

Victoria County Public Health Department

4/27/2023

Inspections Between (inclusive): 4/20/2023 and 4/26/2023

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

Great B'z LLC

4/21/2023 Routine

No violations at time of inspection.

Mobile Unit 77957

0 11:01 AM
11:17 AM

4/21/2023

Port Lavaca

Lavaca BBQ

4/21/2023 Routine

No violations at time of inspection

532 N. Virginia St 77979

0 11:30 AM
11:55 AM

4/24/2023

Mad Batter Cheesecakes & Desserts Bar

4/21/2023 Routine

#31 hand washing stations need paper towels

#42 Clean floor and counters from food debris

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

Non-Food Contact surfaces clean - 1

1A Virginia Place 77979

3 12:00 PM
12:45 PM

4/24/2023

Rusty Nail

4/21/2023 Routine

#42 clean floors from food to prevent pest

Non-Food Contact surfaces clean - 1

1A Virginia Place 77979

1 12:00 PM
12:35 PM

4/24/2023

Sinful Sweets and Guns

4/21/2023 Routine

No violations at time of inspection

532 N Virginia 77979

0 11:29 AM
11:46 AM

4/24/2023

Telferner

Telferner Express

4/20/2023 Routine

3 dr glass cooler sour cream 48, ground beef 48°
Upright ground beef 46°

#2 Coolers not holding 41°

#10 0 ppm at 3 comp sink

#14 Wash hands before handling ready to eat foods and wearing gloves

#22 Need food handler certificates

#31 Hand sink must be free of items (hand washing only)
Need paper towels at hand sink

#33 3 Comp sink needs indirect plumbing

#34 Flies

#35 Ball cap or hairnet

#46 Restroom needs covered trash can

202 S. Wood Street 77988

18 11:15 AM
12:00 PM

4/20/2023

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Telferner

Telferner Express

4/20/2023 **Routine**

202 S. Wood Street 77988

18 11:15 AM
12:00 PM

4/20/2023

3 dr glass cooler sour cream 48, ground beef 48°
Upright ground beef 46°

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Need paper towels at hand sink

#33 3 Comp sink needs indirect plumbing

#34 Flies

#35 Ball cap or hairnet

#46 Restroom needs covered trash can

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food handler / no unauthorized persons / personnel - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Warewashing Facilities; installed, maintained, used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Proper Cold Holding temperature (41F/45F) - 3

4/26/2023 **Violations Followup**

0 9 :15 AM
9 :25 PM

4/26/2023

04/26/2023
Violation follow up coolers holding temp 38° continue to work on other violations

Victoria

Affectionate Arms Adult Day Health Care Center

4/26/2023 **Routine**

3802 John Stockbauer 77904

0 12:05 PM
12:35 PM

4/26/2023

No violations at time of inspection

AlphaLab Nutrition

4/25/2023 **Routine**

1908 N. Laurent Ste. 130 77901

3 1 :50 PM
2 :08 PM

4/25/2023

#31 Need paper towels at hand sink

#35 Need ball cap or hairnet
Adequate handwashing facilities; Accessible and properly supplied, used - 2

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

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Church's Fried Chicken # 1331

4/25/2023	Routine	206 W. Rio Grande 77901	10	11:20 AM	4/25/2023
				11:45 AM	

#18 Do not store over the counter bug spray in establishment

#20 Drape hose up at 3 Comp sink

#22 Need food handler certificates on file

#25 gnats

- Toxic substances properly identified, stored and used - 3
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Food handler / no unauthorized persons / personnel - 2
- Approved Sewage/Wastewater Disposal System, proper disposal - 3

Dodge City Saloon

4/26/2023	Routine	205-H North Star Drive 77904	4	2 :45 PM	4/26/2023
				3 :10 PM	

28. Date items in cooler

34. Dead pest

37. Store items six inches off the floor

- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Date Marking and disposition - 2
- Environmental contamination - 1

Gonzalez Café LLC

4/25/2023	Routine	1103 S.W. Moody 77901	10	1 :37 PM	4/25/2023
				1 :59 PM	

9. Cover the meat in Dukes cooler

25. Live roach on the wall

28. Date the meat in the walk-in cooler

31. Do not store items in the handwashing sink

34. Dead roach

- Food separated and & protected, prevented during food preparation - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2

L & L Grill

4/25/2023	Routine	5306 Houston Hwy 77901	5	10:25 AM	4/25/2023
				11:00 AM	

#21 Need CFM on duty

#31 Need hot water in restroom

#46 Need covered trash can in women's restroom

- Person in charge present, demonstration of knowledge, and CFM - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

La Carreta # 2

1802 North Navarro 77901

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Victoria

La Carreta # 2

4/25/2023	Routine		1802 North Navarro 77901		
		6	8 :45 AM		4/25/2023
			9 :05 AM		

- 9. Cover the celery in the bar
- 25. Gnats in kitchen
- 39. Beans need a scoop with handle
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Food separated and & protected, prevented during food preparation - 3

Las Palmas Mexican Café

4/26/2023	Routine		6007 N. Main, Suites D&E 77904		
		23	10:24 AM		4/26/2023
			11:16 AM		

- 04/26/2023
- #6 Document the time food is kept out at room temperature
- #9 Store raw meat below other food, work on covering food in the refrigerators
- #25 gnats
- #28 Need to work on date labeling
- #29 Need thermal test strips
- #31 Need to use hand sink for handwashing only
- #32 Do not use cardboard on surfaces
- #35 Employee drinks need lid and straws, store employee drinks away from the food in the refrigerator. Store personal items away from food prep area
- #36 Store wet towels in sanitizer buckets
- #37 Store food containers 6 inches off the floor
- #39 Scoops need handles
- #41 Need to label bulk containers
- #45 Clean under equipment and behind equipment
- #47 Need reporting illness signs at hand sink
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Other Violations - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Date Marking and disposition - 2
- Time as a Public Health Control; procedures & records - 3
- Physical facilities installed, maintained, clean - 1
- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Wiping Cloths; properly used and stored - 1
- Food separated and & protected, prevented during food preparation - 3
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Original container labeling (Bulk Food) - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

M & M Pinto Bean

202 E. Rio Grande 77901

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Victoria

M & M Pinto Bean

4/25/2023 Routine

202 E. Rio Grande 77901
20 10:44 AM
11:10 AM

4/25/2023

6 - document time on items left out at room temperature

14 - wash hands before glove use

20 - fix leak under dishwasher

31 - hand sink for handwashing only

32 - freezer door must be easily cleanable

33 - mop sink must have a mixing valve; fix temperature gage at dishwasher

36 - store wet towels in sanitizer bucket

37 - store personal items away from food prep areas

43 - restrooms must have a vent

45 - fix ceiling in dishwashing room

47 - need signs at all hand sinks

Warewashing Facilities; installed, maintained, used - 2

Other Violations - 1

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Time as a Public Health Control; procedures & records - 3

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

Physical facilities installed, maintained, clean - 1

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

Hands cleaned and properly washed; Gloves used properly - 3

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

Adequate ventilation and lighting; designated areas used - 1

Nutrition Vibe Victoria

4/24/2023 Routine

3602 Houston Hwy Ste G 77901
16 12:44 PM
1 :25 PM

4/24/2023

#9 Do not store food items on top of ice that is for consumption.

#12 Need employee health and personal hygiene policy

#21 Need CFM on duty

#22 Need food handler certificates for employees

#29 Black fridge needs a thermometer

#30 Need current food permit

#35 Need ball cap or hair net

#47 Post current inspection and CFM certificate visible to the public

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

Food handler / no unauthorized persons / personnel - 2

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Victoria

Nutrition Vibe Victoria

4/24/2023	Routine		3602 Houston Hwy Ste G 77901		
		16	12:44 PM		4/24/2023
			1 :25 PM		

#9 Do not store food items on top of ice that is for consumption.

#12 Need employee health and personal hygiene policy

#21 Need CFM on duty

#22 Need food handler certificates for employees

#29 Black fridge needs a thermometer

#30 Need current food permit

#35 Need ball cap or hair net

#47 Post current inspection and CFM certificate visible to the public

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

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

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

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

Management and employees knowledge, responsibilities and reporting - 3

Other Violations - 1

Our Lady of Lourdes Church Hall

4/26/2023	Routine		105 N. William Street 77901		
		0	10:11 AM		4/26/2023
			10:30 AM		

No violations at time of inspection.

Outlaw Pass LLC

4/26/2023	Routine		78 Tate Road 77904		
		3	3 :22 PM		4/26/2023
			3 :35 PM		

19. Need to submit water sample

Water from approved source; Plumbing installed; proper backflow device - 3

PAM Health Rehabilitation Hospital of Victoria

4/24/2023	Routine		101 James Coleman Drive 77904		
		0	1 :49 PM		4/24/2023
			2 :10 PM		

No violations at time of inspection.

Sky Restaurant

4/26/2023	Routine		236 Foster Field Drive 77904		
		5	11:05 PM		4/26/2023
			11:45 PM		

#14 hands need to be washed properly with proper temperature of water

#31 hand sink must have minimum temperature of 100°

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

Hands cleaned and properly washed; Gloves used properly - 3

Taco Express

4/26/2023	Violations Followup		2808 A. South Laurent 77901		
		0	10:09 AM		4/26/2023
			10:22 AM		

Violation corrected

Freezer is being used as a cooler 41° continue to work on other violations

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Victoria

Taqueria Mi Casita

4/25/2023 Routine

22. Food handlers needed for some employees
34. Dead flies on fly strip over prep table

609 E. Rio Grande 77901
3 1 :15 PM
1 :30 PM

4/25/2023

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

Food handler / no unauthorized persons / personnel - 2

The Green Cow Creamery

4/25/2023 Routine

04/25/2023
No violations at time of inspection

102 S. Main St. 77901
0 11:17 AM
11:30 PM

4/25/2023

The Spiritual Renewal Center

4/26/2023 Routine

No violations at time of inspection.

718 Gussie Schmidt Road 7790543
0 11:09 AM
11:30 AM

4/26/2023

Theresa's Sari-Sari Store

4/25/2023 Routine

No violations at time of inspection.

2308 N. Navarro 77901
0 2 :03 PM
2 :30 PM

4/25/2023

Trevino's Funnel Cakes & More #1

4/22/2023 Routine

No violations at time of inspection.

Mobile Unit 77901
0 4 :08 PM
4 :15 PM

4/24/2023

Victory Christian Life Center

4/25/2023 Routine

No violations at time of inspection.

1604 E. Crestwood 77901
0 9 :24 AM
9 :35 AM

4/25/2023

Walden's Mini Market

4/25/2023 Routine

#7 Out dated food and medication

#47 Post CFM visible to public

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

Other Violations - 1

6098 S. W. Moody Street 77905
4 12:15 PM
12:42 PM

4/25/2023

Y & J Ventures LLC

4/24/2023 Routine

No violations at time of inspection

107 N. Ben Wilson 77901
0 5 :33 PM
6 :05 PM

4/25/2023

Yoakum

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Yoakum

Black Gold Inn

4/25/2023 Routine

No violations at time of inspection

207 Hwy 77A North 77995

0 11:05 AM
11:25 AM

4/26/2023

Branding Iron Meat Market

4/25/2023 Routine

No violations

515 Irvine St. 77995

0 11:36 AM
12:10 PM

4/26/2023

Eddy Packing Co., Inc.

4/24/2023 Routine

#31 Hand wash station needs to be supplied with paper towels

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

404 Airport RD 77995

2 11:50 AM
12:55 AM

4/25/2023

Lindy's Kitchen LLC

4/24/2023 Routine

No violations at time of inspection

110 Walnut St. 77995

0 2:52 PM
3:05 PM

4/25/2023

Moo Moo Food Mart

4/24/2023 Routine

#7 Ice bags need to be labeled

#21 CFM needs to be renewed

#32 Ice machine needs to be cleaned

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

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

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

101 E. Gonzales 77995

7 1:38 PM
2:10 PM

4/25/2023

Stevens Healthcare & Rehab

4/24/2023 Routine

No violations at time of inspection

204 Walter St. 77995

0 1:06 PM
1:30 PM

4/25/2023

Tacos La Huasteca

4/24/2023 Routine

#9 Need food handlers

#22 Cover foods in reach in cooler

Food handler / no unauthorized persons / personnel - 2

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

202 S. Hwy. 77-A 77995

5 2:27 PM
2:42 PM

4/25/2023