

Inspections Between (inclusive): 8/11/2022 and 8/17/2022

Establishment	Type	Score	In / Out	Follow up Req'd.	Date Insp. Closed
Cuero					
Church's Fried Chicken					
8/11/2022	Routine	0		<input type="checkbox"/>	8/12/2022
No violations					
-					
Cuero High School					
8/17/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations					
-					
Cuero ISD Early Childhood Center					
8/17/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations					
-					
Cuero Junior High School					
8/17/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations					
-					
First Baptist Church					
8/15/2022	Routine	0		<input type="checkbox"/>	8/16/2022
No violations					
-					
John C. French Elementary					
8/17/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations					
-					
K N Root Beer Drive-In					
8/12/2022	Routine	3		<input type="checkbox"/>	8/12/2022
1. Improper cooling time and temp (COS)					
Proper cooling time and temperature - 3					
-					
Lifeway Baptist School					
8/12/2022	Routine	0		<input type="checkbox"/>	8/12/2022
No violations					
-					
Stripes Store 40885H					
8/11/2022	Routine	0		<input type="checkbox"/>	8/12/2022
No violations					
-					

Edna

Pizza Hut #39160					

Inspections Between (inclusive): 8/11/2022 and 8/17/2022

Establishment	Type	Score	In / Out	Follow up Req'd.	Date Insp. Closed
Edna					
Pizza Hut #39160					
8/16/2022	Routine	4		<input type="checkbox"/>	8/16/2022
#29 Expired sanitizer test strips #32 Clean ice machine Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Thermometers provided, accurated, and calculated; chemical/thermal test - 2					
Sonic Drive In					
8/16/2022	Routine	0		<input type="checkbox"/>	8/16/2022
No violations					
Ganado					
Ganado Nursing & Rehabilitation Center					
8/12/2022	Routine	0		<input type="checkbox"/>	8/15/2022
No violations at time of inspection					
Primo's Quik Stop					
8/12/2022	Routine	22		<input checked="" type="checkbox"/>	8/15/2022
#10 Hot & Cold not readily available at 3 compartment 0ppm #12 Need Health & Hygiene handbook #19 Hand sink needs repair #21 Need CFM on duty at all times #24 Need labels on ice bags #26 Need allergen label on menu #31 No soap or paper towels at hand sink #32 Vent hood needs cleaning #34 Rat droppings #42 Repair floor in kitchen area. Clean and repair wall in kitchen area. #45 Repair ceiling tiles in ice machine area.					
Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2 Person in charge present, demonstration of knowledge, and CFM - 2 Required records available (shellstock tags; parasite destruction) - 2 No Evidence of Insect contamination, rodent / other animals - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Adequate handwashing facilities; Accessible and properly supplied, used - 2 Food contact surfaces and returnables; cleaned and sanitized - 3 Physical facilities installed, maintained, clean - 1 Water from approved source; Plumbing installed; proper backflow device - 3 Non-Food Contact surfaces clean - 1 Management and employees knowledge, responsibilities and reporting - 3					
Meyersville					

Meyersville

Meyersville Elementary School	1897 Meyersville Road 77974				
8/16/2022	Routine	0		<input type="checkbox"/>	8/16/2022
No violations					

Nordheim

Nordheim School	Broadway 78141				
8/16/2022	Routine	0		<input type="checkbox"/>	8/16/2022
No violations					

Port Lavaca

H E B # 434	101 Calhoun Plaza 77979				
8/16/2022	Routine	0		<input type="checkbox"/>	8/17/2022

Leones Mexican Grill & Panaderia	468 Highway 35 S 77979				
8/15/2022	Violations Followup	0		<input type="checkbox"/>	8/15/2022
Inspected on 08/05/22 with 8 demerits, re-inspected on 08/15/22 still working on violations. Will follow up.					

Port O'Connor

Sharkies Bar & Grill	1307 W Jefferson Ave. 77982				
8/16/2022	Routine	0		<input checked="" type="checkbox"/>	8/17/2022

Seadrift

Seadrift School	1801 Broadway 77983				
8/17/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations at time of inspection					

T's Kitchen-Main Street Food	102 E Bay Ave 77983				
8/17/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations at time of inspection					

Vanderbilt

Cobra Den	5th St. 77991				
8/16/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations					

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Establishment	Type	Score	In / Out	Follow up Req.	Date Insp. Closed
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Vanderbilt

Industrial Elementary East	511 5th Street 77991				
8/16/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations					
-					

Industrial High School	511 5th Street 77991				
8/16/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations					
-					

Industrial Junior High School	# 3 Fifth Street 77991				
8/16/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations					
-					

Victoria

Baskin Robbins	7104 N. Navarro D#1 77904				
8/17/2022	Routine	0		<input type="checkbox"/>	8/17/2022
-					

Breezy's Bar & Grill LLC	13861 N. Highway 77 North 77904				
8/11/2022	Routine	0		<input type="checkbox"/>	8/12/2022
No violations					
-					

Buffalo Wild Wings # 232	7905 N. Navarro 77904				
8/17/2022	Routine	9		<input type="checkbox"/>	8/17/2022

- 2. Product must remain 41° when stored in cooler
- 10. Inadequate Temperature at the bar and kitchen dishwasher
- 34. Need to call out as needed
- 37. Store product off the floor.
- 45. Replace ceiling tiles in kitchen
- Environmental contamination - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Physical facilities installed, maintained, clean - 1

Casa Jalisco	1706 N. Laurent 77901
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Establishment	Type	Score	In / Out	Follow up Req'd.	Date Insp. Closed
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Victoria

Casa Jalisco

1706 N. Laurent 77901

8/16/2022

Routine

24



8/16/2022

08/16/2022

- #2 Walk in cooler not holding 41 or less
- Tabletop not holding 41 or less
- #7 Discard any food that has been in walk in cooler over four hours
- #9 Cover items in the walk in cooler, do not use non food approved bags to store or cover food with
- #21 Need to refill bodily fluid clean up kit
- #27 Walk in cooler not holding 41 or less
- #28 Need to work on date labeling food
- #29 Need to have thermometers in all refrigerators
- #31 Need paper towels at hand sink in the back area
- #36 Store wet towels in sanitizer buckets
- #37 Do not store items directly on walk in freezer or cooler floor
- #39 All scoops need handles
- #41 Label items that are taken out of the original container
- #45 Replace missing floor tiles

- Physical facilities installed, maintained, clean - 1
- Food separated and & protected, prevented during food preparation - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 2
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Original container labeling (Bulk Food) - 1
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

8/17/2022

Violations Followup

0



8/17/2022

Inspected on 8/16/2022 re-inspection 8/17/2022
 Walk in 41° Violation has been corrected
 Continue to work on violations

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Crain Elementary School

2706 N. Azalea 77901

8/16/2022

Routine

0



8/16/2022

08/16/2022

No violations noticed at time of inspection

-

Dairy Treet

4808 John Stockbauer 77901

Inspections Between (inclusive): 8/11/2022 and 8/17/2022

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

Dairy Treet		4808 John Stockbauer 77901			
8/15/2022	Routine	0		<input type="checkbox"/>	8/15/2022

8/15/2022
Walk in 37°
Freezer below 0°
Gravy 151°

No violations at inspection.

First United Methodist Church		407 N. Bridge 77901			
8/11/2022	Routine	4		<input type="checkbox"/>	8/11/2022

#29- Need sanitizer test strips

#32- Clean ice machine

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

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

Hilton Garden Inn Victoria		123 Huvar Street 77904			
8/15/2022	Violations Followup	0		<input type="checkbox"/>	8/17/2022

Inspected on 8/10/2022 with 7 demerits re-inspected on 8/15/2022 violation has been corrected.
Walk-in 37.2° ambient

Holiday Inn Express		111 Huvar Street 77904			
8/12/2022	Routine	4		<input type="checkbox"/>	8/12/2022

22. Needs food handler
31. Hand sink needs paper towels

Food handler / no unathorized persons / personnel - 2

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

IHOP		7606 Zac Lentz Parkway 77904			
8/11/2022	Violations Followup	0		<input type="checkbox"/>	8/11/2022

Cooler reading below 41 degrees Fahrenheit. Issue resolved.

Jack in the Box # 4764		1510 E. Rio Grande 77901			
8/11/2022	Routine	15		<input type="checkbox"/>	8/11/2022

#2- Cooler reading above 41 degrees Fahrenheit

#6- Keep time/temperature documentation on items at room temperature

#14- Improper hand washing and glove procedure

#21- Certified Food Manager not onsite

#22- Need food handler certifications

#35- Employees need ball cap/hairnet in food prep area

#47- Post Certified Food Manager visible to the public

Hands cleaned and properly washed; Gloves used properly - 3

Time as a Public Health Control; procedures & records - 3

Victoria

Jack in the Box # 4764		1510 E. Rio Grande 77901			
8/11/2022	Routine	15		<input type="checkbox"/>	8/11/2022
#2- Cooler reading above 41 degrees Fahrenheit #6- Keep time/temperature documentation on items at room temperature #14- Improper hand washing and glove procedure #21- Certified Food Manager not onsite #22- Need food handler certifications #35- Employees need ball cap/hairnet in food prep area #47- Post Certified Food Manager visible to the public Person in charge present, demonstration of knowledge, and CFM - 2 Food handler / no unauthorized persons / personnel - 2 Personal Cleanliness / eating, drinking, or tobacco use - 1 Other Violations - 1 Proper Cold Holding temperature (41F/45F) - 3					

KidVersity		1502 E. Mockingbird Lane 77904			
8/15/2022	Routine	0		<input type="checkbox"/>	8/16/2022
No violations at time of inspection -					

Los Reyes Mexican Grill		3801 N. Navarro 77901			
8/11/2022	Routine	9		<input type="checkbox"/>	8/11/2022
#2- Cooler reading above 41 degrees Fahrenheit #28- Date label prepped items #32- All surfaces must be easily cleanable/non-absorbent #41- Label items outside of original container #44- Close dumpster lid Proper Date Marking and disposition - 2 Proper Cold Holding temperature (41F/45F) - 3 Garbage and Refuse properly disposed; facilities maintained - 1 Original container labeling (Bulk Food) - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					

Marble Slab Creamery		6362 N. Navarro 77904			
8/17/2022	Routine	5		<input type="checkbox"/>	8/17/2022
#21 CFM expired #32 Clean Fan #47 post last inspection. Person in charge present, demonstration of knowledge, and CFM - 2 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Other Violations - 1					

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Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
Victoria					
Memorial Stadium Concession					
1110 Sam Houston		7		<input type="checkbox"/>	8/15/2022
8/12/2022	Routine				
#31 Need front hand sink in order to prep food #32 All surfaces easily cleanable non absorbent #33 Need 3 comp sink #45 Need to weather strip doors Warewashing Facilities; installed, maintained, used - 2 Adequate handwashing facilities; Accessible and properly supplied, used - 2 Physical facilities installed, maintained, clean - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Mi Ranchito Restaurant					
1602 N. Ben Wilson		0		<input type="checkbox"/>	8/15/2022
8/15/2022	Violations Followup				
Violation follow-up 2 dr cooler 39° issue resolved. Continue to work on violations. -					
Morada Victoria					
9606 NE Zac Lentz Parkway		0		<input type="checkbox"/>	8/17/2022
8/15/2022	Routine				
No violations -					
Morada Victoria - Memory Care					
9606 B NE Zac Lentz Parkway		0		<input type="checkbox"/>	8/17/2022
8/15/2022	Routine				
No violations -					
Nacho's Mexican Restaurant					
3810 N. Navarro St.		14		<input type="checkbox"/>	8/15/2022
8/15/2022	Routine				
08/15/2022 #6 Document time food is kept out at room temperature #7 Discard any food that has been in cooler over 7 days Discard ice that has been in contact with employees drink in the ice machine #9 Do not store food directly in thank you bags, do not store tortillas directly on towels #28 Need to work on date labeling #32 Fix area around the hand sink, do not use cardboard on surfaces #35 Employee drinks need a lid and straw Time as a Public Health Control; procedures & records - 3 Personal Cleanliness / eating, drinking, or tobacco use - 1 Food separated and & protected, prevented during food preparation - 3 Proper Date Marking and disposition - 2 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Food and ice obtained from approved source; good condition, safe - 3					
Rodney -N- Cindy BBQ					
Mobile Unit					77901

Victoria

Rodney -N- Cindy BBQ	Mobile Unit 77901			<input type="checkbox"/>	
8/17/2022	Routine	10			8/17/2022
#12 Need employee health and hygiene policy #19 Need water sample #21 Need CFM #22 Need food handlers Food handler / no unauthorized persons / personnel - 2 Management and employees knowledge, responsibilities and reporting - 3 Water from approved source; Plumbing installed; proper backflow device - 3 Person in charge present, demonstration of knowledge, and CFM - 2					

Rodney N Cindy BBQ (Commissary)	1319 Sam Houston 77901			<input type="checkbox"/>	
8/17/2022	Routine	9			8/17/2022
2 dr glass milk 41° Table top potato salad 38° bottom jalapenos 35° Cheese 139°, potatoes 143° #12 Need employee health and personal hygiene policy #21 Need CFM #22 Need food handler certificates #33 Improper use of mop sink Warewashing Facilities; installed, maintained, used - 2 Person in charge present, demonstration of knowledge, and CFM - 2 Food handler / no unauthorized persons / personnel - 2 Management and employees knowledge, responsibilities and reporting - 3					

Sichuan Garden Restaurant	2003 Red River 77901			<input type="checkbox"/>	
8/16/2022	Routine	7			8/17/2022
#18 Store sanitizer bucket 6 inches off floor #32 Clean Ice Machine #37 Store all food containers 6 inches off the floor #46 Need soap, paper towels, and covered trash can in RR Environmental contamination - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Toxic substances properly identified, stored and used - 3					

Sonic - Navarro Inc. Store # 3322	8707 N. Navarro 77904			<input type="checkbox"/>	
8/15/2022	Routine	2			8/16/2022
#32 Clean ice machine Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					

Supermercados Morelos	2211 Lone Tree Rd 77901				
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Victoria

Supermercados Morelos

2211 Lone Tree Rd 77901

8/16/2022

Routine

34



8/17/2022

08/16/2022

- #2 Dairy fridge not holding 41 or less
- #7 Ice scoop handle was in the ice that will be served to customers, discard any cheese that has been in cooler over four hours
- #9 Store raw chicken below other meat, Cover items in the walk in freezer
- #10 Need to wash, rinse, sanitize all dishes
- #14 Need to wash hands before glove use
- #18 Need to label spray bottles
- #20 Need to fix the leak under the three compartment sink
- #21 Expired CFM
- #25 Flies
- #31 Do not store items in the hand sink
- #32 Do not use cardboard on surfaces
- #35 Employee drinks need a lid and straw
- #36 Store wet towels in the sanitizer bucket
- #37 Leak in the ceiling
- #39 Scoops need handles
- #45 Need to seal the hole in the wall in the bakery

- Toxic substances properly identified, stored and used - 3
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Environmental contamination - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Physical facilities installed, maintained, clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Wiping Cloths; properly used and stored - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food separated and & protected, prevented during food preparation - 3

The Salvation Army

1302 N. Louis Street 77901

8/11/2022

Routine

5



8/11/2022

#9- Raw meat stored incorrectly

#22- Expired food handler certifications

- Food handler / no unauthorized persons / personnel - 2
- Food separated and & protected, prevented during food preparation - 3

Victoria's Kitchen

3408 N. Laurent Street 77901

Inspections Between (inclusive): 8/11/2022 and 8/17/2022

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

Victoria's Kitchen	3408 N. Laurent Street 77901				
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8/15/2022	Routine	38		<input type="checkbox"/>	8/15/2022
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08/15/2022

- #2 Walk in cooler and tabletop not holding 41 or less
- #6 Document time food kept out at room temperature
- #7 Discard any food that has been in the refrigerator over 4 hours since they are not holding 41 or less
- #9 Store raw chicken below other meat, cover items in the walk in cooler
- #12 Need employee health and personal hygiene handbook
- #14 Need to wash hands after touching cell phone
- #15 Do not store utensils in the mop sink
- #21 Need a Certified Food Manager on duty, need a bodily fluid clean up kit
- #25 Flies
- #28 Date label food in the walk in cooler
- #29 Need chlorine test strips
- #31 Need paper towels at the hand sinks
- #32 Do not use cardboard on surfaces
- #36 Store wet towels in sanitizer bucket
- #37 Store items off the floor
- #39 Scoops need handles
- #45 Need to close the screen at the window and seal back door
- #46 Need soap in the restroom

- Management and employees knowledge, responsibilities and reporting - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Proper Date Marking and disposition - 2
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Physical facilities installed, maintained, clean - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Hands cleaned and properly washed; Gloves used properly - 3
- Food separated and & protected, prevented during food preparation - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Time as a Public Health Control; procedures & records - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- No bare hands contact with ready to eat foods or approved method followed - 3

8/16/2022	Violations Followup	0		<input type="checkbox"/>	8/16/2022
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08/16/2022 Violation follow up
 Walk in cooler 36 ambient
 Tabletop 36 ambient
 Ok to reopen

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Wal-Mart Supercenter # 0330	9002 N. Navarro 77904				
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Victoria

Wal-Mart Supercenter # 0330		9002 N. Navarro 77904			
8/17/2022	Routine	0		<input type="checkbox"/>	8/17/2022
No violations					
-					

Yoakum

Jenny's Tacos		220 W. Morris 77995			
8/12/2022	Routine	0		<input type="checkbox"/>	8/12/2022
No violations					
-					

Yorktown

Lowe's Super S # 157		1707 W. Main 78164			
8/11/2022	Routine	0		<input type="checkbox"/>	8/12/2022
No violations					
-					

Subway of Yorktown		342 E. Main Street 78164			
8/15/2022	Routine	0		<input type="checkbox"/>	8/16/2022
No violations					
-					

Yorktown Community Hall, Inc.		60 Community Hall Rd. 78164			
8/11/2022	Routine	0		<input type="checkbox"/>	8/19/2022
No violations					
-					

Yorktown I.S.D. Cafeteria		404 W. Fourth 78164			
8/16/2022	Routine	0		<input type="checkbox"/>	8/16/2022
No violations					
-					

Yorktown Manor Nursing & Rehabilitation		670 W. Fourth 78164			
8/15/2022	Routine	0		<input type="checkbox"/>	8/16/2022
No violations					
-					