

Victoria County Public Health Department

12/15/2022

Inspections Between (inclusive): 12/8/2022 and 12/14/2022

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

Cattleman's Catering

12/9/2022 Routine

No violations

Mobile Unit 77954

0 10:40 AM
11:00 AM

12/9/2022

Port Lavaca

Cattleman's Catering

12/9/2022 Routine

No violations

Mobile Unit 77979

0 10:40 AM
11:00 AM

12/9/2022

Victoria

Casa Jalisco Taco Truck

12/9/2022 Routine

no violations

Mobile Unit 77901

0 7 :30 PM
7 :45 PM

12/13/2022

Cattleman's Catering, LLC

12/9/2022 Routine

No violations

Mobile Unit 77901

0 10:40 AM
11:00 AM

12/9/2022

China B

12/14/2022 Routine

- 3. Hot hold foods should hold at 135°
- 9. Avoid cross contamination when thawing foods
- 14. Employees must wash hands properly
- 25. Roach in drink station
- 28. Date items in grill cooler
- 31. Hand sink should only be used for handwashing
- 32. Clean ice machine
- 34. Clean dry storage room
- 35. Employee drinks need lid and straw
- 38. Improper defrosting
- 39. Store ice scoop with handle up

3611 N. Navarro 77901

22 11:20 AM
12:20 PM

12/14/2022

- Store glasses face down
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Single service & single use articles; properly stored and used - 1
- Approved thawing method - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Hot Holding temperature (135F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2

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Victoria

China B

12/14/2022	Routine		3611 N. Navarro 77901		
		22	11:20 AM 12:20 PM		12/14/2022

3. Hot hold foods should hold at 135°
 9. Avoid cross contamination when thawing foods
 14. Employees must wash hands properly
 25. Roach in drink station
 28. Date items in grill cooler
 31. Hand sink should only be used for handwashing
 32. Clean ice machine
 34. Clean dry storage room
 35. Employee drinks need lid and straw
 38. Improper defrosting
 39. Store ice scoop with handle up
 Store glasses face down
 Food separated and & protected, prevented during food preparation - 3

DaCosta Hermann Sons Home Association

12/14/2022	Routine		15736 Fm 1686 77905		
		0	9 :45 AM 10:00 AM		12/14/2022

No violations
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Skateworld

12/8/2022	Routine		108 Monterrey Drive 77904		
		0	7 :00 PM 7 :20 PM		12/13/2022

No violations
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Terrence Ellis Catering #2

12/14/2022	Routine		Mobile Unit 77901		
		0	10:52 AM 11:15 AM		12/14/2022

No violations
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Yorktown

Agave Jalisco

12/14/2022	Routine		951 W. Main Street 78164		
		7	3 :05 PM 3 :40 PM		12/14/2022

#1 Maintain proper cooling temperatures on foods
 #9 Cover foods in cooler
 #38 Improper defrosting
 Proper cooling time and temperature - 3
 Food separated and & protected, prevented during food preparation - 3
 Approved thawing method - 1