	ublic Health Department reen (inclusive): 10/17/2024 and ^r Type	10/23/202 Score	24 In / Out	Follow up Reqd.	10/24/2024 Date Insp. Closed			
Candy Drip LLC 10/23/2024 No violations	Routine	M(0	obile Unit 7790 1 :08 PM 1 :20 PM	4	10/23/2024			
Bloomington								
	Routine rs no unauthorized persons / personnel -	2	03 E. 2nd Stree 2 :16 PM 2 :30 PM	t 77951	10/23/2024			
Cuero								
J-Rock's Full Th 10/18/2024	rottle BBQ Routine	M(0	obile Unit 7795 10:25 AM 10:40 AM	4	10/24/2024			
Sonic # 1756 10/22/2024 12. Need Hygiene handb	Routine ook.	11 4	10 N. Esplana 11:45 AM 12:20 AM	de 77954	10/22/2024			
Environmental	loor in walk in cooler and freezer at least 6". contamination - 1 and employees knowledge, responsibilitie	es and rep	orting - 3					
Victoria		·	9					
Barhop 10/17/2024 10/17/2024 #2 tabletop not holding 4 #10 10 ppm at three com #20 Fix leak at the hand: #21 Need a certified food #22 Need food handler c #29 Tabletop needs a the #35 Need ball cap or hair	partment sink. Needs to be between 50-100ppm sink I manager on all shifts ertificates on file ermometer	12 17	202 N. Ben Wils 2 :35 PM 2 :55 PM	son 77901	10/17/2024			
	needs a lid on the trash can. Diding temperature (41F/45F) - 3							
Personal Cleanliness / eating, drinking, or tobacco use - 1								
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								
Food contact surfaces and returnables; cleaned and sanitized - 3								
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Approved Sewage/Wastewater Disposal System, proper disposal - 3								
Approved Sewage/Wastewater Disposal System, proper disposal - 3								

Beijing Garden 113 S. Main St. 77901

Inspections Between (inclusive): 10/17/2024 and 10/23/2024 Follow up Date Insp. Establishment Score In / Out Reqd. Closed

Victoria

Beijing Garden 113 S. Main St. 77901

10/21/2024 Routine 12:40 PM 10/21/2024 1:15 PM

- 10. Sanitizer at dishwasher over 100 ppm.
- 21. Need CFM on all Shifts.
- 32. Clean Ice Machine.
- 39. Need handles stored upright.
- 46. Need covered trashcan in women's restroom.

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

Food contact surfaces and returnables; cleaned and sanitized -

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

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

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

Chick Tx 607 S Laurent St 77901

10/23/2024 1:38 PM 10/23/2024 Routine 1:55 PM

9. Store raw meat below vegetables.

- 12. Need Employee Health and Hygiene Handbook.
- 21. Need Bodily Fluid kit
- 28. Need to date label food in walk in cooler.
- 37. Need to cover food in walk in cooler.

Management and employees knowledge, responsibilities and reporting - 3

Proper Date Marking and disposition -

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

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

Environmental contamination -

China Inn 3602 E. Houston Hwy. 77901

3:00 PM 10/17/2024 Routine 10/17/2024 3:21 PM 10/17/2024

#9 Do not store cabbage directly on the floor in the walk in cooler. Cover food in

the walk in cooler

#29 Need a thermometer in the tabletop

#32 Shelves need to be easily cleanable, do not use cardboard on surfaces

#36 Store wet towels in sanitizer buckets

#38 Defrost meat under cold running water

#43 Women's restroom needs an exhaust fan

#47 Both restrooms need employee reporting illness signs

Adequate ventilation and lighting; designated areas used - 1

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

Approved thawing method - 1

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

Wiping Cloths; properly used and stored - 1

Other Violations - 1

Food separated and & protected, prevented during food preparation -

DaCosta Hermann Sons Home Association

10/17/2024 Routine 9:15 AM 10/17/2024

15736 Fm 1686 77905

9:40 AM No violations at time of inspection.

Victoria County Public Health Department 10/24/2024 Inspections Between (inclusive): 10/17/2024 and 10/23/2024 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Victoria **DaCosta Hermann Sons Home Association** 15736 Fm 1686 77905 Routine 10/17/2024 9:15 AM 10/17/2024 9:40 AM No violations at time of inspection. Don Lupe-Licious Tacos 5203 John Stockbauer 77904 Routine 10/23/2024 10:56 AM 10/23/2024 No violations 11:15 AM Field of Dreams STJ Athletic Complex 3006 N. Cameron 77901 10/21/2024 **Violations Followup** 11:15 AM 10/21/2024 Violation follow up 11:20 AM Hot water has been fixed. Temperatures now above 110°. First Christian Church 2105 N. Ben Jordan 77901 10/21/2024 8:28 AM 10/21/2024 Routine #12 -Establishment needs an employee health and hygiene handbook. 8:45 AM #21 - Need bodily fluid kit. #47 - Most recent inspection needs to be posted visible to the public or available Management and employees knowledge, responsibilities and reporting -Person in charge present, demonstration of knowledge, and CFM - 2 Other Violations -Gonzalez Café LLC 1103 S.W. Moody 77901 10/17/2024 Routine 1:57 PM 10/17/2024 2:21 PM 10/17/2024 #22 Need food handlers on file #29 Tabletop needs a thermometer #32 Seal wood surfaces in the storage room #45 Clean underneath grills #47 Women's restroom needs reporting illness sign Physical facilities installed, maintained, clean - 1 Food handler / no unathorized persons / personnel -Food and Non-food Contact surfaces cleanable, properly designed, and used -Other Violations -Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Las Conchas 403 S. Laurent St 77901 10/23/2024 Routine 11:10 AM 10/23/2024 No violations at time of inspection. 11:55 AM

Li'l Joe's Billiards

401 N. George 77901

10/21/2024 Routine 3:12 PM 10/23/2024 3:36 PM 12. Needs an Employee Health and Personal Hygiene Book

21. Needs one certfied Food manager license

33. Needs a mop sink

•	Public Health Department veen (inclusive): 10/17/2024 and 19 Type	0/23/2024 Score	In / Out	Follow up Reqd.	10/24/2024 Date Insp. Closed			
	Ja	404	N. O	7004				
	Routine e Health and Personal Hygiene Book Food manager license	401 7	N. George 77 3 :12 PM 3 :36 PM	7901	10/23/2024			
•	gement and employees knowledge, responsibilities and reporting - 3							
Person in charge present, demonstration of knowledge, and CFM - 2								
Warewashing Facilities; installed, maintained, used - 2								
Mai Sushi		920	2 N Navarro 7	77901				
10/21/2024 No violations at time of in	Routine nspection.	0	9 :10 AM 9 :25 AM	7301	10/21/2024			
Tacos 2 Compadres #2			ile Unit 77901	4.0/22/2024				
10/23/2024 10/23/2024 No violations noticed at t	Routine time of inspection	0	9 :00 AM 9 :30 AM		10/23/2024			
-								
Victoria County 10/23/2024 No violations	Jail Routine	101 0	N. Glass 779 10:10 AM 10:38 AM	01	10/23/2024			
Wheely Chilly Ic	Wheely Chilly Ice Cream Mobile Unit 77901							
10/22/2024 No violations at time of in	Routine	0	9 :03 AM 9 :26 AM		10/22/2024			
Z VENUE		280		St Suite 200 77				
10/21/2024 No violations	Routine	0	2 :20 PM 2 :55 PM		10/21/2024			
Zapata Family L 10/22/2024 No violations	LC dba Mr. Gattis Routine	280 [.] 0	4 N. Laurent 1 10:10 AM 10:34 AM	77901	10/23/2024			
Yoakum								
Ceja's Tacos 10/18/2024 No violations at time of in	Routine nspection.	310 0	W. Gonzalez 10:50 AM 11:10 AM	77995	10/21/2024			

J-Rock's Full Throttle BBQ

Mobile Unit 77995

Victoria County Public Health Department 10/24/2024

Inspections Between (inclusive): 10/17/2024 and 10/23/2024 Follow up Date Insp. Establishment Type Score In / Out Reqd. Closed

Yoakum

J-Rock's Full Throttle BBQ Mobile Unit 77995

10/18/2024 Routine 0 10:25 AM 10/21/2024

No violations at time of inspection. 10:40 AM

Yorktown

Yorktown Community Hall, Inc. 60 Community Hall Rd. 78164

10/22/2024 Violations Followup 0 11:00 AM 10/22/2024

Violation corrected. Hot water temp. at 130 degrees. 11:05 AM

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