

Establishment	Type	Score	In / Out	Follow up Req'd.	Date Insp. Closed
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**Cuero**

<b>Classy B's</b>	111 W. Main 77954				
<b>8/8/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	8/8/2022
no violations					

<b>Cuero Football Concession</b>	805 Broadway 77954				
<b>8/8/2022</b>	<b>Routine</b>	2		<input type="checkbox"/>	8/8/2022
#21 need CFM					
Person in charge present, demonstration of knowledge, and CFM - 2					

<b>El Zacatecas</b>	521 S. Esplanade 77954				
<b>8/10/2022</b>	<b>Routine</b>	4		<input checked="" type="checkbox"/>	8/12/2022
#3 Hot hold must be 135°↑ (Beans 120°)					
#39 Scoop must be stored properly in container					
Utensils, equipment, and linens; properly used, stored, dried and handled - 1					
Proper Hot Holding temperature (135F) - 3					

<b>La Plazita</b>	206 W. Main 77954				
<b>8/8/2022</b>	<b>Routine</b>	7		<input type="checkbox"/>	8/8/2022
#9 do not store food with apron.					
#28 date label					
#39 need scoop with handles.					
#41 label food containers.					
Proper Date Marking and disposition - 2					
Original container labeling (Bulk Food) - 1					
Utensils, equipment, and linens; properly used, stored, dried and handled - 1					
Food separated and & protected, prevented during food preparation - 3					

<b>Maria's Tamales</b>	402 S. Esplanade 77954				
<b>8/8/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	8/8/2022
no violations					

**Inez**

<b>Dollar General Store #19529</b>	7419 Old Hwy Rd 77968				
<b>8/10/2022</b>	<b>Routine</b>	3		<input type="checkbox"/>	8/10/2022
#7- Expired product					
Food and ice obtained from approved source; good condition, safe - 3					

**Port Lavaca**

<b>A O.K.'s</b>	1348 Co Rd 302 77979				
<b>8/8/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	8/8/2022
No demerits					

<b>Big Bear Shrimp &amp; Seafood</b>	2241 N. Hwy 35 77979				
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Inspections Between (inclusive): 8/4/2022 and 8/10/2022

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**Port Lavaca**

<b>Big Bear Shrimp &amp; Seafood</b>	2241 N. Hwy 35 77979	8/9/2022	Routine	0	<input type="checkbox"/>	8/10/2022
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<b>Calhoun Sandettes Concession</b>	705 Nueces 77979	8/8/2022	Routine	0	<input type="checkbox"/>	8/8/2022
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No violations

<b>Casa Jalisco</b>	1928 West Main Street 77979	8/9/2022	Routine	7	<input type="checkbox"/>	8/11/2022
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- #9 Do not store raw food over ready to eat foods and cover food
- # 31 Hand sink must be free of items for hand washing only
- #41 Label food containers
- #47 Post last inspection
  - Food separated and & protected, prevented during food preparation - 3
  - Adequate handwashing facilities; Accessible and properly supplied, used - 2
  - Other Violations - 1
  - Original container labeling (Bulk Food) - 1

<b>Leones Mexican Grill &amp; Panaderia</b>	468 Highway 35 S 77979	8/5/2022	Routine	8	<input checked="" type="checkbox"/>	8/12/2022
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- #10 Dishwasher Temp 110°↓ must reach 120°↑
- #12 Need Health & Hygiene Handbook
- #31 Need soap at dishwashing hand sink. Do not store items in hand sink.
  - Food contact surfaces and returnables; cleaned and sanitized - 3
  - Adequate handwashing facilities; Accessible and properly supplied, used - 2
  - Management and employees knowledge, responsibilities and reporting - 3

<b>Lighthouse Café</b>	2090 Hwy 35 77979	8/9/2022	Routine	5	<input type="checkbox"/>	8/10/2022
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- #9 raw food over RTE.
- #21 CFM expired.
  - Food separated and & protected, prevented during food preparation - 3
  - Person in charge present, demonstration of knowledge, and CFM - 2

<b>Times Market # 105</b>	312 E. Travis 77979	8/9/2022	Routine	7	<input type="checkbox"/>	8/10/2022
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- #7 ice bags need label.
- #31 needs to install hand wash sink at ice bagging area.
- #32 clean ice machine.
  - Adequate handwashing facilities; Accessible and properly supplied, used - 2
  - Food and ice obtained from approved source; good condition, safe - 3
  - Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

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**Seadrift**

<b>Dick's Food Stores Seadrift, LLC</b>	202 Broadway 77983				
8/9/2022	Routine	0		<input type="checkbox"/>	8/10/2022

<b>Rocky's Noodle House</b>	424 S. Main Street 77983				
8/10/2022	Routine	3		<input checked="" type="checkbox"/>	8/10/2022

#23 No hot water, pressure not adequate.  
#39 need scoop with handles.

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

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

**Victoria**

<b>5-D Steakhouse</b>	4904 N. Navarro 77904				
8/9/2022	Routine	2		<input type="checkbox"/>	8/10/2022

42. Clean wall behind dishwasher  
45. Weather strip back door.

Non-Food Contact surfaces clean - 1

Physical facilities installed, maintained, clean - 1

<b>Aunt Jo's BBQ</b>	5303 US Hwy. 77-S 77905				
8/4/2022	Routine	1		<input type="checkbox"/>	8/4/2022

#44 Dumpster must be on concrete or asphalt

Garbage and Refuse properly disposed; facilities maintained - 1

<b>Burger King #16248</b>	2103 Houston Hwy 77901				
8/5/2022	Violations Followup	0		<input type="checkbox"/>	8/9/2022

Inspected on 08/02/22 with 6 demerits. Re-inspected on 08/05/22 Walk in cooler repaired(41°↓), all violations corrected.

<b>Cardenas And Mangonadas 2</b>	2202 N. Laurent 77901				
8/4/2022	Violations Followup	0		<input type="checkbox"/>	8/4/2022

Violation follow up walk in 37° violation corrected.

<b>Cat Daddy's Fry Shack</b>	Mobile Unit 77904				
8/9/2022	Routine	2		<input type="checkbox"/>	8/9/2022

#31 Need soap at hand sink-COS

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

<b>Cat Daddy's Fry Shack Commissary</b>	23404 Zac Lentz Pkwy 77904				
8/9/2022	Routine	2		<input type="checkbox"/>	8/9/2022

#31 Need soap & paper towels at hand sink- COS

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

<b>Dairy Queen</b>	(Moody)	207 N. Moody 77901			
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**Victoria**

<b>Dairy Queen (Moody)</b>		207 N. Moody 77901			
<b>8/10/2022</b>	<b>Routine</b>	8		<input type="checkbox"/>	8/10/2022
#9- Cover all items in cooler #19- Leak at hand sink #24- Gnats Required records available (shellstock tags; parasite destruction) - 2 Food separated and & protected, prevented during food preparation - 3 Water from approved source; Plumbing installed; proper backflow device - 3					

<b>Ezee Store #2</b>		5801 John Stockbauer 77904			
<b>8/9/2022</b>	<b>Routine</b>	19		<input type="checkbox"/>	8/10/2022
#12- Need employee health & hygiene book #21- Need certified food manager #23- Cold water not accessible at hand sink #24- Label packaged product #28- Proper date marking #29- Need sanitizer test strips #32- Clean ice machine #33- Mop sink inaccessible #46- Need covered trashcan in restroom #47- Need signage at hand sink Warewashing Facilities; installed, maintained, used - 2 Proper Date Marking and disposition - 2 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Management and employees knowledge, responsibilities and reporting - 3 Person in charge present, demonstration of knowledge, and CFM - 2 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Hot and Cold Water available; adequate pressure, safe - 2 Required records available (shellstock tags; parasite destruction) - 2 Other Violations - 1 Thermometers provided, accurated, and calculated; chemical/thermal test - 2					

<b>Family Worship Center of Victoria</b>		501 Sam Houston Drive 77901			
<b>8/10/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	8/10/2022
No violations					

<b>Fastop Food Store # 5</b>		4008 U. S. Hwy. 59 N. 77901			
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**Victoria**

<b>Fastop Food Store # 5</b>		4008 U. S. Hwy. 59 N. 77901			
<b>8/9/2022</b>	<b>Routine</b>		7	<input type="checkbox"/>	8/10/2022

#3- Hot hold below 135 degrees Fahrenheit

#7- Expired product

#46- Need lid on trashcan in restroom

Proper Hot Holding temperature (135F) - 3

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

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

<b>Hilton Garden Inn Victoria</b>		123 Huvar Street 77904			
<b>8/10/2022</b>	<b>Routine</b>		7	<input type="checkbox"/>	8/10/2022

2. Walk in not holding 41°

7. Recommend you discard any food stored longer than four hours.

34. gnats

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

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

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

<b>IHOP</b>		7606 Zac Lentz Parkway 77904			
<b>8/10/2022</b>	<b>Routine</b>		5	<input type="checkbox"/>	8/10/2022

#2- Cooler reading above 41 degrees Fahrenheit

#22- Expired food handler certifications

Food handler / no unauthorized persons / personnel - 2

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

<b>Jack in the Box 4780</b>		5229 N. Navarro 77904			
<b>8/9/2022</b>	<b>Routine</b>		3	<input type="checkbox"/>	8/9/2022

22. Need food handler certificate

47. Display your Certified food Manager certificate visible to the Public

Other Violations - 1

Food handler / no unauthorized persons / personnel - 2

<b>La Terraza Mexican Grill</b>		7800 N Navarro St 77904			
<b>8/9/2022</b>	<b>Routine</b>		7	<input type="checkbox"/>	8/9/2022

08/09/2022

#10 0ppm sanitizer at bar

#25 gnats and flies at bar area

#31 Hand sink should be used for handwashing only

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

<b>Las Tapatias Mexican Café</b>		3001 Port Lavaca Dr 77901			
<b>8/4/2022</b>	<b>Violations Followup</b>		0	<input type="checkbox"/>	8/4/2022

Violation follow up. All violations corrected.

Walk in cooler 41°

Table top Pico de Gallo 40°

Hand sink installed with hot and cold water.

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**Victoria**

<b>Las Tapatias Mexican Café</b>		3001 Port Lavaca Dr 77901			
<b>8/4/2022</b>	<b>Violations Followup</b>	0		<input type="checkbox"/>	8/4/2022

Violation follow up. All violations corrected.  
 Walk in cooler 41°  
 Table top Pico de Gallo 40°  
 Hand sink installed with hot and cold water.

<b>Mi Ranchito Restaurant</b>		1602 N. Ben Wilson 77901			
<b>8/8/2022</b>	<b>Violations Followup</b>	0		<input type="checkbox"/>	8/8/2022

Inspected on 8/2/2022 with 14 demerits re-inspected on 8/8/2022 need to continue to work on violations. Will return to verify 2 dr cooler and mop sink.

<b>Moo Moo</b>		709 S. Moody 77901			
<b>8/10/2022</b>	<b>Routine</b>	3		<input type="checkbox"/>	8/10/2022

#9- Improper storage of raw meat  
 Food separated and & protected, prevented during food preparation - 3

<b>P.A.G.A. Lounge</b>		1205 E. North Street 77901			
<b>8/10/2022</b>	<b>Routine</b>	3		<input type="checkbox"/>	8/11/2022

21. Needs one Certified Food Manager Certificate  
 46. Trash cans in Women's Restroom needs a lid.  
 Person in charge present, demonstration of knowledge, and CFM - 2  
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

<b>Super Donuts I</b>		1917 John Stockbauer Drive 77904			
<b>8/9/2022</b>	<b>Routine</b>	7		<input type="checkbox"/>	8/10/2022

#9- Seal product in storage area  
 #29- Need sanitizer test strips  
 #34- Evidence of pests  
 #46- Need lidded trashcan in restroom  
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
 Food separated and & protected, prevented during food preparation - 3  
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1  
 No Evidence of Insect contamination, rodent / other animals - 1

<b>Uncle Mutt's Bar-B-Q</b>		5404 N. Navarro 77904			
<b>8/9/2022</b>	<b>Routine</b>	2		<input type="checkbox"/>	8/10/2022

#21- Expired certified food manager  
 Person in charge present, demonstration of knowledge, and CFM - 2

<b>Walgreen's # 07963</b>		2906 Houston Highway 77901			
<b>8/8/2022</b>	<b>Routine</b>	2		<input type="checkbox"/>	8/8/2022

Dairy Cooler 36°  
 Freezer below 0°  
 #30 Need current food permit

Inspections Between (inclusive): 8/4/2022 and 8/10/2022

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**Victoria**

<b>Walgreen's # 07963</b>		2906 Houston Highway 77901			
<b>8/8/2022</b>	<b>Routine</b>	2		<input type="checkbox"/>	8/8/2022

Dairy Cooler 36°  
Freezer below 0°

#30 Need current food permit  
Food Establishment Permit (Current, Valid, and Posted) - 2

**Yoakum**

<b>Corner Stop</b>		1011 N. Highway 77-A 77995			
<b>8/8/2022</b>	<b>Routine</b>	2		<input type="checkbox"/>	8/8/2022

#32 clean ice machine  
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

<b>Get &amp; Go Food Mart #2</b>		508 Irvine 77995			
<b>8/8/2022</b>	<b>Routine</b>	8		<input type="checkbox"/>	8/8/2022

#12 need health handbook.  
#21 no bodily fluid kit.  
#30 food permit expired.  
#36 do not store clean dishes on wet towels.

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  
Wiping Cloths; properly used and stored - 1

<b>Yoakum Packing Co.</b>		500 Front St. 77995			
<b>8/8/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	8/8/2022

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**Yorktown**

<b>Agave Jalisco</b>		951 W. Main Street 78164			
<b>8/10/2022</b>	<b>Routine</b>	1		<input type="checkbox"/>	8/10/2022

#38 Improper defrosting  
Approved thawing method - 1

<b>Town Market BBQ</b>		444 W. Main 78164			
<b>8/10/2022</b>	<b>Violations Followup</b>	0		<input type="checkbox"/>	8/10/2022

Inspected on 08/03/22 with 3 demerits. Re-inspected on 08/10/22 dishwasher reaching 120°†, all violations corrected.

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