

Victoria County Public Health Department

6/13/2024

Inspections Between (inclusive): 6/6/2024 and 6/12/2024

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

7-Eleven # 36500 J

6/7/2024	Routine	100	Shepley 77951		
		1	12:20 PM		6/13/2024
			12:55 PM		

37. Food items need to be 6 inches off the floor.
Environmental contamination - 1

Dairy Queen

6/7/2024	Routine	12737 Hwy 185 / P. O. Box 638	77951		
		2	11:44 AM		6/13/2024
			12:10 PM		

31. Hand sink needs to be at 100°.
Adequate handwashing facilities; Accessible and properly supplied, used - 2

Cuero

Church's Fried Chicken

6/7/2024	Violations Followup	1230 N. Esplanade	77954		
		0	11:25 AM		6/7/2024
			11:40 AM		

Violation follow up- tabletop not holding 41° will return to verify temp
-

Fair Bridge Inn & Suites

6/10/2024	Violations Followup	2127 N. Esplande St.	77954		
		0	10:50 AM		6/10/2024
			11:15 AM		

Violation follow up
#2 corrected, cooler 39°
Continue working on all other violations.
-

Fairfield Inn & Suites Cuero

6/6/2024	Routine	2121 North Esplanade Street	77954		
		2	9:40 AM		6/6/2024
			10:06 AM		

21. Work on obtaining a certified food manager license
Person in charge present, demonstration of knowledge, and CFM - 2

Edna

Handi Kwik Food Mart

6/10/2024	Routine	805 N. Wells	77957		
		23	11:32 AM		6/11/2024
			12:08 PM		

7. Ice bags need proper labeling
12. Needs an employee Health and personal hygiene book
21. Needs one certified food manager license
22. Everyone else food handlers
28. Date label foods when stored over night
29. Needs sanitizer test strips
30. Needs current food permit
32. Clean and sanitize food bins
33. Needs a mop sink
39. Store tongs in a clean sanitized surface
45. Replace ceiling tiles
47. Needs a first aid kit and display last inspection form
Person in charge present, demonstration of knowledge, and CFM - 2
Physical facilities installed, maintained, clean - 1
Utensils, equipment, and linens; properly used, stored, dried and handled - 1
Warewashing Facilities; installed, maintained, used - 2
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

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Edna

Handi Kwik Food Mart

6/10/2024 Routine

805 N. Wells 77957

23 11:32 AM
12:08 PM

6/11/2024

- 7. Ice bags need proper labeling
- 12. Needs an employee Health and personal hygiene book
- 21. Needs one certified food manager license
- 22. Everyone else food handlers
- 28. Date label foods when stored over night
- 29. Needs sanitizer test strips
- 30. Needs current food permit
- 32. Clean and sanitize food bins
- 33. Needs a mop sink
- 39. Store tongs in a clean sanitized surface
- 45. Replace ceiling tiles
- 47. Needs a first aid kit and display last inspection form

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

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

Other Violations - 1

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

Proper Date Marking and disposition - 2

Pinto Bean Restaurant

6/10/2024 Routine

700 W. Main Street 77957

18 10:15 AM
11:24 AM

6/11/2024

- 1. Proper cooling
- 2. Creamers out of temperature
- 9. Cover all foods in freezer
- 20. Leak at the back hand sink
- 32. Clean racks and walls in walk in cooler
- 37. Seal Back storage room
- 38. Improper defrosting
- 42. Clean up water on floors
- 45. Replace ceiling tiles weather strip back door.

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

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

Environmental contamination - 1

Approved thawing method - 1

Non-Food Contact surfaces clean - 1

Physical facilities installed, maintained, clean - 1

Proper cooling time and temperature - 3

Inez

Dollar General Store #19529

6/6/2024 Routine

7419 Old Hwy Rd 77968

11 12:06 PM
12:42 PM

6/6/2024

- 7. Expired food items.
- 12. Need to have an Employees Hygiene Handbook available.
- 30. Need to post Food Establishment Permit.
- 31. Restrooms need to be properly supplied.
- 47. Need to post last inspection and illness awareness sign at employee sinks.

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Inez

Dollar General Store #19529

6/6/2024	Routine	7419 Old Hwy Rd 77968	11	12:06 PM	6/6/2024
				12:42 PM	

- 7. Expired food items.
- 12. Need to have an Employees Hygiene Handbook available.
- 30. Need to post Food Establishment Permit.
- 31. Restrooms need to be properly supplied.
- 47. Need to post last inspection and illness awareness sign at employee sinks.

- Food and ice obtained from approved source; good condition, safe - 3
- Other Violations - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Management and employees knowledge, responsibilities and reporting - 3
- Food Establishment Permit (Current, Valid, and Posted) - 2

Inez Store LLC / Smitty's

6/6/2024	Routine	9 FM 444 South 77968	8	1 :06 PM	6/6/2024
				1 :38 PM	

- 6. Need to document time food in warmer.
- 7. Expired food items.
- 29. All refrigeration need to have thermometers.

- Time as a Public Health Control; procedures & records - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Point Comfort

Point Comfort Swift

6/11/2024	Routine	11109 Hwy 35 77978	5	2 :05 PM	6/11/2024
				2 :30 PM	

- #31 - Need paper towels at hand sink in kitchen.
- #32 - Cannot use cardboard in hot hold in kitchen.
- #37 - Food items need to be six inches off of the ground.

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Port Lavaca

Bayside Seafood Restaurant

6/6/2024	Violations Followup	2055 State Highway 35 North 77979	0	1 :00 PM	6/6/2024
				1 :10 PM	

- Violation follow up
- Freezer holding at -9°
- Continue to work on other violations.
-

Dairy Queen

6/6/2024	Routine	1205 N. Virginia 77979	0	12:05 PM	6/6/2024
				12:25 PM	

- No Violations
-

Lavaca BBQ

532 N. Virginia St 77979

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Port Lavaca					
Lavaca BBQ			532 N. Virginia St 77979		
6/6/2024	Routine	0	12:30 PM		6/6/2024
No Violations			12:55 PM		
-					
Leones Mexican Grill & Panaderia					
6/11/2024	Routine	3	1 :05 PM		6/11/2024
#2 - True fridge not holding temperature below 41°.			1 :40 PM		
Proper Cold Holding temperature (41F/45F) - 3					
Lighthouse Café					
6/11/2024	Routine	2	1 :20 PM		6/12/2024
30 need current permit			1 :43 PM		
Food Establishment Permit (Current, Valid, and Posted) - 2					
MAY ASIAN MARKET, LLC					
6/11/2024	Routine	1	12:00 PM		6/12/2024
41 fish need to be bagged not left in freezer with out bag			12:15 PM		
Original container labeling (Bulk Food) - 1					
Memorial Medical Center					
6/6/2024	Routine	0	11:30 AM		6/6/2024
No Violations			12:00 PM		
-					
Port Lavaca Nursing and Rehab					
6/11/2024	Routine	0	12:45 PM		6/12/2024
No Violation			1 :15 PM		
-					
Sinful Sweets and Guns					
6/6/2024	Routine	0	12:30 PM		6/6/2024
No Violation			12:55 PM		
-					
Seadrift					
The Shack					
6/10/2024	Routine	2	11:55 AM		6/11/2024
#32 - Ice machine needs cleaning.			12:22 PM		
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
T's Kitchen					
6/11/2024	Routine	8	11:07 AM		6/11/2024
#9 - Cannot use grocery bags to store food.			11:44 AM		
#9 - Cannot store raw meat above ready to eat foods.					
#28 - Food items in walk-in and fridges need date labels.					
#31 - Hand sink needs soap and paper towels.					
#37 - Food in walk-in freezer and fridges need to be covered.					
#37 - Food items need to be at least six inches off of the floor.					

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Seadrift

T's Kitchen

6/11/2024	Routine	621 S Main St 77983	8	11:07 AM 11:44 AM	6/11/2024
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#9 - Cannot use grocery bags to store food.
 #9 - Cannot store raw meat above ready to eat foods.
 #28 - Food items in walk-in and fridges need date labels.
 #31 - Hand sink needs soap and paper towels.
 #37 - Food in walk-in freezer and fridges need to be covered.
 #37 - Food items need to be at least six inches off of the floor.

Food separated and & protected, prevented during food preparation - 3
 Proper Date Marking and disposition - 2
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Environmental contamination - 1

Telferner

Dollar General Store #25117

6/6/2024	Routine	381 FM 1686 77988	3	10:55 AM 11:35 AM	6/6/2024
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7. Expired food.
 Food and ice obtained from approved source; good condition, safe - 3

Victoria

A Blooming Mind

6/11/2024	Routine	607 W. Bridge 77901	3	9 :54 AM 10:30 AM	6/11/2024
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#12 Needs Employee Health and Hygiene Handbook

Management and employees knowledge, responsibilities and reporting - 3

Baskin Robbins

6/7/2024	Routine	7104 N. Navarro D#1 77904	0	11:10 AM 11:26 AM	6/7/2024
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No violations at time of inspection.
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Burger King #16248

6/7/2024	Routine	2103 Houston Hwy 77901	8	11:26 AM 12:15 PM	6/7/2024
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2. Walk in cooler not holding 41°
 20. Leak at the hand sink
 27. No means of cooling food.

Proper Cold Holding temperature (41F/45F) - 3
 Approved Sewage/Wastewater Disposal System, proper disposal - 3
 Proper cooling method used; Equipment adequate to maintain proper temp - 2

6/12/2024	Violations Followup		0	1 :59 PM 2 :10 PM	6/12/2024
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Violation follow up-
 Walk in cooler-37° and leak at hand sink repaired. Violations corrected.
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Community Transformation Church

6/12/2024	Routine	501 Sam Houston Drive 77901	0	10:15 AM 11:05 AM	6/12/2024
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No violations at time of inspection.
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Victoria

Dean & Peeler Meat Market

6/7/2024	Routine		4806 N John Stockbauer Ste 100 77901		
		2	10:30 AM		6/7/2024
			11:15 AM		
#30 - Need an updated permit posted visible to public.					
Food Establishment Permit (Current, Valid, and Posted) - 2					

Freddy's Frozen Custard & Steakburgers

6/10/2024	Routine		2111 Houston Hwy. 77901		
		1	12:45 PM		6/13/2024
			1 :25 PM		
47. Need to post employee awareness sign at all hand sinks.					
Other Violations - 1					

Kiddly Winks Playcare Inc.

6/11/2024	Routine		3405 Oleander 77901		
		5	10:50 AM		6/11/2024
			11:13 AM		
#29 Refrigerator needs thermometer					
#32 Do not use towels or drying mats in kitchen-surface must be easily cleanable non absorbent.					
#38 Improper defrost- defrost in cooler or under cold running water.					
Approved thawing method - 1					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Thermometers provided, accurated, and calculated; chemical/thermal test - 2					

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

6/7/2024	Violations Followup		1001 Manor Dr. 77901		
		0	12:20 PM		6/7/2024
			12:30 PM		
Violation follow up- refrigerator holding 41° and mop sink has hot water.					
-					

Marble Slab Creamery

6/12/2024	Routine		6362 N. Navarro 77904		
		0	11:30 AM		6/12/2024
			11:58 AM		
No violations at time of inspection.					
-					

Moo Moo # 2

6/6/2024	Violations Followup		3701 N. Ben Wilson 77901		
		0	9 :10 AM		6/6/2024
			9 :15 AM		
All coolers holding 41° and below.					
Continue to work on other violations.					
-					

Nacho's Mexican Restaurant

6/7/2024	Violations Followup		3810 N. Navarro St. 77901		
		0	10:20 AM		6/13/2024
			10:52 AM		
Violation follow up					
All violations corrected.					
-					

Sakura Victoria LLC

6/6/2024	Violations Followup		6306 N Navarro St 77904		
		0	11:50 AM		6/6/2024
			12:10 PM		
06/06/2024					
Violations corrected					
-					

Shipley's Do-Nuts

2601 N. Navarro St. 77901

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Victoria

Shipley's Do-Nuts

6/12/2024	Routine	2601 N. Navarro St. 77901	13	10:10 AM 11:00 AM	6/12/2024
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- #2 - True fridge not holding temperature below 41°.
- #21 - Need a CFM on duty at all times.
- #25 - Numerous flies present in kitchen area.
- #28 - Items in fridges need to be date labeled.
- #32 - Ice machine needs cleaning.
- #32 - Shelves and storage material needs to be easily cleanable and non-absorbent.
- #35 - Employees need to wear ball caps and/or hairnets.

- Single service & single use articles; properly stored and used - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Compliance with Variance, Specialized Process, and HACCP plan - 2

Starbucks in Target T-0888

6/12/2024	Routine	7608 Zac Lentz Parkway 77904	0	12:42 PM 1 :15 PM	6/12/2024
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No violations at time of inspection.

Stir Soda Shoppe

6/12/2024	Routine	8502 N. Navarro 77901	0	12:07 PM 12:30 PM	6/12/2024
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No violations at time of inspection.

The New Rodeo

6/6/2024	Violations Followup	407 E. Rio Grande 77901	0	12:41 PM 1 :00 PM	6/6/2024
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06/06/2024
Will return next week

The Tea House Company

6/11/2024	Routine	3401 N.Main 77901	0	11:28 AM 11:56 AM	6/11/2024
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No violations at time of inspections

Victoria Regional Juvenile Justice Center

6/7/2024	Routine	97 Foster Field Drive 77904	3	10:30 AM 10:50 AM	6/7/2024
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- 9. Store raw food below cooked foods
- Food separated and & protected, prevented during food preparation - 3

Walgreen's # 07963

6/12/2024	Routine	2906 Houston Highway 77901	0	11:19 AM 11:55 AM	6/12/2024
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No violations at time of inspection

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Victoria

Wal-Mart Supercenter # 4194

6/6/2024	Routine		4101 Houston Highway 77901		
		2	3 :05 PM		6/7/2024
			4 :11 PM		
#32 - Wooden pallets cannot be used to store milk. Material cannot be absorbent.					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					

Whataburger # 788

6/7/2024	Routine		3603 Houston Highway 77901		
		2	11:00 AM		6/7/2024
			11:20 AM		
25. Needs pesticide records					
Compliance with Variance, Specialized Process, and HACCP plan - 2					

Yoakum

Aro's Tacos To Go

6/10/2024	Routine		207 Lowrence 77995		
		0	10:00 AM		6/12/2024
			10:15 AM		
no violations					
-					

Mayo's Tacos

6/10/2024	Routine		404 Dunn St. 77995		
		0	9 :25 AM		6/12/2024
			9 :45 AM		
no violations.					
-					

Willie Joe's Processing

6/6/2024	Routine		515 Irvine St 77995		
		10	10:56 AM		6/6/2024
			11:45 AM		
21. Work on a certified food manager license to be on duty at all hours of operation					
22. All other employees need a food handlers					
31. Hand sink needs a mixing valve and temperature must be minimum 100°					
32. Floors need to be non absorbent, easily cleanable					
33. Inadequate hot water at the three compartment sink					
Warewashing Facilities; installed, maintained, used - 2					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
Food handler / no unauthorized persons / personnel - 2					
Person in charge present, demonstration of knowledge, and CFM - 2					

Yoakum Nursing & Rehab Center

6/6/2024	Routine		1300 Carl Ramert Drive 77995		
		3	12:18 PM		6/6/2024
			12:49 PM		
21. Work on obtaining a certified food manager license					
41. Label front of bulk containers					
Person in charge present, demonstration of knowledge, and CFM - 2					
Original container labeling (Bulk Food) - 1					