| Victoria County  | Public Health De | epartment |   |           |            | 3/9/2023 |
|--|------------------|-----------|---|-----------|------------|----------|
| Inspections Between (inclusive): 3/2/2023 and 3/8/2023 |                  |           |   | Follow up | Date Insp. |          |
| Establishment  | Туре             | Scor      | e | In / Out  | Reqd.      | Closed   |
| Bloomington  |                  |           |   |           |            |          |
| Rainbo Sno H.T. Monbile Unit 77951                     |                  |           |   |           | 951        |          |
| 3/7/2023   | Routine          |           | 0 | 9 :10 AM  |            | 3/8/2023 |
| No violations at time o                                | f inspection     |           |   | 9 :25 AM  |            |          |
| -  |                  |           |   |           |            |          |

| •  | Public Health Department<br>veen (inclusive): 3/2/2023 and 3/8/2<br>Type | 2023<br>Score | In / Out                             | Follow up<br>Reqd. | 3/9/2023<br>Date Insp.<br>Closed |
|--|--|---------------|--------------------------------------|--------------------|----------------------------------|
| Bush's Chicken<br>3/2/2023<br>35. Hairnet needed with<br>37. Weather stripping ha  | Routine  | 601<br>2      | E. Broadwa<br>2 :05 PM<br>2 :25 PM   | y 77954            | 3/2/2023                         |
| Environmental  | contamination - 1  |               |                                      |                    |                                  |
| Personal Clear   | nliness / eating, drinking, or tobacco use                               | - 1           |                                      |                    |                                  |
| El Zacatecas   |  | 521           | S. Esplanad                          | le 77954           |                                  |
| 3/2/2023<br>9. Cover items in cooler<br>18. Label spray bottle<br>28. Date items<br>31. Handsink free of item<br>32. Air dry items |  | 12            | 10:13 AM<br>10:33 AM                 |                    | 3/2/2023                         |
|  | ces properly identified, stored and used -                               |               |                                      |                    |                                  |
|  | -food Contact surfaces cleanable, properly                               | -             |                                      | - 2                |                                  |
| •  | d and & protected, prevented during food                                 | preparation   | n - 3                                |                    |                                  |
|  | larking and disposition - 2  | dy aunaliad   | luood (                              | n                  |                                  |
| Adequate nand  | dwashing facillities; Accessible and proper                              | ny supplied   | i, usea                              | 2                  |                                  |
| Fair Bridge Inn &<br>3/2/2023<br>18. Label spray bottle<br>47. CFM to be posted vis<br>30. Current permit needs                    | Routine<br>sible to the public   | 212<br>11     | 7 N. Espland<br>11:54 AM<br>12:17 PM | le St. 77954       | 3/2/2023                         |
| <ol> <li>Hand washing sink c</li> <li>Dishes to air dry</li> <li>Cloths to be stored in</li> </ol>                                 | lear of items.   | rly suppliec  | l, used - 2                          | 2                  |                                  |
| Food Establish   | nment Permit (Current, Valid, and Posted)                                | - 2           |                                      |                    |                                  |
| Wiping Cloths;   | properly used and stored - 1   |               |                                      |                    |                                  |
| Toxic substand   | ces properly identified, stored and used -                               | 3             |                                      |                    |                                  |
| Food and Non   | -food Contact surfaces cleanable, properly                               | y designed    | , and used                           | - 2                |                                  |
| Other Violation  | ns - 1   |               |                                      |                    |                                  |
| La Plazita   |  | 206           | W. Main 779                          | 954                |                                  |
| 3/6/2023   | Routine  | 6             | 11:40 AM                             |                    | 3/6/2023                         |
|  | d 6 inches off the floor   |               | 12:01 PM                             |                    |                                  |
| Food separate  | d and & protected, prevented during food                                 | preparatio    | n - 3                                |                    |                                  |
| Environmental  | contamination - 1  |               |                                      |                    |                                  |
| Utensils, equip  | oment, and linens; properly used, stored, d                              | Iried and ha  | andled -                             | 1                  |                                  |
| Mc Alisters Swe  | et Shop  | 103           | N. HUNT 77                           | 954                | David                            |

|  | Public Health Department<br>veen (inclusive): 3/2/2023 and 3/8/<br>Type   | /2023<br>Score                      | In / Out                               | Follow up<br>Reqd. | 3/9/2023<br>Date Insp.<br>Closed |
|--|---|-------------------------------------|--|--------------------|----------------------------------|
| Mc Alisters Swe<br>3/6/2023<br>No violations   | et Shop<br>Routine  | 103<br>0                            | N. HUNT 77<br>12:09 PM<br>12:22 PM     | 954                | 3/6/2023                         |
| Rainbo Sno Pro<br>3/2/2023<br>No violations at time of i   | Routine   | Mok<br>0                            | bile Unit 7795<br>9 :10 AM<br>9 :25 AM | 54                 | 3/2/2023                         |
| Rosie's Mexican<br>3/2/2023<br>9. Cover items in cooler<br>12. Need Employee Hea<br>21. Renew CFM<br>30. Need 2023 Permit<br>31. Hand washing sink o<br>37. Paper goods must b | Routine<br>alth & Hygiene Book  | 202<br>13                           | N. Esplanad<br>1 :23 PM<br>1 :55 PM    | le 77954           | 3/2/2023                         |
| Food separate<br>Person in char<br>Food Establish<br>Environmental   | dwashing facillities; Accessible and prope<br>ed and & protected, prevented during food<br>rge present, demonstration of knowledge,<br>nment Permit (Current, Valid, and Posted)<br>I contamination - 1<br>and employees knowledge, responsibilitie | d preparation<br>, and CFM<br>) - 2 | n - 3<br>- 2                           | 2                  |                                  |
| U & I Donuts<br>3/2/2023<br>6. document times on ite<br>9. Cover items in cooler<br>28. Date items<br>41. Label containers   | Routine<br>ems at room temperature  | 410<br>9                            | Broadway S<br>9 :46 AM<br>10:01 AM     | t 77954            | 3/2/2023                         |
| Original contai<br>Food separate   | olic Health Control; procedures & records<br>iner labeling (Bulk Food) - 1<br>ed and & protected, prevented during food<br>larking and disposition - 2  |                                     | n - 3                                  |                    |                                  |
| Whispering Oak<br>3/2/2023<br>No violations at time of i   | as Nursing & Rehabilitation Center<br>Routine<br>nspection.   | t <b>er</b> 105<br>0                | Hospital Dr.<br>12:31 PM<br>12:55 PM   | 77954              | 3/2/2023                         |

| Victoria County Public Health Department<br>Inspections Between (inclusive): 3/2/2023 and 3/8/<br>Establishment Type<br>Edna  | /2023<br>Score | In / Out  | Follow up<br>Reqd. | 3/9/2023<br>Date Insp.<br>Closed |
|---|----------------|---|--------------------|----------------------------------|
| Amazing Grace Learning Center & Infant Care         3/7/2023       Routine         No violations at time of inspection.   | 20<br>0        | 2 E. Main Stre<br>1 :11 PM<br>1 :30 PM              | eet 77957          | 3/7/2023                         |
| Church's Fried Chicken<br>3/8/20233/8/2023Routine22. Print Food Handler licenses37. Clean backroom shelving and ice from walk in freezer floor<br>Environmental contamination - 1 | 3              | 0 E. Houston<br>2 :11 PM<br>2 :40 PM                | Hwy 77957          | 3/8/2023                         |
| Food handler / no unathorized persons / personnel -   | 2              |   |                    |                                  |
| Edna Donuts<br>3/8/2023 Routine<br>No violations  | 51<br>0        | 5 N. Wells 779<br>1 :20 PM<br>1 :45 PM              | 957                | 3/8/2023                         |
| Giggles & Grins Childcare<br>3/7/2023 Routine<br>No violations at time of inspection.   | 10<br>0        | 10 South Wel<br>1 :35 PM<br>1 :48 PM                | s 77957            | 3/7/2023                         |
| HEB # 351<br>3/3/2023 Routine<br>No violation at time of inspection.  | 30<br>0        | 1 N. Wells 779<br>9 :40 AM<br>10:15 AM              | 957                | 3/3/2023                         |
| INK- Innovative Network of Knowledge<br>3/7/2023 Routine<br>No violations at time of inspection.  | 25<br>0        | 00 E. Division<br>2 :17 PM<br>2 :30 PM              | 77957              | 3/7/2023                         |
| Texana Raceway Park         3/3/2023       Routine         32. Clean ice machine       Food and Non-food Contact surfaces cleanable, proper                                       | 2              | 8 County Roa<br>10:31 AM<br>10:45 AM<br>d, and used |                    | 3/3/2023                         |

|  | Public Health Department<br>ween (inclusive): 3/2/2023 and 3/8<br>Type                                  | /2023<br>Score | In / Out  | Follow up<br>Reqd. | 3/9/2023<br>Date Insp.<br>Closed |
|--|---|----------------|---|--------------------|----------------------------------|
| El Mirador<br>3/2/2023<br>No violations                | Routine   | 72<br>0        | 1 Hwy 35 N. 7<br>11:44 AM<br>12:13 PM             | 7979               | 3/2/2023                         |
| 3/2/2023<br>22. Needs food handle                      | n Grill & Panaderia<br>Routine<br>ers for all other employees<br>/ no unathorized persons / personnel - | 46<br>2<br>2   | 8 Highway 35<br>10:45 AM<br>11:33 AM              | S 77979            | 3/2/2023                         |
| PoJo's<br>3/2/2023<br>No violations                    | Routine   | 81<br>0        | 5 N. Hwy. 35 <sup>-</sup><br>1 :00 PM<br>1 :27 PM | 77979              | 3/2/2023                         |
| Walgreens # 12<br>3/2/2023<br>No violations            | 494<br>Routine  | 13<br>0        | 02 N. Virginia<br>12:20 PM<br>12:45 PM            | 77979              | 3/2/2023                         |
| Wal-Mart Super<br>3/2/2023<br>No violations at time of | Center Store #1098<br>Routine   | 40<br>0        | 0 Tiney Browr<br>1 :37 PM<br>2 :32 PM             | ning Blvd. 77979   | 3/2/2023                         |

| Victoria County Public Health Department<br>Inspections Between (inclusive): 3/2/2023 and 3/8/20<br>Establishment Type So<br><b>Port O'Connor</b> |     | n / Out                        | Follow up<br>Reqd. | 3/9/2023<br>Date Insp.<br>Closed |
|---|-----|--------------------------------|--------------------|----------------------------------|
| Loco Gringo BBQ<br>3/8/2023 Routine<br>No violations  | 0 3 | V. Adams /<br>:02 PM<br>:19 PM | Ave 77982          | 3/9/2023                         |
| Marty's Landing<br>3/7/2023 Routine<br>No violations  | 0 3 | Byer 77982<br>:03 PM<br>:20 PM | 204                | 3/8/2023                         |
| POC 475 Bar & Grill3/8/2023Routine2. Table top not holding 41°<br>Proper Cold Holding temperature (41F/45F) - 3                                   | 3 3 | Vest Maple<br>:23 PM<br>:43 PM | 977982             | 3/9/2023                         |
| The Office Bar & Grill         3/8/2023       Routine         33. Needs a mop sink       Warewashing Facilities; installed, maintained, used - 2  | 2 3 | V. Adams<br>:51 PM<br>:02 PM   | 77982              | 3/9/2023                         |

| Victoria County Public Health Department<br>Inspections Between (inclusive): 3/2/2023 a<br>Establishment Type<br>Victoria  | nd 3/8/2023<br>Score | In / Out                             | Follow up<br>Reqd. | 3/9/2023<br>Date Insp.<br>Closed |
|--|----------------------|--------------------------------------|--------------------|----------------------------------|
| Aero Crafters<br>3/8/2023 Routine<br>No violations at time of inspection.  | 309<br>0             | E. Crestwoo<br>3 :20 PM<br>3 :45 PM  | od 77901           | 3/8/2023                         |
| Café Rey Tex Mex Restaurant<br>3/7/2023 Routine<br>No violations.  | 130<br>0             | 3 Juan Linn<br>9 :42 AM<br>10:00 AM  | 77901              | 3/7/2023                         |
| China B3/7/2023RoutineWalk in cooler- shrimp 39°Walk in cooler- pork 36°3 Door turbo- fish 39°Duke Freezer 0°Table top- shrimp 40°   | 361<br>22            | 1 N. Navarro<br>10:35 AM<br>11:31 AM | 0 77901            | 3/7/2023                         |
| Buffet- shrimp 38°<br>Buffet - chicken & broccoli 145°<br>Buffet- general tso 144°<br>Buffet-crab puff 148°<br>Hibachi -chicken 140°   |                      |                                      |                    |                                  |
| <ul> <li>31. Paper towels needed at hand washing sink</li> <li>28. Place dates on items in cooler</li> <li>32. Clean ice makers</li> <li>18. Label contents of storage containers</li> <li>41. Label large container of bulk product with proper label</li> <li>34. Evidence of dead pests</li> <li>25. Live pest</li> <li>7. Cover all foods</li> <li>10. Check sanitizer in dish washer/sink for proper strength</li> <li>32. Clean walls at wait station</li> <li>45. Replace weather stripping at back door</li> <li>39. Handles of bulk items need to be turned the same way</li> <li>40. Buffet utensils need to be stored properly</li> </ul> |                      |                                      |                    |                                  |
| Single service & single use articles; properly sto   | pred and used -      | 1                                    |                    |                                  |
| Original container labeling (Bulk Food) - 1  |                      |                                      |                    |                                  |
| Physical facilities installed, maintained, clean   | - 1                  |                                      |                    |                                  |
| No Evidence of Insect contamination, rodent / c  | ther animals - 1     |                                      |                    |                                  |
| Adequate handwashing facillities; Accessible an  | nd properly supplied | l, used -                            | 2                  |                                  |
| Food and Non-food Contact surfaces cleanable   | , properly designed  | , and used                           | - 2                |                                  |
| Toxic substances properly identified, stored and   |                      |                                      |                    |                                  |
| Compliance with Variance, Specialized Process  | s, and HACCP plan    | - 2                                  |                    |                                  |
| Proper Date Marking and disposition - 2  |                      |                                      |                    |                                  |
| Food and ice obtained from approved source; g  |                      |                                      |                    |                                  |
| Food contact surfaces and returnables; cleaned   |                      |                                      | 1                  |                                  |
| Utensils, equipment, and linens; properly used,  | stored, dried and ha | andied -                             | 1                  |                                  |
| Faston Food Store # 2  | 180                  | 1 Delmar Dr                          | ive 77901          |                                  |

## Fastop Food Store # 2

1801 Delmar Drive 77901

| •   | Public Health Department<br>ween (inclusive): 3/2/2023 and 3/8/20<br>Type S   | )23<br>Score                        | In / Out                               | Follow up<br>Reqd. | 3/9/2023<br>Date Insp.<br>Closed |
|---|---|-------------------------------------|--|--------------------|----------------------------------|
| Fastop Food Sto<br>3/6/2023<br>#7 Out dated can goods   | Routine   | 180<br>5                            | 1 Delmar Dri<br>12:38 PM<br>1 :12 PM   | ve 77901           | 3/6/2023                         |
|   | mp sink with indirect plumbing<br>Facilities; installed, maintained, used - 2   | 2                                   |  |                    |                                  |
| Food and ice o  | obtained from approved source; good condition   | ion, safe                           | - 3                                    |                    |                                  |
| Japalenos Café  |   | 230                                 | 3 S.W. Mood                            | ly 77901           |                                  |
| <b>3/6/2023</b><br>Walk in beans 40°<br>2 dr Freezer below 0 °  | Routine   | 10                                  | 10:30 AM<br>11:44 AM                   |                    | 3/6/2023                         |
| #7 Cover food in walk in  | cooler  |                                     |  |                    |                                  |
| #10 Dish washer not rea   | aching temp of 125°   |                                     |  |                    |                                  |
| #21 Need current CFM  |   |                                     |  |                    |                                  |
| #26 Need Disclosure on  | menu  |                                     |  |                    |                                  |
| Posting of Cor<br>Food contact s<br>Person in char<br><b>3/8/2023</b><br>Inspected on 3/6/2023 w                              | bbtained from approved source; good conditionsumer Advisories, raw or undercooked food<br>surfaces and returnables; cleaned and sanition<br>rge present, demonstration of knowledge, an<br><b>Violations Followup</b><br>with 10 demerits, re-inspected on 3/8/2023 with dish wat<br>ature. Continue to work on other violations. | ds / Allerg<br>zed -<br>nd CFM<br>0 | ien Label -<br>3                       | 2                  | 3/8/2023                         |
| Kikko Ramen &<br>3/6/2023<br>Violations corrected   | Poke<br>Violations Followup   |                                     | 5 N. Navarro<br>3 :35 PM<br>3 :40 PM   | 9 St. Suite 200 7  | 7904<br>3/6/2023                 |
| La Luz Del Mune<br>3/7/2023<br>No violations at time of i   | Routine   | 902<br>0                            | S. Laurent 7<br>10:00 AM<br>10:10 AM   | 7901               | 3/7/2023                         |
| Rainbo Sno Pro<br>3/2/2023<br>No violations at time of i  | Routine   | Mot<br>0                            | bile Unit 7790<br>9 :10 AM<br>9 :25 AM | 01                 | 3/2/2023                         |
| Shield Baur Inve<br>3/6/2023<br>#7 Out dated bacon<br>#12 Need employee hea<br>#21 Need CFM on duty<br>#46 Restrooms needs so | Routine<br>alth policy  | 150<br>9                            | 1 Port Lavac<br>11:58 AM<br>12:30 PM   | a Drive 77901      | 3/6/2023                         |

| •  | Public Health Department<br>ween (inclusive): 3/2/2023 and 3/8<br>Type | 8/2023<br>Score | In / Out                            | Follow up<br>Reqd. | 3/9/2023<br>Date Insp.<br>Closed |
|--|--|-----------------|-------------------------------------|--------------------|----------------------------------|
| Shield Baur Inv  | estment Inc.   | 150             | )1 Port Lavad                       | a Drive 77901      |                                  |
| <b>3/6/2023</b><br>#7 Out dated bacon<br>#12 Need employee he<br>#21 Need CFM on duty<br>#46 Restrooms needs | Routine<br>malth policy  | 9               | 11:58 AM<br>12:30 PM                |                    | 3/6/2023                         |
| Food and ice   | obtained from approved source; good co                                 | ondition, safe  | - 3                                 |                    |                                  |
| Management   | and employees knowledge, responsibilit                                 | ies and repo    | rting - 3                           |                    |                                  |
| Person in cha  | arge present, demonstration of knowledge                               | e, and CFM      | - 2                                 |                    |                                  |
| VISD Aquatics<br>3/7/2023<br>No violations at time of  | Routine  | 100<br>0        | 06 Sam Hous<br>9 :05 AM<br>9 :27 AM | ton Dr. 77901      | 3/7/2023                         |

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|   | blic Health Department<br>en (inclusive): 3/2/2023 and 3/8/ | 2023  |               | Follow up | 3/9/2023<br>Date Insp. |
|---|---|-------|---------------|-----------|------------------------|
|   | ype   | Score | In / Out      | Reqd.     | Closed                 |
| Yoakum                                    |   |       |               |           |                        |
| Central Station Ba                        | ar And Grill  | 216   | 6 W. May Stre | et 77995  |                        |
|   | Routine   | 1     | 11:03 AM      |           | 3/2/2023               |
| 41. Label bulk items<br>Original containe | er labeling (Bulk Food) - 1                                 |       | 11:22 AM      |           |                        |