

Victoria County Public Health Department

7/3/2024

Inspections Between (inclusive): 6/27/2024 and 7/2/2024

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

Alphalyfe Nutrition

6/28/2024	Routine		115 N. Esplande St. 77954		
		7	11:45 AM		7/1/2024
			12:10 PM		

- 20. Leak at the hand sink
- 21. Needs a certified food manager licensee at all hours of operation
- 31. Hand sink needs to properly used

Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Person in charge present, demonstration of knowledge, and CFM - 2
 Approved Sewage/Wastewater Disposal System, proper disposal - 3

Brookshire Brothers # 91

7/2/2024	Routine		1161 N. Esplanade St 77954		
		3	12:40 PM		7/2/2024
			1 :21 PM		

- #9 Do not store food on the walk in floor or walk in freezer

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

Church's Fried Chicken

6/28/2024	Violations Followup		1230 N. Esplanade 77954		
		0	11:18 AM		7/1/2024
			11:35 AM		

- Violation follow up
- New table top 41°
- ceiling tile corrected
- work on food handlers
- Place personal belongings in a designated area

The Mustang Mott Kitchen

7/2/2024	Routine		6518 US Hwy 87 N 77954		
		1	10:00 AM		7/2/2024
			10:37 AM		

- #35 Store personal items away from establishment

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

Edna

3 Potrillos Mexican Restaurant

7/1/2024	Routine		114 E. Main 77957		
		5	1 :47 PM		7/3/2024
			2 :40 PM		

- 2. reach in coolers not holding 41°
- 31. Keep hot water on

Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Proper Cold Holding temperature (41F/45F) - 3

7-Eleven # 36503 H

7/1/2024	Routine		629 S. Wells 77957		
		7	1 :03 PM		7/3/2024
			1 :40 PM		

- 21. Renew certified food manager license.
- 31. Hand sink needs paper towels
- 34. Clean off any dead insects
- 40. store paper goods off the ground.
- 45. Store needs a thorough cleaning.

Physical facilities installed, maintained, clean - 1
 Person in charge present, demonstration of knowledge, and CFM - 2
 No Evidence of Insect contamination, rodent / other animals - 1
 Single service & single use articles; properly stored and used - 1
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

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Edna

Edna Seafood & Grill

7/1/2024	Routine	1022 S. Wells 77957	12 11:30 AM 12:38 PM		7/3/2024
9. Cover foods when stored in cooler. 10. Mechanical 103° 0 ppm 32. Clean black microwave 33. Inadequate hot water at the 3 compartment sink 37. Designate an area for personal food. Approved thawing method - 1 Food separated and & protected, prevented during food preparation - 3 Food contact surfaces and returnables; cleaned and sanitized - 3 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Warewashing Facilities; installed, maintained, used - 2 Environmental contamination - 1					

Nordheim

Broadway Grocery

6/30/2024	Routine	205 Broadway 78141	0 11:45 AM 11:55 AM		7/1/2024
No Violations.					

Pfeifer Bar-B-Que, LLC

6/30/2024	Routine	Mobile Unit 78141	0 11:30 AM 11:45 AM		7/1/2024
No Violations.					

Port Lavaca

Los Rios Mexican Grill & Seafood

7/1/2024	Violations Followup	125 West Main Street 77979	0 9 :35 AM 9 :50 AM		7/3/2024
Inspected on 6/5/2024 with five demerits and re-inspected on 7/1/2024 all violations corrected					

Quality Inn & Suites

7/1/2024	Routine	2621 St Hwy 35 N 77979	0 10:06 AM 10:15 AM		7/3/2024
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Victoria

Bush's Chicken

6/27/2024	Routine	4209 North Navarro Street 77901	0 11:15 AM 11:40 AM		6/27/2024
No Violations					

Fastop Food Store # 5

7/2/2024	Routine	4008 U. S. Hwy. 59 N. 77901	6 12:20 PM 12:52 PM		7/2/2024
6. Need time documentation on food in hotdog roller. 7. Expired food.					

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Victoria

Fastop Food Store # 5

7/2/2024	Routine		4008 U. S. Hwy. 59 N. 77901		
		6	12:20 PM		7/2/2024
			12:52 PM		

6. Need time documentation on food in hotdog roller.
 7. Expired food.
 Food and ice obtained from approved source; good condition, safe - 3
 Time as a Public Health Control; procedures & records - 3

Heart Rock Café / CMC Dietary

7/2/2024	Routine		2701 Hospital Dr. 77901		
		11	1 :25 PM		7/2/2024
			1 :55 PM		

10. Sanitizer for food surfaces need to be between 50-100 ppm.
 14. Employees need to wash hand between tasks.
 31. The hand sink needs to be used for handwashing only.
 33. Ware washing facilities needs to be maintained and used properly.
 47. Need to post illness awareness sign at the hand sink.
 Hands cleaned and properly washed; Gloves used properly - 3
 Warewashing Facilities; installed, maintained, used - 2
 Other Violations - 1
 Food contact surfaces and returnables; cleaned and sanitized - 3
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

Holy Family Catholic Church

6/27/2024	Routine		704 Mallette 77904		
		0	8 :50 AM		6/27/2024
			9 :20 AM		

No Violations
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Jason's Deli

6/27/2024	Routine		5301 N. Navarro 77901		
		4	3 :30 PM		6/28/2024
			4 :15 PM		

2. Table top not holding 41°
 37. Store product off the ground.
 Environmental contamination - 1
 Proper Cold Holding temperature (41F/45F) - 3

Mike Pozzi Catering

6/27/2024	Routine		906 Blyth 77904		
		19	11:45 AM		6/27/2024
			12:05 PM		

06/27/2024
 #2 Walk in cooler- 47 Jelly
 48 pineapple, chicken 46
 #18 Store medication away from prep area
 #21 Need Certified Food Manager Certificate
 #22 Need food handlers certificate
 #31 Do not block hand sink
 #32 Do not use cardboard on shelves
 #35 Store personal items off of the prep table
 #37 Store all paper products 6 inches off the floor
 #40 Store paper goods and utensils off the floor
 #46 Restroom needs self closing door, need covered trash can in restroom
 #47 Need reporting illness sign posted in restroom
 Discard food kept in walk in over four hours. May not serve public until walk in is fixed.
 Environmental contamination - 1
 Other Violations - 1

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Mike Pozzi Catering

6/27/2024	Routine	906 Blyth 77904	19	11:45 AM 12:05 PM	6/27/2024
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06/27/2024
 #2 Walk in cooler- 47 Jelly
 48 pineapple, chicken 46
 #18 Store medication away from prep area
 #21 Need Certified Food Manager Certificate
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 #31 Do not block hand sink
 #32 Do not use cardboard on shelves
 #35 Store personal items off of the prep table
 #37 Store all paper products 6 inches off the floor
 #40 Store paper goods and utensils off the floor
 #46 Restroom needs self closing door, need covered trash can in restroom
 #47 Need reporting illness sign posted in restroom
 Discard food kept in walk in over four hours. May not serve public until walk in is fixed.

- Single service & single use articles; properly stored and used - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food handler / no unauthorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Toxic substances properly identified, stored and used - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

6/28/2024	Violations Followup	0	9 :50 AM 9 :58 AM	6/28/2024
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06/28/2024
 Walk in cooler- 35 pickles and watermelon
 Must provide Certified Food Manager and food handlers next week

6/27/2024	Violations Followup	0	4 :40 PM 4 :58 PM	6/28/2024
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06/27/2024
 Walk in cooler not holding 41 or less. Cannot operate until refrigerator is fixed.

Sichuan Garden Restaurant

7/2/2024	Routine	2003 Red River 77901	13	2 :15 PM 2 :46 PM	7/2/2024
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6. Need time documentation on food items.
 9. Cover all food items in the walk-in cooler.
 28. Need to date label food.
 31. Hand sink needs to be used for hand washing only.
 37. Keep all items 6 inches off the floor.
 38. Use approved thawing method.
 47. Need to post illness awareness sign at the employee hand sinks.

- Time as a Public Health Control; procedures & records - 3
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Environmental contamination - 1
- Approved thawing method - 1

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Sichuan Garden Restaurant

7/2/2024	Routine		2003 Red River 77901		
		13	2 :15 PM 2 :46 PM		7/2/2024

6. Need time documentation on food items.
 9. Cover all food items in the walk-in cooler.
 28. Need to date label food.
 31. Hand sink needs to be used for hand washing only.
 37. Keep all items 6 inches off the floor.
 38. Use approved thawing method.
 47. Need to post illness awareness sign at the employee hand sinks.

Other Violations - 1

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

The New Rodeo

6/27/2024	Violations Followup		407 E. Rio Grande 77901		
		0	12:27 PM 12:31 PM		6/27/2024

06/27/2024 Violation follow up
 Mop sink is fixed
 Removed refrigerator that was not working
 Tabletop- 37 pickles, 41 caldo

Victoria's Café

7/2/2024	Routine		3405 U. S. Highway 59-N 77904		
		8	11:35 AM 12:10 PM		7/2/2024

9. Cover all food in the walk-in cooler.
 28. Label and date all food in the walk-in cooler.
 36. Store wiping towels in a sanitizing bucket.
 41. Label bulk items.
 47. Post employee illness awareness sign at the hand sink.

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

Other Violations - 1

Original container labeling (Bulk Food) - 1

Wiping Cloths; properly used and stored - 1

Proper Date Marking and disposition - 2

Yoakum

Corner Stop

7/2/2024	Routine		1011 N. Highway 77-A 77995		
		4	12:19 PM 12:30 PM		7/2/2024

37. Food items need to be 6 inches off the floor.

21. CFM-need

44 Dumpster- keep close
 Person in charge present, demonstration of knowledge, and CFM - 2

Environmental contamination - 1

Garbage and Refuse properly disposed; facilities maintained - 1

Jenny's Tacos

7/2/2024	Routine		220 W. Morris 77995		
		0	12:00 PM 12:20 PM		7/2/2024

No Violation

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Yoakum

Jo's Daiquiri & Beverage Barn

7/2/2024	Routine		1005 Hwy 77A N. 77995		
		1	12:35 PM		7/2/2024
			12:50 PM		

37. Food items need to be 6" off the floor.
Environmental contamination - 1

Rusty Rooster

7/2/2024	Routine		604 Highway 77-A 77995		
		4	11:26 AM		7/2/2024
			11:35 AM		

25. Pest Present live
34. Pest Present Dead bugs
45. Seal holes back door.
Compliance with Variance, Specialized Process, and HACCP plan - 2
Physical facilities installed, maintained, clean - 1
No Evidence of Insect contamination, rodent / other animals - 1

Sonic Drive In #3751

7/2/2024	Violations Followup		706 Highway 77-A 77995		
		0	11:00 AM		7/2/2024
			11:05 AM		

Violation follow up
Table top not in use and removed all products from the unit.
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Yorktown

Dairy Queen

7/1/2024	Violations Followup		510 W. Main 78164		
		0	12:20 PM		7/3/2024
			12:30 PM		

Inspected on 6/26/2024 with six demerits and re-inspected on 7/1/2024 with all violations corrected
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Lowe's Super S # 157

7/2/2024	Violations Followup		1707 W. Main 78164		
		0	11:01 AM		7/2/2024
			11:10 AM		

Inspected on 6/25/2024 with 8 demerits, re-inspected on 7/2/2024 all violations corrected.
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