

Victoria County Public Health Department

10/3/2024

Inspections Between (inclusive): 9/26/2024 and 10/2/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
<b>Bloomington</b>					
<b>Yoli's Chill-N-Grill</b>			26 Market Street 77951		
9/27/2024	Routine	0	8 :50 AM 9 :30 AM		9/30/2024
No violations					
-					
<b>Cuero</b>					
<b>Express Mart</b>			111 E. Morgan 77954		
9/30/2024	Violations Followup	0	10:34 PM 10:40 AM		9/30/2024
09/30/2024 Violation follow up True refrigerator- 40 ambient					
-					
<b>Taqueria Jalisco</b>			603 S. Esplanade 77954		
9/27/2024	Violations Followup	0	9 :00 AM 9 :10 AM		9/27/2024
Violation follow up True 2 DR temping at 39. Violation corrected.					
-					
<b>U &amp; I Donuts</b>			410 Broadway St 77954		
9/27/2024	Routine	3	9 :15 AM 9 :35 AM		9/27/2024
28. Date label food items					
37. Cover food items.					
Proper Date Marking and disposition - 2					
Environmental contamination - 1					
<b>Edna</b>					
<b>Jacob's Animal Health Supplies</b>			Mobile Unit 77957		
9/27/2024	Routine	0	11:15 AM 11:50 AM		9/30/2024
No violations					
-					
<b>Stripes Store 40882H</b>			905 W. Main 77957		
9/27/2024	Violations Followup	0	12:15 PM 12:25 PM		9/30/2024
Violation follow up plumbing issues corrected.					
-					
<b>Taste of Time</b>			Mobile Unit 77957		
9/27/2024	Routine	0	12:00 PM 12:15 PM		9/30/2024
No violations					
-					
<b>Ganado</b>					
<b>Lele's</b>			206 N. Third St. 77962		
9/27/2024	Violations Followup	0	10:30 AM 10:55 AM		9/30/2024
Violation follow up cold hold corrected 37°					
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Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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**Port Lavaca**

**Austin Street Market**

9/26/2024 Routine

1107 W. Austin 77979

0 10:35 AM  
11:00 AM

9/26/2024

No violations at time of inspection.

**Bayside Seafood Restaurant**

9/30/2024 Routine

2055 State Highway 35 North 77979

9 1 :20 PM  
2 :05 PM

10/1/2024

- #2 - Fridge by grill is not holding temperatures below 41°.
- #28 - Food items in walk-in cooler need date labels.
- #32 - Cannot store or stack cardboard with food or utensils or to catch grease.
- #37 - Food in walk-in cooler needs to be covered.
- #42 - Vent hood needs to be cleaned.

- Environmental contamination - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Non-Food Contact surfaces clean - 1
- Proper Date Marking and disposition - 2

**Beau's Billiard, Bowling, & Arcade**

9/26/2024 Routine

100 Village Road 77979

4 12:15 PM  
12:45 PM

9/26/2024

21. CFM expired.

- 28. Date label food items in refrigerator.  
Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Date Marking and disposition - 2

**Calhoun County Adult Detention Center**

9/26/2024 Routine

302 W. Live Oak 77979

5 9 :30 AM  
10:00 AM

9/26/2024

20. Hand sink need to be free draining

- 29. Need sanitizer test strips  
Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Approved Sewage/Wastewater Disposal System, proper disposal - 3

**Taiyo Sushi Fusion , LLC**

9/30/2024 Routine

915 Hwy 35 N. 77979

7 12:30 PM  
1 :10 PM

10/1/2024

- #28 - Food items in walk-in cooler need date labels.
- #31 - Cannot store items in hand sinks.
- #37 - Food items need to be at least six inches off of the ground.
- #39 - Scoops for dry goods need to have a handle and must be stored with the handle upright and out of the food.
- #42 - Vent hood needs to be cleaned.

- Non-Food Contact surfaces clean - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2

**Texas Traditions Grill & Bar**

234 E. Main 77979

Victoria County Public Health Department

10/3/2024

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**Port Lavaca**

**Texas Traditions Grill & Bar**

<b>9/26/2024</b>	<b>Routine</b>	234 E. Main 77979	0	1 :15 PM	9/26/2024
No violations at time of inspection.				1 :45 PM	

**The Donut Palace**

<b>9/30/2024</b>	<b>Routine</b>	1400 N. Virginia 77979	11	11:31 AM	10/1/2024
				12:07 PM	

- #9 - Cannot store food items in grocery bags.
- #25 - Gnats present in kitchen.
- #28 - Food in fridges need date labels.
- #32 - Cannot use cardboard or anything absorbent in kitchen. Knives, utensils, and cooking supplies need to be routinely cleaned.
- #42 - Food debris on top of ovens and fryers needs to be cleaned.
- #45 - Walls and floors need to be cleaned.

- Non-Food Contact surfaces clean - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper Date Marking and disposition - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Physical facilities installed, maintained, clean - 1

**Port O'Connor**

**Speedy Stop # 84**

<b>9/30/2024</b>	<b>Routine</b>	1620 W. Adams Ave. 77982	0	2 :40 PM	10/1/2024
No violations at time of inspection.				3 :10 PM	

**Telferner**

**Telferner Express**

<b>9/30/2024</b>	<b>Routine</b>	202 S. Wood Street 77988	5	2 :35 PM	9/30/2024
29. Need test strips.				3 :05 PM	

- 32. Ice machine has mold. Need to clean.
- 47. Missing last inspection. Need to post visible to public.
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Other Violations - 1

**Victoria**

**Big Vic Truck Stop**

<b>9/26/2024</b>	<b>Routine</b>	4507 Port Lavaca Drive 77901	0	11:20 AM	9/30/2024
No violations				11:58 AM	

**Café Rey Tex Mex Restaurant**

1303 Juan Linn 77901

Victoria County Public Health Department

10/3/2024

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**Victoria**

**Café Rey Tex Mex Restaurant**

<b>10/1/2024</b>	<b>Routine</b>	1303 Juan Linn 77901	15	11:16 AM	
10/01/2024				11:45 AM	10/1/2024

- #2 Tabletop not holding 41 or less
- #6 Need to document how long food is kept out at room temperature
- #7 Do not use towels to cover food
- #20 Need to fix leak under three compartment sink
- #32 Shelves with rust need to be easily cleanable
- #46 Need covered trash cans in each stall in the restroom

- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Time as a Public Health Control; procedures & records - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Proper Cold Holding temperature (41F/45F) - 3

**Century Lanes**

<b>9/26/2024</b>	<b>Routine</b>	3401 John Stockbauer 77901	7	7 :50 PM	9/30/2024
				8 :27 PM	

- 7. Raw food needs to be covered until used.
- 22. Food handlers certificates need to be readily available.
- 31. Towels should not be placed in the hand sink.

- Food handler / no unauthorized persons / personnel - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

**China B**

<b>10/1/2024</b>	<b>Routine</b>	3611 N. Navarro 77901	33	1 :20 PM	
10/01/2024				3 :00 PM	10/1/2024

- #6 Need to document time food is kept out at room temperature
- #7 Need to clean and sanitize three compartment sink before defrosting directly in three compartment sink
- #9 Need to cover food in the refrigerator
- #10 Need to clean and sanitize meat slicer
- #14 Need to wash hands when entering the kitchen
- #18 Need to label chemical containers
- #25 Need to have PH strips and HAACP plan for rice
- #32 Wood surfaces need to be easily cleanable
- #34 Need to clean dead roaches
- #35 Employee drinks need lid and straws
- #36 Store wet towels in sanitizer buckets
- #37 Containers of food cannot be stored directly on the floor
- #38 Need to defrost meat under cold running water
- #39 Scoops need handles and need to be stored handle up
- #41 Label bulk items
- #42 Need to clean vent hood
- #43 Need to fix air exhaust fan in the restroom
- #44 Need to close the dumpster at all times
- #45 Clean shelves in the refrigerator

- Time as a Public Health Control; procedures & records - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Environmental contamination - 1

Victoria County Public Health Department

10/3/2024

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**Victoria**

**China B**

<b>10/1/2024</b>	<b>Routine</b>	3611 N. Navarro 77901	33	1 :20 PM	
10/01/2024				3 :00 PM	10/1/2024

- #6 Need to document time food is kept out at room temperature
- #7 Need to clean and sanitize three compartment sink before defrosting directly in three compartment sink
- #9 Need to cover food in the refrigerator
- #10 Need to clean and sanitize meat slicer
- #14 Need to wash hands when entering the kitchen
- #18 Need to label chemical containers
- #25 Need to have PH strips and HAACP plan for rice
- #32 Wood surfaces need to be easily cleanable
- #34 Need to clean dead roaches
- #35 Employee drinks need lid and straws
- #36 Store wet towels in sanitizer buckets
- #37 Containers of food cannot be stored directly on the floor
- #38 Need to defrost meat under cold running water
- #39 Scoops need handles and need to be stored handle up
- #41 Label bulk items
- #42 Need to clean vent hood
- #43 Need to fix air exhaust fan in the restroom
- #44 Need to close the dumpster at all times
- #45 Clean shelves in the refrigerator
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Toxic substances properly identified, stored and used - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Wiping Cloths; properly used and stored - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Physical facilities installed, maintained, clean - 1
- Approved thawing method - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Original container labeling (Bulk Food) - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Adequate ventilation and lighting; designated areas used - 1
- Non-Food Contact surfaces clean - 1
- Food separated and & protected, prevented during food preparation - 3

**Cimarron Crossing**

<b>9/30/2024</b>	<b>Routine</b>	13515 US Hwy 87 N 77904	4	11:40 AM	9/30/2024
21. Need CFM on duty.				12:10 PM	

- 31. Need hand sink in ice bagging area.
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Person in charge present, demonstration of knowledge, and CFM - 2

**Community Baptist Church**

<b>10/2/2024</b>	<b>Routine</b>	2205 E. Mockingbird 77901	0	9 :00 AM	10/2/2024
No violations at time of inspection.				9 :20 AM	

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**Victoria**

**Cracker Barrel # 7**

9/27/2024 Routine

8080 State Highway 185 South 77905

4	10:50 AM	9/27/2024
	11:10 AM	

7. Food out of date

37. Store food items 6" off the floor

Environmental contamination - 1

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

**Cracker Barrel C Store**

9/30/2024 Routine

112 Sam Houston Drive 77901

2	11:27 AM	9/30/2024
	11:45 AM	

28. Date and label food items in the sandwich cooler

Proper Date Marking and disposition - 2

**Fellowship Bible Church**

9/30/2024 Routine

3401 N. Ben Jordan 77901

0	9:55 AM	10/1/2024
	10:10 AM	

No violations

-

**Grace Lutheran Early Childhood Center/Preschool**

9/30/2024 Routine

9806 NE Zac Lentz Pkwy 77904

0	11:10 AM	9/30/2024
	11:25 AM	

No violations at time of inspection.

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**Joe's Pizza & Pasta**

9/27/2024 Routine

601 E. Mockingbird Lane 77901

2	2:30 PM	9/30/2024
	3:05 PM	

28. Need to date label items in coolers.

Proper Date Marking and disposition - 2

**Love Bird Cakes**

9/30/2024 Routine

612 E. Red River Street 77901

0	1:18 PM	10/1/2024
	2:02 PM	

No violations

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**M & M Pinto Bean**

9/27/2024 Routine

202 E. Rio Grande 77901

0		9/27/2024
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Victoria County Public Health Department

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**Victoria**

**M & M Pinto Bean**

<b>10/1/2024</b>	<b>Routine</b>	202 E. Rio Grande 77901	21	10:28 AM	10/1/2024
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#6 Egg batter needs to be on ice and document time on sausage patties and ground beef

11:08 AM

#10 Make sure all dishes go thru the 3 step process (wash, rinse and sanitize)

#14 Need to use soap when washing hands

#28 Need to date label

#29 Need chlorine test strips

#31 Need soap and paper towels at hand sink

#32 Ice machine needs cleaning

#34 Clean rodent droppings on dish machine

#35 Employee drinks need lid and straw

#41 Label bulk containers of flour and other items

#45 Replace missing tiles in storage room and kitchen, clean or replace shelving with rust, weather strip back door and seal any holes or openings

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Original container labeling (Bulk Food) - 1
- Physical facilities installed, maintained, clean - 1
- Hands cleaned and properly washed; Gloves used properly - 3
- Time as a Public Health Control; procedures & records - 3

**Northside Nutrition**

<b>9/30/2024</b>	<b>Routine</b>	5803 John Stockbauer Ste. P 77904	1	12:30 PM	9/30/2024
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35.Need ball cap or hair net

12:50 PM

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

**Paint's Underground Pizza**

<b>9/27/2024</b>	<b>Routine</b>	5001 B John Stockbauer 77904	0	12:35 PM	9/27/2024
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No violations at time of inspection.

1 :00 PM

**PAM Specialty Hospital of Victoria North**

<b>9/27/2024</b>	<b>Routine</b>	102 Medical Drive 77904	0	10:20 AM	9/27/2024
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No violations at time of inspection.

10:40 AM

Victoria County Public Health Department

10/3/2024

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**Victoria**

**Popeye's Louisiana Kitchen**

9/26/2024 Routine

8702 N. Navarro 77904

1 2 :55 PM  
3 :30 PM

9/26/2024

45. Floors and contact surfaces need to be cleaned regularly.  
Physical facilities installed, maintained, clean - 1

**Purple Orchid Café**

9/27/2024 Routine

6404 Nursery Dr 77904

0 10:45 AM  
11:05 AM

9/27/2024

No violations at time of inspection.

**Quail Creek MUD Room**

10/1/2024 Routine

515 Chukar Drive 77905

0 11:28 AM  
12:00 PM

10/1/2024

No violations

**Rocks Gym**

10/2/2024 Routine

311 E. Mockingbird 77904

7 2 :05 PM  
2 :30 PM

10/2/2024

2. Milk cooler not holding at 41 or below. Removed milk and moved to another cooler at 41 degrees. Follow up required.

21. Need CFM on duty when operating.

46. Need lids on all trashcans in women's restroom.

47. Post last inspection.

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

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

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

Other Violations - 1

**Sonic Drive-In # 3070**

9/30/2024 Routine

3004 N. Navarro 77901

0 11:22 AM  
11:57 AM

10/1/2024

No violations

**Spec's Liquor # 67**

9/27/2024 Routine

5108 North Navarro 77901

0 11:25 AM  
11:40 AM

9/27/2024

No violations at time of inspection.

**Speedy Stop Spirits #114**

9/27/2024 Routine

2009 Houston Hwy Ste #100 77901

6 12:00 PM  
12:20 PM

9/27/2024

12. Need Emp. Hygiene handbook.

21. Need Body Fluid kit.

47. Need hand wash sign in restroom.

Other Violations - 1

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



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**Victoria**

**Speedy Stop Spirits #114**

9/27/2024 Routine

2009 Houston Hwy Ste #100 77901

6	12:00 PM	9/27/2024
	12:20 PM	

- 12. Need Emp. Hygiene handbook.
- 21. Need Body Fluid kit.
- 47. Need hand wash sign in restroom.

Management and employees knowledge, responsibilities and reporting - 3

**Spring Creek Place Event Center**

10/2/2024 Routine

12116 Nursery Dr. 77901

0	10:30 AM	10/2/2024
	10:50 AM	

No violations at time of inspection.

**Starbucks Coffee Company # 10923**

9/30/2024 Routine

7105 N. Navarro 77904

0	12:16 PM	10/1/2024
	1 :00 PM	

No violations

**Tasty Donuts**

9/26/2024 Routine

1305 Sam Houston 77901

25	9 :48 AM	9/30/2024
	11:00 AM	

- 6. Keep time and temperature documentation on kolaches
- 9. Kolaches need to be discarded after four hours
- 20. Mop sink needs to be installed properly
- 21. Need one certified food manager at all hours of operation.
- 29. Needs sanitizer test strips.
- 31. Supply your hand sink with paper towels.
- 32. Sanitize three compartment sink, clean grease off of equipment, and all preparation tables.
- 36. Store wet cloths inside sanitizer bucket.
- 37. Store dry goods in an enclosed container
- 38. Improper defrost
- 42. Clean floors, walls and equipment
- 45. Replace cardboard with ceiling tiles
- 46. Women's restroom needs a covered trash can.

Wiping Cloths; properly used and stored - 1

Physical facilities installed, maintained, clean - 1

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

Non-Food Contact surfaces clean - 1

Environmental contamination - 1

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

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

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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**Victoria**

**Tasty Donuts**

<b>9/26/2024</b>	<b>Routine</b>	1305 Sam Houston 77901	25	9 :48 AM 11:00 AM	9/30/2024
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6. Keep time and temperature documentation on kolaches  
 9. Kolaches need to be discarded after four hours  
 20. Mop sink needs to be installed properly  
 21. Need one certified food manager at all hours of operation.  
 29. Needs sanitizer test strips.  
 31. Supply your hand sink with paper towels.  
 32. Sanitize three compartment sink, clean grease off of equipment, and all preparation tables.  
 36. Store wet cloths inside sanitizer bucket.  
 37. Store dry goods in an enclosed container  
 38. Improper defrost  
 42. Clean floors, walls and equipment  
 45. Replace cardboard with ceiling tiles  
 46. Women's restroom needs a covered trash can.

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

Approved thawing method - 1

**Texas Seafood Restaurant**

<b>10/2/2024</b>	<b>Violations Followup</b>	304 E Rio Grande 77901	0	3 :25 PM 3 :34 PM	10/2/2024
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Violation follow up  
 Dishwasher is draining.  
 Table top is holding temp of 40°.

**Victoria Continuing Care Center LTD Co.**

<b>10/2/2024</b>	<b>Routine</b>	3103 E. Airline 77901	0	9 :30 AM 9 :55 AM	10/2/2024
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No violations at time of inspection.

**Victoria Donuts**

<b>10/1/2024</b>	<b>Routine</b>	3805-C N. Navarro 77901	0	10:20 AM 10:55 AM	10/1/2024
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No violations

**Victoria Food Mart**

<b>9/30/2024</b>	<b>Routine</b>	10408 Zac Lentz Parkway 77904	7	10:30 AM 10:45 AM	9/30/2024
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7. Expired can goods on shelf  
 28. Need to date label pastries  
 32. Do not use wood rolling pin.  
 Food and ice obtained from approved source; good condition, safe - 3  
 Proper Date Marking and disposition - 2  
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

**Wal-Mart Supercenter # 0330**

<b>10/2/2024</b>	<b>Routine</b>	9002 N. Navarro 77904	0	11:15 AM 12:10 PM	10/2/2024
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No violations at time of inspection.

**Yoakum**

Victoria County Public Health Department

10/3/2024

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**Yoakum**

**Yoakum Primary School**

**10/1/2024**      **Violations Followup**

Violation follow up

Hot water is holding temp at the hand wash sink

800 W. Grande 77995

0    10:55 AM

11:05 AM

10/1/2024