

Victoria County Public Health Department

10/11/2024

Inspections Between (inclusive): 10/3/2024 and 10/9/2024

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

EDNA LITTLE LEAGUE (MEC LOCATION)

10/9/2024	Routine	284 Brackenridge Pkwy 77957	0	10:35 AM 10:50 AM	10/9/2024
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No violations at time of inspection.

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H E B # 351

10/9/2024	Routine	301 N. Wells 77957	1	9 :00 AM 9 :40 AM	10/9/2024
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47. Need to display last inspection.

Other Violations - 1

Love's Travel Stop #297

10/9/2024	Routine	1509 E. Rose 77957	0	9 :45 AM 10:10 AM	10/9/2024
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No violations at time of inspection.

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Love's Travel Stop Subway # 297

10/9/2024	Routine	1509 E. Rose St. 77957	0	9 :46 AM 10:05 AM	10/9/2024
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No violations at time of inspection.

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Shiloh Baptist Church-Brackenridge

10/9/2024	Routine	284 Brackenridge Parkway 77957	0	10:57 AM 11:10 AM	10/9/2024
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No violations at time of inspection.

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The Morales Store LLC

10/9/2024	Routine	10191 N. HWY 111 77957	7	2 :25 PM 2 :55 PM	10/9/2024
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20. Need new water sample.

21. CFM needs to be present while operating.

22. Expired Food handler's cert.

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Food handler / no unauthorized persons / personnel - 2

Ganado

TA dba Travel Centers of America

10/9/2024	Routine	802 E. York St. 77962	0	12:05 PM 12:25 PM	10/9/2024
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No violations at time of inspection.

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Inez

St. Joseph's Catholic Church

10/8/2024	Routine	32 Church Street 77968	3	9 :10 AM 9 :30 AM	10/8/2024
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12. Need Hygiene Handbook.

Victoria County Public Health Department

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Inez

St. Joseph's Catholic Church

10/8/2024	Routine		32 Church Street 77968		
		3	9 :10 AM		10/8/2024
			9 :30 AM		
12. Need Hygiene Handbook.					
Management and employees knowledge, responsibilities and reporting - 3					

Port Lavaca

Big Bear Shrimp & Seafood

10/9/2024	Routine		2241 N. Hwy 35 77979		
		2	11:33 AM		10/10/2024
			11:59 AM		
30. Expired Permit.					
Food Establishment Permit (Current, Valid, and Posted) - 2					

Calhoun County Adult Detention Center

10/9/2024	Routine		302 W. Live Oak 77979		
		0	9 :15 AM		10/9/2024
			9 :30 AM		
Violation follow up					
Hand Sink Fixed					
-					

La Salud Tasty Treats

10/9/2024	Routine		1208 N. Virginia Street 77979		
		7	1 :50 PM		10/10/2024
			2 :20 PM		
7. Cover fruit on counter and fridge.					
9. Place covered raw chicken on the bottom shelf of refrigerator.					
37. Keep items 6 inches off the floor.					
Environmental contamination - 1					
Food and ice obtained from approved source; good condition, safe - 3					
Food separated and & protected, prevented during food preparation - 3					

Magic Asian Cuisine

10/9/2024	Routine		101 N. Commerce 77979		
		21	3 :00 PM		10/10/2024
			3 :35 PM		
7. Condensation in the freezer.					
9. Cover food in all refrigeration.					
19. 3 Compartment spray hose needs to be draped up.					
21. Need food manager on all shifts.					
22. All employees need food handlers.					
28. Date label food.					
31. Use hand washing sink for handwashing only.					
32. Clean all refrigeration.					
37. All food and paper goods need to be 6 inches off the floor.					
45. Prep tables and floor tiles need to be easily cleanable.					
Food and ice obtained from approved source; good condition, safe - 3					
Food separated and & protected, prevented during food preparation - 3					
Water from approved source; Plumbing installed; proper backflow device - 3					
Person in charge present, demonstration of knowledge, and CFM - 2					
Food handler / no unauthorized persons / personnel - 2					
Proper Date Marking and disposition - 2					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Environmental contamination - 1					
Physical facilities installed, maintained, clean - 1					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					

Victoria County Public Health Department

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Port Lavaca

Miller Seafood Co. Inc.

10/9/2024 Routine

No violations at time of inspection.

1102 Broadway 77979

0 2 :25 PM
2 :40 PM

10/10/2024

Pizza Hut #39161

10/9/2024 Routine

No Violations

425 N. Hwy 35 77979

0 10:30 AM
10:45 AM

10/9/2024

Sonic Drive In

10/9/2024 Routine

No Violation

411 S. Hwy 35 77979

0 9 :45 AM
10:10 AM

10/9/2024

Starbucks Coffee #68626

10/9/2024 Routine

- 30. Expired Permit
- 31. Need soap in all hand washing sinks.
- 35. Employee drinks need a lid and straw.

300 Tiny Browning 77979

5 9 :32 AM
10:02 AM

10/10/2024

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

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

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

Taco Bell

10/9/2024 Routine

No Violations

1782 State Hwy 35 N 77979

0 10:15 AM
10:25 AM

10/9/2024

The Pantry

10/3/2024 Routine

12. Need to renew CFM and be on duty when operating.

21. Need Body Fluid Kit.

22. Employees who handle food must have food handler's cert.

29. Need test strips.

30. Need to display permit. Misplaced.

35. Must wear hats or hairnets.

47. Display last inspection.

Other Violations - 1

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

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

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

Food handler / no unathorized persons / personnel - 2

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

702 N. Virginia 77979

13 11:00 AM
11:25 AM

10/3/2024

Victoria County Public Health Department

10/11/2024

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Port Lavaca

The Pantry

10/3/2024	Routine		702 N. Virginia 77979		
		13	11:00 AM		10/3/2024
			11:25 AM		

12. Need to renew CFM and be on duty when operating.

21. Need Body Fluid Kit.

22. Employees who handle food must have food handler's cert.

29. Need test strips.

30. Need to display permit. Misplaced.

35. Must wear hats or hairnets.

47. Display last inspection.

Management and employees knowledge, responsibilities and reporting - 3

Wal-Mart Super Center Store #1098

10/9/2024	Routine		400 Tiney Browning Blvd. 77979		
		2	10:10 AM		10/10/2024
			11:05 AM		

31. All hand sinks need to be properly supplied.

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

Seadrift

Grindhead Coffee-Seadrift

10/4/2024	Routine		Mobile Unit 77983		
		0	11:35 AM		10/4/2024
			11:55 AM		

No violations at time of inspection.

Tivoli

3 Key Grill, LLC

10/4/2024	Routine		Mobile Unit 77990		
		0	11:40 AM		10/4/2024
			12:00 PM		

No violations at time of inspection.

Vanderbilt

Cobra Field Concessions

10/9/2024	Routine		511 5th Street 77991		
		11	1 :15 PM		10/9/2024
			1 :45 PM		

2. White Fridge #1 temping at 54. Needs to temp at 41 or below.

12. Need FDA Hygiene Handbook.

21. Need CFM on duty when operating. Food handler's need certificate when handling food. Need Body Fluid Kit.

29. Need sanitizer test strips.

47. Need last inspection displayed.

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

Management and employees knowledge, responsibilities and reporting - 3

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

Other Violations - 1

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

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Victoria

Las Cumbres Bakery

10/8/2024 Routine

1418 E. Juan Linn St. 77901

7 10:53 AM

10/8/2024

#6 Document time on items on ice

11:15 AM

#29 Need thermometer in back fridge

#36 Store wet towels in sanitizer bucket

#40 Store paper products six inches off the floor

#41 Label bulk sugar and salt containers

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

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

Wiping Cloths; properly used and stored - 1

Original container labeling (Bulk Food) - 1

Victoria

Burdogz LLC

10/8/2024 Routine

1209 E. Airline 77901

13 1 :30 PM

10/8/2024

10. Dishwasher sanitizing at 0 ppm. Follow up.

2 :15 PM

21. CFM must be on site at all times when operating.

29. Need proper test strips for dishwasher- Quat.

31. No items should be left in handwashing sink.

42. Grill vent needs cleaning.

45. Maintain clean kitchen/ contact and non-food contact surfaces.

46. Women's restrooms need lids on trashcans.

47. Need "Employee must wash hands" signs in all restrooms.

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

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

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

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

Café Rey Tex Mex Restaurant

10/4/2024 Violations Followup

1303 Juan Linn 77901

0 11:00 AM

10/4/2024

Violation follow up, re-inspected on 10/4/2024 with all violations corrected.

Table top 39°, leak at 3 comp. sink repaired, and shelves are easily cleanable.

Women's restroom stalls have covered trash can.

11:08 AM

Cardenas And Mangonadas 2

2202 N. Laurent 77901

Victoria County Public Health Department

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Victoria

Cardenas And Mangonadas 2

10/8/2024	Routine	22	2202 N. Laurent 77901 12:06 PM 12:30 PM		10/8/2024
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- #6 Document time on food not held at 135°
- #18 Label soap container
- #19 Drape up hose at sink
- #21 Need CFM on duty at all hours of operation
- #25 Ants in back area
- #29 Need test strip
- #31 Need paper towels @ back hand sink
- #32 Do not use cardboard in freezer upfront and shelves with rust need to be cleaned or replaced
- #40 Store paper products six inches off the floor
- #46 Women's restroom needs covered trash can
- #47 Need hand wash sign in men's restroom and employee reporting illness sign at back hand sink

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Time as a Public Health Control; procedures & records - 3
- Other Violations - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Single service & single use articles; properly stored and used - 1
- Toxic substances properly identified, stored and used - 3
- Water from approved source; Plumbing installed; proper backflow device - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

China B

10/9/2024	Violations Followup	0	3611 N. Navarro 77901 11:29 AM 12:45 PM		10/9/2024
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- 10/09/2024
- Voluntary closure until issues are fixed
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Church's Fried Chicken # 1331

10/8/2024	Routine	16	206 W. Rio Grande 77901 10:25 AM 10:55 AM		10/8/2024
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- #2 - Fridge is not holding temperatures below 41°.
- #12 - Need an employee health and hygiene handbook.
- #20 - Plumbing at three-compartment sink needs to be repaired.
- #21 - Establishment needs a bodily fluid kit.
- #22 - All employees working in the kitchen need a food handler's certificate.
- #33 - Drain at three-compartment sink is backed up.
- #35 - All employees working in kitchen need to wear ball caps and/or hairnets.
- #35 - Employee drinks need a lid and straw and must be kept in a designated area.
- Management and employees knowledge, responsibilities and reporting - 3

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Victoria

Church's Fried Chicken # 1331

10/8/2024	Routine	206 W. Rio Grande 77901	16	10:25 AM 10:55 AM	10/8/2024
------------------	----------------	-------------------------	----	----------------------	-----------

- #2 - Fridge is not holding temperatures below 41°.
- #12 - Need an employee health and hygiene handbook.
- #20 - Plumbing at three-compartment sink needs to be repaired.
- #21 - Establishment needs a bodily fluid kit.
- #22 - All employees working in the kitchen need a food handler's certificate.
- #33 - Drain at three-compartment sink is backed up.
- #35 - All employees working in kitchen need to wear ball caps and/or hairnets.
- #35 - Employee drinks need a lid and straw and must be kept in a designated area.

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food handler / no unauthorized persons / personnel - 2
- Warewashing Facilities; installed, maintained, used - 2

Cracker Barrel #6

10/8/2024	Routine	3801 N. Halsey 77901	15	12:20 PM 1 :00 PM	10/8/2024
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- 10. Must use sanitizer w/ 50-100ppm chlorine or 200-400 Quat.
- 12. Need Hygiene handbook.
- 21. Need body fluid kit.
- 22. Need food handler's cert.
- 24. Deli sandwiches need use by date.
- 29. Need test strips.
- 46. Need "Employees must wash hands" sign in restroom.

- Food handler / no unauthorized persons / personnel - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Required records available (shellstock tags; parasite destruction) - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Management and employees knowledge, responsibilities and reporting - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3

Don Lupe-Licious, Tacos, LLC

10/8/2024	Routine	8901 N. Navarro St Ste 900 77904	16	1 :14 PM 1 :31 PM	10/8/2024
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- 10/08/2024
- #6 Need to document time food is kept out at room temperature
- #9 Store raw chicken below other food, store food containers off the floor
- #10 10 ppm sanitizer
- #22 Need to print food handlers
- #29 Expired test strips
- #31 Hand sink is for handwashing only
- #39 Do not store knives in between tabletops

- Time as a Public Health Control; procedures & records - 3
- Food separated and & protected, prevented during food preparation - 3

Victoria County Public Health Department

10/11/2024

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Victoria

Don Lupe-Licious, Tacos, LLC

10/8/2024	Routine	8901 N. Navarro St Ste 900 77904	16	1 :14 PM 1 :31 PM	10/8/2024
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10/08/2024

- #6 Need to document time food is kept out at room temperature
- #9 Store raw chicken below other food, store food containers off the floor
- #10 10 ppm sanitizer
- #22 Need to print food handlers
- #29 Expired test strips
- #31 Hand sink is for handwashing only
- #39 Do not store knives in between tabletops

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food handler / no unauthorized persons / personnel - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

El Norteno Mexican Grill

10/8/2024	Routine	4105 Port Lavaca Drive 77901	12	11:29 AM 11:51 AM	10/8/2024
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10/08/2024

- #10 Concentration of bleach should be between 50-100ppm
- #18 Label bleach bucket and spray bottle
- #34 Clean dead insects
- #35 Store wet towels in sanitizer bucket
- #39 Store scoops with handle up
- #41 label containers of sugar
- #44 Need lid on trash can in women's restroom
- #47 Need to post employee reporting illness sign by all hand sinks

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Other Violations - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Toxic substances properly identified, stored and used - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Garbage and Refuse properly disposed; facilities maintained - 1
- Original container labeling (Bulk Food) - 1

Ezee Store #2

10/7/2024	Routine	5801 John Stockbauer 77904	11	11:56 AM 12:26 PM	10/8/2024
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- #12 - Need an employee health and hygiene handbook on file.
- #21 - CFM certificate needs to be renewed.
- #28 - Sandwiches and packaged deli items need date labels/use by date labels.
- #29 - Need test strips.
- #31 - Cannot store items in handwashing sink.

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Management and employees knowledge, responsibilities and reporting - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Date Marking and disposition - 2

Victoria County Public Health Department

10/11/2024

Inspections Between (inclusive): 10/3/2024 and 10/9/2024

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

Froggy's Grub and Pub

10/7/2024 Routine

28. All food in coolers need to be date labeled.

33. Repair mop sink faucet.

37. All food in coolers must be kept off floor 6".

2902 N. Navarro 77901

5 2 :05 PM
2 :40 PM

10/7/2024

Proper Date Marking and disposition - 2

Environmental contamination - 1

Warewashing Facilities; installed, maintained, used - 2

Grace Lutheran Church

10/3/2024 Routine

No violations

9806 NE Zac Lentz Parkway 77904

0 9 :10 AM
9 :28 AM

10/3/2024

L & L Grill

10/3/2024 Routine

No violations

5306 Houston Hwy 77901

0 11:06 AM
11:32 AM

10/3/2024

Mom's Tamales LLC

10/4/2024 Routine

10/04/2024

#2 Refrigerator not holding 41 or less

#7 Discard any food that has been in refrigerator over four hours

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

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

212 Sylvia St 77904

6 2 :25 PM
3 :15 PM

10/4/2024

Rocks Gym

10/8/2024 Violations Followup

Violation follow up

Only using refrigerator for bottled water. Milk is in fridge that is temping at 41 or below.

311 E. Mockingbird 77904

0 1 :10 PM
1 :15 PM

10/8/2024

Sip & Shine Café

10/3/2024 Routine

No violations

108 Cozzi Circle Ste. H 77901

0 11:52 AM
12:12 PM

10/3/2024

Snax Max #13

10/7/2024 Routine

#7 - Discard any sandwich items past due date.

#12 - Keep a copy of employee health and hygiene handbook on file.

#21 - Need a CFM on duty at all times.

#21 - Need a bodily fluid kit on hand.

#22 - Need to keep copies of food handler certificates.

Management and employees knowledge, responsibilities and reporting - 3

2002 N. Navarro 77901

10 1 :05 PM
1 :35 PM

10/8/2024

Victoria County Public Health Department

10/11/2024

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Victoria

Snax Max #13

10/7/2024	Routine	2002 N. Navarro 77901	10	1 :05 PM 1 :35 PM	10/8/2024
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#7 - Discard any sandwich items past due date.
 #12 - Keep a copy of employee health and hygiene handbook on file.
 #21 - Need a CFM on duty at all times.
 #21 - Need a bodily fluid kit on hand.
 #22 - Need to keep copies of food handler certificates.
 Food handler / no unauthorized persons / personnel - 2
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food and ice obtained from approved source; good condition, safe - 3

The Spiritual Renewal Center

10/8/2024	Routine	718 Gussie Schmidt Road 7790543	1	10:15 AM 10:55 AM	10/8/2024
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37. Make sure all food boxes in cooler and freezer are 6" off the floor.
 Environmental contamination - 1

T-N-T Restaurant

10/7/2024	Routine	908 E. Rio Grande 77901	1	11:13 AM 11:35 AM	10/8/2024
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#40 - Handles/scoops for salsa need to be stored out of the food.
 Single service & single use articles; properly stored and used - 1

Tokyo Gardens Catering (Inside HEB)

10/4/2024	Routine	1505 E. Rio Grande 77901	0	10:40 AM 11:00 AM	10/4/2024
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No violations
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Tokyo Grill & Sushi Bar

10/8/2024	Routine	5006 N. Navarro 77904	17	11:05 AM 11:40 AM	10/8/2024
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#2 - Sushi display/cooler needs to hold temperatures below 41°.
 #9 - Cover all foods in walk-in cooler and freezer.
 #12 - Establishment needs an employee health and hygiene handbook.
 #22 - Establishment needs food handler's certificates for all employees working in the kitchen.
 #28 - Establishment needs to date label food items in the walk-in cooler.
 #31 - Need paper towels at hand sink.
 #37 - Food items need to be stored at least six inches off of the ground.
 #45 - Need to clean bucket stand next to fryer.
 Environmental contamination - 1
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Proper Date Marking and disposition - 2
 Food handler / no unauthorized persons / personnel - 2
 Food separated and & protected, prevented during food preparation - 3
 Proper Cold Holding temperature (41F/45F) - 3
 Physical facilities installed, maintained, clean - 1
 Management and employees knowledge, responsibilities and reporting - 3

Trevino's Funnel Cakes & More #1

Mobile Unit 77901

Victoria County Public Health Department

10/11/2024

Inspections Between (inclusive): 10/3/2024 and 10/9/2024

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Victoria

Trevino's Funnel Cakes & More #1

10/4/2024 **Routine**
 10/04/2024
 No violations noticed at time of inspection
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Mobile Unit 77901
 0 2 :50 PM
 3 :05 PM
 10/4/2024

Victoria County 4H Activity Center

10/3/2024 **Routine**
 No violations
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259 Bachelor Drive 77904
 0 10:24 AM
 10:55 AM
 10/3/2024

Water Well Café 361

10/8/2024 **Routine**
 #31 - Hand sink needs soap.
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

215 S Main 77901
 2 9 :45 AM
 10:15 AM
 10/8/2024

Yamato Hibachi & Sushi

10/7/2024 **Routine**
 28. Food in walk in cooler should be date labeled.
 37. Food boxes in freezer should be off floor 6".
 47. Need Emp. Hand wash signs in men's and women's restrooms.
 Proper Date Marking and disposition - 2
 Environmental contamination - 1
 Other Violations - 1

9104 N. Navarro #400 77904
 4 11:05 AM
 11:40 AM
 10/7/2024