

Victoria County Public Health Department

4/13/2023

Inspections Between (inclusive): 4/6/2023 and 4/12/2023

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

Bahnhof Café

4/12/2023	Routine		213 W. Main 77954		
		10	11:10 AM		4/12/2023
			11:35 AM		

#22 Need food handler certificates for all employees

#28 Need to date label foods in cooler

#33 Mop sink needs to be cleaned remove food debris

#34 gnats

#35 Need ball cap or hair net

#38 Improper defrost

#45 Shelving needs to be cleaned

Warewashing Facilities; installed, maintained, used - 2

Approved thawing method - 1

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

No Evidence of Insect contamination, rodent / other animals - 1

Physical facilities installed, maintained, clean - 1

Proper Date Marking and disposition - 2

Food handler / no unauthorized persons / personnel - 2

Baymont Inn Cuero

4/10/2023	Routine		308 Park Heights Drive 77954		
		14	9:44 AM		4/10/2023
			10:16 AM		

#12 Need Employee Health and Personal Hygiene policy

#21 Need CFM on duty and bodily fluid kit

#22 Need food handler certificates on file

#29 Need sanitizer test strips

#30 Need food permit for 2023

#31 Need soap at hand sink

#40 Store all paper products six inches off floor

Food handler / no unauthorized persons / personnel - 2

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

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

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

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

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

Management and employees knowledge, responsibilities and reporting - 3

Bella Tavola of Cuero, LLC

213 North Esplanade 77954

Victoria County Public Health Department

4/13/2023

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Cuero

Bella Tavola of Cuero, LLC

4/10/2023 **Routine**

213 North Esplanade 77954

6 11:07 AM
11:43 AM

4/10/2023

#21 Need CFM on duty at all shifts

#28 Date label foods in walk in cooler

#35 Need ball cap or hairnet

#47 Need employees illness signs at hand sink

Proper Date Marking and disposition - 2

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

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

Other Violations - 1

Sonic # 1756

4/10/2023 **Violations Followup**

1110 N. Esplanade 77954

0 10:54 AM
11:01 AM

4/10/2023

Inspected on 03/27/2023 with 10 demerits, re-inspected on 4/10/2023 with most violations corrected.

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Tejas Café

4/10/2023 **Violations Followup**

1602 N. Esplanade 77954

0 10:35 AM
10:50 AM

4/10/2023

Inspected on 3/27/2023 with 23 demerits, re-inspected on 4/10/2023 cold hold violation corrected need to continue to work on other violations

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Victoria County Public Health Department

4/13/2023

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Port Lavaca

Bethany Senior Living
4/11/2023 Routine

118 Trinity Shores Dr. 77979
7 9 :55 AM
10:13 AM

4/11/2023

10 - Oppm at 3 compartment sink

31 - do not block handsink

32 - do not use cardboard on shelves

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Church's Chicken # 1463
4/11/2023 Routine

206 US Hwy 35 South 77979
20 10:25 AM
10:39 AM

4/11/2023

12 - need employee health and personal hygiene handbook

18 - label sanitizer container

21 - need CFM at all shifts, need bodily fluid clean up kit

22 - need food handlers kept on file

29 - need thermometer

31 - handsink for handwashing only

32 - all surface must be easily cleanable non absorbent, clean ice machine

35 - employee drinks need lid and straw

36 - store wet towels in sanitizer bucket

39 - handle in ice must be stored up

45 - fix hole in womens restroom, clean grease under fryers, weatherstrip back door

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

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

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

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

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

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

Toxic substances properly identified, stored and used - 3

Management and employees knowledge, responsibilities and reporting - 3

Physical facilities installed, maintained, clean - 1

Food handler / no unathorized persons / personnel - 2

Wiping Cloths; properly used and stored - 1

Don Julio's Mexican Restaurant

227 West Main Street 77979

Victoria County Public Health Department

4/13/2023

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

Don Julio's Mexican Restaurant

4/11/2023	Routine		227 West Main Street 77979		
		16	12:00 PM		4/11/2023
			12:54 PM		

#9 Food needs to be in food grade bags when defrosting

#10 do not use 3 compartment sink to defrost meat

#12 Needs employee health and hygiene handbook

#14 wash hands properly

#33 hand sink needs to be repaired

#37 clean any puddled water on the floor

#38 defrost meat using an approved thawing method

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Environmental contamination - 1

Management and employees knowledge, responsibilities and reporting - 3

Approved thawing method - 1

Hands cleaned and properly washed; Gloves used properly - 3

Warewashing Facilities; installed, maintained, used - 2

4/11/2023	Violations Followup	0	3 :50 PM		4/12/2023
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Violation with hand sink has been corrected			3 :58 PM		
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Continue to work on all other violations

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El Charrito Express # 2

4/11/2023	Routine		623 Broadway St. 77979		
		6	10:46 AM		4/11/2023
			11:02 AM		

21 - Need CFM at all times

31 - do not store items in handsink

32 - all tables must be easily cleanable

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

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

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

Four Seasons Restaurant Donut

4/6/2023	Routine		137 35 N. Hwy 77979		
		8	12:08 AM		4/10/2023
			12:41 AM		

#18 store chemicals away from 3 compartment sink

#22 renew food handlers

#32 remove cardboard from floor

#35 personal belonging need a designated area

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

Food handler / no unauthorized persons / personnel - 2

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

Victoria County Public Health Department

4/13/2023

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Port Lavaca

Four Seasons Restaurant Donut

4/6/2023 **Routine**
 #18 store chemicals away from 3 compartment sink
 #22 renew food handlers
 #32 remove cardboard from floor
 #35 personal belonging need a designated area
 Toxic substances properly identified, stored and used - 3

137 35 N. Hwy 77979
 8 12:08 AM
 12:41 AM
 4/10/2023

Habanero's Restaurant

4/6/2023 **Routine**
 No violations at time of inspection
 -

2128 W. Main 77979
 0 10:24 AM
 10:54 AM
 4/10/2023

Hydration Hut

4/6/2023 **Routine**
 No violations at time of inspection
 -

108 N. Virginia St. Ste. 3 77979
 0 9 :30 AM
 10:05 AM
 4/10/2023

La Nina Va

4/11/2023 **Routine**
 No violations at time of inspection
 -

238 W. Main St. 77979
 0 11:35 AM
 11:55 AM
 4/11/2023

Ladybug Preschool

4/11/2023 **Routine**
 No violations at time of inspection
 -

511 S. Virginia St. 77979
 0 10:35 AM
 10:50 AM
 4/11/2023

Michelados Y Fruteria Los Charritos

4/6/2023 **Routine**
 No violations at time of inspection
 -

618 Broadway Street 77979
 0 11:25 AM
 11:57 AM
 4/10/2023

The Green Iguana Grill

4/11/2023 **Routine**
 No violations at time of inspection
 -

137 E. Main 77979
 0 9 :45 AM
 10:30 AM
 4/11/2023

Victoria County Public Health Department

4/13/2023

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Victoria

7-Eleven # 36504 H

4/10/2023 Routine

3601 John Stockbauer 77904

5 11:05 AM
11:46 AM

4/10/2023

- 3. Out of date product
- 35. Personal items in food prep areas
- 45. Replace ceiling tiles

Physical facilities installed, maintained, clean - 1
Food and ice obtained from approved source; good condition, safe - 3
Personal Cleanliness / eating, drinking, or tobacco use - 1

Bearly Beginning # 2

4/11/2023 Routine

3803 Miori Lane 77901

0 10:50 AM
11:06 AM

4/11/2023

No violations at time of inspection.

Beijing Garden

4/11/2023 Routine

113 S. Main St. 77901

5 11:25 AM
11:42 AM

4/11/2023

- 9. Cannot use thank you bags for storage of food items
- 21. Need CFM

Person in charge present, demonstration of knowledge, and CFM - 2
Food separated and & protected, prevented during food preparation - 3

Bright Stars Learning Academy #2

4/11/2023 Routine

102 Cozzi Circle 77901

0 10:21 AM
10:35 AM

4/11/2023

No violations at time of inspection.

Burger Nation

4/10/2023 Violations Followup

3112 N. Navarro Suite A 77901

0 12:15 PM
12:45 PM

4/11/2023

Violation with walk in fridge was corrected

indirect plumbing was backing up at three compartment sink
followed up with indirect plumbing the same day and issue has been corrected

Café Espresso

4/11/2023 Routine

2200 E. Red River 77901

0 9:10 AM
9:25 AM

4/11/2023

No violations at time of inspection.

Casa Ole Restaurant & Cantina

4/11/2023 Routine

391 Victoria Mall 77904

4 2:15 PM
2:34 PM

4/11/2023

- 9. Ice cream needs to be covered in freezer
- 37. All items must be stored six inches off the floor

Food separated and & protected, prevented during food preparation - 3
Environmental contamination - 1

Victoria County Public Health Department

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Victoria

Chick-Fil-A The Crossroads

4/11/2023 Routine

No violations at time of inspection.

714 E. Rio Grande St. 77901

0 9:30 AM
10:07 AM

4/11/2023

Community Action Committee

4/11/2023 Routine

No violations at time of inspection.

4011 Halsey 77901

0 11:17 AM
11:38 AM

4/11/2023

Dairy Queen (Red River)

4/11/2023 Routine

#27 Walk in cooler salad dressing 43°

Proper cooling method used; Equipment adequate to maintain proper temp - 2

4/11/2023 Violations Followup

04/11/2023

Walk in cooler fixed. 39 ambient and dropping

2801 E. Red River 77901

2 10:30 AM
11:06 AM

4/11/2023

Dollar General # 21462

4/10/2023 Routine

7. Out of date food and medicines

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

9569 US Highway 87 77904

3 1:52 PM
2:35 PM

4/10/2023

Double J Eatery

4/10/2023 Routine

No violations at time of inspection.

8607 N. Navarro Suite E 77904

0 10:16 AM
10:30 AM

4/10/2023

Family Dollar Store # 5860

4/10/2023 Routine

#12 Need employee health and personal hygiene policy

#30 Need 2023 Food Permit

#45 Replace ceiling tile over can good area

Physical facilities installed, maintained, clean - 1

Management and employees knowledge, responsibilities and reporting - 3

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

3101 Sam Houston Drive 77904

6 3:45 PM
4:16 PM

4/10/2023

Hampton Inn

4/10/2023 Routine

30. Need current permit

31. Need paper towels at hand washing sink

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

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

7006 N. Navarro 77904

4 9:52 AM
10:10 AM

4/10/2023

Health Bar by Complete 360

1404 E. Red River 77904

Victoria County Public Health Department

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Victoria

Health Bar by Complete 360

4/12/2023	Routine		1404 E. Red River 77904		
No violations		0	10:57 AM		4/12/2023
			11:20 AM		

La Cabaña

4/11/2023	Routine		2013 E. Red River 77901		
#9 Do not use towels to cover tortillas		3	9 :58 AM		4/11/2023
Food separated and & protected, prevented during food preparation			10:21 AM		
			- 3		

Las Conchas

4/12/2023	Routine		403 S. Laurent St 77901		
No violations at time of inspection		0	10:15 AM		4/12/2023
			10:45 AM		

Little Caesar's # 14

4/10/2023	Routine		1907 John Stockbauer 77901		
21- Need a Certified Food Manager		2	3 :19 PM		4/10/2023
Person in charge present, demonstration of knowledge, and CFM			3 :32 PM		
			- 2		

Long John Silver's # 70264

4/12/2023	Routine		2904 N. Navarro 77901		
32. Ceiling tiles need to be cleaned or replaced		2	2 :45 PM		4/12/2023
Food and Non-food Contact surfaces cleanable, properly designed, and used			3 :05 PM		
			- 2		

McAlister's Victoria

4/11/2023	Routine		8409 N. Navarro St. 77904		
No violations at time of inspection.		0	3 :07 PM		4/11/2023
			3 :30 PM		

Napoleon's

4/12/2023	Routine		2806 N. Navarro 77901		
No violations at time of inspection		0	12:10 PM		4/12/2023
			12:30 PM		

River Café

4/11/2023	Routine		506 E. San Antonio 77901		
No violation at time of inspection		0	9 :20 AM		4/11/2023
			10:05 AM		

Sip & Shine Café

108 Cozzi Circle Ste. H 77901

Victoria County Public Health Department

4/13/2023

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Victoria

Sip & Shine Café

4/11/2023 Routine

108 Cozzi Circle Ste. H 77901

13 12:35 PM
1 :16 PM

4/11/2023

#21 Need CFM on duty at all shifts

#22 Need food handler certificates on file for all employees

#24 Sandwiches and yogurt granola cups need proper labeling

#27 Black cooler not holding 41°

#28 Need to date label foods

#29 Need thermometers in coolers

#35 Need ball cap or hair net

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

Food handler / no unauthorized persons / personnel - 2

Proper cooling method used; Equipment adequate to maintain proper temp - 2

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

Proper Date Marking and disposition - 2

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

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

Smoothie King

4/10/2023 Routine

2811 Houston Highway 77901

7 2 :15 PM
2 :37 PM

4/10/2023

#21 Need CFM on duty

#22 Need food handler certificates on file for all employees

#35 Need ball cap or hair net

#40 Do not store paper products on floor

#47 Post last inspection and CFM certificate visible to public

Other Violations - 1

Food handler / no unauthorized persons / personnel - 2

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

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

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

SPORTS

4/10/2023 Routine

5803 John Stockbauer Ste. I 77904

2 2 :51 PM
3 :06 PM

4/10/2023

25. Gnats in back sink area

Compliance with Variance, Specialized Process, and HACCP plan - 2

Stripes Store 40887H

4/12/2023 Routine

2501 N. Ben Jordan 77901

7 3 :20 PM
3 :45 PM

4/12/2023

12. Need Employee Health and Hygiene Book

22. Food Handlers needed

28. Out of date product

Food handler / no unauthorized persons / personnel - 2

Victoria County Public Health Department

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Victoria

Stripes Store 40887H

4/12/2023 Routine

- 12. Need Employee Health and Hygiene Book
- 22. Food Handlers needed
- 28. Out of date product

2501 N. Ben Jordan 77901

7 3 :20 PM
3 :45 PM

4/12/2023

Proper Date Marking and disposition - 2

Management and employees knowledge, responsibilities and reporting - 3

Subway

4/12/2023 Routine

No violations at time of inspection.

4008 U. S. Highway 59-N 77901

0 2 :10 PM
2 :22 PM

4/12/2023

Subway # 35063

4/11/2023 Routine

No violations at time of inspection.

3410-A John Stockbauer 77904

0 1 :45 PM
2 :00 PM

4/11/2023

Taco Bueno Victoria

4/11/2023 Routine

- 21. CFM needed on shift
- 22. Food Handlers needed

8507 N. Navarro St. 77904

4 2 :49 PM
3 :03 PM

4/11/2023

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

Food handler / no unauthorized persons / personnel - 2

Taqueria La Pasadita

4/11/2023 Routine

No violations at time of inspection.

906 S. Laurent 77901

0 8 :57 AM
9 :28 AM

4/11/2023

Tasty Donuts

4/12/2023 Routine

- 14. Wash hands before putting on gloves
- 25. Gnats in kitchen area
- 28. Date label items
- 31. Paper towels needed at hand sink
- 45. Replace ceiling tiles

1305 Sam Houston 77901

10 9 :20 AM
9 :45 AM

4/12/2023

Physical facilities installed, maintained, clean - 1

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

Hands cleaned and properly washed; Gloves used properly - 3

Proper Date Marking and disposition - 2

Compliance with Variance, Specialized Process, and HACCP plan - 2

The City Restaurant

4/11/2023 Violations Followup

Inspected on 3/22/2023 with 14 demerits, re-inspected on 4/11/2023 most violations corrected. Continue to work on other violations.

1204 E. San Antonio 77901

0 9 :36 AM
9 :47 AM

4/11/2023

Victoria County Public Health Department

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Victoria

The City Restaurant

4/11/2023 **Violations Followup**

Inspected on 3/22/2023 with 14 demerits, re-inspected on 4/11/2023 most violations corrected. Continue to work on other violations.

1204 E. San Antonio 77901	
0	9 :36 AM
	9 :47 AM
	4/11/2023

The Donut Palace

4/12/2023 **Routine**

- #2 Milk cooler is not holding 41°
- #6 Document time food is kept out at room temperature
- #7 Discard milk that has been in the refrigerator for more than four hours
- #9 Need to cover all food in the refrigerators
- #10 (0)ppm on sanitizer towels
- #20 Need to fix the leak at the three compartment sink
- #28 Need to date label items
- #31 Do not block hand sink with items in front of it or inside of it
- #32 Do not use cardboard on surfaces
- #35 Employees must wear a ball cap or hairnet in the kitchen
- #36 Store sanitizer towels in sanitizer containers
- #37 Do not store boxes directly on the floor
- #45 Need to clean the mildew on the floor by the mop sink
- #47 Need to post reporting illness sign

3602 Houston Hwy Suite J 77901	
29	9 :35 AM
	9 :55 AM
	4/12/2023

- Proper Date Marking and disposition - 2
- Food separated and & protected, prevented during food preparation - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Other Violations - 1
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Physical facilities installed, maintained, clean - 1
- Time as a Public Health Control; procedures & records - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

The New Rodeo

407 E. Rio Grande 77901

Victoria County Public Health Department

4/13/2023

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Victoria

The New Rodeo

4/12/2023 Routine

407 E. Rio Grande 77901	
27	10:11 AM
	10:34 AM

- #6 Document time on the items at room temperature
- #7 Cover all the food in the walk in cooler
- #9 Store raw meat below other food
- #18 Store gas away from dry goods
- #21CFM on all shifts
- #22 Must have food handler certificates on file
- #28 Date label food in the walk in cooler
- #29 Must have chlorine test strips
- #32 Clean wire racks in the kitchen area
- #37 Do not store utensils on soiled areas
- #39 Scoops need handles
- #45 Fix freezer door
- #46 Clean behind the grill area
- #47 Need handwashing signs and reporting illness signs

- Proper Date Marking and disposition - 2
- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Time as a Public Health Control; procedures & records - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Food handler / no unauthorized persons / personnel - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Toxic substances properly identified, stored and used - 3
- Food separated and & protected, prevented during food preparation - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Tiny Sprouts Academy

4/10/2023 Routine

2903 N. Azalea 77901	
0	9 :05 AM
	9 :20 AM

No violations at time of inspection.

Tokyo Gardens Catering LLC

4/11/2023 Routine

6106 N. Navarro 77904	
6	11:52 AM
	12:12 PM

- #14 Wash hands before glove use
- #28 Date label foods
- #35 Need ball cap or hair net
 - Personal Cleanliness / eating, drinking, or tobacco use - 1
 - Proper Date Marking and disposition - 2
 - Hands cleaned and properly washed; Gloves used properly - 3

Victoria County Public Health Department

4/13/2023

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Victoria

Treatment Associates Inc.

4/10/2023	Routine		107 Cozzi Circle 77901		
No violations		0	1 :00 PM		4/11/2023
-			1 :22 PM		

Vela Farms, LLC

4/12/2023	Routine		4806 N. John Stockbauer Ste105 77904		
No violations at time of inspection.		0	1 :11 PM		4/12/2023
-			1 :55 PM		

Victoria Donuts

4/10/2023	Routine		3805-C N. Navarro 77901		
No violations at time of inspection.		0	9 :30 AM		4/10/2023
-			9 :45 AM		

Walgreen's # 07964

4/10/2023	Routine		5204 N. Navarro 77904		
#30 Food establishment permit must be current and valid		2	2 :26 PM		4/11/2023
Food Establishment Permit (Current, Valid, and Posted)	-	2	2 :45 PM		

Walgreens # 12330

4/10/2023	Routine		9005 N. Navarro 77904		
No violations		0	3 :36 PM		4/11/2023
-			3 :55 PM		

Wendy's # 69

4/10/2023	Routine		2901 Houston Highway 77901		
#35 hair net or ball cap needed		2	11:30 AM		4/11/2023
			11:57 AM		

#45 repair ceiling above lemonade containers and ice machine needs to be
Physical facilities installed, maintained, clean - 1

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

Wienerschnitzel # 119

4/12/2023	Routine		1218 E. Rio Grande 77901		
#35 ball cap or hair net needed		1	11:37 AM		4/12/2023
			12:05 PM		

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