Inspections Between (inclusive): 3/23/2023 and 3/29/2023

Follow up

3/30/2023

Establishment

Environmental contamination -

Score

In / Out

Reqd.

Date Insp. Closed

**Cape Carancahua** 

**Fishville Trading Post** 3/28/2023

Routine

37. Stack food six inches off the floor in the freezer

769 CR 477 77465

10:17 AM 10:40 AM

3/28/2023

Victoria County Public Health Department 3/30/2023 Inspections Between (inclusive): 3/23/2023 and 3/29/2023 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Cuero Aimee's Bluebird Café 1000 S. Esplande 77954 3/23/2023 3:00 PM Routine 3/23/2023 3:27 PM 29. Thermometer needed for walk in 31. Handwashing sink for hand washing only 37. Correct leak in the walk in cooler 41. Label the containers 45. Fix floor and missing tile in backroom Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Physical facilities installed, maintained, clean - 1 Original container labeling (Bulk Food) - 1 Environmental contamination -Adequate handwashing facilities; Accessible and properly supplied, used - 2 Alphalyfe Nutrition 115 N. Esplande St. 77954 3/27/2023 Routine 1:58 PM 3/27/2023 2:10 PM No violations at time of inspection. **Brookshire Brothers #91** 1161 N. Esplanade St 77954 3/27/2023 Routine 12:45 PM 3/27/2023 1:50 PM No violations at time of inspection. Cuero Pecan House Café 114 S Esplande St 77954 3/23/2023 Routine 2:36 PM 3/23/2023 2:54 PM No violations at time of inspection. Keke Café 1102 Esplanade 77954 3/23/2023 2:15 PM 3/23/2023 Routine 2:30 PM No violations at time of inspection. La Plazita 206 W. Main 77954 3/27/2023 Routine 12:05 PM 3/29/2023 12:50 PM #35 Employee drinks need lid and straw; wear cap or hairnet #38 Improper defrosting #39 Scoops need handle and store handle up #45 Back doors needs to be sealed or keep closed Utensils, equipment, and linens; properly used, stored, dried and handled - 1 Approved thawing method - 1 Physical facilities installed, maintained, clean - 1 Personal Cleanliness / eating, drinking, or tobacco use -

M.H. Leske Oil Co.

413 S. Esplanade 77954

Victoria County Public Health Department 3/30/2023 Inspections Between (inclusive): 3/23/2023 and 3/29/2023 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Cuero M.H. Leske Oil Co. 413 S. Esplanade 77954 1:36 PM 3/23/2023 Routine 3/23/2023 1:57 PM No violations at time of inspection. Smolik's 523 S. Esplanade 77954 3/27/2023 10:25 AM Routine 10 3/29/2023 #21 CFM must be on duty 10:52 AM #22 Need food handler certificates for all employees on file #31 Need hand soap at front hand sink #32 Clean ice machine #35 Employee drinks need lid and straw #37 Store paper products six inches off floor Food handler / no unathorized persons / personnel -Food and Non-food Contact surfaces cleanable, properly designed, and used -Adequate handwashing facillities; Accessible and properly supplied, used - 2 Environmental contamination - 1 Personal Cleanliness / eating, drinking, or tobacco use -Person in charge present, demonstration of knowledge, and CFM -Snappy's #6 710 N. Esplanade 77954 1:10 PM 3/29/2023 3/27/2023 Routine 18 1:47 PM #7 Out dated food products #10 0ppm #21 Need CFM on duty and bodily fluid kit #22 Need food handler certificates on file #28 All deli sandwiches need use by date #29 Need sanitizer test strips #31 Need paper towels at back hand sink #46 Restroom needs covered trash can #47 Need First Aid Kit Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Adequate handwashing facillities; Accessible and properly supplied, used -Thermometers provided, accurated, and calculated; chemical/thermal test -Proper Date Marking and disposition -Other Violations - 1 Food contact surfaces and returnables; cleaned and sanitized - 3 Food handler / no unathorized persons / personnel -Person in charge present, demonstration of knowledge, and CFM -

Victoria County Public Health Department 3/30/2023 Inspections Between (inclusive): 3/23/2023 and 3/29/2023 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Cuero Snappy's #6 710 N. Esplanade 77954 3/27/2023 1:10 PM Routine 18 3/29/2023 #7 Out dated food products 1:47 PM #10 0ppm #21 Need CFM on duty and bodily fluid kit #22 Need food handler certificates on file #28 All deli sandwiches need use by date #29 Need sanitizer test strips #31 Need paper towels at back hand sink #46 Restroom needs covered trash can #47 Need First Aid Kit Food and ice obtained from approved source; good condition, safe -Sonic # 1756 1110 N. Esplanade 77954 3/27/2023 Routine 11:29 AM 3/29/2023 11:57 AM #20 Leak in ceiling #22 Need food handler certificates for all employees #32 Clean ice machine #43 Restroom needs air vent/exhaust fan #45 Replace missing floor tiles and establishment needs cleaning #47 signage at hand sink employee illness Approved Sewage/Wastewater Disposal System, proper disposal -

Food handler / no unathorized persons / personnel - 2

Other Violations - 1

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

Adequate ventilation and lighting; designated areas used - 1

Physical facilities installed, maintained, clean - 1

Tejas Café

1602 N. Esplanade 77954

Victoria County Public Health Department 3/30/2023 Inspections Between (inclusive): 3/23/2023 and 3/29/2023 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Cuero Tejas Café 1602 N. Esplanade 77954 3/27/2023 Routine 23 11:02 AM 3/29/2023 11:24 AM #2 Eggs not at 41° #6 Document time food left out at room temperature #9 Do not store meat in Thank you bags #22 Need food handler certificates on file #26 Need disclosure and \* on menu #29 Need thermometer in fridge and sanitizer test strips #31 Men's restroom needs paper towels #32 All shelving with foil needs to removed and cleaned-all must be easily cleanable non-absorbent and refrigerator needs cleaning # 33 Mop sink needs hot and cold water #35 Employee drinks need lid and straw #45 Wall behind table needs to cleaned and repainted Food separated and & protected, prevented during food preparation - 3 Warewashing Facilities; installed, maintained, used -Posting of Consumer Advisories, raw or undercooked foods / Allergen Label -Food handler / no unathorized persons / personnel -Thermometers provided, accurated, and calculated; chemical/thermal test -Adequate handwashing facillities; Accessible and properly supplied, used -Physical facilities installed, maintained, clean - 1 Personal Cleanliness / eating, drinking, or tobacco use -Food and Non-food Contact surfaces cleanable, properly designed, and used -Proper Cold Holding temperature (41F/45F) - 3

Time as a Public Health Control; procedures & records -

3/30/2023

3/28/2023

Inspections Between (inclusive): 3/23/2023 and 3/29/2023 Follow up Date Insp. **Establishment** Closed Score In / Out Reqd.

Ganado

**Bright Star Academy, LLC** 208 West Putnam 77962

3/28/2023 Routine 11:25 AM 3/28/2023

No violations at time of inspection. 11:36 AM

**Pump N Munch** 

1106 East Hwy 59 77962

3/28/2023 11:45 AM Routine 12:06 PM 32. Clean inside of ice maker

37. Replace ceiling tile

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

Environmental contamination - 1

Туре

Inspections Between (inclusive): 3/23/2023 and 3/29/2023

Score

Follow up D

Reqd.

Date Insp. Closed

3/30/2023

Inez

Industrial Little League 3/23/2023 Routine

**e League** 363 Kolle St. 77968 **Routine** 0 11:17 AM

No violations

Establishment

12:00 PM

In / Out

3/25/2023

Victoria County Public Health Department 3/30/2023 Inspections Between (inclusive): 3/23/2023 and 3/29/2023 Follow up Date Insp. **Establishment** Score In / Out Reqd. Closed

**Mission Valley** 

The Barn 12201 FM 236 77905

3/24/2023 Routine 17 12:16 PM 3/24/2023 12:47 PM

35. Hairnet/ball cap needed in prep area

30. Need 2023 permit

31. Paper towels needed by hand sink

39. Place ice scoop on sanitized surface

32. Clean the ice maker

45. Clean the floor and the walls

29. Need sanitizer strips

18. Only licensed pest control to be used

46. Restrooms need trash cans with lids

47. Post last inspection and CFM

42. Building needs a good cleaning

Toxic substances properly identified, stored and used -

Adequate handwashing facillities; Accessible and properly supplied, used -

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

Personal Cleanliness / eating, drinking, or tobacco use -

Other Violations - 1

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

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

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

Physical facilities installed, maintained, clean - 1

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

Non-Food Contact surfaces clean - 1

Victoria County Public Health Department Inspections Between (inclusive): 3/23/2023 and 3/2 Establishment Type  Vanderbilt	29/2023 Score	In / Out	Follow up Reqd.	3/30/2023 Date Insp. Closed
Cobra Field Concessions 3/28/2023 Routine No violations at time of inspection.	511 0	5th Street 7 1 :30 PM 2 :00 PM	7991	3/28/2023
Industrial I.S.D. Softball Concession Stand 3/28/2023 Routine No violations at time of inspection.	5th 0	Street 7799 <sup>2</sup> 1 :30 PM 2 :00 PM	1	3/28/2023

No violations at time of inspection.

Inspections Between (inclusive): 3/23/2023 and 3/29/2023 Follow up Date Insp. Establishment Score In / Out Closed Reqd.

Victoria

7 Days Donuts 7905 N. Navarro # 212 77904

3/23/2023 Routine 10:24 AM 3/23/2023

10:50 AM #18 Do not store sanitizer bucket on floor.

#22 Need food handler certificate.

#24 Can not sell unlabeled packaged drinks.

#32 Do not use card board on floor or under any equipment.

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

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

Food handler / no unathorized persons / personnel -

Toxic substances properly identified, stored and used -

**Bayside Seafood Restaurant** 

4202 N. Navarro 77901

3/23/2023 11:44 AM 3/23/2023 Routine 11 #9 Do not store rice in Thank you bags. 12:36 PM

#32 Shelving in walk-in needs cleaning, ice machine needs cleaning, and do not use towels in walk in cooler.

#36 Store wet towels in sanitizer bucket.

#37 Do not store product on walk in floor.

#38 Improper defrosting-defrost in cooler or under cold running water.

#44 Keep dumpster closed.

#45 Weather strip back door.

#47 Post certified food manager certificate visible to public.

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

Environmental contamination -

Other Violations - 1

Physical facilities installed, maintained, clean -

Wiping Cloths; properly used and stored - 1

Food separated and & protected, prevented during food preparation -

Garbage and Refuse properly disposed; facilities maintained -

Approved thawing method -

**Buffalo Wild Wings # 232** 

7905 N. Navarro 77904

3/23/2023 **Violations Followup** 10:39 AM 3/23/2023

Violation with hand sink has been corrected, continue to work on other violations 10:45 AM

Castro's Café Restaurant

3494 S. W. Moody 77905

**Violations Followup** 10:05 AM 3/29/2023 3/29/2023

10:15 AM Violation follow up leak at kitchen hand sink repaired. All violations corrected.

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Victoria County Public Health Department 3/30/2023 Inspections Between (inclusive): 3/23/2023 and 3/29/2023 Follow up Date Insp. Establishment Score In / Out Closed Reqd. Victoria **Cracker Barrel C Store** 112 Sam Houston Drive 77901 3/29/2023 Routine 11 11:38 AM 3/29/2023 12:00 PM #18 Do not use over the counter bug spray #21 Need certified food manager on duty at all times #30 Need current food permit #31 Need to keep hand sink free of items and needs paper towels #32 Clean ice machine Person in charge present, demonstration of knowledge, and CFM - 2 Toxic substances properly identified, stored and used -Food Establishment Permit (Current, Valid, and Posted) - 2 Adequate handwashing facillities; Accessible and properly supplied, used -Food and Non-food Contact surfaces cleanable, properly designed, and used -D's 1 Stop 3602-A Houston Hwy. 77901 3/24/2023 Routine 9:52 AM 3/24/2023 10:08 AM No violations at time of inspection. **Homewood Suites by Hilton** 6705 N E Zac Lentz Parkway 77904 3/24/2023 Routine 9:23 AM 3/24/2023 9:40 AM No violations at time of inspection. Jim's Big Burger 102 Glascow 77904 3/24/2023 10:40 AM 3/24/2023 Routine 11:03 AM No violations at time of inspection. Kentucky Fried Chicken 1010 E. Rio Grande 77901 Routine 2:35 PM 3/27/2023 3/27/2023 3:08 PM #45 weather stripping on back door needs to be replaced Physical facilities installed, maintained, clean -La Carreta Taqueria 3501 Port Lavaca Dr. 77901 3/23/2023 Routine 12 12:53 PM 3/23/2023 1:39 PM #2 Cooler not holding 41°, eggs not at 41°

#6 Keep time documentation on food left out at room temp.

#31 Keep hand sink free of items, sink up front needs soap and paper towels.

#32 Do not use towels to cover tortillas.

#35 Employee drinks need lid and straw.

#41 Label items out of original container.

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

3/30/2023

Inspections Between (inclusive): 3/23/2023 and 3/29/2023 Establishment Score

Follow up Reqd.

Date Insp.

Victoria

La Carreta Taqueria

3501 Port Lavaca Dr. 77901

3701 N. Ben Wilson 77901

9098 Highway 59-S 77905

3204 S. Laurent 77901

In / Out

1:39 PM

3/23/2023 Routine 12 12:53 PM

3/23/2023

Closed

#2 Cooler not holding 41°, eggs not at 41°

#6 Keep time documentation on food left out at room temp.

#31 Keep hand sink free of items, sink up front needs soap and paper towels.

#32 Do not use towels to cover tortillas.

#35 Employee drinks need lid and straw.

#41 Label items out of original container.

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

Personal Cleanliness / eating, drinking, or tobacco use -

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

Time as a Public Health Control; procedures & records -

Original container labeling (Bulk Food) - 1

La Tejanita 1309 Sam Houston 77901

3/28/2023 Routine 10:32 AM 3/29/2023

11:18 AM No violations

Moo Moo # 2

3/24/2023 Routine 11:24 AM 3/24/2023

11:43 AM 9. Keep food covered in fridge

Food separated and & protected, prevented during food preparation -

**New Life Nutrition LLC** 6801 Navarro Ste. A 77901

3/27/2023 3/27/2023 Routine 12:02 PM

No violations at time of inspection 12:25 PM

**Raisin Windmill Store** 

3/27/2023 Routine 10:38 AM 3/27/2023

11:05 AM No violations at time of inspection

Roll and Coffee 7800 N. Navarro Ste. 161 77904

3/29/2023 12:20 PM **Violations Followup** 3/29/2023

Inspected on 3/22/2023 with 13 demerits re-inspected on 3/29/2023 with all 12:31 PM

violations corrected.

Stripes Store 40883H

3/23/2023 Routine 3:03 PM 3/25/2023

3:30 PM 47. Display current food permit

Other Violations - 1

3/30/2023

Inspections Between (inclusive): 3/23/2023 and 3/29/2023 **Establishment** 

Score In / Out

1:00 PM

Follow up Reqd.

Date Insp.

Closed

3/27/2023

Victoria

The "Other" Store # 2

1409 N.E. Water Street 77901 3/28/2023 Routine 12:40 PM

3/29/2023 1:02 PM

No violations

The Box Coffee Bar

2916 North Laurent 77901 3/23/2023 Routine

12:27 PM 3/23/2023

#29 Needs sanitizer test strips

#47 Current permit needs to be displayed

Other Violations - 1

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

The Texan #8 3402 State Hwy 185 77905

3/28/2023 Routine 11:33 AM 3/29/2023

12:08 PM No violations

**Ventura's Tamales & Specialities** 

702 E. Water Street 77901 3/27/2023 Routine 11:18 AM

11:50 AM #21 Needs CFM at all hours of operation

#45 floor and ceiling tiles need to be repaired

Physical facilities installed, maintained, clean - 1

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

Wingstop 5208 N. Navarro 77904

3/23/2023 Routine 11:13 AM 3/23/2023

11:33 AM No violations at time of inspection.

3/30/2023

3/27/2023

Inspections Between (inclusive): 3/23/2023 and 3/29/2023

Follow up Date Insp. In / Out Closed Reqd.

Yoakum

Establishment

**Bistro Café** 1200 Carl Ramert Drive 77995

3/27/2023 11:42 AM 3/27/2023 Routine

Score

41. Label containers having bulk food i.e. flour, rice, spaghetti 12:05 PM

Original container labeling (Bulk Food) -

**Dairy Queen-Yoakum** 610 Highway 77-A 77995

3/27/2023 10:45 AM 3/27/2023

11:02 AM No violations at time of inspection.

Mi Pueblo Mexican Grill

300 N Hwy 77A S 77995 3/27/2023 10:17 AM **Routine** 

28. Date food in coolers 10:36 AM

39. Scoops stored handle up

Proper Date Marking and disposition - 2

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

Sonic Drive In #3751 706 Highway 77-A 77995

3/27/2023 Routine 11:11 AM 3/27/2023

11:30 AM 37. Clean ice maker

Environmental contamination - 1