Victoria County Public Health Department Inspections Between (inclusive): 11/14/2024 and 1 Establishment Type Victoria	1/20/2024 Score In / Out	Follow up Reqd.	11/21/2024 Date Insp. Closed
Sea Chick Food Truck 11/14/2024 Routine  10. inadequate hot water 14. Wash hands properly with warm water. 23. Hot water must stay on at all hours of operation 29. Needs a thermometer and sanitizer test strips 31. Hand sink must be open and have hot water. 33. three compartment needs hot water 37. Keep doors closed 43. use a large enough on demand water heater 45. Back door needs to remain closed or screened in 47. Display licenses visible to the public Hands cleaned and properly washed; Gloves used proper Other Violations - 1 Service sink or curb cleaning facility provided/ Toilet Fact Adequate ventilation and lighting; designated areas used Environmental contamination - 1 Warewashing Facilities; installed, maintained, used - Adequate handwashing facillities; Accessible and proper Hot and Cold Water available; adequate pressure, safe Food contact surfaces and returnables; cleaned and san	cilities clean - 1 d - 1 2 rly supplied, used - 2 - 2		11/14/2024
Thermometers provided, accurated, and calculated; chemical/thermal test - 2			
Sea Chick Food Truck Commissory 11/14/2024 Routine  14. wash hands properly 23. Hot water must remain on at all hours of operation 29. Needs test strips 31. Hand sink needs to keep hot water on 33. Hot water must stay on Other Violations - 1 Environmental contamination - 1 Warewashing Facilities; installed, maintained, used - Adequate handwashing facillities; Accessible and proper Thermometers provided, accurated, and calculated; che Hot and Cold Water available; adequate pressure, safe Hands cleaned and properly washed; Gloves used proper	rly supplied, used - 2 mical/thermal test - 2 - 2		11/14/2024
Cuero	,		
Andy's Catering 11/18/2024 Routine Inspected on 10/05/2022 with no demerits. Inspection from state on file. CG	Mobile 77954 0		11/18/2024
Port Lavaca			
La Nina Va	238 W. Main St.	77979	

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Victoria County Public Health Department 11/21/2024 Inspections Between (inclusive): 11/14/2024 and 11/20/2024 Follow up Date Insp. **Establishment** Score In / Out Reqd. Closed **Port Lavaca** La Nina Va 238 W. Main St. 77979 11/15/2024 Routine 12:35 PM 11/15/2024 12:55 PM 12. Need handbook. 21. Need Body Fluid kit. 30. Need Permit displayed. 47. Need First Aid kit. Other Violations - 1 Food Establishment Permit (Current, Valid, and Posted) -Management and employees knowledge, responsibilities and reporting -Person in charge present, demonstration of knowledge, and CFM - 2 Lavaca BBQ 532 N. Virginia St 77979 11/15/2024 12:20 PM **Violations Followup** 11/15/2024 12:30 PM Frigidaire refrigerator temping at 40 degrees. Violation corrected. **Victoria** 7-Eleven # 36504 H 3601 John Stockbauer 77904 11/14/2024 Routine 9:45 AM 11/14/2024 No Violations. 10:00 AM Cooler not in use being repaired 11/19/2024 **Violations Followup** 0 11:53 AM 11/19/2024 11:58 AM 11/19/2024 Cooler repaired temperatures 40° and 41° Andy's Catering 77901 11/18/2024 Routine 0 11/18/2024 Inspected on 10/05/2022 with no demerits. Inspection from state on file. CG Burdogz LLC 1209 E. Airline 77901 11/20/2024 **Violations Followup** 11:35 AM 11/20/2024 11:50 AM Violation follow up Dishwasher operating normally and sanitizing at 200ppm quat. Casa Jalisco 1706 N. Laurent 77901 11/15/2024 10:08 AM 11/18/2024 Routine 9. Cover all foods in walk in 11:40 AM 38. Improper Defrosting

Approved thawing method - 1

Food separated and & protected, prevented during food preparation -

Victoria County Public Health Department 11/21/2024 Inspections Between (inclusive): 11/14/2024 and 11/20/2024 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Victoria China B 3611 N. Navarro 77901 10:30 AM 11/20/2024 Routine 11/20/2024 11:23 AM 9. Cover all food in walk in 10. Sanitize all food preparation tables to avoid cross contamination Date label foods stored over night 30. Needs current food permit 38. Improper defrosting 42. Clean food carts 45. Kitchen needs a deep cleaning 47. Display last inspection Physical facilities installed, maintained, clean - 1 Proper Date Marking and disposition -Approved thawing method - 1 Food Establishment Permit (Current, Valid, and Posted) - 2 Other Violations -Food separated and & protected, prevented during food preparation - 3 Food contact surfaces and returnables; cleaned and sanitized - 3 Non-Food Contact surfaces clean - 1 Church's Fried Chicken # 1331 206 W. Rio Grande 77901 11/20/2024 **Violations Followup** 10:25 AM 11/20/2024 10:30 AM Violation follow up Coleslaw fridge has been repaired. Temperature at 39° H8terz 1705 Port Lavaca Dr 77901 2:25 PM 11/20/2024 Routine 11/20/2024 2:35 PM 12. Need Handbook. Management and employees knowledge, responsibilities and reporting - 3 **Health Bar by Complete 360** 1404 E. Red River 77904 11/20/2024 **Violations Followup** 10:35 AM 11/20/2024 Three-compartment sink has been installed with indirect plumbing. 10:45 AM Notified establishment to install a splash guard between the three-compartment sink and the hand sink. Mi Casita Bar & Grill 5006 Houston Hwy 77901 11/15/2024 **Violations Followup** 11/18/2024

12:55 PM 1:15 PM

Dishwasher Oppm

Use three compartment sink to sanitize. Continue to work on other violations

**Moonshine Drinkery** 103 W. Santa Rosa 77901

11/14/2024 Routine 4:05 PM 11/14/2024

4:15 PM No violations at time of inspection.

Victoria County Public Health Department 11/21/2024

Inspections Between (inclusive): 11/14/2024 and 11/20/2024 Follow up Date Insp. Establishment Type Score In / Out Reqd. Closed

**Victoria** 

Roosters Mobile Unit 77901

**11/19/2024 Routine** 0 1:00 PM 11/20/2024

No violations 1 :20 PM

Yoakum

**Andy's Catering** 1408 Hwy 95 S. 77995

**11/18/2024** Routine 0 11/18/2024

Inspected on 10/05/2022 with no demerits. Inspection from state on file. CG

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