

Victoria County Public Health Department

3/14/2024

Inspections Between (inclusive): 3/7/2024 and 3/13/2024

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

Rainbo Sno H.T.

3/7/2024 Routine

No violations

Mobile Unit 77951

0 10:15 AM

10:25 AM

3/7/2024

Victoria County Public Health Department

3/14/2024

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

5D Tavern

3/13/2024 **Routine**

No violations at time of inspection.

120 E. Main St. 77954

0 2 :59 PM
3 :10 PM

3/13/2024

Aimee's Bluebird Café

3/12/2024 **Routine**

- 9. Cover food in cooler.
- 20. Mop water needs to be disposed in mop sink.
- 28. Food items need to be dated in the cooler.
- 32. Clean grease on vent hood, grill, and stove.
- 35. Evidence of pest on the wall
- 35. Need to wear hairnets or ball caps.
- 37. Shelving needs to be easily cleanable.
- 41. Label bulk items.
- 42. Tables need to be easily cleanable.
- 45. Need to properly seal vent in kitchen floor and clean food particles.

1000 S. Esplande 77954

16 11:28 AM
12:20 PM

3/13/2024

- No Evidence of Insect contamination, rodent / other animals - 1
- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 1
- Non-Food Contact surfaces clean - 1
- Original container labeling (Bulk Food) - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food separated and & protected, prevented during food preparation - 3
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Proper Date Marking and disposition - 2

Bahnhof Café

3/13/2024 **Routine**

- 42. Clean wall behind the fryer and grill

Non-Food Contact surfaces clean - 1

3/13/2024 **Routine**

213 W. Main 77954

1 10:50 AM
11:10 AM

3/13/2024

0 10:23 AM
10:37 AM

3/13/2024

Bella Tavola of Cuero, LLC

3/13/2024 **Routine**

- 28. Date food prep
- 32. Clean the wire racks in walk-in

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

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

Proper Date Marking and disposition - 2

213 North Esplanade 77954

4 11:20 AM
11:47 AM

3/13/2024

Boys and Girls Club of De Witt County

1510 East Courthouse 77954

Victoria County Public Health Department

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Cuero

Boys and Girls Club of De Witt County

3/13/2024	Routine	1510 East Courthouse 77954	0	10:23 AM 10:37 AM	3/14/2024
03/13/2024					
No violations noticed at time of inspection					

City of Cuero Concession Stand

3/13/2024	Routine	Rodeo Dr. 77954	0	10:10 AM 10:16 AM	3/13/2024
No violations at time of inspection.					

Cuero Little League Complex

3/13/2024	Routine	602 Martin Luther King 77954	0	10:00 AM 10:05 AM	3/13/2024
No violations at time of inspection.					

Domino's Pizza

3/13/2024	Routine	1431 E. Broadway St. Ste A 77954	2	1 :49 PM 2 :09 PM	3/13/2024
21. Need a Certified Food Manager present during hours of operation. Person in charge present, demonstration of knowledge, and CFM - 2					

El Zacatecas

3/12/2024	Routine	521 S. Esplanade 77954	3	12:20 PM 12:33 PM	3/13/2024
31. Hand sink for handwashing only. 42. Clean Vent Hood and wall behind grill. Adequate handwashing facilities; Accessible and properly supplied, used - 2 Non-Food Contact surfaces clean - 1					

M.H. Leske Oil Co.

3/13/2024	Routine	413 S. Esplanade 77954	1	8 :50 AM 9 :20 AM	3/13/2024
#46 trash can with lid needed in women's restroom.					
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1					

Rainbo Sno Promaster

3/7/2024	Routine	Mobile Unit 77954	0	10:00 AM 10:15 AM	3/7/2024
No violations					

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Edna

Amazing Grace Learning Center & Infant Care

3/8/2024	Routine	202 E. Main Street 77957	0	11:45 AM 12:05 PM	3/12/2024
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no violations.

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INK- Innovative Network of Knowledge

3/8/2024	Routine	2500 E. Division 77957	0	11:20 AM 11:35 AM	3/12/2024
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no violations

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Jackson County Friends of Elder Citizens

3/8/2024	Routine	501 N. Wells 77957	0	10:40 AM 11:00 AM	3/12/2024
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no violations

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Mc Donald's

3/13/2024	Routine	817 N. Wells 77957	0	10:24 AM 10:52 AM	3/13/2024
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No violations at time of inspection

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Old-Fashioned Donuts

3/13/2024	Routine	909 West Main 77957	0	10:00 AM 10:18 AM	3/13/2024
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No violations at time of inspection

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Texana Food Mart

3/13/2024	Routine	1021 S. Wells 77957	8	10:58 AM 11:18 AM	3/13/2024
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#21 CFM needs to be renewed

#22 Needs food handlers

#30 Food permit must be valid and current

#31 Hand sink needs paper towels

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

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

Food handler / no unauthorized persons / personnel - 2

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

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Ganado

Lele's

3/8/2024
violations corrected
-

Violations Followup

206 N. Third St. 77962
0 9:15 AM
9:22 AM

3/12/2024

Pump N Munch

3/8/2024
no violations
-

Routine

1106 East Hwy 59 77962
0 9:42 AM
10:15 AM

3/12/2024

Victoria County Public Health Department

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Lolita

Inteplast Cafeteria

3/12/2024 **Routine**

101 Inteplast Cafeteria 77971

5 9 :20 AM

3/12/2024

#9 raw food over RTE foods.

10:00 AM

#28 date label

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

Proper Date Marking and disposition - 2

Victoria County Public Health Department

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Placedo

Placedo Elementary School

3/7/2024 **Routine**

No violations at time of inspection.

167 Williams Street 77977

0 11:40 AM
12:00 PM

3/7/2024

Victoria County Public Health Department

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Port Lavaca

Taqueria Mazatlan

150 N. Hwy 35 B 77979

3/12/2024 **Routine**

6 10:22 AM

#10 mechanical dishwasher 0 ppm, 110° hot water

10:45 AM 3/12/2024

#29 need test strips

#36 Wiping cloths must be properly used

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

Wiping Cloths; properly used and stored - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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Telferner

Salty Heifer

3/7/2024	Routine		45 Depot 77988		3/7/2024
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12. Need Employee Health and Hygiene Book.

8 2 :00 PM
2 :20 PM

19. Need a current water sample.

29. Need test strips for sanitizer.

Water from approved source; Plumbing installed; proper backflow device - 3

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

Management and employees knowledge, responsibilities and reporting - 3

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Victoria					
5D Tavern			213 S. Main St. 77901		
3/13/2024	Routine	3	4 :00 PM		3/14/2024
21. Need Certified Food Manager on all shifts.					
37. Need to store food items 6 inches off the ground.					
Person in charge present, demonstration of knowledge, and CFM - 2					
Environmental contamination - 1					
ABC Child Development Center Inc.			104 Warehouse Road 77905		
3/12/2024	Routine	1	11:40 AM		3/12/2024
#35 - Employees working in kitchen need a cap or hairnet.					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Beijing Garden			113 S. Main St. 77901		
3/11/2024	Routine	7	11:07 AM		3/11/2024
9. Use food grade storage material					
21. Need CFM					
32. No cardboard on freezer shelves					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Food separated and & protected, prevented during food preparation - 3					
Person in charge present, demonstration of knowledge, and CFM - 2					
Brown Bag Saloon			8609 N. Navarro 77904		
3/7/2024	Routine	0	2 :24 PM		3/7/2024
No violations					
-					
Burdogz LLC			1209 E. Airline 77901		
3/7/2024	Violations Followup	0	2 :59 PM		3/7/2024
dishwasher 120° 100 ppm					
Violation corrected					
-					
Café Rey Tex Mex Restaurant			1303 Juan Linn 77901		
3/7/2024	Routine	0	9 :47 AM		3/7/2024
No violations at time of inspection.					
-					
Castro's Café Restaurant			3494 S. W. Moody 77905		
3/11/2024	Violations Followup	0	10:06 AM		3/11/2024
Not using dishwasher - needs new temperature gauge.					
Sanitizer dispenser not working.					
Continue to work on other violations.					
-					
Church's Fried Chicken # 1331			206 W. Rio Grande 77901		
3/8/2024	Routine	3	10:59 AM		3/8/2024
30. Need 2024 permit					
42. Clean the vent hood and wall behind the fryers of grease					

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Victoria

Church's Fried Chicken # 1331

3/8/2024	Routine		206 W. Rio Grande 77901		
		3	10:59 AM		3/8/2024
			11:19 AM		
30. Need 2024 permit					
42. Clean the vent hood and wall behind the fryers of grease					
Non-Food Contact surfaces clean - 1					
Food Establishment Permit (Current, Valid, and Posted) - 2					

Community Action Committee

3/11/2024	Routine		4011 Halsey 77901		
		0	9 :27 AM		3/11/2024
			9 :47 AM		
No violations at time of inspection.					
-					

Dairy Queen (Red River)

3/7/2024	Routine		2801 E. Red River 77901		
		0	11:47 AM		3/7/2024
			12:06 PM		
No violations at time of inspection.					
-					

Dollar General # 13868

3/12/2024	Routine		2106 S. Laurent 77901		
		0	10:30 AM		3/13/2024
			11:02 AM		
No violation at time of inspection					
-					

Dominos

3/7/2024	Routine		3803 Houston Hwy #8800 77901		
		4	12:17 PM		3/7/2024
			12:31 PM		
21. Need Certified Food Manager during all hours of operation					
30. Need 2024 permit					
Food Establishment Permit (Current, Valid, and Posted) - 2					
Person in charge present, demonstration of knowledge, and CFM - 2					

Domino's Pizza

3/7/2024	Routine		8809 N. Navarro Suite 200 77904		
		0	2 :05 PM		3/7/2024
			2 :20 PM		
No violations at time of inspection					
-					

3/11/2024 Routine

		0	1 :35 PM		3/11/2024
			1 :48 PM		
No violations at time of inspection					
-					

Don Lupe-Licious Tacos

3/7/2024	Routine		5203 John Stockbauer 77904		
		3	10:55 AM		3/7/2024
			11:21 AM		
21. Need Certified Food Manager during all hours of operation.					
42. Clean vent hood					
Person in charge present, demonstration of knowledge, and CFM - 2					
Non-Food Contact surfaces clean - 1					

D's 1 Stop

3602-A Houston Hwy. 77901

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Victoria

D's 1 Stop

3/11/2024	Routine		3602-A Houston Hwy. 77901		
		9	12:04 PM		3/11/2024
			12:21 PM		

21. Need CFM and bodily fluid spill kit
 22. Need Food Handlers
 29. Need sanitizer test strips
 30. Need 2024 permit
 47. Need to replenish first aid kit

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
 Other Violations - 1
 Food handler / no unauthorized persons / personnel - 2

Dunkin' Donuts

3/12/2024	Routine		8405 N. Navarro 77901		
		8	10:00 AM		3/12/2024
			10:29 AM		

#21 - Certified food manager must be on duty during all hours of operation.
 #22 - All employees must have food handler certificates.
 #30 - Permit must be current and valid.
 #35 - Caps or hairnets need to be worn by employees.
 #47 - Last inspection must be posted visible to the public.

Other Violations - 1
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food handler / no unauthorized persons / personnel - 2
 Food Establishment Permit (Current, Valid, and Posted) - 2
 Personal Cleanliness / eating, drinking, or tobacco use - 1

El Norteno Mexican Grill

3/12/2024	Routine		4105 Port Lavaca Drive 77901		
		15	9 :45 AM		3/12/2024
			10:12 AM		

03/12/2024
 #6 Eggs sitting out at room temperature
 #7 Cover food in the walk in cooler
 #9 Do not store containers directly over uncovered food in the walk in cooler
 #28 Need to work on date labelling
 #32 Do not use cardboard on surfaces, seal all surfaces
 #46 Women's trash can needs a lid
 #47 Need employee reporting illness signs

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Proper Date Marking and disposition - 2
 Food and ice obtained from approved source; good condition, safe - 3
 Time as a Public Health Control; procedures & records - 3
 Food separated and & protected, prevented during food preparation - 3
 Other Violations - 1

Family Dollar #32077

3/12/2024	Routine		1606 N. Navarro 77901		
		0	10:00 AM		3/13/2024
			10:18 AM		

No violation at time of inspection

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Victoria

Family Dollar #32077

3/12/2024	Routine	0	10:00 AM 10:18 AM		3/13/2024
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No violation at time of inspection

Mi Ranchito Restaurant

3/12/2024	Routine	5	10:20 AM 10:45 AM		3/12/2024
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#32 Seal exposed wood and rusty shelves

#34 Clean floor by water heater

#36 Store wet towels in the sanitizer buckets

#47 Front hand sink needs reporting illness sign

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

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

Wiping Cloths; properly used and stored - 1

Other Violations - 1

Morada Victoria East

3/7/2024	Routine	0	1 :38 PM 1 :56 PM		3/7/2024
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No violations at time of inspection

New Life Nutrition LLC

3/12/2024	Routine	0	11:47 AM 12:09 AM		3/13/2024
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No violation at time of inspection

Nutrition Vibez Victoria

3/11/2024	Routine	4	1 :04 PM 1 :33 PM		3/11/2024
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#22 Needs food handlers

#30 Food permit must be current and valid

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

Food handler / no unauthorized persons / personnel - 2

Rainbo Sno Promaster

3/7/2024	Routine	0	10:00 AM 10:15 AM		3/7/2024
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No violations

Red Lobster # 0406

3/11/2024	Routine	6	11:12 AM 12:38 PM		3/11/2024
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#2 Table top, Traulsen fridge, and second Traulsen fridge is not reaching temp of 41° or below

#6 Needs time and temp documentation.

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

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

Shaved Ice (Blue)

Mobile Unit 77901

Victoria County Public Health Department

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Victoria

Shaved Ice (Blue)

3/7/2024	Routine		Mobile Unit 77901 0 10:15 AM 10:20 AM		3/7/2024
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No violations

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Shooters Bar

3/13/2024	Routine		4705 N. Navarro Suite 100 77904 5 3 :25 PM 3 :50 PM		3/14/2024
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31. Need paper towels and soap at the hand sink.

32. Ice machine needs to be cleaned.

46. need covered trash cans in women's restroom.

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

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

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

Sip & Shine Café

3/13/2024	Routine		108 Cozzi Circle Ste. H 77901 2 12:15 PM 12:35 PM		3/13/2024
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30. Need current permit.

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

Sip and Shine Café Mobile

3/8/2024	Routine		Mobile Unit (TRUCK) 77901 0 11:10 AM 11:32 AM		3/8/2024
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No violations at time of inspection.

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Stripes Store 40883H

3/13/2024	Routine		3204 S. Laurent 77901 6 10:35 AM 11:15 AM		3/13/2024
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7. Expired can goods.

32. Clean Ice Machine

37. Store paper goods 6 inches off the floor.

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

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

Environmental contamination - 1

Taqueria La Pasadita

3/11/2024	Routine		906 S. Laurent 77901 13 10:52 AM 11:20 AM		3/11/2024
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#9 - Do not use thank you bags to store tortillas or raw dough.

#21 - Need certified food manager on duty at all hours of operation.

#22 - Need food handler certificate on file.

#32 - Do not store cooked tortillas in towels.

#33 - Water pressure at mop sink is very low.

#38 - Defrost food under running water or in cooler.

#47 - Certified food manager certificate out of date.

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

Other Violations - 1

Warewashing Facilities; installed, maintained, used - 2

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

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Victoria

Taqueria La Pasadita

3/11/2024	Routine		906 S. Laurent 77901		
		13	10:52 AM 11:20 AM		3/11/2024

#9 - Do not use thank you bags to store tortillas or raw dough.
 #21 - Need certified food manager on duty at all hours of operation.
 #22 - Need food handler certificate on file.
 #32 - Do not store cooked tortillas in towels.
 #33 - Water pressure at mop sink is very low.
 #38 - Defrost food under running water or in cooler.
 #47 - Certified food manager certificate out of date.
 Approved thawing method - 1
 Food handler / no unauthorized persons / personnel - 2
 Food separated and & protected, prevented during food preparation - 3

The "Other" Store # 2

3/7/2024	Routine		1409 N.E. Water Street 77901		
		10	10:08 AM 10:24 AM		3/7/2024

7. Out of date canned food
 9. Place eggs on bottom shelf for retail sale
 32. Clean ice maker
 37. Clean mildew on walk-in cooler walls and ceiling
 42. Clean ice merchandiser door frame
 Food separated and & protected, prevented during food preparation - 3
 Food and ice obtained from approved source; good condition, safe - 3
 Non-Food Contact surfaces clean - 1
 Environmental contamination - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

The Box Coffee Bar

3/13/2024	Routine		2916 North Laurent 77901		
		4	11:40 AM 12:05 PM		3/13/2024

30. Need current permit.
 32. Clean Ice Machine.
 Food Establishment Permit (Current, Valid, and Posted) - 2
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

The Texan #8

3/13/2024	Routine		3402 State Hwy 185 77905		
		5	1 :35 PM 2 :04 PM		3/13/2024

21. Need CFM on every shift.
 30. Expired Food Permit.
 46. Need lids on trash can in women's restroom stalls.
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Person in charge present, demonstration of knowledge, and CFM - 2
 Food Establishment Permit (Current, Valid, and Posted) - 2

T-N-T Restaurant

3/12/2024	Routine		908 E. Rio Grande 77901		
		0	11:08 AM 11:31 AM		3/13/2024

No violations observed at time of inspection

Treatment Associates Inc.

107 Cozzi Circle 77901

Victoria County Public Health Department

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Victoria

Treatment Associates Inc.

3/13/2024	Routine	107 Cozzi Circle 77901	10	10:35 AM 11:05 AM	3/14/2024
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21. Need a CFM on duty at every shift.
 22. All kitchen employees & volunteers need a food handlers certificate.
 29. Need sanitizer test stripes.
 31. Hand sink for handwashing only.
 37. Items need to be stored 6 in. off the floor.
 45. Physical facility needs to be maintained.

Person in charge present, demonstration of knowledge, and CFM - 2
 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
 Environmental contamination - 1
 Physical facilities installed, maintained, clean - 1

Walden's Mini Market

3/12/2024	Routine	6098 S. W. Moody Street 77905	3	11:07 AM 11:34 AM	3/12/2024
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#32 - Ice machine needs cleaning.
 #37 - Drinks need to be six inches off of the floor in walk-in cooler.

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Environmental contamination - 1

Wendy's # 68

3/11/2024	Routine	3507 N. Navarro 77901	0	10:29 AM 10:42 AM	3/11/2024
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No violations at time of inspection.

Whataburger # 175

3/8/2024	Routine	4302 N. Navarro 77901	0	10:21 AM 10:37 AM	3/8/2024
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No violations at time of inspection.

Wienerschnitzel # 119

3/12/2024	Routine	1218 E. Rio Grande 77901	14	10:59 AM 11:20 AM	3/12/2024
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#10 0 ppm

#21 Need CFM on duty
 #22 Need food handler certificates on file for all employees
 #29 Expired test strips
 #31 Hand sink needed in dish area
 #35 Hairnet needed with visor
 #46 Paper towels needed in restrooms
 #47 Need employee reporting illness signs at all hand sinks and restrooms.

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Victoria County Public Health Department

3/14/2024

Inspections Between (inclusive): 3/7/2024 and 3/13/2024

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

Wienerschnitzel # 119

3/12/2024 **Routine**

#10 0 ppm

1218 E. Rio Grande 77901

14 10:59 AM

11:20 AM

3/12/2024

#21 Need CFM on duty

#22 Need food handler certificates on file for all employees

#29 Expired test strips

#31 Hand sink needed in dish area

#35 Hairnet needed with visor

#46 Paper towels needed in restrooms

#47 Need employee reporting illness signs at all hand sinks and restrooms.

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

Food handler / no unauthorized persons / personnel - 2

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

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

Other Violations - 1

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

Victoria County Public Health Department

3/14/2024

Inspections Between (inclusive): 3/7/2024 and 3/13/2024

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

Bistro Café

3/13/2024

Routine

no violations noticed at time of inspection

1200 Carl Ramert Drive 77995

0 10:40 AM
11:05 AM

3/13/2024

-

Dollar General # 3448

3/8/2024

Violations Followup

Violations corrected

304 W. Grand 77995

0 9 :14 AM
9 :20 AM

3/11/2024

-

East to West Market

3/13/2024

Routine

No violations noticed at time of inspection

416 Lott Street 77995

0 12:00 PM
12:15 PM

3/13/2024

-

Handy Stop Grocery

3/8/2024

Violations Followup

Violation corrected

425 E. Morris 77995

0 9 :25 AM
9 :45 AM

3/11/2024

-

J's Burger

3/13/2024

Routine

No violations noticed at time of inspection

213 W. Grande 77995

0 12:50 PM
1 :20 PM

3/13/2024

-

Stevens Healthcare & Rehab

3/13/2024

Routine

No violations noticed at time of inspection

204 Walter St. 77995

0 9 :50 AM
10:15 AM

3/13/2024

-

Subway - Yoakum

3/13/2024

Routine

#21 Need a CFM

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

412 W. Grand 77995

2 11:20 AM
11:40 AM

3/13/2024

Victoria County Public Health Department

3/14/2024

Inspections Between (inclusive): 3/7/2024 and 3/13/2024

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

Agave Jalisco

3/12/2024	Routine		951 W. Main Street 78164		
		10	9 :55 AM		3/12/2024
			10:33 AM		

- 9. Cover food in refrigerator
- 31. Hand wash sink is to be used for hand washing only
- 32. Clean the area under fry station and grill
- 39. Ice scoop must be stored properly
- 41. Label bulk containers
- 42. Areas must be easily cleanable

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Non-Food Contact surfaces clean - 1
- Original container labeling (Bulk Food) - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food separated and & protected, prevented during food preparation - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Yorktown Country Club

3/13/2024	Routine		471 Country Club Lane 78164		
		0	1 :00 PM		3/13/2024
			1 :12 PM		

No violations at time of inspection.

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