

Inspections Between (inclusive): 2/29/2024 and 3/6/2024

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

<b>Fishville Trading Post</b>
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<b>3/4/2024</b>	<b>Routine</b>	0	11:25 AM 11:50 AM	<input type="checkbox"/>	3/6/2024
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no violations

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**Edna**

<b>A J ' s</b>			508 E. Main Street 77957		
<b>3/4/2024</b>	<b>Routine</b>	0	1:23 PM	<input type="checkbox"/>	3/4/2024
#22 Need Food handlers for all employees			1:54 PM		

<b>Daniel's Tacos</b>			902 W. Main 77957		
<b>3/4/2024</b>	<b>Routine</b>	7	10:20 AM	<input type="checkbox"/>	3/4/2024
#21 Need a bodily fluid kit			11:07 AM		
#28 Food stored in the walk in cooler needs to be date labelled					
#30 Food permit must be valid and current					
#37 food container needs to be 6" off the ground					
#41 Label food storage containers					
#47 Need a handwashing sign at hand sink					
Other Violations - 1					
Proper Date Marking and disposition - 2					
Food Establishment Permit (Current, Valid, and Posted) - 2					
Original container labeling (Bulk Food) - 1					
Environmental contamination - 1					

<b>Highway 111 Shell</b>			201 S. Wells 77957		
<b>3/4/2024</b>	<b>Routine</b>	4	2:00 PM	<input type="checkbox"/>	3/4/2024
#21 Needs bodily fluid kit			2:21 PM		
#30 Food Permit must be valid & current					
Food Establishment Permit (Current, Valid, and Posted) - 2					
Person in charge present, demonstration of knowledge, and CFM - 2					

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**Ganado**

**Brookshire Brothers #76**

305 W. York 77962

**3/4/2024**      **Routine**

0	11:46 AM	<input type="checkbox"/>	3/4/2024
	12:25 AM		

No violations at time of inspection

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**Dairy Queen**

1202 E. Highway 59 77962

**3/4/2024**      **Routine**

0	12:35 PM	<input type="checkbox"/>	3/4/2024
	1:06 PM		

No violations at time of inspection

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**Lele's**

206 N. Third St. 77962

**3/6/2024**      **Routine**

5	9:30 AM	<input checked="" type="checkbox"/>	3/6/2024
	10:10 AM		

#2 Turbo Air cooler not holding 41 or less

#28 need a cooking thermometer

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

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

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**Port Lavaca**

<b>Bethany Senior Living</b>			118 Trinity Shores Dr. 77979		
<b>2/29/2024</b>	<b>Routine</b>	0	12:00 PM	<input type="checkbox"/>	2/29/2024
no violations			12:22 PM		

<b>Church's Chicken # 1463</b>			206 US Hwy 35 South 77979		
<b>2/29/2024</b>	<b>Routine</b>	6	2:38 PM	<input checked="" type="checkbox"/>	
#3 Food should remain at 135 degrees when using hot hold			3:00 PM	2/29/2024	
#12 Need employee health and hygiene handbook.					
Proper Hot Holding temperature (135F) - 3					
Management and employees knowledge, responsibilities and reporting - 3					

<b>Dollar General Store #25673</b>			1215 W. Austin St. 77979		
<b>3/4/2024</b>	<b>Routine</b>	0	12:45 PM	<input type="checkbox"/>	3/6/2024
no violations			1:15 PM		

<b>El Charrito Express # 2</b>			623 Broadway St. 77979		
<b>2/29/2024</b>	<b>Routine</b>	3	1:50 PM	<input type="checkbox"/>	2/29/2024
#9 Do not store food on unapproved surfaces			2:20 PM		
Food separated and & protected, prevented during food preparation - 3					

<b>Pucker Up Sips &amp; More</b>			Mobile Unit 77979		
<b>3/5/2024</b>	<b>Routine</b>	0	1:13 PM	<input type="checkbox"/>	3/5/2024
No violations noticed at time of inspection			1:33 PM		

<b>Trinity Shores</b>			201 Trinity Shores Dr. 77979		
<b>3/4/2024</b>	<b>Violations Followup</b>	0	12:22 PM	<input type="checkbox"/>	3/6/2024
mechanical dishwasher repaired, and in compliance.			12:35 PM		

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**Port O'Conner**

**Los Delfines Mexican Restaurant**

704 W. Adams Ave. 77982

**3/4/2024**

**Violations Followup**

0

1:45 PM

3/6/2024

Grista 2 door cooler in cold holding compliance.

2:00 PM

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**Victoria**

**7 Days Donuts**

7905 N. Navarro # 212 77904

**3/6/2024 Routine**

0	9:40 AM	<input type="checkbox"/>	3/6/2024
	10:01 AM		

No violations at time of inspection

**Affectionate Arms Adult Day Health Care Center**

3802 John Stockbauer 77904

**3/6/2024 Routine**

3	11:10 AM	<input type="checkbox"/>	3/6/2024
	11:33 AM		

#29 Need a thermometer in refrigerator

#37 Do not store paper products on the floor

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

Environmental contamination - 1

**Aloe Elementary**

62 Chaparral 77905

**3/5/2024 Routine**

4	9:50 AM	<input type="checkbox"/>	3/5/2024
	10:20 AM		

#18 - Chemicals and cleaners stored in the dry storage next to food items must be moved.

#37 - Cannot drape plastic curtains over food trays in walk-in cooler.

Environmental contamination - 1

Toxic substances properly identified, stored and used - 3

**Arby's Victoria**

8503 N. Navarro St. 77904

**3/4/2024 Routine**

9	1:44 PM	<input type="checkbox"/>	3/4/2024
	2:11 PM		

21. Certified Food Manager needed at all hours of operation

30. Need 2024 permit

32. Need to clean the slicer

35. Need cap or hairnet

42. Clean the vent hood

47. Post the Reporting Illness sign at hand sinks

Other Violations - 1

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

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

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

Non-Food Contact surfaces clean - 1

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

**Cade Middle School Kitchen**

611 West Tropical Dr. 77904

**3/4/2024 Routine**

2	10:30 AM	<input type="checkbox"/>	3/4/2024
	10:54 AM		

#32 - Ice machine needs to be cleaned.

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

**Casa Ole Restaurant & Cantina**

391 Victoria Mall 77904

**3/4/2024 Routine**

7	2:24 PM	<input type="checkbox"/>	3/4/2024
	2:51 PM		

2. Under grill refrigeration 50°

32. Clean the vent hood and fryers

39. Use spoon with handle

42. Clean floor in walk-in freezer

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

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

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**Victoria**

**Casa Ole Restaurant & Cantina**

<b>3/4/2024</b>	<b>Routine</b>	7	2:24 PM 2:51 PM	<input type="checkbox"/>	3/4/2024
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391 Victoria Mall 77904

2. Under grill refrigeration 50°  
32. Clean the vent hood and fryers  
39. Use spoon with handle  
42. Clean floor in walk-in freezer

Utensils, equipment, and linens; properly used, stored, dried and handled - 1  
Non-Food Contact surfaces clean - 1

**Chick-Fil-A The Crossroads**

<b>2/29/2024</b>	<b>Routine</b>	0	2:50 PM 3:16 PM	<input type="checkbox"/>	2/29/2024
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714 E. Rio Grande St. 77901

No violations at time of inspection

**De Leon Elementary School**

<b>3/5/2024</b>	<b>Routine</b>	2	12:57 PM 1:13 PM	<input type="checkbox"/>	3/5/2024
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1002 Santa Barbara 77901

#31 - Handsink cannot be used to store drinks and phones.  
Adequate handwashing facilities; Accessible and properly supplied, used - 2

**Dollar General Store # 19696**

<b>3/4/2024</b>	<b>Routine</b>	3	11:42 AM 12:26 PM	<input type="checkbox"/>	3/4/2024
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105 Monterrey Dr 77904

#12 Need employee health and personal hygiene hand book  
Management and employees knowledge, responsibilities and reporting - 3

**Early Childhood Center at FW Gross**

<b>3/5/2024</b>	<b>Routine</b>	4	10:56 AM 11:20 AM	<input type="checkbox"/>	3/5/2024
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1208 S. Navarro St. 77901

#2 - Walk-in cooler temperatures not reaching below 41°.  
#37 - Cannot drape plastic curtains over food items in walk-in cooler.  
Environmental contamination - 1  
Proper Cold Holding temperature (41F/45F) - 3

**Fastop Food Store # 2**

<b>3/5/2024</b>	<b>Routine</b>	6	11:52 AM 12:38 PM	<input type="checkbox"/>	3/5/2024
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1801 Delmar Drive 77901

3/5/2024  
#9 Do not store food product on walk in floor  
#31 Need cold water at hand sink  
#47 Restroom needs sign employees must wash hands before returning to work and front hand d sink needs reporting illness sign  
Adequate handwashing facilities; Accessible and properly supplied, used - 2  
Other Violations - 1  
Food separated and & protected, prevented during food preparation - 3

**Howell Middle School**

<b>3/4/2024</b>	<b>Routine</b>	0	1:15 PM 1:31 PM	<input type="checkbox"/>	3/4/2024
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2502 Fannin 77901

No violations at time of inspection.

**Jack in the Box # 4764**

			1510 E. Rio Grande 77901		
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**Victoria**

<b>Jack in the Box # 4764</b>			1510 E. Rio Grande 77901		
<b>3/5/2024</b>	<b>Routine</b>	13	10:46 AM 11:07 AM	<input type="checkbox"/>	3/5/2024
2. Table top - cheese 50° 6. Record time on items left at room temperature 12. Need Employee Health and Hygiene Book 21. Need Bodily Fluid Spill kit 30. Need 2024 permit Food Establishment Permit (Current, Valid, and Posted) - 2 Person in charge present, demonstration of knowledge, and CFM - 2 Management and employees knowledge, responsibilities and reporting - 3 Time as a Public Health Control; procedures & records - 3 Proper Cold Holding temperature (41F/45F) - 3					

<b>Japalenos Café</b>			2303 S.W. Moody 77901		
<b>3/5/2024</b>	<b>Routine</b>	5	9:47 AM 10:10 AM	<input type="checkbox"/>	3/5/2024
21. Need Certified Food Manager during all hours of operation 32. Clean the ice maker 37. Clean rust on shelves in walk-in Person in charge present, demonstration of knowledge, and CFM - 2 Environmental contamination - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					

<b>Lone Star Tavern, LLC</b>			5354 FM 447 77905		
<b>3/5/2024</b>	<b>Routine</b>	2	2:20 PM 3:05 PM	<input type="checkbox"/>	3/6/2024
#30 expired food permit. Food Establishment Permit (Current, Valid, and Posted) - 2					

<b>Mike Pozzi Catering</b>			906 Blyth 77904		
<b>2/29/2024</b>	<b>Routine</b>	0	10:45 AM 11:10 AM	<input type="checkbox"/>	2/29/2024
No violations at time of inspection -					

<b>Mumphord's Place Barbeque Inc.</b>			1202 E. Juan Linn 77901		
<b>2/29/2024</b>	<b>Routine</b>	0	2:17 PM 2:46 PM	<input type="checkbox"/>	2/29/2024
No violations at time of inspection -					

<b>Noot's Thai Kitchen</b>			6360 N. Navarro 77904		
<b>2/29/2024</b>	<b>Routine</b>	4	1:10 PM 2:02 PM	<input type="checkbox"/>	2/29/2024
#9 Need to use food grade storage containers #37 food containers need to be stored 6" off the ground Environmental contamination - 1 Food separated and & protected, prevented during food preparation - 3					

<b>O'Connor Magnet School Cafeteria</b>			3402 Bobolink 77901		
<b>3/5/2024</b>	<b>Routine</b>	3	11:50 AM 12:21 PM	<input type="checkbox"/>	3/5/2024
#31 - Hand sink must be free of items. #47 - Need reporting employee illness sign at hand sink.					



**Victoria**

**O'Connor Magnet School Cafeteria**

3402 Bobolink 77901

**3/5/2024 Routine**

3 11:50 AM  3/5/2024  
12:21 PM

#31 - Hand sink must be free of items.  
#47 - Need reporting employee illness sign at hand sink.

Other Violations - 1

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

**Our Lady of Sorrows Trinity Hall**

208 W. River 77901

**2/29/2024 Routine**

0 3:37 PM  2/29/2024  
3:50 PM

No violations at time of inspection

**Patti Welder School**

1604 E. North Street 77901

**3/4/2024 Routine**

2 12:21 PM  3/4/2024  
12:45 PM

#21 - Must have a copy of current food manager's license.

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

**Smith Elementary School**

2901 Erwin 77901

**2/29/2024 Routine**

0 11:05 AM  2/29/2024  
11:35 AM

No violations at time of inspection.

**Smoothie King**

2811 Houston Highway 77901

**3/5/2024 Routine**

2 11:12 AM  3/5/2024  
11:29 AM

30. Need 2024 permit

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

**Subway**

4008 U. S. Highway 59-N 77901

**3/6/2024 Routine**

0 10:26 AM  3/6/2024  
11:06 AM

No violations at time of inspection

**Target Store T-888**

7608 Zac Lentz Parkway 77904

**2/29/2024 Routine**

0 11:30 AM  2/29/2024  
12:15 PM

No violations at time of inspection

**The Donut Palace**

3602 Houston Hwy Suite J 77901

**3/5/2024 Routine**

7 11:45 AM  3/5/2024  
12:05 PM

9. Cover food in refrigerator  
29. Place thermometers inside the refrigeration units  
37. Keep food product six inches off the floor  
42. Clean doors on refrigerator

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

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

Environmental contamination - 1

Non-Food Contact surfaces clean - 1

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**Victoria**

<b>Tiny Sprouts Academy</b>	2903 N. Azalea 77901				
<b>2/29/2024</b>	<b>Routine</b>	4	10:43 AM 11:02 AM	<input type="checkbox"/>	2/29/2024
32. Clean can opener blade 41. Label food containers 42. Clean bottom shelf of food prep table Non-Food Contact surfaces clean - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Original container labeling (Bulk Food) - 1					

<b>Tokyo Grill &amp; Sushi Bar</b>	5006 N. Navarro 77904				
<b>3/6/2024</b>	<b>Routine</b>	0	11:35 AM 12:33 PM	<input type="checkbox"/>	3/6/2024
No violations at time of inspection -					

<b>Vickers Elementary School Cafeteria</b>	102 Northgate 77904				
<b>3/4/2024</b>	<b>Routine</b>	0	9:45 AM 10:05 AM	<input type="checkbox"/>	3/4/2024
No violations at time of inspection. -					

<b>Victoria Donuts</b>	3805-C N. Navarro 77901				
<b>3/6/2024</b>	<b>Routine</b>	5	9:28 AM 9:49 AM	<input type="checkbox"/>	3/6/2024
#9 Do not store dough in Thank you bags #43 Women's restroom needs exhaust fan #47 Employee illness sign needed in restroom Other Violations - 1 Adequate ventilation and lighting; designated areas used - 1 Food separated and & protected, prevented during food preparation - 3					

<b>Wendy's # 69</b>	2901 Houston Highway 77901				
<b>3/4/2024</b>	<b>Routine</b>	0	9:29 AM 10:18 AM	<input type="checkbox"/>	3/4/2024
No violations at time of inspection. -					

<b>Wingstop</b>	5208 N. Navarro 77904				
<b>3/4/2024</b>	<b>Routine</b>	8	3:07 PM 3:33 PM	<input type="checkbox"/>	3/4/2024
21. Need Certified Food Manager on all shifts 30. Need to post 2024 permit 31. Need paper towels in restroom 37. Keep backdoor closed 47. Post last inspection visible to the public Environmental contamination - 1 Person in charge present, demonstration of knowledge, and CFM - 2 Food Establishment Permit (Current, Valid, and Posted) - 2 Other Violations - 1 Adequate handwashing facilities; Accessible and properly supplied, used - 2					

<b>Yummy Finds</b>	402 Salem Road 77904				
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**Victoria**

**Yummy Finds**

402 Salem Road 77904

**2/29/2024**

**Routine**

8

12:38 PM

2/29/2024

21. Certified Food Manager needed during all hours of operation

1:02 PM

28. Date items that are in the coolers

31. Hand washing sink is for hand washing only

32. Slicer needs to be cleaned and sanitized after use

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

Proper Date Marking and disposition - 2

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

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

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**Yoakum**

**Burger Wings Shop**

515 Forest St 77995

**3/1/2024 Routine**

7 12:05 PM

7. Sauces need to be iced or kept refrigerated.

12:30 PM 3/8/2024

19. Leak at backflow check valve in kitchen.

47. Need handwashing signs in restroom.

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

Other Violations - 1

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

**Dollar General # 3448**

304 W. Grand 77995

**3/1/2024 Routine**

6 10:30 AM

20. Unable to flush toilet due to main drain being clogged.

11:15 AM 3/4/2024

31. Need proper working plumbing to be able to wash hands.

45. Floor needs to be cleaned

Physical facilities installed, maintained, clean - 1

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

**Dollar Tree**

304 West Grand 77995

**3/1/2024 Routine**

4 11:30 AM

12. Need employee Health and Hygiene book.

11:55 AM 3/4/2024

46. Need lid on trashcan in women's restroom.

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

Management and employees knowledge, responsibilities and reporting - 3

**Moo Moo Food Mart**

101 E. Gonzales 77995

**3/1/2024 Routine**

27 10:25 AM

#3 Food held hot must hold at 135 degrees or higher

11:05 AM 3/4/2024

#7 Expired food, Ice bags need proper labels.

#10 0ppm

#21 Need a CFM

#22 Need food handler certificates

#29 Need test strips.

#32 Shelves must be easily cleanable.

#35 Need hairnet /ball caps.

#46 Need paper towels in the restroom.

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

Other Violations - 1

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

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

Food handler / no unathorized persons / personnel - 2

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Hands cleaned and properly washed; Gloves used properly - 3

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**Yoakum**

**Moo Moo Food Mart**

101 E. Gonzales 77995

**3/1/2024 Routine**

27

10:25 AM

3/4/2024

11:05 AM

- #3 Food held hot must hold at 135 degrees or higher
- #7 Expired food, Ice bags need proper labels.
- #10 0ppm
- #21 Need a CFM
- #22 Need food handler certificates
- #29 Need test strips.
- #32 Shelves must be easily cleanable.
- #35 Need hairnet /ball caps.
- #46 Need paper towels in the restroom.

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Proper Hot Holding temperature (135F) - 3

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

**St. Joseph's Catholic Church**

201 Schrimsher 77995

**3/1/2024 Routine**

0

10:00 AM

3/4/2024

10:20 AM

no violations

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