

Victoria County Public Health Department

7/11/2024

Inspections Between (inclusive): 7/3/2024 and 7/10/2024

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

**Alphalyfe Nutrition**

7/10/2024 Violations Followup

Violation follow up-Sink has been fixed.

115 N. Esplande St. 77954	0	2 :36 PM			7/11/2024
		2 :43 PM			

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**INK - Innovation Network of Knowledge**

7/10/2024 Routine

- 12. Needs an employee health an personal hygiene book
- 21. Needs one certified food manager license
- 37 store paper good 6" off the floor
- 43. storage room needs more lighting

312 Dunn St. 77954	7	11:43 AM			7/10/2024
		12:14 PM			

Adequate ventilation and lighting; designated areas used - 1

Environmental contamination - 1

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

Management and employees knowledge, responsibilities and reporting - 3

**Lifeway Baptist School**

7/10/2024 Routine

No violations

403 E Sarah 77954	0	10:30 AM			7/10/2024
		11:00 AM			

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**Smolik's**

7/10/2024 Routine

- 2. Meat cooler not holding 41°

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

523 S. Esplanade 77954	3	1 :55 PM			7/11/2024
		2 :24 PM			

**Subway of Cuero**

7/9/2024 Routine

- #20 - Front hand sink has a leak.
- #21 - Need a CFM on duty at all times.

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

2104 North Esplanade 77954	5	1 :00 PM			7/10/2024
		1 :20 PM			

**Whispering Oaks Nursing & Rehabilitation Center**

7/10/2024 Routine

No violations

105 Hospital Dr. 77954	0	11:08 AM			7/11/2024
		11:37 AM			

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**Edna**

**3 Potrillos Mexican Restaurant**

7/3/2024 Routine

Violation follow up-Weather strip back door.

Violations corrected

2 door true reach in will only be used for whole produce.

114 E. Main 77957	0	1 :20 PM			7/3/2024
		1 :55 PM			

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**Edna Seafood & Grill**

1022 S. Wells 77957

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**Edna**

**Edna Seafood & Grill**

<b>7/3/2024</b>	<b>Violations Followup</b>	1022 S. Wells 77957	0	12:48 PM	7/3/2024
				1 :10 PM	

Violations follow up-continue to work on Freezer, currently not being used.  
 Mechanical machine still not working. 0ppm  
 Needs potable water hose at the three compartment sink.  
 Keep back door closed  
 Use three compartment sink to sanitize.

**Port Lavaca**

**Baker's Liquor Store**

<b>7/3/2024</b>	<b>Routine</b>	1300 W. Main 77979	4	2 :50 PM	7/10/2024
				3 :10 PM	

#21 need bodily fluid kit  
 #30 expired permit.  
 Food Establishment Permit (Current, Valid, and Posted) - 2  
 Person in charge present, demonstration of knowledge, and CFM - 2

**Port O'Connor**

**Linda T's Fresh Shrimp & Bait**

<b>7/3/2024</b>	<b>Routine</b>	106 S.7th St 77982	2	1 :30 PM	7/10/2024
				1 :45 PM	

#21 Need CFM.  
 Person in charge present, demonstration of knowledge, and CFM - 2

**Mark's Waterfront Wienies**

<b>7/6/2024</b>	<b>Routine</b>	Push Cart 77982	3	9 :32 AM	7/10/2024
				10:02 AM	

19. Need a current water sample from unit.  
 Water from approved source; Plumbing installed; proper backflow device - 3

**POC Oasis**

<b>7/3/2024</b>	<b>Routine</b>	1304 W. Adams Ave 77982	0	12:48 PM	7/10/2024
				1 :15 PM	

no violations

**Sylvia's Snow Cones & More**

<b>7/3/2024</b>	<b>Routine</b>	Mobile Unit 77982	0	12:20 PM	7/10/2024
				12:45 PM	

no violations.

**Seadrift**

**Taqueria La Conchita**

<b>7/3/2024</b>	<b>Routine</b>	Mobile Unit 77983	0	11:00 AM	7/10/2024
				11:30 AM	

no violations.

**Victoria**

**Boost Up Nutrition**

1101 E. Sam Houston 77901

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**Victoria**

**Boost Up Nutrition**

7/3/2024 Routine  
No violations at time of inspection.

1101 E. Sam Houston 77901  
0 10:17 AM 7/3/2024  
10:27 AM

**Flores Lemonade Hut**

7/6/2024 Routine  
20. Need wastewater disposal documentation on the mobile unit.  
Approved Sewage/Wastewater Disposal System, proper disposal

Mobile Unit 77901  
3 10:03 AM 7/10/2024  
10:23 AM  
- 3

**H E B Food Store # 554**

7/3/2024 Routine  
47. Need to post illness awareness sign at employee hand sinks.  
Other Violations - 1

1505 E. Rio Grande 77901  
1 10:35 AM 7/3/2024  
11:44 AM

**Jason's Deli**

7/3/2024 Violations Followup  
Continue to work on cold hold violation.  
Needs to have time and temperature documentation not to exceed 4 hours.

5301 N. Navarro 77901  
0 2 :30 PM 7/3/2024  
2 :44 PM

**Lady Bug Learning Center**

7/3/2024 Violations Followup  
Continue to work on #31  
Inadequate hot water at the hand sink.

103 Cozzi Circle 77901  
0 3 :00 PM 7/3/2024  
3 :07 PM

**Mercy House**

7/10/2024 Routine  
3. Improper hot holding temp.  
9. Do not store chips/produce on floor in pantry.  
21. Need certified food manager on duty  
22. Need food handlers certificates for all employees.  
23. Needs adequate water pressure.  
29. Expired test strips.  
31. Need paper towels at hand sink in main bldg.  
32. Need drain board. Cannot use drying mat. Main Bldg.  
40. Do not store paper products on floor. Bldg. 2  
42. Cabinets and turntable need cleaning. Main Bldg.  
47. Need employee awareness sign at hand sink in employee restroom. Main Bldg.

4409 N. John Stockbauer 77901  
21 11:28 AM  
12:08 PM 7/19/2024

Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
Food separated and & protected, prevented during food preparation - 3  
Person in charge present, demonstration of knowledge, and CFM - 2

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**Victoria**

**Mercy House**

7/10/2024 Routine

4409 N. John Stockbauer 77901

21	11:28 AM	
	12:08 PM	7/19/2024

- 3. Improper hot holding temp.
- 9. Do not store chips/produce on floor in pantry.
- 21. Need certified food manager on duty
- 22. Need food handlers certificates for all employees.
- 23. Needs adequate water pressure.
- 29. Expired test strips.
- 31. Need paper towels at hand sink in main bldg.
- 32. Need drain board. Cannot use drying mat. Main Bldg.
- 40. Do not store paper products on floor. Bldg. 2
- 42. Cabinets and turntable need cleaning. Main Bldg.
- 47. Need employee awareness sign at hand sink in employee restroom. Main Bldg.

- Hot and Cold Water available; adequate pressure, safe - 2
- Proper Hot Holding temperature (135F) - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Single service & single use articles; properly stored and used - 1
- Non-Food Contact surfaces clean - 1
- Other Violations - 1
- Food handler / no unauthorized persons / personnel - 2

**Moo Moo**

7/10/2024 Routine

709 S. Moody 77901

10	10:43 AM	7/10/2024
	11:06 AM	

- 7. All food must be covered and date labeled in walk-in cooler.
- 28. Proper date marking.
- 29. Need test strips.
- 35. All drinks need lid and straw. No water bottles.
- 46. Needs covered trashcan in employee restroom.
- 47. Needs employees must wash hands before returning to work sign. Needs employee awareness sign.
- Food and ice obtained from approved source; good condition, safe - 3
- Proper Date Marking and disposition - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Other Violations - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

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**Victoria**

**Murphy USA #7882**

<b>7/3/2024</b>	<b>Routine</b>		3509 Houston Hwy. 77901		
		6	9 :36 AM		7/3/2024
			10:04 AM		

#12 - Need a copy of the employee health and hygiene handbook.  
 #21 - Need a CFM on duty at all times.  
 #47 - Need the last inspection report posted visible to the public.

Management and employees knowledge, responsibilities and reporting - 3  
 Person in charge present, demonstration of knowledge, and CFM - 2  
 Other Violations - 1

**Shipley's Do-Nuts**

<b>7/10/2024</b>	<b>Violations Followup</b>		2601 N. Navarro St. 77901		
		0	10:15 AM		7/10/2024
			10:20 AM		

Violation follow up-True fridge was repaired and is now holding temperatures below 41°.  
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**Short Stop**

<b>7/3/2024</b>	<b>Routine</b>		2407 Port Lavaca Highway 77901		
		11	12:10 PM		7/3/2024
			12:45 PM		

7. Expired food.  
 12. Need Employee Hygiene Handbook.  
 21. Need food manager on all shifts.  
 22. Need food handlers certificate.  
 47. Post illness awareness sign at employee hand sinks.

Food and ice obtained from approved source; good condition, safe - 3  
 Management and employees knowledge, responsibilities and reporting - 3  
 Person in charge present, demonstration of knowledge, and CFM - 2  
 Food handler / no unauthorized persons / personnel - 2  
 Other Violations - 1

**Smoko's Victoria**

<b>7/3/2024</b>	<b>Routine</b>		5903 Houston Hwy 77901		
		5	12:59 PM		7/3/2024
			1 :25 PM		

7. Expired food.  
 33. Ware washing sink need to be maintained.

Warewashing Facilities; installed, maintained, used - 2  
 Food and ice obtained from approved source; good condition, safe - 3

**Speedy Stop #30**

<b>7/10/2024</b>	<b>Routine</b>		5906 N. Navarro 77901		
		3	11:35 AM		7/10/2024
			12:00 PM		

#7 - Expired food on shelf.  
 Food and ice obtained from approved source; good condition, safe - 3

**Speedy Stop Kitchen #30**

<b>7/10/2024</b>	<b>Routine</b>		5906 N. Navarro 77901		
		0	11:35 AM		7/10/2024
			12:00 PM		

No violations at time of inspection.  
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**Subway Sandwich Shop #48340**

<b>7/10/2024</b>	<b>Routine</b>		1102 Rio Grande Suite # 300 77901		
		1	10:13 AM		7/10/2024
			10:35 AM		

38. Improper defrost of meat.

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**Victoria**

**Subway Sandwich Shop #48340**

7/10/2024	Routine		1102 Rio Grande Suite # 300 77901		
		1	10:13 AM		7/10/2024
			10:35 AM		

- 38. Improper defrost of meat.
- Approved thawing method - 1

**Uncle Mutt's Bar-B-Q**

7/10/2024	Routine		5404 N. Navarro 77904		
		2	12:50 PM		7/10/2024
			1 :23 PM		

- 21. Need to have a Certified Food Manager on every shift.
- Person in charge present, demonstration of knowledge, and CFM - 2

**Vera Cruz**

7/3/2024	Routine		3110 N. Navarro 77901		
		29	11:17 AM		7/3/2024
			12:15 PM	7/10/2024	

- 2. Small refrigerator not holding 41 temp.
- 7. Clean ice machine.
- 9. Container with chips need lids.
- 18. Label sanitizer spray bottles.
- 25. roaches in restroom and by kits.
- 28. Date label food in the walk-in.
- 31. Do not block the hand sink
- 32. Shelves rusted need to be clean.
- 37. Clean mildew at fountain drink station.
- 38. Defrost meat under running cold water.
- 42. Clean walls in walk-in cooler.
- 44. Keep trash can closed.
- 47. Employee reporting illness sign needs to be by hand wash sink.

- Garbage and Refuse properly disposed; facilities maintained - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 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
- Environmental contamination - 1
- Food separated and & protected, prevented during food preparation - 3
- Non-Food Contact surfaces clean - 1
- Proper Date Marking and disposition - 2
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Toxic substances properly identified, stored and used - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Approved thawing method - 1

**Victoria Country Club**

14 Spring Creek Rd 77904

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**Victoria**

**Victoria Country Club**

<b>7/9/2024</b>	<b>Violations Followup</b>	14 Spring Creek Rd 77904	0	10:30 AM	7/10/2024
Violation follow up-Table top has been fixed and is now holding temperature below 41°.				10:40 AM	

**Victoria's Kitchen**

<b>7/3/2024</b>	<b>Routine</b>	3408 N. Laurent Street 77901	29	10:05 AM	7/3/2024
				11:10 AM	7/5/2024

- 2. Tabletop not holding 41 or less.
- 6. Eggs must be held @ 41 on ice or document.
- 7. discard food in table top that has been in there over 4 hours.
- 10.10 PPM @ 3 compartment sink.
- 16. Wash hand between different task.
- 18. do not store bug spray in kitchen.
- 32. seal raw wood shelves in back wrap holder.
- 36.store towels in sanitizer bucket.
- 37. Store food 6" feet off the ground.
- 41. Label bucket items in English.
- 45. Seal all opening in kitchen
- 47. Need reporting illness at hand sink.
- 39. oatmeal scoops need handle.

- Warewashing Facilities; installed, maintained, used - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Time as a Public Health Control; procedures & records - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- 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
- Environmental contamination - 1
- Original container labeling (Bulk Food) - 1
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Toxic substances properly identified, stored and used - 3

**Yoakum**

**H & H Café & Bakery**

<b>7/9/2024</b>	<b>Routine</b>	719 Lott 77995	7	11:30 AM	7/10/2024
				12:05 PM	

- #28 - Raw meat and other food items need date labels in walk-in cooler.
- #31 - Customer restroom water at sink not reaching 100°.
- #35 - Anyone handling, serving, or preparing food needs to be wearing a cap and/or hairnet.
- #37 - Food items need to be at least six inches off of the ground.
- #40 - Ice scoop needs to be stored with handle out of ice.

- Single service & single use articles; properly stored and used - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

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**Yoakum**

**H & H Café & Bakery**

**7/9/2024 Routine**

719 Lott 77995

7 11:30 AM

7/10/2024

12:05 PM

#28 - Raw meat and other food items need date labels in walk-in cooler.

#31 - Customer restroom water at sink not reaching 100°.

#35 - Anyone handling, serving, or preparing food needs to be wearing a cap and/or hairnet.

#37 - Food items need to be at least six inches off of the ground.

#40 - Ice scoop needs to be stored with handle out of ice.

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

Environmental contamination - 1

Proper Date Marking and disposition - 2

**Yoakum Delights Coffee & More**

**7/9/2024 Routine**

603 N. Hwy 77A 77995

0 12:10 PM

7/10/2024

12:22 PM

No violations at time of inspection.

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