

Inspections Between (inclusive): 11/23/2023 and 11/29/2023

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

Chuck's BBQ

11/29/2023	Routine		1107 Hwy 35 S 77978		
		7	11:15 AM		11/29/2023
			11:39 AM		

- #7. Store food 6 inches off the floor.
- #29. Need test strips.
- #45. Need a screen on doorway to pit deck.
- #47. Need first aid kit.

- Other Violations - 1
- Physical facilities installed, maintained, clean - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food and ice obtained from approved source; good condition, safe - 3

Port Lavaca

303 Pub and Grub

11/28/2023	Routine		619 Broadway St. 77979		
		0	1 :41 PM		11/29/2023
			2 :18 PM		

No violations at time of inspection.

Beau's Billiard, Bowling, & Arcade

11/28/2023	Routine		100 Village Road 77979		
		11	3 :43 PM		11/29/2023
			4 :01 PM		

- 12. Need Employee Health & Hygiene book
- 21. Need CFM
- 24. Label food items
- 28. Date items in refrigerator
- 30. Need current permit

- Management and employees knowledge, responsibilities and reporting - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Required records available (shellstock tags; parasite destruction) - 2
- Proper Date Marking and disposition - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2

Chuck Machacek

11/29/2023	Routine		Mobile Unit 77979		
		7	11:15 AM		11/29/2023
			11:39 AM		

- #7. Store food 6 inches off the floor.
- #29. Need test strips.
- #45. Need a screen on opening to deck.
- #47. Need first aid kit.

- Physical facilities installed, maintained, clean - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Other Violations - 1
- Food and ice obtained from approved source; good condition, safe - 3

El Dorado Taco Stand & More

11/29/2023	Routine		Mobile Unit 77979		
		11	10:10 AM		11/29/2023
			10:36 AM		

- 3. Hot hold not at temp.
- 9. Cover food with quality lid.
- 21. Need CFM.
- 27. Date label containers.
- 35. Need to wear a hairnet.

- Proper Hot Holding temperature (135F) - 3

Victoria County Public Health Department

11/30/2023

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Port Lavaca

El Dorado Taco Stand & More

11/29/2023	Routine		Mobile Unit 77979 11 10:10 AM		11/29/2023
			10:36 AM		

- 3. Hot hold not at temp.
- 9. Cover food with quality lid.
- 21. Need CFM.
- 27. Date label containers.
- 35. Need to wear a hairnet.

- Food separated and & protected, prevented during food preparation - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Hydration Hut

11/28/2023	Routine		108 N. Virginia St. Ste. 3 77979 0 2 :30 PM		11/29/2023
			2 :47 PM		

No violations at time of inspection.

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Hydration Hut M/U

11/29/2023	Routine		Mobile Unit 77979 0 12:10 PM		11/29/2023
			12:26 PM		

No violations found.

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Seadrift

Dockside Bait

11/28/2023	Routine		Mobile Unit 77983 0 11:40 AM		11/29/2023
			11:50 AM		

No violations at time of inspection.

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Tivoli

3 Key Grill, LLC

11/28/2023	Routine		Mobile Unit 77990 5 10:41 AM		11/29/2023
			11:03 AM		

- 19. Keep potable water hose on mobile unit
- 31. Hand sink needs paper towels

- Water from approved source; Plumbing installed; proper backflow device - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Victoria

Jay's Sports Bar

11/29/2023	Routine		2604 Port Lavaca Dr. 77901 0 2 :29 PM		11/30/2023
			3 :18 PM		

No violations

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