

Victoria County Public Health Department

4/24/2025

Inspections Between (inclusive): 4/17/2025 and 4/23/2025

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

Baymont Inn Cuero

4/23/2025	Routine	308 Park Heights Drive 77954	9	10:00 AM 10:20 AM	4/23/2025
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- #10 3 step dishwashing not performed, 0 ppm
- #21 need CFM
- #29 incorrect test strips.
- #31 need a hand wash sink.

- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

City of Cuero Anna Koch Pavilion

4/23/2025	Routine	212 West Main Street 77954	0	12:21 PM 12:30 PM	4/23/2025
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- no violations
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Cuero Golf Shop

4/23/2025	Routine	110 Leonard Roy Harmon Dr. 77954	0	12:07 PM 12:15 PM	4/23/2025
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- no violations
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Cuero Municipal Clubhouse

4/23/2025	Routine	201 Leonard Roy Harmon Drive 77954	0	12:35 PM 12:40 PM	4/23/2025
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- no violations
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Holiday Inn Express & Suites

4/23/2025	Routine	3371 N. Esplanade 77954	7	9 :15 AM 9 :40 AM	4/23/2025
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- #10 0 ppm, 3 step dishwashing not performed.
- #21 no CFM on duty.
- #29 need a thermometer in cooler.

- Person in charge present, demonstration of knowledge, and CFM - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

Garfield

Garfield Shooting Club

4/23/2025	Routine	Garfield 78164	3	10:25 AM 10:40 AM	4/23/2025
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- 20. Needs current water sample.

- Approved Sewage/Wastewater Disposal System, proper disposal - 3

Port Lavaca

Calhoun County Adult Detention Center

4/21/2025	Routine	302 W. Live Oak 77979	4	10:20 AM 11:00 AM	4/22/2025
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- #21 - Need a bodily fluid kit.
- #21 - Need a Certified Food Manager on duty at all times.
- #31 - No paper towels at hand sink.

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Port Lavaca

Calhoun County Adult Detention Center

4/21/2025	Routine		302 W. Live Oak 77979		
		4	10:20 AM		4/22/2025
			11:00 AM		

#21 - Need a bodily fluid kit.

#21 - Need a Certified Food Manager on duty at all times.

#31 - No paper towels at hand sink.

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

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

Telferner

Telferner Express

4/17/2025	Routine		202 S. Wood Street 77988		
		18	9 :40 AM		4/17/2025
			10:15 AM		

12. Need employee health and hygiene handbook.

18. Chemicals need to be stored away from food.

21. Certified food manager needs to be on premises when open.

23. Bathroom hand sink has no hot water. Must be repaired.

32. Soda machine needs cleaning.

33. 3 compartment sink has mold present. Needs thorough cleaning.

37. Food items should be stored at least 6 inches off floor.

40. Paper goods should be stored at least 6 inches off floor.

46. Need lid on trashcan in bathroom.

47. Need first aid kit.

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

Toxic substances properly identified, stored and used - 3

Hot and Cold Water available; adequate pressure, safe - 2

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

Warewashing Facilities; installed, maintained, used - 2

Management and employees knowledge, responsibilities and reporting - 3

Environmental contamination - 1

Single service & single use articles; properly stored and used - 1

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

Other Violations - 1

4/23/2025	Violations Followup	0	2 :30 PM		4/23/2025
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Violation follow up

Hot water operational in bathroom.

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Victoria

El Guerrerense

2101 North Laurent Street 77901

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El Guerrerense

4/17/2025 **Violations Followup**

Violation follow up
Need to continue to work on violations will follow up in a week.
Advised that the owner is out until next week, Stated that they are going to fill the hole with concrete.

2101 North Laurent Street 77901
0 10:58 AM 4/17/2025
 11:05 AM 4/29/2025

Fastop Food Store # 6

4/22/2025 **Violations Followup**

Violation follow up- 3 dr freezer below 0°
Continue to work on other violations.

3633 S. W. Moody 77901
0 12:45 PM 4/22/2025
 1 :00 PM

Kikko Ramen & Poke

4/17/2025 **Violations Followup**

Violations follow up
Do not store phones and drinks on prep table

7905 N. Navarro St. Suite 200 77904
0 11:42 AM 4/24/2025
 12:04 PM

Label spray bottles

Need test strips

Clean dead bugs in freezer

Fill table top with ice to maintain temperature.

Repair man is coming Tuesday to fix prep table. Will return when it is fixed.

Long John Silver's # 70264

4/23/2025 **Routine**

- 2. Cold hold table top temping at 52. Must hold at 41 degrees or lower.
- 30. Must display food permit to public.
- 31. Need paper towels at hand sink.
- 37. All food boxes in walk in cooler/freezer must be off floor at least 6 inches.
 - Environmental contamination - 1
 - Proper Cold Holding temperature (41F/45F) - 3
 - Food Establishment Permit (Current, Valid, and Posted) - 2
 - Adequate handwashing facilities; Accessible and properly supplied, used - 2

2904 N. Navarro 77901
8 3 :30 PM 4/23/2025
 3 :55 PM

Taqueria Yazmin

4/21/2025 **Violations Followup**

Violation follow up
Mop sink is corrected.

501 S. Moody 77901
0 11:32 AM 4/23/2025
 11:42 AM

VFW Post 4146 Ladies Auxilary

2001 Lova Drive 77901

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VFW Post 4146 Ladies Auxilary

4/17/2025 **Routine**

2001 Lova Drive 77901

3 9 :57 AM

4/17/2025

34- Clean rodent droppings

10:40 AM

37- Store paper goods 6" of the floor

45- Seal all openings in the facility

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

Environmental contamination - 1

Physical facilities installed, maintained, clean - 1