

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

**Inez**

**Inez Community Center**

2/15/2023 Routine

- 12. Need Employee Book
- 21. Need Bodily Fluid kit
- 29. Need sanitizer strips

Management and employees knowledge, responsibilities and reporting - 3

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

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

2511 Garcitas Creek Road 77968

7 11:00 AM  
11:22 AM

2/15/2023

**Wood Hi Community Center**

2/14/2023 Routine

No violations at time of inspection.

101 Wood Hi School Road 77968

0 12:00 PM  
12:10 PM

2/14/2023

**Meyersville**

**Meyersville Elementary School**

1897 Meyersville Road 77974

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**Meyersville**

**Meyersville Elementary School**

2/13/2023 Routine

No violations at time of inspection.

1897 Meyersville Road 77974

0 9 :55 AM  
10:15 AM

2/13/2023

**Nordheim**

**Nordheim School**

2/13/2023 Routine

No violations

Broadway 78141

0 11:24 AM  
11:54 AM

2/13/2023

**Port Lavaca**

**Big Bear Shrimp & Seafood**

2/10/2023 Routine

No violations at time of inspection

2241 N. Hwy 35 77979

0 10:22 AM  
10:50 AM

2/10/2023

**Calhoun High School**

2/9/2023 Routine

No violations at time of inspection

201 Sandcrab Blvd. 77979

0 8 :50 AM  
9 :30 AM

2/9/2023

**Casa Jalisco**

2/15/2023 Routine

#9 food must be covered in cooler

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

1928 West Main Street 77979

3 10:30 AM  
10:53 AM

2/15/2023

**H E B # 434**

2/9/2023 Routine

No violations at time of inspection

101 Calhoun Plaza 77979

0 9 :42 AM  
10:20 AM

2/9/2023

**H.J.M. Elementary**

2/10/2023 Routine

No violations at time of inspection

605 N. Commerce 77979

0 8 :56 AM  
9 :30 AM

2/10/2023

**Hampton Inn & Suites**

2/15/2023 Routine

No violations at time of inspection

1788 SH 35 North 77979

0 9 :45 AM  
10:22 AM

2/15/2023

**Hope High School**

2/10/2023 Routine

No violations at time of inspection

900 N. Virginia 77979

0 9 :40 AM  
10:15 AM

2/10/2023

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**Port Lavaca**

**Texas Traditions Grill & Bar**

<b>2/10/2023</b>	<b>Routine</b>		234 E. Main 77979		
		4	11:10 AM		2/10/2023
			12:00 PM		

#9 Food must be protected to prevent contamination only use prep sink

#38 Use only approve thawing method under cold running water or in cooler

Approved thawing method - 1

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

**Port O'Connor**

**Port O'Connor School**

<b>2/14/2023</b>	<b>Routine</b>		508 W. Monroe 7798206		
		0	12:46 PM		2/16/2023
			1 :05 PM		

No violations

-

**Sharkies Bar & Grill**

<b>2/14/2023</b>	<b>Routine</b>		1307 W Jefferson Ave. 77982		
		3	1 :20 PM		2/16/2023
			2 :06 PM		

6. Need time and temperature documentation on foods in the table top for lunch hours

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

**Seadrift**

**Dick's Food Stores Seadrift, LLC**

<b>2/15/2023</b>	<b>Routine</b>		202 Broadway 77983		
		19	1 :33 PM		2/15/2023
			2 :20 PM		

#14 Hands should be cleaned and properly washed

#20 Needs proper wastewater disposal

#22 Food handler need to be current

#23 Hot and cold water needs to be available and safe

#29 Sanitizer test strips are needed

#31 Need paper towels at hand sink

#33 The faucet at 3 comp sink needs to reach all compartments

#37 Water leaking in walk in cooler next to food items

#45 Walls in walk in cooler need to be repaired/replaced

#47 Continued to serve customer after permit temporarily suspended

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Physical facilities installed, maintained, clean - 1

Environmental contamination - 1

Other Violations - 1

Food handler / no unauthorized persons / personnel - 2

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

Warewashing Facilities; installed, maintained, used - 2

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**Seadrift**

**Dick's Food Stores Seadrift, LLC**

<b>2/15/2023</b>	<b>Routine</b>		202 Broadway 77983		
		19	1 :33 PM		2/15/2023
			2 :20 PM		

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#31 Need paper towels at hand sink

#33 The faucet at 3 comp sink needs to reach all compartments

#37 Water leaking in walk in cooler next to food items

#45 Walls in walk in cooler need to be repaired/replaced

#47 Continued to serve customer after permit temporarily suspended

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

Hands cleaned and properly washed; Gloves used properly - 3

**La Terraza Mexican Grill**

<b>2/14/2023</b>	<b>Routine</b>		720 W. Broadway 77983		
		0	2 :35 PM		2/16/2023
			3 :20 PM		

No violations

-

**T's Kitchen-Main Street Food**

<b>2/15/2023</b>	<b>Routine</b>		102 E Bay Ave 77983		
		0	1 :15 PM		2/15/2023
			1 :30 PM		

No violations at time of inspection

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**Victoria**

**Aunt Jo's BBQ**

<b>2/9/2023</b>	<b>Routine</b>		5303 US Hwy. 77-S 77905		
		0	11:18 AM		2/9/2023
			11:45 AM		

No violations at time of inspection

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**Big Lots Stores #1562**

<b>2/14/2023</b>	<b>Routine</b>		8402 N. Navarro 77904		
		5	12:30 PM		2/14/2023
			12:47 PM		

12. Need Employee Handbook

21. Need Bodily Fluid kit

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

Management and employees knowledge, responsibilities and reporting - 3

**Casa Jalisco**

1706 N. Laurent 77901

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**Victoria**

**Casa Jalisco**

<b>2/9/2023</b>	<b>Routine</b>		1706 N. Laurent 77901		
		17	10:47 AM		2/9/2023
			11:19 AM		

Walk in cooler - menudo 39°  
Freezer 0°  
Cooler - shrimp 38°  
Hot hold - menudo 167°

- 9. Cover food in cooler
- 12. Need Employee Health & Hygiene Book
- 21. Need Bodily Fluid kit
- 24. Label items in cooler
- 25. Gnats in bar area
- 28. Date label items
- 29. Thermometers needed in every refrigeration unit
- 37. Ice scoop needs to be on sanitized surface; close air gap around the screen
  - Thermometers provided, accurated, and calculated; chemical/thermal test - 2
  - Food separated and & protected, prevented during food preparation - 3
  - Compliance with Variance, Specialized Process, and HACCP plan - 2
  - Proper Date Marking and disposition - 2
  - Environmental contamination - 1
  - Management and employees knowledge, responsibilities and reporting - 3
  - Person in charge present, demonstration of knowledge, and CFM - 2
  - Required records available (shellstock tags; parasite destruction) - 2

**Country Catering**

<b>2/13/2023</b>	<b>Routine</b>		79 Schaefer Road 77905		
		0	10:08 AM		2/13/2023
			10:30 AM		

No violations at time of inspection

**Dollar General # 11662**

<b>2/15/2023</b>	<b>Routine</b>		1914 N. John Stockbauer Dr. 77901		
		2	1 :25 PM		2/15/2023
			2 :10 PM		

- 30. Need 2023 Food Permit
  - Food Establishment Permit (Current, Valid, and Posted) - 2

**Hopkins Elementary Cafeteria**

<b>2/15/2023</b>	<b>Routine</b>		110 Hopkins Road 77901		
		4	9 :47 AM		2/15/2023
			10:06 AM		

Hot Hold - chicken 152°  
Milk cooler 41°

- 28. Date items that are thawing
- 31. Hand washing sink is for hand washing only
  - Proper Date Marking and disposition - 2
  - Adequate handwashing facilities; Accessible and properly supplied, used - 2

**Jack in the Box 4780**

<b>2/13/2023</b>	<b>Violations Followup</b>		5229 N. Navarro 77904		
		0	9 :00 AM		2/13/2023
			9 :15 AM		

Violation follow up with walk in freezer and is now reaching correct temperature

Violation has been corrected and will continue to work on other violations

**John Wesley Methodist Church**

8300 N. E. Zac Lentz Parkway 77904

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**Victoria**

**John Wesley Methodist Church**

2/9/2023 Routine

No violations at time of inspection.

8300 N. E. Zac Lentz Parkway 77904

0 9 :07 AM 2/9/2023  
9 :25 AM

**Kikko Ramen & Poke**

2/13/2023 Violations Followup

02/13/2023  
Need to raise the temperature at the hot water heater.

7905 N. Navarro St. Suite 200 77904

0 3 :46 PM 2/13/2023  
4 :07 PM

**Ramsey Restaurant & Catering**

2/13/2023 Violations Followup

Violation follow up with table top and is now reaching temperature of 41° and below

1403 N. Navarro 77901

0 9 :26 AM 2/13/2023  
9 :45 AM

**Rodney -N- Cindy BBQ**

2/9/2023 Routine

#21 CFM is needed at all hours of operation

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

Mobile Unit 77901

2 2 :15 PM 2/9/2023  
2 :45 PM

**Rodney N Cindy BBQ (Commissary)**

2/9/2023 Routine

#21 CFM is needed at all hours of operation

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

1319 Sam Houston 77901

2 2 :15 PM 2/9/2023  
2 :45 PM

**Stop N Save**

2/14/2023 Routine

Walk in cooler 41°

707 S. Navarro 77901

5 3 :44 PM 2/14/2023  
4 :00 PM

21. Need a Certified Food Manager

32. Clean ice maker.

46. Need a lid for the trash can in the restroom.

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

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

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

**Super Stop**

2/14/2023 Routine

3 door cooler- sliced cheese 41°

True 2 door freezer - 0°

2006 N. Ben Wilson 77901

15 2 :57 PM 2/14/2023  
3 :25 PM

21. Need Bodily Fluid Spill kit

28. Place expiration date on Deli Express product

29. Need sanitizer strips

31. Hand wash sink should be accessible

32. Clean ice maker

33. Three compartment sink should be free of supplies

36. Wiping cloths to be stored in sanitizer bucket

37. All product should be stored 6" off the floor

47. Refill First Aid kit

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**Super Stop**

**2/14/2023 Routine**

2006 N. Ben Wilson 77901

15 2 :57 PM  
3 :25 PM

2/14/2023

3 door cooler- sliced cheese 41°  
True 2 door freezer - 0°

- 21. Need Bodily Fluid Spill kit
- 28. Place expiration date on Deli Express product
- 29. Need sanitizer strips
- 31. Hand wash sink should be accessible
- 32. Clean ice maker
- 33. Three compartment sink should be free of supplies
- 36. Wiping cloths to be stored in sanitizer bucket
- 37. All product should be stored 6" off the floor
- 47. Refill First Aid kit

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Other Violations - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Warewashing Facilities; installed, maintained, used - 2
- Environmental contamination - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Wiping Cloths; properly used and stored - 1
- Proper Date Marking and disposition - 2

**Supermercados Morelos**

**2/15/2023 Routine**

2211 Lone Tree Rd 77901

17 2 :30 PM  
3 :23 PM 2/15/2023

Hot hold - carne asada 151°  
Table top - cheese 51°  
Bottom of table top - 45°  
Open air cooler - 45°  
Meat market - cheese 41°  
Meat market - chicken 37°  
Meat market - stew meat 41°

- 2. Refrigeration needs to be 41° or lower
- 7. Expired cheese in open air cooler
- 21. Need Certified Food Manager
- 33. Three compartment sink for dish washing only
- 37. Product needs to be 6" off the floor in cooler
- 39. Scoop to be stored handle up
- 45. Fix broken floor tiles

- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Warewashing Facilities; installed, maintained, used - 2
- Physical facilities installed, maintained, clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2

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**Victoria**

**The Pump House Riverside Restaurant & Bar**

<b>2/13/2023</b>	<b>Violations Followup</b>	1201 W. Stayton 77901	0	12:15 PM	2/13/2023
Verified that the fridge is holding temp of 40°				12:25 PM	

All violations have been corrected

**Tip Top Ventures Inc.**

<b>2/13/2023</b>	<b>Violations Followup</b>	101 E. Rio Grande 77901	0	10:47 AM	2/13/2023
Followed up with violation on 3 compartment sink, they did have one installed prior and is working				11:10 AM	

Violation corrected, will continue to work on other violations

**Tropical Smoothie Café**

<b>2/14/2023</b>	<b>Routine</b>	3202 N Navarro Ste.100 77901	4	11:05 AM	2/14/2023
#21 CFM needed at all hours of operation				11:45 AM	

#21 Bodily fluid kit is needed

#31 Handwashing facilities must be accessible

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

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

**Twin Pines North**

<b>2/14/2023</b>	<b>Routine</b>	1301 Mallette Dr. 77901	0	10:20 AM	2/14/2023
No violations at time of inspection.				10:39 AM	

**VFW Post 4146 Ladies Auxillary**

<b>2/9/2023</b>	<b>Routine</b>	2001 Lova Drive 77901	0	10:15 AM	2/9/2023
No violations at time of inspection.				10:35 AM	

**Victoria Community Center**

<b>2/9/2023</b>	<b>Routine</b>	2905 E. North Street 77901	2	9:45 AM	2/9/2023
Traulsen cooler 34°				10:07 AM	
True cooler 37°					
Cooler 38°					

32. Clean ice maker

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

**Yorktown**

**Agave Jalisco**

<b>2/13/2023</b>	<b>Routine</b>	951 W. Main Street 78164	6	12:15 PM	2/13/2023
1. Cool and store food at proper time and temperature.				1:06 PM	
2. Table top not holding 41°					

Proper cooling time and temperature - 3

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