

Victoria County Public Health Department

8/1/2024

Inspections Between (inclusive): 7/25/2024 and 7/31/2024

Establishment	Type	Score	In / Out	Follow up Req'd.	Date Insp. Closed
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**Victoria**

**Dive on In LLC**

7/31/2024 Routine

No violations at time of inspection

Mobile Unit 77904

0 10:24 AM  
10:35 AM

7/31/2024

**Cuero**

**Maya Mexican Restaurant**

7/26/2024 Routine

- #21 - Need a CFM on duty at all times.
- #29 - Expired test strips. Need to acquire new and accurate test strips.
- #32 - Ice machine needs cleaning.
- #35 - Employees need to wear ball caps or hairnets in kitchen.
- #36 - Cannot store sanitizer buckets on the floor.
- #37 - Food items need to be stored at least six inches off of the floor.
- #37 - Cannot store or thaw food in three compartment sink.
- #38 - Food must be thawed under running cold water or in refrigeration.

1909 N. Esplanade 77954

10 11:35 AM  
12:08 PM

7/26/2024

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Approved thawing method - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

**Taqueria Vallarta Cuero**

7/31/2024 Routine

- #2 - Walk-in cooler, table-top, and standing coolers not holding temperatures at or below 41°.
- #10 - Sanitizer not working on dishwasher. Sanitizer in 3-compartment sink was not setup.
- #37 - Need to cover food in cold holds.

302 S. Esplanade 77954

7 1 :50 PM  
2 :40 PM

8/1/2024

- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1

**The Mettlesmith's Forge**

7/30/2024 Violations Followup

Violation follow up  
Water temperature in bathrooms now reaching above 100°.

1200 East Broadway 77954

0 1 :50 PM  
1 :55 PM

7/31/2024

**Tokyo Gardens Catering LLC (inside HEB # 712)**

7/31/2024 Routine

No violations at time of inspection.

909 E. Broadway 77954

0 2 :45 PM  
3 :05 PM

8/1/2024

**Edna**

**Edna Donuts**

515 N. Wells 77957

Victoria County Public Health Department

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**Edna**

**Edna Donuts**

7/26/2024	Routine	515 N. Wells 77957	0	10:31 AM	7/26/2024
No Violations				10:47 AM	

**Nordheim**

**Lile's Country Store**

7/26/2024	Routine	274 E. 3rd St 78141	2	10:26 AM	7/26/2024
#28 - Food items in fridge need date labels.				10:42 AM	
Proper Date Marking and disposition	-	2			

**Point Comfort**

**Hard Hat Café**

7/30/2024	Routine	101 Lamar Suite # 2 77978	0	10:35 AM	8/1/2024
				10:50 AM	

**Village Grocery**

7/25/2024	Routine	104 Lamar 77978	5	9 :30 AM	7/29/2024
#1 improper cooling procedure.				10:13 AM	
#32 clean ice machine, no cardboard.					
Proper cooling time and temperature	-	3			
Food and Non-food Contact surfaces cleanable, properly designed, and used	-	2			

**Port Lavaca**

**Chuck Machacek**

7/30/2024	Violations Followup	Mobile Unit 77979	0	11:00 AM	8/1/2024
Violation follow up- replaced cooler, continue to work on other violations.				11:12 AM	

**Church's Chicken # 1463**

7/25/2024	Routine	206 US Hwy 35 South 77979	9	2 :15 PM	7/29/2024
#12 need hygiene handbook.				2 :39 PM	
#20 leak at the three compartment sink.					
#30 expired food permit.					
#41 label all food container's.					
Original container labeling (Bulk Food)	-	1			
Food Establishment Permit (Current, Valid, and Posted)	-	2			
Approved Sewage/Wastewater Disposal System, proper disposal	-	3			
Management and employees knowledge, responsibilities and reporting	-	3			
7/30/2024	Violations Followup		0	12:20 PM	8/1/2024
Violation follow up				12:35 PM	
All violations corrected					

**First Convenience**

1916 W. Austin 77979

Victoria County Public Health Department

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**Port Lavaca**

**First Convenience**

<b>7/30/2024</b>	<b>Routine</b>		1916 W. Austin 77979		
		3	1 :10 AM		8/1/2024
			1 :30 AM		
#7 expired food product.					
Food and ice obtained from approved source; good condition, safe		-	3		

**H E B # 434**

<b>7/25/2024</b>	<b>Routine</b>		101 Calhoun Plaza 77979		
		0	3 :00 PM		7/29/2024
			3 :18 PM		
No violations.					
-					

**Mc Donald's**

<b>7/25/2024</b>	<b>Routine</b>		801 S. Hwy 35 Bypass 77979		
		2	11:08 AM		7/29/2024
			11:20 AM		
#30 expired food permit					
Food Establishment Permit (Current, Valid, and Posted)		-	2		

**Taqueria La Finca**

<b>7/30/2024</b>	<b>Routine</b>		2640 W. Main 77979		
		8	9 :35 AM		
			10:10 AM	8/1/2024	
#2 cold hold not in compliance.					
#30 expired permit					
#31 do store food in hand wash sink.					
#38 unapproved thawing.					
Proper Cold Holding temperature (41F/45F)		-	3		
Approved thawing method		-	1		
Adequate handwashing facilities; Accessible and properly supplied, used		-	2		
Food Establishment Permit (Current, Valid, and Posted)		-	2		

**Trinity Shores**

<b>7/25/2024</b>	<b>Routine</b>		201 Trinity Shores Dr. 77979		
		0	10:40 AM		7/29/2024
			11:00 AM		
No violations					
-					

**Port O'Connor**

**Marty's Landing**

<b>7/25/2024</b>	<b>Routine</b>		31 N. Byer 7798204		
		2	12:35 PM		7/29/2024
			1 :05 PM		
#30 expired food permit					
Food Establishment Permit (Current, Valid, and Posted)		-	2		

**Victoria**

**5 Points Stop**

<b>7/30/2024</b>	<b>Routine</b>		607 N. Moody St 77901		
		8	2 :23 PM		7/30/2024
			2 :57 PM		
7. Expired food and need labels for bags of ice.					
22. Employees need food handlers certificate.					
31. Hand sink for handwashing only & need to keep stocked.					
47. Need first aid kit, bodily fluid kit, and post illness awareness sign at employee hand sinks.					
Adequate handwashing facilities; Accessible and properly supplied, used		-	2		
Food and ice obtained from approved source; good condition, safe		-	3		

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**Victoria**

**5 Points Stop**

**7/30/2024 Routine**

607 N. Moody St 77901

8 2 :23 PM  
2 :57 PM

7/30/2024

- 7. Expired food and need labels for bags of ice.
- 22. Employees need food handlers certificate.
- 31. Hand sink for handwashing only & need to keep stocked.
- 47. Need first aid kit, bodily fluid kit, and post illness awareness sign at employee hand sinks.

Food handler / no unauthorized persons / personnel - 2

Other Violations - 1

**7-Eleven # 36525 H**

**7/26/2024 Routine**

5684 Highway 77 S. 77905

11 12:37 PM  
1 :10 PM

7/29/2024

- 7. Expired food.
- 19. Need documentation of water well sample.
- 20. Need documentation of septic system inspection.
- 21. Need a CFM on all shifts of operation.

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

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

**Aunt Jo's BBQ**

**7/29/2024 Routine**

5303 US Hwy. 77-S 77905

9 11:10 AM  
11:42 AM

7/31/2024

- 19. Need a current water sample.
- 20. Need septic maintenance.
- 28. Label & date food in all refrigeration.
- 41. Need to label bulk items.

Original container labeling (Bulk Food) - 1

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Proper Date Marking and disposition - 2

**Bearly Beginning # 2**

**7/30/2024 Routine**

3803 Miori Lane 77901

1 9 :55 AM  
10:10 AM

7/30/2024

- 43. Need to replace bulbs in kitchen lighting.

Adequate ventilation and lighting; designated areas used - 1

**Cinco de Mayo Mexican Restaurant**

**7/30/2024 Routine**

1905 N Depot St 77901

2 11:00 AM  
11:27 AM

7/30/2024

- 31. Kitchen hand sink- had jug in the sink. Needs to be empty. For hand washing only. Needs paper towels.

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

**Country Express Family Restaurant**

**7/30/2024 Routine**

6064 S.W. Moody Street 77905

7 12:15 PM  
12:53 PM

7/30/2024

- 20. Need documentation of septic inspection.
- 32. Wipe down freezer and refrigerator doors.
- 36. Need sanitizer buckets to store cleaning towels.
- 45. Clean vents and condensation leak in kitchen.

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

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**Victoria**

**Country Express Family Restaurant**

6064 S.W. Moody Street 77905

**7/30/2024 Routine**

7	12:15 PM	7/30/2024
	12:53 PM	

- 20. Need documentation of septic inspection.
- 32. Wipe down freezer and refrigerator doors.
- 36. Need sanitizer buckets to store cleaning towels.
- 45. Clean vents and condensation leak in kitchen.

- Wiping Cloths; properly used and stored - 1
- Physical facilities installed, maintained, clean - 1
- Approved Sewage/Wastewater Disposal System, proper disposal - 3

**Cracker Barrel # 7**

8080 State Highway 185 South 77905

**7/26/2024 Routine**

26	10:52 AM	
	11:45 AM	7/31/2024

- 6.No time documentation on food left out.
- 7. Expired food.
- 19. Need documentation of store water sample.
- 20. Need documentation of septic system inspection.
- 21.Need a CFM on all shifts.
- 23. Hot water in woman's restroom needs to reach 100°.
- 30. Expired food permit.
- 31. Handwashing sink for washing hands only.
- 32. Ice and soda machine need to be cleaned. Fix lid to ice machine.
- 34. Evidence of insects present.
- 45. Clean trash can & under prep table.
- 46. Women's restroom trash can needs a lid.
- 47. Post last inspection.

- Food Establishment Permit (Current, Valid, and Posted) - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Time as a Public Health Control; procedures & records - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Physical facilities installed, maintained, clean - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Water from approved source; Plumbing installed; proper backflow device - 3
- Other Violations - 1
- Hot and Cold Water available; adequate pressure, safe - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Food and ice obtained from approved source; good condition, safe - 3

**Dairy Queen (Moody)**

207 N. Moody 77901

**7/30/2024 Routine**

3	1 :40 PM	7/31/2024
	2 :13 PM	

- 32. Food surfaces cleanable & properly constructed.
- 34. Evidence of insects.

- No Evidence of Insect contamination, rodent / other animals - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

**Dairy Queen (Port Lavaca)**

2702 Port Lavaca Dr. 77901

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**Victoria**

**Dairy Queen (Port Lavaca)**

<b>7/31/2024</b>	<b>Routine</b>		2702 Port Lavaca Dr. 77901		8/1/2024
32. Replace tiles above the ice machine.		2	2 :15 PM		
			2 :47 PM		
			Food and Non-food Contact surfaces cleanable, properly designed, and used	- 2	

**Fresh Start Christian Learning Center**

<b>7/30/2024</b>	<b>Routine</b>		114 Sam Houston 77901		7/30/2024
32. Can not use fabric drying mats. Should be easily cleanable and non-absorbent.		2	10:23 AM		
			10:43 AM		
			Food and Non-food Contact surfaces cleanable, properly designed, and used	- 2	

**Holiday Inn Express**

<b>7/30/2024</b>	<b>Routine</b>		111 Huvar Street 77904		7/30/2024
31. Hand sink should be free of items and accessible. For hand washing only.		4	9 :24 AM		
			9 :44 AM		
37. Do not store box of coffee directly on floor.					
40. Do not store box of napkins directly on floor.					

Single service & single use articles; properly stored and used - 1  
 Adequate handwashing facilities; Accessible and properly supplied, used - 2  
 Environmental contamination - 1

**Jay's Sports Bar**

<b>7/31/2024</b>	<b>Routine</b>		2604 Port Lavaca Dr. 77901		8/1/2024
No violations at time of inspection.		0	4 :10 PM		
			4 :30 PM		

**Lone Star Inn & Suites**

<b>7/31/2024</b>	<b>Routine</b>		1907 US 59 North 77905		8/1/2024
31. Hand sinks need to be stocked.		3	1 :37 PM		
37. Paper goods need to be 6 inches off the floor.			1 :57 PM		

Other Violations - 1  
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

**Mercy House**

<b>7/26/2024</b>	<b>Violations Followup</b>		4409 N. John Stockbauer 77901		7/26/2024
Violation follow up-inspected on 7/10/2024 with 21 demerits re-inspected with all violations corrected.		0	11:00 AM		
			11:10 AM		

**The Vietnamese Cuisine**

<b>7/30/2024</b>	<b>Routine</b>		Mobile Unit 77901		8/1/2024
no violations		0	3 :00 PM		
			3 :25 PM		

**Victoria's Kitchen**

3408 N. Laurent Street 77901

Victoria County Public Health Department

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**Victoria**

**Victoria's Kitchen**

<b>7/26/2024</b>	<b>Violations Followup</b>	3408 N. Laurent Street 77901	0	10:35 AM 10:50 AM	7/26/2024
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07/26/2024  
 Need to work on cleaning the storage room  
 Need to fix plumbing at mop sink  
 Need CFM on duty at all times  
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**Wendy's # 69**

<b>7/30/2024</b>	<b>Routine</b>	2901 Houston Highway 77901	5	10:35 AM 11:05 AM	7/31/2024
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#2 - Table top not holding temperatures below 41°. - 3  
 #21 - Need a bodily fluid kit.  
 Proper Cold Holding temperature (41F/45F) - 3  
 Person in charge present, demonstration of knowledge, and CFM - 2

**Wingstop**

<b>7/29/2024</b>	<b>Routine</b>	5208 N. Navarro 77904	8	11:45 AM 12:10 PM	7/29/2024
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10. 0 ppm -Use test strips daily.  
 21. Need CFM on duty @ all shifts.  
 22. Need food handlers certificate for all employees.  
 47. Need to post last inspection and post illness awareness signs @ hand sink.  
 Food contact surfaces and returnables; cleaned and sanitized - 3  
 Other Violations - 1  
 Food handler / no unauthorized persons / personnel - 2  
 Person in charge present, demonstration of knowledge, and CFM - 2

**Yoakum**

**H & H Café & Bakery**

<b>7/31/2024</b>	<b>Violations Followup</b>	719 Lott 77995	0	12:55 PM 12:57 PM	8/1/2024
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Violation follow up  
 Water temperature in bathrooms now reaching above 100°. -  
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**Moo Moo Food Mart**

<b>7/30/2024</b>	<b>Routine</b>	101 E. Gonzales 77995	4	11:35 AM 11:55 AM	7/31/2024
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28. Need to date label pastry's  
 35. Need to wear ball cap or hair net when preparing food.  
 44. Lid to dumpster needs to be closed at all times.  
 Proper Date Marking and disposition - 2  
 Garbage and Refuse properly disposed; facilities maintained - 1  
 Personal Cleanliness / eating, drinking, or tobacco use - 1

**Tacos La Huasteca**

202 S. Hwy. 77-A 77995

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**Yoakum**

**Tacos La Huasteca**

**7/30/2024 Routine**

202 S. Hwy. 77-A 77995

4 10:45 AM  
11:06 AM

7/31/2024

28. Need to date label items in fridge.

35. Need to wear ball cap or hair net when preparing food.

37. Store food items 6" off the floor.

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

Environmental contamination - 1

Proper Date Marking and disposition - 2

**Taqueria Vallarta Yoakum**

**7/30/2024 Routine**

614 Irvine Street 77995

3 11:10 AM  
11:31 AM

7/31/2024

2. Walk-in cooler not holding 41° or below.

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

**Yoakum Delights Coffee & More**

**7/30/2024 Routine**

Mobile Unit 77995

3 10:20 AM  
10:40 AM

7/31/2024

19. Need current water sample.

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

**Yorktown**

**Angelica's #5**

**7/29/2024 Routine**

444 W Main St 78164

0 12:20 PM  
1 :41 PM

7/29/2024

Will call when ready.

Walls need to be easily cleanable non absorbent and light in color.

All raw wood needs to be sealed or painted.

Dishwasher need to reach 120°

Weather strip back door.

Menu needs \* by disclosure and by item referring

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