

Victoria County Public Health Department

4/21/2023

Inspections Between (inclusive): 4/13/2023 and 4/19/2023

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

Monster Burger

4/18/2023 Routine

901 N. Esplanade 77954

7 2 :04 PM
2 :30 PM

4/18/2023

- 9. Cover items in the cooler
- 31. Need paper towels at sink
- 32. No cardboard on the floor

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

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

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

The Donut Palace-Cuero

4/18/2023 Routine

310 N. Esplanade 77954

7 10:28 AM
10:50 AM

4/18/2023

- 9. Cover trays of sausage rolls; do not place directly on top of each other
- 21. Need updated CFM
- 22. Need Food Handler certificate

Food handler / no unauthorized persons / personnel - 2

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

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

Whataburger # 360

4/18/2023 Routine

905 N. Esplanade 77954

0 1 :27 PM
1 :45 PM

4/18/2023

No violations at time of inspection.

Edna

Dollar General # 3864

4/19/2023 Routine

604 W. Main 77957

3 10:40 AM
11:26 AM

4/19/2023

- 33. Keep mop sink clear of merchandise
- 42. Clean area on sales floor

Warewashing Facilities; installed, maintained, used - 2

Non-Food Contact surfaces clean - 1

Ganado

Budget Inn & Suites

4/19/2023 Routine

203 W York St 77962

3 10:05 AM
10:20 AM

4/19/2023

- 21. Need CFM
- 37. Cups need to be stored six inches off the floor

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

Environmental contamination - 1

Port Lavaca

Aces Social Club

4/19/2023 Routine

1800 Hwy 35 Ste B. 77979

2 1 :40 PM
1 :55 PM

4/19/2023

#30 Food establishment permit must be current and valid

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

Anchored in Love

220 State Highway 35 South 77979

Victoria County Public Health Department

4/21/2023

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Port Lavaca

Anchored in Love

4/17/2023 Routine

No violations at time of inspection

220 State Highway 35 South 77979

0	12:23 PM	4/17/2023
	12:40 PM	

Holiday Inn Express

4/19/2023 Routine

#21 Need to renew CFM

2629 State Hwy 35 N 77979

4	10:38 AM	4/19/2023
	10:55 AM	

#29 Sanitizer test strips are needed

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

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

La Antigua

4/17/2023 Routine

#37 stored food shall be 6" off the floor in walk in freezer

Environmental contamination - 1

737 N. Hwy 35 77979

1	11:35 AM	4/17/2023
	12:17 PM	

Los Rios Mexican Grill & Seafood

4/19/2023 Routine

04/19/2023

#7 Do not store food directly in Thank you bags

#9 Do not store tortillas directly on towels or trash bags

#26 Need an asterisk by the items that can be served raw or undercooked

#28 Need to work on date labeling

#31 Handwashing sink is for handwashing only

#32 Need to seal all wood surfaces

#35 Need to wear a ball cap or hairnet, employee drinks need a lid and straw

#36 Store wet towels in sanitizer bucket

#42 Need to clean ceiling fans in the kitchen

#47 Post inspection visible to the public, need to post employee reporting illness

Non-Food Contact surfaces clean - 1

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

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

Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

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

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

Other Violations - 1

Proper Date Marking and disposition - 2

Wiping Cloths; properly used and stored - 1

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

M & J Restaurant

4/19/2023 Routine

No violation at time of inspection

1901 W. Austin St. 77979

0	1 :09 PM	4/19/2023
	1 :27 PM	

Magic Asian Cuisine

101 N. Commerce 77979

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Port Lavaca

Magic Asian Cuisine

4/19/2023	Routine	101 N. Commerce 77979	25	12:24 PM	4/19/2023
04/19/2023				12:50 PM	

- #6 Document time food is kept out at room temperature
- #9 Cover food in the freezer
- #10 Need to wash, rinse and sanitize all dishes
- #12 Need Employee Health and Personal Hygiene Handbook
- #14 Need to wash hands after using the phone
- #29 Need thermometer in the small refrigerator
- #32 Do not use cardboard on surfaces
- #35 Need to wear a ball cap or hairnet in the kitchen, employee drinks need a lid and straw
- #37 Store boxes six inches off of the floor
- #38 Need to defrost food in the refrigerator or under cold running water
- #39 Store utensils handle up
- #41 Need to label flour containers
- #47 Need employee reporting illness signs

- Food separated and & protected, prevented during food preparation - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Time as a Public Health Control; procedures & records - 3
- Management and employees knowledge, responsibilities and reporting - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Other Violations - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Original container labeling (Bulk Food) - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Environmental contamination - 1
- Approved thawing method - 1

White's BarBQue

4/19/2023	Routine	1728 W. Main 77979	0	11:06 AM	4/19/2023
No violations at time of inspection				11:36 AM	

Port O'Connor

5 D Steakhouse

4/18/2023	Routine	2683 W. Adams Ave. 77982	0	12:24 PM	4/18/2023
No violations at time of inspection				12:55 PM	

Seadrift

Dollar General Store # 21708

4/18/2023	Routine	311 Broadway 77983	0	1 :35 PM	4/18/2023
No violations at time of inspection				1 :55 PM	

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Victoria

3 Estados Mexican Restaurant LLC

4/18/2023	Routine	1002 N. Navarro 77901	13	10:00 AM 10:30 AM	4/18/2023
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- 04/18/2023
- #6 Need to document time food is left out at room temperature
- #9 Need to use food approved containers
- #28 Work on date labeling
- #33 Mop sink should only be used for cleaning the mop and filling the mop bucket

- Wiping Cloths; properly used and stored - 1
- Time as a Public Health Control; procedures & records - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Warewashing Facilities; installed, maintained, used - 2
- Proper Date Marking and disposition - 2
- Food separated and & protected, prevented during food preparation - 3

Arby's Victoria

4/14/2023	Routine	8503 N. Navarro St. 77904	0	10:47 AM 11:09 AM	4/17/2023
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No violations at time of inspection.

China B

4/17/2023	Routine	3611 N. Navarro 77901	10	10:43 AM 11:24 AM	4/17/2023
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- #9 Cover food in walk in
- #10 0 ppm at 3 comp sink
- #32 Clean ice machine
- #39 Scoop handles need to be stored up
- #45 Repair gap in back door
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Physical facilities installed, maintained, clean - 1

Cimarron Crossing

4/14/2023	Routine	13515 US Hwy 87 N 77904	6	12:15 PM 12:50 PM	4/17/2023
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- 19. Need a current water sample
- 32. Clean the wall above the coffee area
- 44. Grease trap needs to be on concrete surface.
- Water from approved source; Plumbing installed; proper backflow device - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Garbage and Refuse properly disposed; facilities maintained - 1

Golden Boy Corrals

5102 N. Navarro 77904

Victoria County Public Health Department

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Victoria

Golden Boy Corrals

4/17/2023	Routine		5102 N. Navarro 77904		
		13	11:35 AM		4/17/2023
			12:12 PM		

9. Sugar container needs to be closed
 10. Three compartment sink needs sanitizer
 18. Wash/sanitizer buckets cannot be stored on the floor
 21. CFM must be present on all shifts
 39. Scoop needs a handle for sugar
 47. Post signage at hand sink

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

Toxic substances properly identified, stored and used - 3

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

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

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

J Welch Farms

4/13/2023	Routine		111 Ripple Rd 77905		
		0	11:30 AM		4/13/2023
			12:00 PM		

No violations at time of inspection.

J Welch Farms Winery

4/13/2023	Routine		111 Ripple Rd 77905		
		0	11:30 AM		4/13/2023
			12:00 PM		

No violations at time of inspection.

La Hacienda Mexican Café # 1

4/17/2023	Routine		7702 N. Navarro 77904		
		36	11:13 AM		4/17/2023
			12:10 PM		

04/17/2023

#7 Items that are labeled refrigerate after opening need to be refrigerated, do not store used water bottle in food
 #9 Store raw meat in order of cooking temperature. Cover all of the food in the walk in cooler and freezer.
 #14 Need to wash hands with hot and cold water
 #15 Need to use gloves when cutting tomatoes
 #18 Need to label spray bottles
 #21 Need a CFM at all times, need bodily fluid clean up kit
 #22 Need food handlers on file
 #26 Need an asterisk by items that are on the menu that can be sold raw or undercooked
 #29 Need thermometers in the refrigerator in the bar and in the small refrigerator
 #31 Need hot water at the hand sink in the back
 #32 All surfaces must be easily cleanable
 #33 Mop sink needs hot and cold water
 #35 Employee drinks need a lid and straw
 #36 Need to store wet towels in sanitizer bucket
 #41 Label salt containers
 #45 Seal hole in the wall and fix the wall by the three compartment sink
 #46 Need paper towels at the women's restroom hand sink
 #47 Need employee reporting illness sign by the hand sinks

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

Food handler / no unauthorized persons / personnel - 2

Physical facilities installed, maintained, clean - 1

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

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Victoria

La Hacienda Mexican Café # 1

4/17/2023	Routine	7702 N. Navarro 77904 36	11:13 AM 12:10 PM		4/17/2023
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04/17/2023

- #7 Items that are labeled refrigerate after opening need to be refrigerated, do not store used water bottle in food
- #9 Store raw meat in order of cooking temperature. Cover all of the food in the walk in cooler and freezer.
- #14 Need to wash hands with hot and cold water
- #15 Need to use gloves when cutting tomatoes
- #18 Need to label spray bottles
- #21 Need a CFM at all times, need bodily fluid clean up kit
- #22 Need food handlers on file
- #26 Need an asterisk by items that are on the menu that can be sold raw or undercooked
- #29 Need thermometers in the refrigerator in the bar and in the small refrigerator
- #31 Need hot water at the hand sink in the back
- #32 All surfaces must be easily cleanable
- #33 Mop sink needs hot and cold water
- #35 Employee drinks need a lid and straw
- #36 Need to store wet towels in sanitizer bucket
- #41 Label salt containers
- #45 Seal hole in the wall and fix the wall by the three compartment sink
- #46 Need paper towels at the women's restroom hand sink
- #47 Need employee reporting illness sign by the hand sinks

Other Violations - 1

- Hands cleaned and properly washed; Gloves used properly - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Original container labeling (Bulk Food) - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Warewashing Facilities; installed, maintained, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- No bare hands contact with ready to eat foods or approved method followed - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
- Toxic substances properly identified, stored and used - 3
- Person in charge present, demonstration of knowledge, and CFM - 2

Niki's Roma Pizza

4/13/2023	Violations Followup	7800 N. Navarro 77904 0	2 :30 PM 2 :50 PM		4/14/2023
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Inspected on 4/5/2023 re-inspected on 4/13/2023 Walk in has a new compressor.
Violation has been corrected
Holding 37°
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Northside Nutrition

4/14/2023	Routine	5803 John Stockbauer Ste. P 77904 0	11:59 AM 12:16 PM		4/17/2023
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No violations at time of inspection

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Victoria

Northside Nutrition

4/14/2023 Routine

No violations at time of inspection

5803 John Stockbauer Ste. P 77904

0	11:59 AM	4/17/2023
	12:16 PM	

Pit Stop

4/17/2023 Routine

- 12. Print copy of the Employee Health & Hygiene book
- 21. Need CFM and bodily fluid kit
- 22. Need to renew Food Handler certificates
- 25. Need to post ware washing policy
- 29. Need sanitizer test strips
- 32. Microwave needs cleaning
- 43. Replace light bulbs
- 45. Replace missing ceiling tiles
- 47. Need First Aid kit and Employee Illness signage

1501 E. North St. 77901

16	12:25 PM	4/17/2023
	12:45 PM	

- Management and employees knowledge, responsibilities and reporting - 3
- Other Violations - 1
- Physical facilities installed, maintained, clean - 1
- Adequate ventilation and lighting; designated areas used - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food handler / no unathorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2

Sakura Victoria LLC

4/18/2023 Routine

04/18/2023

- #6 Document time food is kept out at room temperature
- #9 Do not use towels to cover food or surfaces
- Store raw chicken below other food
- #14 Wash hands in between different tasks
- #15 Need to use gloves when cutting tomatoes
- #18 Label spray bottles
- #28 Work on date labeling
- #31 Need paper towels at the hand sinks
- #32 Do not use cardboard on surfaces, do not store knives in between tabletops
- #35 Designate area for medication, employee drinks need lid and straw and need to wear a ball cap or hairnet
- #36 Store wet towels in sanitizer bucket
- #37 Do not store meat packages directly on the floor in the walk in freezer

6306 N Navarro St 77904

26	11:13 AM	4/18/2023
	11:41 AM	

- No bare hands contact with ready to eat foods or approved method followed - 3
- Time as a Public Health Control; procedures & records - 3
- Food separated and & protected, prevented during food preparation - 3
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Other Violations - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

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Victoria

Sakura Victoria LLC

4/18/2023	Routine	6306 N Navarro St 77904	26	11:13 AM 11:41 AM	4/18/2023
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04/18/2023

- #6 Document time food is kept out at room temperature
- #9 Do not use towels to cover food or surfaces
Store raw chicken below other food
- #14 Wash hands in between different tasks
- #15 Need to use gloves when cutting tomatoes
- #18 Label spray bottles
- #28 Work on date labeling
- #31 Need paper towels at the hand sinks
- #32 Do not use cardboard on surfaces, do not store knives in between tabletops
- #35 Designate area for medication, employee drinks need lid and straw and need to wear a ball cap or hairnet
- #36 Store wet towels in sanitizer bucket
- #37 Do not store meat packages directly on the floor in the walk in freezer

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Date Marking and disposition - 2
- Toxic substances properly identified, stored and used - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Sam's Club # 6471

4/13/2023	Routine	9202 N. Navarro 77904	0	10:25 AM 11:00 AM	4/13/2023
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No violations at time of inspection.

Sonic Drive-In # 3070

4/14/2023	Routine	3004 N. Navarro 77901	0	10:32 AM 11:00 AM	4/17/2023
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No violations at time of inspection.

Taco Bell # 28008

4/19/2023	Routine	1602 N. Navarro 77901	0	3:15 PM 3:31 PM	4/19/2023
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No violations at time of inspection

Taqueria "La Frontera"

4/19/2023	Routine	811 E. Rio Grande 77901	8	2:43 PM 3:09 PM	4/19/2023
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- 9. Cover items in the cooler
- 21. CFM needed on every shift
- 29. Need thermometers in the cooler
- 37. Close the gap at the back door

- Environmental contamination - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food separated and & protected, prevented during food preparation - 3

The Olive Garden Italian Restaurant # 1694

7609 N.E. Zac Lentz Parkway 77904

Victoria County Public Health Department

4/21/2023

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Victoria

The Olive Garden Italian Restaurant # 1694

4/14/2023 Routine

No violations at time of inspection.

7609 N.E. Zac Lentz Parkway 77904
0 11:15 AM 4/17/2023
11:35 AM

Tokyo Gardens Catering (Inside HEB)

4/17/2023 Routine

#12 Need employee health and personal hygiene policy

1505 E. Rio Grande 77901
4 12:55 PM 4/17/2023
1 :13 PM

#47 Post last inspection visible to the public

Other Violations - 1

Management and employees knowledge, responsibilities and reporting - 3

Vera Cruz

4/19/2023 Routine

- 9. Cover items in the cooler
- 22. Food Handlers expired
- 28. Date items
- 35. Hairnet or ball cap in food prep area
- 37. Store items six inches off the floor
- 45. Replace backdoor weather stripping

3110 N. Navarro 77901
10 3 :41 PM 4/19/2023
4 :04 PM

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

Environmental contamination - 1

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

Physical facilities installed, maintained, clean - 1

Food handler / no unauthorized persons / personnel - 2

Proper Date Marking and disposition - 2

Wendy's # 68

4/13/2023 Routine

#31 Do not place any towels in hand sink

3507 N. Navarro 77901
3 3 :50 PM 4/13/2023
4 :15 PM

#35 hair net or ball cap needed

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

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

Yoakum

Dairy Treet of Yoakum

4/18/2023 Routine

No violations at time of inspection.

901 W. Grand Avenue 77995
0 11:15 AM 4/18/2023
11:32 AM

J's Burger

4/18/2023 Routine

No violations at time of inspection.

213 W. Grande 77995
0 11:38 AM 4/18/2023
11:52 AM

Yoakum Delights Coffee & More

603 N. Hwy 77A 77995

Victoria County Public Health Department

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Yoakum

Yoakum Delights Coffee & More

4/18/2023 **Routine**

603 N. Hwy 77A 77995

2 12:40 PM

4/18/2023

12:51 PM

35. Ball cap or hairnet needed

36. Towels need to be stored in sanitizer bucket

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

Wiping Cloths; properly used and stored - 1