

Victoria County Public Health Department

8/8/2024

Inspections Between (inclusive): 8/1/2024 and 8/7/2024

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

Bella Tavola of Cuero, LLC

8/6/2024	Routine		213 North Esplanade 77954		
		11	1 :00 PM		8/6/2024
			1 :30 PM		

- 9. do not store raw chicken above ready to eat food.
- 28. Items in walk-in cooler need date labels.
- 29. store handles up.
- 31. Do not block hand sink or store items in hand sink.
- 39. Can opener needs to be cleaned.
- 40. do not use cardboard.

- Single service & single use articles; properly stored and used - 1
- Food separated and & protected, prevented during food preparation - 3
- Proper Date Marking and disposition - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Circle K # 2741545

8/6/2024	Routine		4150 Highway 72 West 77954		
		0	12:00 PM		8/6/2024
			12:30 PM		

No Violations
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Cuero Nutrition

8/6/2024	Routine		1139 N. Esplande St 77954		
		4	12:40 PM		8/6/2024
			12:55 PM		

- 21. Need CFM on duty at all times.
- 32. Need to clean Ice Machine.

- Person in charge present, demonstration of knowledge, and CFM - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

K N Root Beer Drive-In

8/1/2024	Routine		514 E. Broadway 77954		
		0	1 :40 PM		8/1/2024
			2 :00 PM		

No Violations
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Lindenau Rifle Club

8/7/2024	Routine		22 Striedel Lane 77954		
		0	9 :45 AM		8/7/2024
			10:00 AM		

No violations.
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Marlin's Playhouse

8/1/2024	Routine		105 Ward St. 77954		
		2	1 :10 PM		8/1/2024
			1 :25 PM		

- 21. Cert. Food Mgr. must be present on site.
- Person in charge present, demonstration of knowledge, and CFM - 2

Monster Burger

901 N. Esplanade 77954

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Cuero

Monster Burger

8/1/2024	Routine	901 N. Esplanade 77954	16	12:15 PM 1 :00 PM	8/1/2024
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2. Cold hold not reaching 41 degrees. Follow up required.

10. Dishwasher not reaching 125 degrees. Follow up required.

28. No date marking and food not covered in cooler.

30. Permit not displayed or on site.

31. Pile of dirty towels in hand washing sink.

35. No hats or hair nets.

36. Dirty towels in sink and on food surface table tops.

42. Food contact surfaces need to be cleaned and sanitary.

45. Cooler doors and other surfaces soiled and need to be cleaned.

Proper Date Marking and disposition - 2

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

Wiping Cloths; properly used and stored - 1

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

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

Taqueria Vallarta Cuero

8/1/2024	Violations Followup	302 S. Esplanade 77954	0	11:45 AM 11:55 AM	8/1/2024
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Violation follow up

Cooling violation fixed and sanitizer for dishwasher fixed.

Continue to work on other violations.

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Port Lavaca

7-Eleven # 36505 H

8/6/2024	Routine	1800 S. Hwy 35 77979	1	10:15 AM 11:00 AM	8/6/2024
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37. Food items to be stored 6 inches off the floor

Environmental contamination - 1

Domino's Pizza

8/6/2024	Routine	320 State Highway 35 South 77979	0	11:43 AM 11:59 AM	8/6/2024
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No Violations

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Twin Dolphin Cinemas

8/6/2024	Routine	152 N. Hwy 35 77979	0	11:22 AM 11:34 AM	8/6/2024
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No Violations

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Victoria

AlphaLab Nutrition Northside

8/7/2024	Routine		8607 N. Navarro Suite C 77904		
		5	2 :13 PM		8/8/2024
			2 :32 PM		
#31 - Ice machine needs to be cleaned. #32 - Both hand sinks need paper towels. Hand sink in restroom also needs paper towels. #46 - Trash can in restroom needs a lid. Adequate handwashing facilities; Accessible and properly supplied, used - 2 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1					

Chick-Fil-A of Whispering Creek

8/6/2024	Routine		6104 N. Navarro 77904		
		3	2 :10 PM		8/7/2024
			2 :50 PM		
31. Keep hand sink stocked. 47. Post illness awareness signs at employee hand sinks. Other Violations - 1 Adequate handwashing facilities; Accessible and properly supplied, used - 2					

Chick-Fil-A The Crossroads

8/5/2024	Routine		714 E. Rio Grande St. 77901		
		0	3 :05 PM		8/5/2024
			3 :31 PM		
No Violations at time of inspection.					

Citizens Health Plex Deli

8/6/2024	Routine		9406 Zac Lentz Parkway 77904		
		2	12:40 PM		8/7/2024
			1 :01 PM		
25. Live gnats in the 3 compartment sink. Compliance with Variance, Specialized Process, and HACCP plan - 2					

EI Patron Restaurant & Cantina

8/7/2024	Routine		2505 E. Houston Highway 77901		
		3	1 :35 PM		8/7/2024
			2 :35 PM		
2. Bottom cold hold under oven not reaching 41 degrees. Proper Cold Holding temperature (41F/45F) - 3					

Mike Pozzi Catering

8/1/2024	Routine		906 Blyth 77904		
		9	2 :35 PM		8/2/2024
			2 :55 PM		
#9 - Food in walk-in cooler needs to be covered. #28 - Food items need date labels. #32 - Handles on freezers and the inside of freezers need cleaning. #40 - Paper goods and single use items need to be at least six inches off of the floor. Single service & single use articles; properly stored and used - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Proper Date Marking and disposition - 2 Food separated and & protected, prevented during food preparation - 3 Non-Food Contact surfaces clean - 1					

Morada Victoria East

8/6/2024	Routine		501 E. Larkspur 77904		
		2	1 :20 PM		8/7/2024
			1 :56 PM		
35. Employees with beards need to wear a beard guard. 47. Post illness awareness sign at employee hand sinks.					

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Victoria					
Morada Victoria East			501 E. Larkspur 77904		
8/6/2024	Routine	2	1 :20 PM 1 :56 PM		8/7/2024
35. Employees with beards need to wear a beard guard.					
47. Post illness awareness sign at employee hand sinks.					
Other Violations - 1					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Niki's Roma Pizza			7800 N. Navarro 77904		
8/7/2024	Routine	7	1 :40 PM 2 :15 PM		8/7/2024
22. All employees need food handlers.					
31. Handwashing sink needs to be accessible.					
32. Ice machine needs to be wiped clean.					
36. Wiping cloths need to be properly stored.					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
Food handler / no unauthorized persons / personnel - 2					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Wiping Cloths; properly used and stored - 1					
Parkway Church Café			4802 John Stockbauer 77904		
8/6/2024	Routine	1	10:37 AM 11:20 AM		8/7/2024
40. Store ice scoop handle up in the ice machine.					
Single service & single use articles; properly stored and used - 1					
Sonic - Navarro Inc. Store # 3322			8707 N. Navarro 77904		
8/7/2024	Routine	2	12:41 PM 1 :23 PM		8/7/2024
32. Keep non contact surfaces clean.					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Speedy Stop # 115			5101 Houston Highway 77901		
8/5/2024	Routine	3	11:30 AM 12:20 PM		8/5/2024
14. Employees need to wash hands and change gloves before handling food after sweeping.					
Hands cleaned and properly washed; Gloves used properly - 3					
Subway #15068 (Speedy Stop #115)			5101 Houston Highway 77901		
8/5/2024	Routine	3	11:30 AM 12:20 PM		8/5/2024
12. No Employee Handbook.					
Management and employees knowledge, responsibilities and reporting - 3					
The Barn			12201 FM 236 77901		
8/6/2024	Routine	14	2 :00 PM 2 :30 PM		8/6/2024
2. Need to ice garnish lemons and limes.					
9. Cover items in cooler.					
14. Employees need to wash hands in between tasks.					
32. Clean Ice Machine and Fridge.					
35. need to wear hairnet or ball cap.					
37. Personal items cannot be stored on kitchen counter.					
47. Need reporting illness sign at handwashing sink.					
Other Violations - 1					
Environmental contamination - 1					

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Victoria

The Barn

8/6/2024	Routine		12201 FM 236 77901		
		14	2 :00 PM		8/6/2024
			2 :30 PM		

2. Need to ice garnish lemons and limes.
 9. Cover items in cooler.
 14. Employees need to wash hands in between tasks.
 32. Clean Ice Machine and Fridge.
 35. need to wear hairnet or ball cap.
 37. Personal items cannot be stored on kitchen counter.
 47. Need reporting illness sign at handwashing sink.

Personal Cleanliness / eating, drinking, or tobacco use - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Proper Cold Holding temperature (41F/45F) - 3
 Food separated and & protected, prevented during food preparation - 3
 Hands cleaned and properly washed; Gloves used properly - 3

Victoria's Kitchen

8/6/2024	Violations Followup		3408 N. Laurent Street 77901		
		0	10:30 AM		8/6/2024
			10:55 AM		

Violation follow up- Mop sink repaired continue to work on other violations.
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Wendy's # 69

8/1/2024	Violations Followup		2901 Houston Highway 77901		
		0	11:20 AM		8/2/2024
			11:30 AM		

Violation follow up
 Table top is now holding temperatures below 41°.
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Yoakum

Subway - Yoakum

8/6/2024	Routine		412 W. Grand 77995		
		13	10:50 AM		
			11:25 AM	8/9/2024	

2. Table Top not holding 41° or below.
 10. Sanitizer concentration too high.
 14. Wash hands in-between tasks and before glove use.
 21. Need CFM on duty at all times.
 22. All employees need food handlers certificate.

Proper Cold Holding temperature (41F/45F) - 3
 Food contact surfaces and returnables; cleaned and sanitized - 3
 Food handler / no unauthorized persons / personnel - 2
 Person in charge present, demonstration of knowledge, and CFM - 2
 Hands cleaned and properly washed; Gloves used properly - 3

Yorktown

Dollar General # 7688

846 W. Main Street 78164

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Yorktown

Dollar General # 7688

8/7/2024 **Routine**

846 W. Main Street 78164

13 11:30 AM
11:59 AM

8/7/2024

- 7. out of date food items.
- 21. No Bodily Fluid kit
- 25. Pest live
- 30. Need 2024 permit
- 37. Food items need to be 6 inches off the floor.
- 44. Dumpster needs to be closed at all times.
- 46. Trash can in RR needs lids
- 47. Need to post last inspection.

Environmental contamination - 1

Other Violations - 1

Food and ice obtained from approved source; good condition, safe - 3

Garbage and Refuse properly disposed; facilities maintained - 1

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

Compliance with Variance, Specialized Process, and HACCP plan - 2

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

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

Subway of Yorktown

8/7/2024 **Routine**

342 E. Main Street 78164

0 11:35 AM
12:10 PM

8/7/2024

No Violations

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