

Victoria County Public Health Department

6/7/2024

Inspections Between (inclusive): 5/30/2024 and 6/5/2024

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

Sea Chick Food Truck Commissory

6/5/2024 Violations Followup

Violation follow up
Double door fridge holding 41° or below.

Mobile Unit 77901

0 10:20 AM
10:30 AM

6/5/2024

Cuero

Bebotyboo, LLC dba Andy's Quick Stop

5/30/2024 Routine

7. Expired medication.

28. Need date labels on food in walk-in.

37. Store food products 6" off the ground.

312 W. Heaton 77954

7 9:55 AM
10:25 AM

5/30/2024

44. Keep lid closed on garbage.
Proper Date Marking and disposition - 2
Environmental contamination - 1
Food and ice obtained from approved source; good condition, safe - 3
Garbage and Refuse properly disposed; facilities maintained - 1

Church's Fried Chicken

5/30/2024 Routine

2. Table top not holding 41° or below.
12. Need employee health and hygiene book.
21. Need CFM on all shifts.
22. Employees need food handlers certificate.
30. Need current permit.
37. Fix Leak in ceiling.
45. Fix ceiling tiles issue.

1230 N. Esplanade 77954

14 10:40 AM
11:10 AM 6/6/2024

Proper Cold Holding temperature (41F/45F) - 3
Food Establishment Permit (Current, Valid, and Posted) - 2
Environmental contamination - 1
Physical facilities installed, maintained, clean - 1
Person in charge present, demonstration of knowledge, and CFM - 2
Management and employees knowledge, responsibilities and reporting - 3
Food handler / no unauthorized persons / personnel - 2

Cuero Country Club

5/30/2024 Routine

22. Need current food handlers certificate.

1305 E. S. Railroad 77954

3 11:35 AM
12:00 PM

5/30/2024

37. Improper food storage.
Food handler / no unauthorized persons / personnel - 2
Environmental contamination - 1

Fair Bridge Inn & Suites

2127 N. Esplande St. 77954

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Cuero

Fair Bridge Inn & Suites

6/4/2024 **Routine**

2127 N. Esplande St. 77954

15 9 :15 AM

9 :35 AM 6/4/2024

- #3 2 door Artic Air improper cold hold.
- #10 Oppm.
- #21 need CFM
- #22 food handlers certificate expired.
- #29 test strips expired.
- #30 need food permit.
- #47 post last inspection.

- Food handler / no unathorized persons / personnel - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Other Violations - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3

Edna

H E B # 351

6/3/2024 **Routine**

301 N. Wells 77957

0 12:13 PM

6/3/2024

No violations

12:57 PM

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Ganado

Burger King

6/4/2024 **Routine**

802 E. York St. 77962

0 10:03 AM

6/4/2024

no violations

10:20 AM

-

Ganado Express

6/3/2024 **Routine**

1006 S. Third Street 77962

15 11:18 AM

6/3/2024

- 6. Hot sauce needs to be on ice or time documentation
- 7. Ice bags need proper labeling
- 21. Needs a certified food manager license/bodily fluids kit
- 22. Renew food handler
- 30. Needs current food permit

- Food handler / no unathorized persons / personnel - 2
- Management and employees knowledge, responsibilities and reporting - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Time as a Public Health Control; procedures & records - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2

Ganado Nursing & Rehabilitation Center

107 E. Rogers 77962

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Ganado

Ganado Nursing & Rehabilitation Center

6/3/2024	Routine	107 E. Rogers 77962	5	10:26 AM 11:10 AM	6/3/2024
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12. Need an employee health and personal hygiene book
 21. Needs a certified food manager licensee at all hours of operation.
 Person in charge present, demonstration of knowledge, and CFM - 2
 Management and employees knowledge, responsibilities and reporting - 3

TA dba Travel Centers of America

6/3/2024	Routine	802 E. York St. 77962	0	9 :35 AM 10:00 AM	6/4/2024
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no violations
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Texas Shaved Ice LLC (Y)

6/5/2024	Routine	Ganado Mobile Unit 77962	0	2 :14 PM 2 :25 PM	6/6/2024
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no violations
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Lolita

Mr Taco

6/4/2024	Routine	Mobile Unit 77971	0	11:15 AM 11:25 AM	6/4/2024
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no violations
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Taqueria Las Fuentes

6/5/2024	Routine	9345 FM 1593 77971	16	11:20 AM 11:50 AM	6/6/2024
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#9 used unapproved equipment to store food.
 #18 label all chemical bottles.
 #28 date label food.
 #29 need cooking thermometer.
 #31 do not block hand wash sink.
 #32 do not use cardboard.
 #35 no cell phones in prep area.
 #39 use scoop with handles.
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2
 Toxic substances properly identified, stored and used - 3
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Utensils, equipment, and linens; properly used, stored, dried and handled - 1
 Proper Date Marking and disposition - 2
 Food separated and & protected, prevented during food preparation - 3
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Port Lavaca

Los Rios Mexican Grill & Seafood

6/5/2024	Routine	125 West Main Street 77979	6	9 :15 AM 9 :45 AM	6/6/2024
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#2 improper cold holding.
 #28 date label food.
 #39 need scoop with handles.

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Port Lavaca

Los Rios Mexican Grill & Seafood

6/5/2024	Routine		125 West Main Street 77979		
		6	9 :15 AM		
			9 :45 AM	6/6/2024	

#2 improper cold holding.

#28 date label food.

#39 need scoop with handles.

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

Proper Date Marking and disposition - 2

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

Victoria

Baytown Seafood Restaurant

6/4/2024	Routine		4010 Houston Highway 77901		
		0	10:09 AM		6/4/2024
			10:55 AM		

No violations

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China B

6/5/2024	Routine		3611 N. Navarro 77901		
		11	10:30 AM		6/5/2024
			11:09 AM		

9.Food in all refrigeration need to be covered.

25.Live insect.

28.Food needs to be labeled & dated in the cooler.

32.Food equipment needs to be clean.

35.Kitchen staff need to wear ball caps or hairnets.

45.Maintenance is needed on the back door and black shelves.

Physical facilities installed, maintained, clean - 1

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

Proper Date Marking and disposition - 2

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

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

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

Double J Eatery

6/4/2024	Violations Followup		8607 N. Navarro Suite E 77904		
		0	3 :00 PM		6/4/2024
			3 :05 PM		

Violation follow up

Fridge holding 41°

Continue to work on other violations.

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El Paso Tacos and Tequila Victoria

5/30/2024	Violations Followup		212 South Main Street 77901		
		0	10:00 AM		5/30/2024
			10:15 AM		

05/30/2024

Walk in - cheese sauce 41, butter 40

Tabletop - 41.9 ambient, pico 41

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Golden Boy Corrals

6/4/2024	Routine		5102 N. Navarro 77904		
		2	11:55 AM		6/4/2024
			12:59 PM		

31. Hand sinks should be accessible and only used for handwashing.

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

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Victoria

Grand Buffet

6/5/2024	Routine		4303 N. Navarro # 200 77901		
		8	11:20 AM		6/5/2024
			12:15 PM		

9. Store Shrimp under produce.

31. Need towels at hand sink.

32. Wood pallets need to be sealed.

38. Improper thawing.

46. Need to clean emp. Bathroom.

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

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

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

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

IHOP

6/5/2024	Routine		7606 Zac Lentz Parkway 77904		
		17	9 :30 AM		6/5/2024
			10:15 AM		

7. Expired food.

12. Need Employee Health & Hygiene book.

14. Need to wear gloves when handling ready to eat foods.

15. Employees must wash hands between task.

25. Live insects present.

45. Establishment needs a good cleaning.

46. Toilet facilities need to be properly supplied.

47. Need employee awareness signs at all hand sinks.

Other Violations - 1

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

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

Physical facilities installed, maintained, clean - 1

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

No bare hands contact with ready to eat foods or approved method followed - 3

Hands cleaned and properly washed; Gloves used properly - 3

Management and employees knowledge, responsibilities and reporting - 3

Kidiversity, DBA- It's a Small World Nursery School

6/3/2024	Routine		1001 Manor Dr. 77901		
		11	10:43 AM		6/3/2024
			11:12 AM		

#2 Frigidaire fridge not holding 41° or below

#21 Need CFM on duty at all times

#29 Need thermometer in fridge

#32 Can opener needs to be cleaned and cabinets to be wiped clean

#33 Mop sink needs hot water

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

Warewashing Facilities; installed, maintained, used - 2

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

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

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

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Victoria

La Hacienda Mexican Café # 1

6/4/2024	Routine		7702 N. Navarro 77904		
		16	1 :40 PM		6/4/2024
			2 :28 PM		

- 6. No time on food out.
- 7. Storing of shrimp should be in a safe condition.
- 9. All food in freezer should be separated and protected.
- 25. Live insects.
- 29. Need sanitizer test strips.
- 34. Evidence of dead insects.
- 37. All food need to be 6 inches off the floor.
- 45. Physical facilities need to be maintained.
 - Thermometers provided, accurated, and calculated; chemical/thermal test - 2
 - Compliance with Variance, Specialized Process, and HACCP plan - 2
 - Food separated and & protected, prevented during food preparation - 3
 - Physical facilities installed, maintained, clean - 1
 - Environmental contamination - 1
 - No Evidence of Insect contamination, rodent / other animals - 1
 - Food and ice obtained from approved source; good condition, safe - 3
 - Time as a Public Health Control; procedures & records - 3

La Terraza Mexican Grill

6/4/2024	Routine		7800 N Navarro St 77904		
		4	2 :42 PM		6/4/2024
			3 :18 PM		

- 29. Need sanitizer test strips.
- 35. Employee drinks need lid and straw.
- 37. All food in walk-in fridge need to be 6 inches off the floor.
 - Environmental contamination - 1
 - Personal Cleanliness / eating, drinking, or tobacco use - 1
 - Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Nacho's Mexican Restaurant

6/5/2024	Routine		3810 N. Navarro St. 77901		
		24	11:17 AM		
			11:48 AM	6/7/2024	

- 2. Cold hold needs to be at 41° or below.
- 10. Returnable need to be cleaned and sanitized at 50 ppm.
- 14. Wash hand in be tween task
- 15. Need to wear gloves when handling ready to eat foods.
- 22. All employees need Food Handlers Certificates.
- 28. Food in the walk in need to be date labeled.
- 31. Hand sink needs to be accessible and used properly.
- 32. Contact surfaces need to be easily cleanable.
- 35. Employees need to use drinks with a straw and lid.
- 37. Food items need to be 6 inches off the floor.
- 38. Only approved thawing methods should be used for frozen food.
- 47. Employee awareness signs need to be posted.
 - Other Violations - 1
 - Personal Cleanliness / eating, drinking, or tobacco use - 1
 - Hands cleaned and properly washed; Gloves used properly - 3
 - Proper Date Marking and disposition - 2
 - Adequate handwashing facilities; Accessible and properly supplied, used - 2
 - No bare hands contact with ready to eat foods or approved method followed - 3
 - Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

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Nacho's Mexican Restaurant

6/5/2024 Routine

3810 N. Navarro St. 77901
24 11:17 AM
11:48 AM 6/7/2024

- 2. Cold hold needs to be at 41° or below.
- 10. Returnable need to be cleaned and sanitized at 50 ppm.
- 14. Wash hand in be tween task
- 15. Need to wear gloves when handling ready to eat foods.
- 22.All employees need Food Handlers Certificates.
- 28. Food in the walk in need to be date labeled.
- 31.Hand sink needs to be accessible and used properly.
- 32. Contact surfaces need to be easily cleanable.
- 35. Employees need to use drinks with a straw and lid.
- 37. Food items need to be 6 inches off the floor.
- 38.Only approved thawing methods should be used for frozen food.
- 47. Employee awareness signs need to be posted.

- Proper Cold Holding temperature (41F/45F) - 3
- Environmental contamination - 1
- Approved thawing method - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food handler / no unauthorized persons / personnel - 2

Seaux Cajun LLC

6/4/2024 Routine

Mobile Unit 77905
0 11:15 AM 6/4/2024
11:45 AM

No violations

Subway # 35063

5/30/2024 Violations Followup

3410-A John Stockbauer 77904
0 10:40 AM 5/30/2024
10:46 AM

05/30/2024
Violation corrected

Trinity Lutheran Church

6/4/2024 Routine

106 N. De Leon 77901
3 9 :20 AM 6/4/2024
9 :45 AM

- 20. The three compartment sink has a leak.
- Approved Sewage/Wastewater Disposal System, proper disposal - 3

Ventura's Tamales & Specialities

6/3/2024 Routine

702 E. Water Street 77901
2 9 :10 AM 6/4/2024
9 :45 AM

- 22. Employee Food Handlers need to be onsite.
- Food handler / no unauthorized persons / personnel - 2

Yorktown

Agave Jalisco

6/4/2024 Routine

951 W. Main Street 78164
4 12:40 PM 6/4/2024
1 :10 PM

- #9 cover foods in walk in.
- #35 need hairnet/ball cap.
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food separated and & protected, prevented during food preparation - 3