

Victoria County Public Health Department

6/20/2024

Inspections Between (inclusive): 6/13/2024 and 6/19/2024

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

**Church's Fried Chicken**

6/14/2024      **Violations Followup**

Continue to work on violations.

1230 N. Esplanade 77954

0    10:25 AM  
10:45 AM

6/14/2024

Call Health Department when corrections are made.

**Cuero Community Hospital**

6/13/2024      **Routine**

- 10. 0 ppm at the mechanical dishwasher
- 21. Needs one certified food manager license at all hours of operation.

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

Food contact surfaces and returnables; cleaned and sanitized - 3

2550 N. Esplanade 77954

5    11:18 AM  
12:13 PM

6/13/2024

**Cuero Nursing & Rehab**

6/13/2024      **Routine**

- 21. Renew the certified Food Protection Manager License

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

1310 E. Broadway 77954

2    10:32 AM  
11:10 AM

6/13/2024

**Dollar General # 3091**

6/18/2024      **Routine**

- #12 - Need a copy of the employee health and hygiene handbook on file.
- #30 - Need a copy of permit posted visible to the public.
- #37 - Food and drink items need to be at least six inches off of the floor.
- #45 - Liquid leaks on ground need to be cleaned up to avoid attracting pests.
- #47 - Need a copy of most recent inspection report posted visible to public.

Environmental contamination - 1

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

Physical facilities installed, maintained, clean - 1

Other Violations - 1

Management and employees knowledge, responsibilities and reporting - 3

1141 N. Esplanade 77954

8    1 :42 PM  
2 :20 PM

6/18/2024

**H E B Grocery**

6/18/2024      **Routine**

No violations at time of inspection.

909 East Broadway 77954

0    2 :35 PM  
3 :15 PM

6/18/2024

**Snappy's Market #5**

6/13/2024      **Routine**

- 28. Date label deli express sandwiches
- 32. Do not store pizza cutter, cutting board behind kitchen faucet.
- 45. Replace missing ceiling tile above the three compartment sink.

Proper Date Marking and disposition - 2

Physical facilities installed, maintained, clean - 1

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

2004 N. Esplanade 77954

5    12:21 PM  
1 :09 PM

6/13/2024

**Snappy's Market #7**

101 Industrial Blvd. 77954

Victoria County Public Health Department

6/20/2024

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**Cuero**

**Snappy's Market #7**

6/13/2024 Routine

101 Industrial Blvd. 77954

4 1 :17 PM  
1 :50 PM

6/13/2024

28. Date label deli express sandwiches

31. Inadequate hot water at the hand sink.

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

Proper Date Marking and disposition - 2

**Edna**

**Whataburger # 428**

6/19/2024 Routine

112 E. Houston Highway 77957

0 10:30 AM  
10:55 AM

6/20/2024

no violations

-

**Ganado**

**Bar B Q To Go**

6/14/2024 Routine

107 West York Street 77962

0 11:27 AM  
11:45 AM

6/14/2024

No violations at time of inspection.

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**J & J Drive In**

6/14/2024 Routine

602 S. Third Street 77962

2 10:44 AM  
11:15 AM

6/14/2024

#29 - Need test strips for three compartment sink.

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

**Lucky's Kitchen & More**

6/19/2024 Routine

107 E. York St. 77962

0 9 :30 AM  
9 :40 AM

6/20/2024

No violations.

Establishment is not yet approved from Victoria Fire Marshall. Will notify Environmental Dept.

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**Inez**

**The Bomb Diggity**

6/13/2024 Routine

208 Railroad 77968

4 5 :00 PM  
5 :20 PM

6/13/2024

19. Need current water sample on file.

35. Employees need to eat in designated area.

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

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

**Port Lavaca**

**Beijing Buffet**

339 Calhoun Plaza 77979

Victoria County Public Health Department

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**Port Lavaca**

**Beijing Buffet**

6/17/2024

Routine

339 Calhoun Plaza 77979

23 11:50 AM  
12:50 PM

6/17/2024

- 15. Need to wear gloves when touching ready to eat food.
- 35. Employees need to eat in brake area not in the kitchen.
- 38. Need to have running water on defrosting meat.
- 45. Door needs to be close at all time
- 31. Hand sink needs to be clear of all dishes.
- 44. Dumpster lid need to be close at all time.
- 25. Roaches present in dry rice.
- 32. Wood in walk-in freezer need to be steel.
- 2 Walk in cooler and table top not holding temp. of 41°
- 37. Condensation from cooler dripping into food and need to store food items 6 inches off the floor
- 32. Cannot store knives in between tables.
- 36. Store sanitizer cloths in buckets at all time.
- 14. Wash hands when entering kitchen.
- 34. Pest in kitchen.
- 42 Clean Kitchen

- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Environmental contamination - 1
- Wiping Cloths; properly used and stored - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Physical facilities installed, maintained, clean - 1
- Non-Food Contact surfaces clean - 1
- Approved thawing method - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Hands cleaned and properly washed; Gloves used properly - 3

**El Mirador**

6/14/2024

Routine

721 Hwy 35 N. 77979

6 10:25 AM  
10:35 AM

6/14/2024

- 37. Food items in walk in need to be 6 inches off the floor.
- 44. Need keep lid on the garbage closed.
- 9. Need date label food in cooler.
- 38. Chicken needs to be thawed under running water or in walk in.
- Approved thawing method - 1
- Environmental contamination - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Food separated and & protected, prevented during food preparation - 3

**La Nina Va**

6/17/2024

Routine

238 W. Main St. 77979

5 10:50 AM  
11:05 AM

6/17/2024

- 12. Need employee health and hygiene book
- 30. Need current permit

Victoria County Public Health Department

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**Port Lavaca**

**La Nina Va**

<b>6/17/2024</b>	<b>Routine</b>		238 W. Main St. 77979		
		5	10:50 AM		6/17/2024
			11:05 AM		
12. Need employee health and hygiene book					
30. Need current permit					
Management and employees knowledge, responsibilities and reporting - 3					
Food Establishment Permit (Current, Valid, and Posted) - 2					

**Mahika Lodging LLC DBA Chaparral Motel**

<b>6/13/2024</b>	<b>Routine</b>		2086 Hwy 35 N. 77979		
		2	9 :50 AM		6/13/2024
			10:05 AM		
21. need current food manager certifies.					
Person in charge present, demonstration of knowledge, and CFM - 2					

**Monterrey Café**

<b>6/17/2024</b>	<b>Routine</b>		723 Broadway 77979		
		0	11:15 AM		6/17/2024
			11:30 AM		
No Violation					

**Texas Star**

<b>6/13/2024</b>	<b>Routine</b>		1749 W. Austin 77979		
		5	10:45 AM		6/13/2024
			11:00 AM		
37. need to store food items 6 inches off the floor.					
7. Expired food on the shelf.					
34. Dead pest on the floor .					
No Evidence of Insect contamination, rodent / other animals - 1					
Environmental contamination - 1					
Food and ice obtained from approved source; good condition, safe - 3					

**Tots and Tikes #2**

<b>6/14/2024</b>	<b>Routine</b>		424 S. Seadrift 77979		
		1	10:05 AM		6/14/2024
			10:15 AM		
44. Keep dumpster lid closed at all times					
Garbage and Refuse properly disposed; facilities maintained - 1					

**Vanderbilt**

**Cobra Corner Store, Inc.**

<b>6/14/2024</b>	<b>Routine</b>		5895 FM 616 77991		
		5	9 :44 AM		6/14/2024
			10:10 AM		
#21 - Need CFM certificates renewed.					
#22 - Need food handler certificates updated.					
#37 - Food items in walk-in coolers need to be at least six inches off of the floor.					
Food handler / no unathorized persons / personnel - 2					
Person in charge present, demonstration of knowledge, and CFM - 2					
Environmental contamination - 1					

**Victoria**

**Casa Ole Restaurant & Cantina**

<b>6/17/2024</b>	<b>Violations Followup</b>		391 Victoria Mall 77904		
		0	12:03 PM		6/18/2024
			12:06 PM		
Violation follow up- cooler not in use. Will call when ready					

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**Victoria**

**Dickey's BBQ Pit**

<b>6/17/2024</b>	<b>Routine</b>		9006 North Navarro Ste. C 77904		
		3	12:58 PM		6/18/2024
			1 :20 PM		

#25 Gnats  
#45 Equipment needs cleaning  
Compliance with Variance, Specialized Process, and HACCP plan - 2  
Physical facilities installed, maintained, clean - 1

**Dick's Crestwood Food Store, LTD.**

<b>6/13/2024</b>	<b>Routine</b>		1302 E. Crestwood 77901		
		5	1 :55 PM		
			2 :52 PM		6/14/2024

7. Expired food items.  
37. Keep food items 6 inches off the floor.  
45. Facilities need to be maintained.  
\*\*Dairy cooler was defrosting, will return to check temp.\*\*  
Food and ice obtained from approved source; good condition, safe - 3  
Physical facilities installed, maintained, clean - 1  
Environmental contamination - 1

**Don Jose Mexican Restaurant**

<b>6/17/2024</b>	<b>Routine</b>		2902 E. Airline 77901		
		5	11:01 AM		6/18/2024
			11:44 AM		

#2 Cooler at drive thru not holding 41°  
#28 Need to date label foods in cooler  
Proper Cold Holding temperature (41F/45F) - 3  
Proper Date Marking and disposition - 2

**Eskimo Hut**

<b>6/13/2024</b>	<b>Routine</b>		1609 N. Navarro 77901		
		12	12:10 PM		6/13/2024
			12:47 PM		

12. Need a Employee Hygiene Handbook.  
30. Need to post current Food Permit.  
31. Use hand sink for handwashing only & keep properly stocked.  
32. The ice machine needs to be cleaned.  
41. Label bulk items.  
42. The soda machine needs to be cleaned.  
47. Need to post illness awareness signs at the hand sinks.  
Food Establishment Permit (Current, Valid, and Posted) - 2  
Management and employees knowledge, responsibilities and reporting - 3  
Adequate handwashing facilities; Accessible and properly supplied, used - 2  
Other Violations - 1  
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
Non-Food Contact surfaces clean - 1  
Original container labeling (Bulk Food) - 1

**Everest Food Mart**

<b>6/13/2024</b>	<b>Routine</b>		2000 E. Airline 77901		
		6	3 :05 PM		6/13/2024
			3 :31 PM		

7. Expired food items.  
29. Need thermometers in all refrigeration.  
46. Restroom needs to have lid on the trash can.  
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1  
Thermometers provided, accurated, and calculated; chemical/thermal test - 2

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**Victoria**

**Everest Food Mart**

<b>6/13/2024</b>	<b>Routine</b>	2000 E. Airline 77901	6	3 :05 PM 3 :31 PM	6/13/2024
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7. Expired food items.  
29. Need thermometers in all refrigeration.  
46. Restroom needs to have lid on the trash can.  
Food and ice obtained from approved source; good condition, safe - 3

**Garden Café**

<b>6/17/2024</b>	<b>Routine</b>	101 Medical Drive 77904	0	9 :40 AM 10:20 AM	6/17/2024
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No violations  
Work on having a certified food manager license present at all hours of operation.  
(New Employee)  
-

**Go Gi Korean BBQ & Sushi**

<b>6/17/2024</b>	<b>Routine</b>	4904 N. Navarro St. 77901	5	1 :15 PM 1 :49 PM	6/17/2024
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29. Need thermometers in all refrigeration.  
31. Hand sink should only be used for handwashing.  
46. Need lids on women's restroom trash cans.  
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1  
Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
Adequate handwashing facilities; Accessible and properly supplied, used - 2

**H E B Food Store # 092**

<b>6/18/2024</b>	<b>Routine</b>	6106 N. Navarro Street 77904	0	10:50 AM 11:57 AM	6/18/2024
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No violations at time of inspection  
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**KidVersity**

<b>6/17/2024</b>	<b>Routine</b>	1502 E. Mockingbird Lane 77904	5	10:34 AM 10:52 AM	6/18/2024
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#21 Need CFM  
#29 Need to replace thermometer  
#34 Clean out cabinets dead pest  
Person in charge present, demonstration of knowledge, and CFM - 2  
Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
No Evidence of Insect contamination, rodent / other animals - 1

**Las Tapatias Mexican Café**

<b>6/18/2024</b>	<b>Routine</b>	3001 Port Lavaca Dr 77901	3	9 :40 AM 10:30 AM	6/18/2024
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#31 Need hot water in women's restroom  
#47 Need employee awareness sign in restrooms  
Other Violations - 1  
Adequate handwashing facilities; Accessible and properly supplied, used - 2

**Lucky's Kitchen & More**

<b>6/19/2024</b>	<b>Routine</b>	Mobile Unit 77901	0	9 :30 AM 9 :40 AM	6/20/2024
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No violations.

Establishment is not yet approved from Victoria Fire Marshall. Will notify Environmental Dept.

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**Victoria**

**Lucky's Kitchen & More**

6/19/2024 Routine

Mobile Unit 77901

0 9:30 AM  
9:40 AM

6/20/2024

No violations.

Establishment is not yet approved from Victoria Fire Marshall. Will notify Environmental Dept.

**Papa John's Pizza # 3750**

6/17/2024 Routine

3112-E N. Navarro 77901

6 12:45 PM  
1:05 PM

6/17/2024

- 29. Need thermometers in all refrigeration.
- 30. Need to post current food permit visible to the public.
- 45. Keep area above the prep table clean.
- 47. Need to post employee illness awareness sign at the hand sink.

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

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

Physical facilities installed, maintained, clean - 1

Other Violations - 1

**Peter Piper Pizza**

6/17/2024 Routine

3603 N. Navarro 77901

5 11:10 AM  
11:41 AM

6/17/2024

- 10. Sanitizer needs to be between 50-100 ppm.
- 31. Hand sink for handwashing only.

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

Food contact surfaces and returnables; cleaned and sanitized - 3

**Pizza Hut #39165**

6/17/2024 Routine

7002 N.E. Zac Lentz Parkway 77904

8 1:57 PM  
2:32 PM

6/17/2024

- 14. Hands should be washed between tasks.
- 34. Live pests present.
- 35. Do not keep personal items at the prep table.
- 42. Non-Food contact surfaces need to be clean.
- 46. Restrooms need to be properly supplied and clean.
- 47. Need to post Employee illness awareness signs at all hand sinks.

Hands cleaned and properly washed; Gloves used properly - 3

Other Violations - 1

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

Non-Food Contact surfaces clean - 1

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

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

**Walmart Sandwich Shop #68363**

6/17/2024 Routine

9002 N. Navarro 77904

2 12:26 PM  
12:50 PM

6/18/2024

#31 Need hot water at hand sink

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

**Yorktown**

**5 D Steakhouse**

632 West Main Street 78164

Victoria County Public Health Department

6/20/2024

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**Yorktown**

**5 D Steakhouse**

6/17/2024 Routine

No violations at time of inspection.

632 West Main Street 78164

0 11:28 AM  
11:51 AM

6/18/2024

**5 D Steakhouse Meat Market**

6/17/2024 Routine

No violations at time of inspection.

632 West Main 78164

0 11:53 AM  
12:11 PM

6/18/2024

**The Donut Palace**

6/17/2024 Routine

- #6 - Keep time on bacon left outside of fridge.
- #7 - Discard food and drinks that have passed expiration date.
- #22 - Need up-to-date food handler's certificate.
- #25 - Flies present in kitchen area.
- #28 - Food items in fridges and freezers need date labels.
- #32 - Cannot use cardboard underneath fryer and on cooking surfaces.
- #37 - Food items need to be at least six inches off of the ground.
- #40 - To-go bags and cardboard containers for donuts need to be stored six inches off of the ground.
- #45 - Walls and floors need to be cleaned. Trash and waste needs to be disposed of promptly to avoid pests.

537 W. Main 78164

17 10:25 AM  
11:03 AM

6/18/2024

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Time as a Public Health Control; procedures & records - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Food handler / no unauthorized persons / personnel - 2
- Proper Date Marking and disposition - 2
- Environmental contamination - 1
- Single service & single use articles; properly stored and used - 1
- Physical facilities installed, maintained, clean - 1
- Compliance with Variance, Specialized Process, and HACCP plan - 2

**The Texan**

6/18/2024 Routine

- #6 - Keep time on food left out of cold-hold or hot-hold.
- #12 - Need a copy of the employee health and hygiene book on file.
- #21 - Need a CFM on duty at all times.
- #28 - All food items in walk-in need date labels.
- #35 - Any employee working in the kitchen, preparing foods, needs to wear a ball cap or hairnet.
- #37 - Food and drink items need to be at least six inches off of the ground.

526 W. Main 78164

12 12:25 PM  
1 :05 PM

6/18/2024

- Time as a Public Health Control; procedures & records - 3
- Management and employees knowledge, responsibilities and reporting - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1