

Victoria County Public Health Department

10/31/2024

Inspections Between (inclusive): 10/24/2024 and 10/31/2024

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

Alphalyfe Nutrition

10/29/2024	Routine		106 N Gonzales Suite B 77954		10/29/2024
21. Need CFM on duty when in operation.		4	12:30 PM		
			12:50 PM		
22. Food handler's certificate expired.					
Person in charge present, demonstration of knowledge, and CFM	-	2			
Food handler / no unauthorized persons / personnel	-	2			

Cuero Hospitality

10/29/2024	Routine		2400 N. Esplanade 77954		10/29/2024
21. Need CFM on duty when in operation. Need body fluid kit.		8	10:25 AM		
			10:45 AM		
22. Food handler's must have certificate.					
29. Need Sanitizer strips.					
30. Food Permit Expired.					

Person in charge present, demonstration of knowledge, and CFM - 2
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2
 Food Establishment Permit (Current, Valid, and Posted) - 2
 Food handler / no unauthorized persons / personnel - 2

Cuero Pecan House Café

10/29/2024	Routine		114 S Esplande St 77954		10/29/2024
No violations at time of inspection.		0	12:00 PM		
			12:20 PM		

Ganado

Bundick Brothers Beef, LLC

10/30/2024	Routine		2405 CR 446 77962		10/31/2024
no violations		0	11:30 AM		
			11:40 AM		

Burger King

10/25/2024	Routine		802 E. York St. 77962		10/29/2024
no violations		0	10:10 AM		
			1 :38 PM		

J & J Drive In

10/25/2024	Routine		602 S. Third Street 77962		10/29/2024
no violations		0	12:10 PM		
			12:38 PM		

Seadrift

Dockside Bait

10/30/2024	Routine		Mobile Unit 77983		10/30/2024
No violations at time of inspection.		0	11:40 AM		
			12:05 PM		

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Seadrift

Dockside Bait

10/30/2024 Routine
No violations at time of inspection.

Mobile Unit 77983
0 11:40 AM
12:05 PM

10/30/2024

Vanderbilt

Industrial Elementary East

10/30/2024 Routine
no violations

511 5th Street 77991
0 10:15 AM
10:22 AM

10/31/2024

Industrial High School

10/30/2024 Routine
no violations

511 5th Street 77991
0 9 :50 AM
10:08 AM

10/31/2024

Industrial Junior High School

10/30/2024 Routine
no violations

3 Fifth Street 77991
0 10:30 AM
10:40 AM

10/31/2024

St. John Bosco Trinity Family Center

10/30/2024 Routine
no violations

5508 FM 616 77991
0 1 :00 PM
1 :20 PM

10/31/2024

Victoria

Alicia's Night Club

10/28/2024 Routine
12. Needs an Employee Health and Personal Hygiene book.
21. Establishment needs a Certified food manager.
Person in charge present, demonstration of knowledge, and CFM - 2
Management and employees knowledge, responsibilities and reporting - 3

805 Delmar 77901
5 1 :00 PM
1 :30 PM

10/28/2024

Barhop

10/24/2024 Violations Followup
Violation follow up:
Tabletop not holding 41°,leak at hand sink needs to be repaired and continue to work on other violations.

1202 N. Ben Wilson 77901
0 2 :15 PM
2 :23 PM

10/24/2024

Christian Multi-Ethnic Baptist Church

10/29/2024 Routine
No violations

601 E. Red River 77901
0 9 :10 AM
10:10 AM

10/29/2024

CITY BAKERY & RESTAURANT

1204 E. San Antonio 77901

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CITY BAKERY & RESTAURANT

10/30/2024 Routine

1204 E. San Antonio 77901
12 10:41 AM
11:10 AM

10/31/2024

#22 Need food handler certificate

#26 Need to add asterisk by item on menu

#28 Label bulk items

#29 Need cooking thermometer

#32 Seal wood around window, under grill and wall by 2 comp sink

#34 Clean up dead roach

#47 Post reporting illness by all hand sinks

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

Food handler / no unauthorized persons / personnel - 2

Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

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

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

Other Violations - 1

Proper Date Marking and disposition - 2

La Cantina Tacos & Tequila

10/28/2024 Routine

212 South Main Street 77901
7 11:40 AM
12:10 PM

10/28/2024

9. Need to cover items in walk-in cooler.

28. date label items in walk-in cooler.

31. Do not block hand sink or store items in hand sink.

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

Proper Date Marking and disposition - 2

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

La Carreta # 2

10/30/2024 Routine

1802 North Navarro 77901
3 12:37 PM
1 :13 PM

10/31/2024

31. Hand sink needs paper towels

38. Improper defrosting

Approved thawing method - 1

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

Las Palmas Mexican Café

10/24/2024 Routine

6007 N. Main, Suites D&E 77904
13 2 :20 PM
2 :50 PM

10/24/2024

9. Need to cover food in cooler.

10. Dishwasher not reaching temperature, 0ppm on sanitizer.

25. Live roach.

28. Need to date label items in cooler.

31. Do not store items in hand sink.

37. Store food item 6 inches off the floor.

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

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

Environmental contamination - 1

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Victoria

Las Palmas Mexican Café

10/24/2024	Routine	6007 N. Main, Suites D&E 77904	13	2 :20 PM 2 :50 PM	10/24/2024
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- 9. Need to cover food in cooler.
- 10. Dishwasher not reaching temperature, 0ppm on sanitizer.
- 25. Live roach.
- 28. Need to date label items in cooler.
- 31. Do not store items in hand sink.
- 37. Store food item 6 inches off the floor.

Food contact surfaces and returnables; cleaned and sanitized - 3
 Compliance with Variance, Specialized Process, and HACCP plan - 2
 Proper Date Marking and disposition - 2

Mike Pozzi Catering

10/30/2024	Routine	906 Blyth 77904	8	1 :36 PM 2 :12 PM	10/31/2024
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- 9. Cover foods in walk in
- 28. Date label foods
- 32. Clean or replace mounted can opener
- 37. Store product off the ground

Food separated and & protected, prevented during food preparation - 3
 Proper Date Marking and disposition - 2
 Environmental contamination - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Moo Moo # 2

10/24/2024	Routine	3701 N. Ben Wilson 77901	11	2 :45 PM 3 :30 PM	10/24/2024
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- 3. Hot hold green beans and mashed potatoes not reaching 135. Advised to discard after 4hrs.
- 9. All food in coolers must be covered.
- 18. Raid not allowed.
- 31. Handwashing sink is for handwashing only.
- 45. Fry vent needs cleaning.

Proper Hot Holding temperature (135F) - 3
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Food separated and & protected, prevented during food preparation - 3
 Toxic substances properly identified, stored and used - 3

Napoleon's

10/30/2024	Routine	2806 N. Navarro 77901	9	11:25 AM 11:45 AM	10/31/2024
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- 10/30/2024
- #14 Need hot water to properly wash hands
- #23 Need hot water in the establishment
- #31 Need hot water at the hand sink
- #32 Remove carpet from the kitchen

Hands cleaned and properly washed; Gloves used properly - 3
 Hot and Cold Water available; adequate pressure, safe - 2
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

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Napoleon's

10/30/2024	Routine		2806 N. Navarro 77901		
10/30/2024		9	11:25 AM		10/31/2024
			11:45 AM		

#14 Need hot water to properly wash hands
 #23 Need hot water in the establishment
 #31 Need hot water at the hand sink
 #32 Remove carpet from the kitchen

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

10/30/2024	Violations Followup	0	4 :20 PM		10/31/2024
10/30/2024			4 :30 PM		

Hot water is working. Ok to reopen

Sakura Victoria LLC

10/30/2024	Routine		6306 N Navarro St 77904		
		21	3 :07 PM		10/31/2024
			4 :10 PM		

2. Table top not holding 41°
 6. Document times on food out of temperature
 9. Cover all foods in walk in
 18. Label sanitizer bucket
 20. Leak at the back hand sink
 28. Needs use by dates
 36. Store wet towels inside sanitizer bucket
 37. Store product off the floor
 38. Improper defrosting
 42. Kitchen needs a thorough cleaning

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Non-Food Contact surfaces clean - 1

Approved thawing method - 1

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

Proper Date Marking and disposition - 2

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

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

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

Toxic substances properly identified, stored and used - 3

Silver City Social Center - Holy Trinity Church

10/31/2024	Routine		4006 Callis 77901		
		7	10:00 AM		10/31/2024
			10:15 AM		

12. Need Hygiene handbook.

29. Need Test Strips

30. Need Replacement Permit.

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

Management and employees knowledge, responsibilities and reporting - 3

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

Stripes Store #42305H

10/28/2024	Routine		2108 Houston Hwy 77901		
		2	10:50 AM		10/28/2024
			11:25 AM		

31. Do not store items in hand sink.

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Stripes Store #42305H

2108 Houston Hwy 77901

10/28/2024 Routine

2 10:50 AM

10/28/2024

31. Do not store items in hand sink.

11:25 AM

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

Taco Express

2808 A. South Laurent 77901

10/30/2024 Routine

10 10:07 AM

10/31/2024

2. Reach in not holding 41°

10:53 AM

9. Cover foods in cooler

22. Needs food handlers

31. Hand sink needs paper towels

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

Food handler / no unauthorized persons / personnel - 2

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

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

Taqueria Mi Casita

609 E. Rio Grande 77901

10/29/2024 Routine

4 10:33 AM

10/29/2024

2. Table top not holding 41°

11:24 AM

cooler drawers under grill not holding 41°.

45. Keep back door locked.

Physical facilities installed, maintained, clean - 1

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

Taqueria Yazmin

501 S. Moody 77901

10/30/2024 Routine

11 10:12 AM

10/31/2024

#2 Small black refrigerator not holding 41°

10:30 AM

#29 Need thermometer in black fridge and needs cooking thermometer

#32 Shelf in 2 door cooler needs to be easily cleanable

#36 Store wet towels in sanitizer bucket

#39 Scoops need handles

#42 Wall by warmers need to be cleaned

#45 Repair screen at back door

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

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

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

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

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

Wiping Cloths; properly used and stored - 1

The New Rodeo

407 E. Rio Grande 77901

10/30/2024 Routine

5 11:07 AM

10/31/2024

9. Cover foods in walk in cooler

12:00 PM

28. Date label foods stored in cooler.

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The New Rodeo

10/30/2024	Routine		407 E. Rio Grande 77901		
		5	11:07 AM		10/31/2024
			12:00 PM		
9.	Cover foods in walk in cooler				
28.	Date label foods stored in cooler.				
	Food separated and & protected, prevented during food preparation	-		3	
	Proper Date Marking and disposition	-		2	

Yoakum

Julianna's Pizzeria

10/30/2024	Routine		123 W May St 77995		
		1	2 :50 PM		10/31/2024
			3 :15 PM		
#35 -	Employees need to wear ball caps or hairnets.				
	Personal Cleanliness / eating, drinking, or tobacco use	-		1	

Neveria Y Antojitos El Yayis

10/25/2024	Routine		605 Irvine Street 77995		
		0	11:30 AM		10/25/2024
			11:45 AM		
	No violations at time of inspection.				
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