

Victoria County Public Health Department

10/24/2024

Inspections Between (inclusive): 10/10/2024 and 10/16/2024

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

JO'S DAIQUIRI & BEVERAGE BARN M. U.

10/15/2024 Routine

No violations at time of inspection.

MOBILE UNIT 77995

0 2 :40 PM
3 :05 PM

10/16/2024

Cuero

BK Bar-B-Que, LLC

10/15/2024 Routine

No violations at time of inspection.

Mobile Unit 77954

0 2 :00 PM
2 :20 PM

10/16/2024

Tilley's Custom BBQ

10/11/2024 Routine

No Violations

724 TL Overture 77954

0 10:50 AM
11:00 AM

10/11/2024

LaSalle

M Bar Q Ranch North LLC

10/15/2024 Routine

no violations

2839 CR 328 77969

0 10:45 AM
10:50 AM

10/16/2024

M Bar Q Ranch South LLC

10/15/2024 Routine

no violation's

3501 CR 328 77969

0 10:30 AM
10:45 AM

10/16/2024

Port Lavaca

Bush's Chicken

10/10/2024 Routine

- 31. Hand washing sink for handwashing only.
- 37. Paper goods need to be 6 inches off the floor.
- 41. Label bulk items.
- 44. Facilities need to be maintained.

803 State Highway 35 South 77979

5 1 :11 PM
1 :40 PM

10/10/2024

Environmental contamination - 1

Original container labeling (Bulk Food) - 1

Garbage and Refuse properly disposed; facilities maintained - 1

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

Hatch Bend Country Club

10/10/2024 Routine

- 21. Need body fluid kit.

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

579 Meadowview Lane 77979

2 10:10 AM
10:45 AM

10/10/2024

Port O'Conner

Los Delfines Mexican Restaurant

704 W. Adams Ave. 77982

Victoria County Public Health Department

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Port O'Conner

Los Delfines Mexican Restaurant

704 W. Adams Ave. 77982

10/10/2024 Routine

8 11:45 AM
12:10 PM

10/10/2024

9. Food should be covered in coolers.

12. Need Hygiene handbook.

28. Date label food containers in coolers.

Proper Date Marking and disposition - 2

Management and employees knowledge, responsibilities and reporting - 3

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

Port O'Connor

Josie's Mexican Food

610 W. Adams 77982

10/10/2024 Routine

2 1 :30 PM
1 :55 PM

10/10/2024

46. Women's restroom trashcans need lids.

47. Need "Employee must wash hands" sign.

Other Violations - 1

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

Loncheria La Morenita

17 Elizabeth Ln. 77982

10/10/2024 Routine

5 11:15 AM
11:35 AM

10/10/2024

9. Keep food covered in coolers

28. Date label food

Proper Date Marking and disposition - 2

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

Victoria

Aero Crafters

309 E. Crestwood 77901

10/10/2024 Routine

0 4 :00 PM
4 :20 PM

10/10/2024

No violations at time of inspection.

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Ah Carbon!

Farmer's Market 77901

10/15/2024 Routine

0 4 :53 PM
5 :10 PM

10/16/2024

-

ANOTHER POUR DECISION

221 SOUTH MAIN 77901

10/11/2024 Routine

4 12:22 PM
12:50 PM

10/11/2024

#31 - Hand sinks need soap and paper towels.

#31 - Cannot store items in hand sink.

#37 - Food items in walk-in cooler need to be at least six inches off of the floor.

#39 - Scoops need handles. Store handles upright out of the food.

Environmental contamination - 1

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

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ANOTHER POUR DECISION

10/11/2024	Routine	221 SOUTH MAIN 77901	4	12:22 PM 12:50 PM	10/11/2024
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#31 - Hand sinks need soap and paper towels.
 #31 - Cannot store items in hand sink.
 #37 - Food items in walk-in cooler need to be at least six inches off of the floor.
 #39 - Scoops need handles. Store handles upright out of the food.
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

Arby's Victoria

10/11/2024	Routine	8503 N. Navarro St. 77904	2	10:40 AM 11:15 AM	10/11/2024
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#31 - Hand sinks in both bathrooms not reaching temperatures of at least 100°. Adequate handwashing facilities; Accessible and properly supplied, used - 2

Burdogz LLC

10/16/2024	Violations Followup	1209 E. Airline 77901	0	3:45 PM 3:50 PM	10/16/2024
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Violation follow up
 Dishwasher still not repaired. Advised to still use 3 bin sink.
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China B

10/11/2024	Violations Followup	3611 N. Navarro 77901	0	11:50 AM 12:16 PM	10/11/2024
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10/11/2024 Violation follow up
 Ok to reopen
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Church's Fried Chicken # 1303

10/11/2024	Routine	4305 Ben Jordan 77901	1	11:02 AM 11:47 AM	10/11/2024
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45. Clean floor under fryer and weather strip back door
 Physical facilities installed, maintained, clean - 1

Dairy Queen (Red River)

10/10/2024	Routine	2801 E. Red River 77901	0	9:42 AM 10:37 AM	10/11/2024
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No violations
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Double Dave's Pizza Works

10/11/2024	Routine	2202 N. Navarro 77904	11	12:00 PM 12:44 PM	10/11/2024
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10. Inadequate hot water
 29. Need sanitizer test strip
 32. Remove card board
 34. Clean up dead insects
 35. Employee drinks need lid and straw
 42. Clean walls around the beer cooler
 45. Clean establishment
 Non-Food Contact surfaces clean - 1
 No Evidence of Insect contamination, rodent / other animals - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Food contact surfaces and returnables; cleaned and sanitized - 3
 Physical facilities installed, maintained, clean - 1
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Victoria County Public Health Department

10/24/2024

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Establishment Type Score In / Out

Victoria

Double Dave's Pizza Works

2202 N. Navarro 77904

10/11/2024 Routine

11 12:00 PM
12:44 PM

10/11/2024

- 10. Inadequate hot water
- 29. Need sanitizer test strip
- 32. Remove card board
- 34. Clean up dead insects
- 35. Employee drinks need lid and straw
- 42. Clean walls around the beer cooler
- 45. Clean establishment

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

Dragon Palace

5223 N. Navarro 77904

10/10/2024 Routine

31 2 :30 PM
3 :30 PM

10/11/2024

- #1 - Work on cooling food properly. Rice cannot be left out to cool for more than 2 hours.
- #6 - Document time food is kept at room temperature.
- #6 - Sauces need to be kept on ice or in a cold hold.
- #7 - Cover all items in walk-in cooler.
- #9 - Store raw chicken below raw beef.
- #10 - 0 ppm sanitizer. Sanitizer must be tested to ensure surfaces are being cleaned correctly.
- #18 - Store medication in a separate area away from food.
- #25 - Flies present.
- #32 - Remove foam in walk-in and seal all wood surfaces in walk-in.
- #32 - Storage room floor needs to be sealed.
- #32 - Shelves in walk-in cooler are not easily cleanable.
- #33 - Fix leak at mop sink.
- #34 - Clean rodent droppings in storage room.
- #35 - Employee drinks need a lid and straw.
- #36 - Store cloths in sanitizer bucket.
- #37 - Need a splash guard in between mop sink and dishwasher area.
- #39 - Scoops need a handle and need to be stored out of food.
- #41 - Label bulk items.
- #45 - Clean air vents in kitchen.
- #45 - Fully enclose window over dishwasher.
- #45 - Seal openings in the walls and back door.

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

Original container labeling (Bulk Food) - 1

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

Wiping Cloths; properly used and stored - 1

No Evidence of Insect contamination, rodent / other animals - 1

Physical facilities installed, maintained, clean - 1

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

Environmental contamination - 1

Toxic substances properly identified, stored and used - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

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

Proper cooling time and temperature - 3

Warewashing Facilities; installed, maintained, used - 2

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

Victoria County Public Health Department

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Victoria

Dragon Palace

10/16/2024 **Violations Followup**

10/16/2024
Most violations corrected

5223 N. Navarro 77904

0 11:40 AM
12:05 PM

10/16/2024

Field of Dreams STJ Athletic Complex

10/15/2024 **Routine**

23. Hot water not reaching 110 in 3 bin. Only temping to 102 degrees. Follow up needed.

3006 N. Cameron 77901

4 9 :54 AM
10:08 AM

10/15/2024

29. Need test strips.

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

Hot and Cold Water available; adequate pressure, safe - 2

Food Bank of the Golden Crescent

10/14/2024 **Routine**

No violations at time of inspection.

801 S. Laurent St. 77901

0 2 :35 PM
2 :55 PM

10/14/2024

JR'S Shell

10/14/2024 **Routine**

7. Expired food on the self.
32. Clean back room where cardboard is on the floor.
37. Store food items 6" off the floor.

Environmental contamination - 1

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

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

3702 N. Laurent 77901

6 10:20 AM
10:35 AM

10/14/2024

Kentucky Fried Chicken

10/14/2024 **Routine**

20. Leak at hand sink

1010 E. Rio Grande 77901

0 10:40 AM
11:00 AM

10/14/2024

Kikko Ramen & Poke

10/10/2024 **Routine**

2. Cooler not holding 41° or below.
6. Keep time and temp log of items in cooler not holding below 41°.
22. Employees need food handlers license.
28. Need to date label food in walk in
33. Need hand soap at hand sink
36. Store wiping cloths in sanitizer bucket
39. Scoops need handles.

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

Food handler / no unathorized persons / personnel - 2

Proper Date Marking and disposition - 2

Warewashing Facilities; installed, maintained, used - 2

Wiping Cloths; properly used and stored - 1

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

7905 N. Navarro St. Suite 200 77904

14 2 :40 PM
3 :15 PM

10/10/2024

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Victoria

Kikko Ramen & Poke

10/10/2024 Routine

7905 N. Navarro St. Suite 200 77904
14 2 :40 PM 10/10/2024
3 :15 PM

- 2. Cooler not holding 41° or below.
 - 6. Keep time and temp log of items in cooler not holding below 41°.
 - 22. Employees need food handlers license.
 - 28. Need to date label food in walk in
 - 33. Need hand soap at hand sink
 - 36. Store wiping cloths in sanitizer bucket
 - 39. Scoops need handles.
- Proper Cold Holding temperature (41F/45F) - 3

La Paloma Club

10/10/2024 Routine

705 S. Bridge 77901
5 1 :50 PM 10/10/2024
2 :05 PM

- 21. Need current CFM
 - 30. Need Current Permit
 - 47. Post last inspection visible to the public
- Person in charge present, demonstration of knowledge, and CFM - 2
- Other Violations - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2

Lorelei's Playhouse

10/14/2024 Routine

607 W. Bridge 77901
0 3 :10 PM 10/14/2024
3 :25 PM

- No violations at time of inspection.

Marco's Pizza # 5251

10/16/2024 Routine

6502 N. Navarro St. 77904
6 3 :00 PM 10/16/2024
3 :30 PM

- 9. Cover all food in walk in cooler.
 - 21. CFM must be on premises when operating.
 - 47. Display last inspection.
- Other Violations - 1
- Food separated and & protected, prevented during food preparation - 3
- Person in charge present, demonstration of knowledge, and CFM - 2

Mc Donald's # 2359

10/10/2024 Routine

3112 N. Navarro 77901
0 8 :50 AM 10/11/2024
9 :20 AM

- No violations

Mi Ranchito Restaurant

10/11/2024 Routine

1602 N. Ben Wilson 77901
0 10:00 AM 10/11/2024
10:46 AM

- No violations

MI TEQUILA BAR & GRILL RESTAURANT

10/15/2024 Routine

2001 John Stockbauer 77904
5 10:35 AM 10/16/2024
11:05 AM

- #10 - Dishwasher not holding temperatures above 120°.
- #38 - Frozen meat needs to be defrosted under running cold water or in a cold hold.

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Victoria

MI TEQUILA BAR & GRILL RESTAURANT

10/15/2024	Routine	2001 John Stockbauer 77904	5	10:35 AM 11:05 AM	10/16/2024
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#10 - Dishwasher not holding temperatures above 120°.
#38 - Frozen meat needs to be defrosted under running cold water or in a cold hold.

- Single service & single use articles; properly stored and used - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Approved thawing method - 1

New Life Nutrition LLC

10/11/2024	Routine	6801 Navarro Ste. A 77901	0	11:20 PM 11:35 PM	10/11/2024
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No violations at time of inspection.

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Popeye's Louisiana Kitchen

10/10/2024	Routine	2912 Houston Highway 77901	0	3 :40 PM 4 :00 PM	10/10/2024
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No violations

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Rocko's Snow & Snacks

10/16/2024	Routine	Mobile Unit 77901	10	3 :08 PM 4 :05 PM	10/16/2024
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10/16/2024
#2 Refrigerator was not holding 41 or less
#7 Discard any food that was in refrigerator over four hours.
#23 Need a current water sample
#32 All wood surfaces need to be easily cleanable.

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Hot and Cold Water available; adequate pressure, safe - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Proper Cold Holding temperature (41F/45F) - 3

Trevino's Funnel Cakes & More #2

10/15/2024	Routine	Mobile Food Unit 77901	0	4 :35 PM 4 :45 PM	10/16/2024
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No violations

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Yoakum

Central Station Bar And Grill

10/15/2024	Routine	216 W. May Street 77995	5	3 :30 PM 4 :00 PM	10/16/2024
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12. Need Hygiene handbook.

21. Expired CFM. She is currently working on renewing.

- Management and employees knowledge, responsibilities and reporting - 3
- Person in charge present, demonstration of knowledge, and CFM - 2

Yorktown

Victoria County Public Health Department

10/24/2024

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Follow up
Reqd.

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Closed

Establishment

Type

Score

In / Out

Yorktown

Yorktown Community Hall, Inc.

60 Community Hall Rd. 78164

10/14/2024

Routine

7

12:00 PM

10/14/2024

12:25 PM

12. Need hygiene handbook.

23. Need hot water. Adjust to 110 for 3 bin sink. Water in building only temping at 98 degrees. Follow up needed.

29. Need test strips.

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

Hot and Cold Water available; adequate pressure, safe - 2

Management and employees knowledge, responsibilities and reporting - 3