

Victoria County Public Health Department

5/18/2023

Inspections Between (inclusive): 5/11/2023 and 5/17/2023

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

Bloomington Elementary

5/16/2023 Routine

No violations at time of inspection

156 Leonard 77951

0 12:25 PM
12:50 PM

5/17/2023

Bloomington High School

5/16/2023 Routine

No violations at time of inspection

FM 616 77951

0 1 :00 PM
1 :30 PM

5/17/2023

Cuero

America's Best Value Inn

5/16/2023 Routine

- 12. Need Employee Health and Hygiene book
- 21. Need CFM
- 22. Need Food Handler
- 30. Need 2023 Permit
- 37. Cups need to be stored 6" off the floor

Food handler / no unauthorized persons / personnel - 2

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

Environmental contamination - 1

Management and employees knowledge, responsibilities and reporting - 3

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

3531 N. Esplanade 77954

10 1 :45 PM
2 :04 PM

5/16/2023

Busy-Bee's Daycare

5/16/2023 Routine

No violations at time of inspection.

210 Dunn Street 77954

0 11:09 AM
11:20 AM

5/16/2023

Circle K # 2741545

5/16/2023 Routine

- 35. Need cap or hairnet

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

4150 Highway 72 West 77954

1 1 :08 PM
1 :33 PM

5/16/2023

Classy B's

5/17/2023 Routine

No violations at time of inspection.

111 W. Main 77954

0 12:00 PM
12:15 PM

5/17/2023

Cuero Pecan House

5/17/2023 Routine

No violations at time of inspection

104 W. S. Railroad St. 77954

0 9 :10 AM
9 :37 AM

5/17/2023

El Zacatecas

521 S. Esplanade 77954

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Cuero

El Zacatecas

5/17/2023	Routine	521 S. Esplanade 77954	10	9 :20 AM 9 :40 AM	5/17/2023
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9. Bacon out on the counter
 28. Date items in cooler
 31. Bucket in hand sink
 38. Ground meat thawing out on counter
 39. Scoop laying in flour bins
 42. Clean vent hood

Utensils, equipment, and linens; properly used, stored, dried and handled - 1
 Non-Food Contact surfaces clean - 1
 Proper Date Marking and disposition - 2
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Food separated and & protected, prevented during food preparation - 3
 Approved thawing method - 1

Mc Donald's

5/17/2023	Routine	104 E. Broadway 77954	0	11:34 AM 11:55 AM	5/17/2023
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No violations at time of inspection.
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Taqueria Jalisco

5/17/2023	Violations Followup	603 S. Esplanade 77954	0	1 :04 PM 10:16 PM	5/17/2023
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Violations has been corrected with mechanical dish washer, continue to work on all other violations
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Inez

The Bomb Diggity

5/11/2023	Routine	208 Railroad 77968	1	4 :42 PM 5 :00 PM	5/12/2023
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37. Store items 6" off the floor
 Environmental contamination - 1

Port Lavaca

Beijing Buffet

5/12/2023	Routine	339 Calhoun Plaza 77979	25	10:30 AM 12:00 PM	5/16/2023
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2. Table top not holding 41°
 9. Cover all foods in glass fridge
 10. O ppm at the dishwasher
 20. Leak at the hand sink
 25. Needs Pesticide Records
 31. Keep hand sink supplied and open for use.
 32. Clean and sanitize food containers
 34. Clean Empty Reach In
 35. Employee drinks need lid and straw
 37. Cover all foods in walk in cooler, freezers and reach in.
 42. Clean floors in Kitchen
 43. Storage rooms needs more lighting
 45. Clean Kitchen thoroughly
 46. Women's Restroom needs a covered trash can.

Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Adequate ventilation and lighting; designated areas used - 1

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- 10. 0 ppm at the dishwasher
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- 35. Employee drinks need lid and straw
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- 42. Clean floors in Kitchen
- 43. Storage rooms needs more lighting
- 45. Clean Kitchen thoroughly
- 46. Women's Restroom needs a covered trash can.

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Food separated and & protected, prevented during food preparation - 3
- Physical facilities installed, maintained, clean - 1
- Non-Food Contact surfaces clean - 1
- Approved Sewage/Wastewater Disposal System, proper disposal - 3

Miller Seafood Co. Inc.

5/12/2023	Routine	1102 Broadway 77979	0	12:15 PM 12:35 PM	5/16/2023
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No violations at time of inspection

Victoria

China B

5/11/2023	Routine	3611 N. Navarro 77901	23	2 :15 PM 3 :25 PM	5/11/2023
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- #2 beef left out needs to be held at 41° or on time and temperature control
- #7 ice scoop must be stored properly
- #9 squid in fridge shall not be stored above bread
- #18 super glue should not be stored with dry foods
- #26 buffet sign needed for single plate use at fruit area and bbq area
- #32 Clean rice container
- #34 no evidence of insect shall be present
- #35 store personal belongings in designated area
- #37 fly strips shall not be above prep area
- #38 use approved thawing method to defrost beef
- #39 scoops with handles are needed
- #42 clean soda machine and area under machine
- #46 vents need to be cleaned in restroom

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

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 #38 use approved thawing method to defrost beef
 #39 scoops with handles are needed
 #42 clean soda machine and area under machine
 #46 vents need to be cleaned in restroom

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Food and ice obtained from approved source; good condition, safe - 3
 Proper Cold Holding temperature (41F/45F) - 3
 Non-Food Contact surfaces clean - 1
 Utensils, equipment, and linens; properly used, stored, dried and handled - 1
 Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
 Approved thawing method - 1
 Food separated and & protected, prevented during food preparation - 3
 Environmental contamination - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Toxic substances properly identified, stored and used - 3

Club Westerner

5/16/2023	Routine	1005 W. Constitution 77901	0	10:55 AM 11:16 AM	5/16/2023
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No violations
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Don Lupe-Licious Tacos

5/16/2023	Violations Followup	5203 John Stockbauer 77904	0	9 :54 AM 10:10 AM	5/16/2023
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Table top 40° Violation corrected
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El Paso Tacos and Tequila Victoria

5/11/2023	Routine	212 South Main Street 77901	13	11:28 AM 12:17 PM	5/11/2023
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18. Store medicine away from the food area
 21. Need Bodily Fluid Kit
 29. Need sanitizer strips
 31. Need working soap dispensers at each hand washing location.
 34. Dead pest
 36. Store wiping cloths in sanitizer bucket
 39. Use scoop for the sugar; store ice scoop in clean, sanitized area
 47. Post previous inspection

Toxic substances properly identified, stored and used - 3

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- 18. Store medicine away from the food area
- 21. Need Bodily Fluid Kit
- 29. Need sanitizer strips
- 31. Need working soap dispensers at each hand washing location.
- 34. Dead pest
- 36. Store wiping cloths in sanitizer bucket
- 39. Use scoop for the sugar; store ice scoop in clean, sanitized area
- 47. Post previous inspection

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Wiping Cloths; properly used and stored - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Other Violations - 1

Goat Night Club

5/17/2023	Routine	4106 Houston Hwy 77901	2	2 :50 PM 3 :08 PM	5/17/2023
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#30 Permit must be current and valid

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

Knights of Columbus Hall

5/11/2023	Routine	3610 N. Ben Wilson 77901	0	1 :00 PM 1 :20 PM	5/12/2023
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No violations at time of inspection.

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Taste of Heaven

5/11/2023	Routine	Mobile Unit 77901	0	10:10 AM 10:30 AM	5/11/2023
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No violations at time of inspection.

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Yoakum

Alpha Nutrition

5/15/2023	Routine	515 Lott St 77995	0	11:40 AM 11:59 AM	5/15/2023
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No violations

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Neveria Y Antojitos El Yayis

5/15/2023	Routine	605 Irvine Street 77995	0	10:00 AM 10:30 AM	5/15/2023
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No violations

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Pizza Hut #39157

5/17/2023	Routine	1201 W. Grand 77995	0	10:40 AM 11:11 AM	5/17/2023
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No violations at time of inspection

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Yoakum					
Pizza Hut #39157			1201 W. Grand 77995		
5/17/2023	Routine	0	10:40 AM		5/17/2023
No violations at time of inspection			11:11 AM		
-					
The Grand Theater			212 West May 77995		
5/17/2023	Routine	0	10:00 AM		5/17/2023
No violations at time of inspection			10:27 AM		
-					
Yoakum Senior Citizens Center			105 Center 77995		
5/15/2023	Routine	0	11:00 AM		5/15/2023
Food comes from Hallettsville			11:30 AM		
-					
Yorktown					
Abuelitas			440 N. Mehnert 78164		
5/17/2023	Routine	0	10:04 AM		5/18/2023
			10:22 AM		
-					
Agave Jalisco			951 W. Main Street 78164		
5/11/2023	Routine	7	3 :20 PM		5/12/2023
9. Cover items in the cooler			3 :37 PM		
28. Date items					
38. Thaw under running water or in the cooler					
39. Handles for ice and sugar need to be stored on sanitized surface					
Approved thawing method - 1					
Utensils, equipment, and linens; properly used, stored, dried and handled - 1					
Proper Date Marking and disposition - 2					
Food separated and & protected, prevented during food preparation - 3					
Aunt Di's Kountry Kitchen			606 E. Main St. 78164		
5/11/2023	Routine	2	2 :10 PM		5/12/2023
32. Shelves need to be easily cleanable.			2 :35 PM		
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Family Dollar Store # 32642			852 W. Main St. 78164		
5/11/2023	Routine	0	2 :48 PM		5/12/2023
No violations at time of inspection.			3 :12 PM		
-					
Subway of Yorktown			342 E. Main Street 78164		
5/17/2023	Routine	1	10:36 AM		5/17/2023
34. Evidence of pest			10:51 AM		
No Evidence of Insect contamination, rodent / other animals - 1					
The Texan # 2			207 E. Main 78164		

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Yorktown

The Texan # 2

5/16/2023

Routine

207 E. Main 78164

16 12:12 PM

5/16/2023

12:49 PM

- 9. Keep pizzas in plastic wrap until ready to cook
- 21. CFM needed on all shifts
- 29. Sanitizer strips expired
- 30. 2023 Permit needed
- 31. Paper towels needed at hand sink
- 32. Fountain ice maker and ice maker in backroom need to be cleaned
- 36. Towels need to be stored in sanitizer bucket
- 42. Clean floor in the backroom

- Environmental contamination - 1
- Food separated and & protected, prevented during food preparation - 3
- 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
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Wiping Cloths; properly used and stored - 1
- Non-Food Contact surfaces clean - 1