

Inspections Between (inclusive): 7/28/2022 and 8/3/2022

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
<b>Cuero</b>					
<b>Dollar General # 3091</b>					
8/1/2022	Routine	0		<input type="checkbox"/>	8/16/2022
No violations					
-					
<b>Organic Emporium</b>					
8/1/2022	Routine	7		<input type="checkbox"/>	8/16/2022
#7- Out of date product					
#21- Need current certified food manager onsite					
#35- Separate employee items					
#47- Post certified food manager visible to the public					
Other Violations - 1					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Person in charge present, demonstration of knowledge, and CFM - 2					
Food and ice obtained from approved source; good condition, safe - 3					
<b>Port Lavaca</b>					
<b>7-Eleven # 36505 H</b>					
8/3/2022	Routine	2		<input type="checkbox"/>	8/3/2022
30. Renew food permit					
Food Establishment Permit (Current, Valid, and Posted) - 2					
<b>Memorial Medical Center</b>					
8/3/2022	Routine	0		<input type="checkbox"/>	8/3/2022
No violations					
-					
<b>Pizza Hut #39161</b>					
8/1/2022	Routine	0		<input type="checkbox"/>	8/1/2022
No violations					
-					
<b>Port Lavaca Nursing and Rehab</b>					
8/1/2022	Routine	0		<input type="checkbox"/>	8/1/2022
No violations					
-					
<b>Taqueria La Finca</b>					
2640 W. Main 77979					

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**Port Lavaca**

**Taqueria La Finca**

2640 W. Main 77979

8/3/2022

Routine

21



8/3/2022

- 2. Eggs out at room temp
- Hot sauce containers out at room temp
- 9. Cover all foods when stored in a cooler
- 10. 10 ppm (COS)
- 15. Use gloves when handling RTE foods
- 18. Label sanitizer buckets
- 22. All employees not holding a certified food manager need food handlers license.
- 33. Mop sink needs hot and cold water
- 35. Employee drinks need lid and straw
- 36. Store wet wiping cloths inside sanitizer bucket

- Food separated and & protected, prevented during food preparation - 3
- Wiping Cloths; properly used and stored - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Warewashing Facilities; installed, maintained, used - 2
- Toxic substances properly identified, stored and used - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Food handler / no unauthorized persons / personnel - 2
- No bare hands contact with ready to eat foods or approved method followed - 3

**The Pantry**

702 N. Virginia 77979

8/3/2022

Routine

17



8/3/2022

- 12. Needs an Employee Health and Personal Hygiene Book
- 21. Needs one CFM and a bodily fluids kit
- 22. Everyone else food handlers
- 27. Equipment inadequate to Maintain temperature
- 29. Needs sanitizer test strips
- 30. Renew food permit
- 31. Pending installation of a hand sink
- 35. Wear hair restraints when preparing food
- 45. Weather strip back door.

- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Management and employees knowledge, responsibilities and reporting - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Physical facilities installed, maintained, clean - 1
- Food handler / no unauthorized persons / personnel - 2

**Tokyo Gardens Catering, LLC**

101 Calhoun Plaza 77979

8/3/2022

Routine

0



8/3/2022

No violations

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**Victoria**

<b>Boost Up Nutrition</b>		1101 E. Sam Houston 77901			
<b>8/1/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	8/2/2022
No violations at time of inspection					

<b>Burger King #16248</b>		2103 Houston Hwy 77901			
<b>8/3/2022</b>	<b>Routine</b>	6		<input checked="" type="checkbox"/>	8/3/2022
#2 Walk-in cooler not holding proper temp(41°↓)					
#32 Clean Ice machine					
#42 Clean walk-in freezer floor					
Non-Food Contact surfaces clean - 1					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Proper Cold Holding temperature (41F/45F) - 3					

<b>Burger Nation (four 13,LLC)</b>		3112 N. Navarro Suite A 77901			
<b>7/29/2022</b>	<b>Routine</b>	7		<input type="checkbox"/>	7/29/2022
22.all employees must have a food handlers permit					
28.date all product in coolers					
37.no cardboard usage in kitchen or walk-in					
35.all employees must have hair nets or caps in kitchen or prep area					
36.wiping towels must be stored in a sanitizer bucket					
Wiping Cloths; properly used and stored - 1					
Food handler / no unauthorized persons / personnel - 2					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Proper Date Marking and disposition - 2					
Environmental contamination - 1					

<b>Dairy Queen (Port Lavaca)</b>		2702 Port Lavaca Dr. 77901			
<b>8/1/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	8/2/2022
No violations at time of inspection					

<b>Don Jose Mexican Restaurant</b>		2902 E. Airline 77901			
<b>8/2/2022</b>	<b>Routine</b>	0		<input type="checkbox"/>	8/3/2022
Observed no violations at time of inspection					

<b>Eskimo Hut</b>		1609 N. Navarro 77901			
<b>7/29/2022</b>	<b>Routine</b>	6		<input type="checkbox"/>	7/29/2022
30.permit not posted					
21.no c/f/m					
22.no handlers permit					
Food handler / no unauthorized persons / personnel - 2					
Food Establishment Permit (Current, Valid, and Posted) - 2					
Person in charge present, demonstration of knowledge, and CFM - 2					

<b>Flvaours</b>		2805 N. Navarro 77901			
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**Victoria**

**Flvaours**

2805 N. Navarro 77901

**8/3/2022**      **Routine**

0

8/3/2022

Frozen foods in ice chest with ice or ice packs  
Food handler certificate, permit posted

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**Maximus**

1901 N. Ben Wilson 77901

**8/2/2022**      **Routine**

0

8/3/2022

Inspected on 06/15/22 with 13 demerits. Re-inspected on 08/02/22 and all violations have been corrected.

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**Mi Ranchito Restaurant**

1602 N. Ben Wilson 77901

**8/2/2022**      **Routine**

14

8/2/2022

8/2/2022

2dr cooler tomato 47°  
chest freezer below 0°  
Beans 156°

#2 2 dr cooler tomato 47°

#20 Leak at 3 comp sink and mop sink

#21 No CFM

#22 No food handler certificates

#32 Can not use towels to cover tortillas

#39 Scoops need handles

#41 Label bucket of flour

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

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

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Original container labeling (Bulk Food) - 1

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

Food handler / no unauthorized persons / personnel - 2

**Shipley's Do-Nuts**

2601 N. Navarro St. 77901

**8/1/2022**      **Routine**

13

8/2/2022

#9 Use food approved bags to store dough

#12 Need Health and Hygiene book

#18 Label Sanitizer Bucket

#21 Need CFM on duty, bodily fluid kit needs to be readily available

#40 All food related items must be stored 6 inches off floor

#47 First aid kit needs to be readily available.

Management and employees knowledge, responsibilities and reporting - 3

Toxic substances properly identified, stored and used - 3

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

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

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**Victoria**

<b>Shipley's Do-Nuts</b>	2601 N. Navarro St. 77901	<b>8/1/2022</b>	<b>Routine</b>	13	<input type="checkbox"/>	8/2/2022
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- #9 Use food approved bags to store dough
- #12 Need Health and Hygiene book
- #18 Label Sanitizer Bucket
- #21 Need CFM on duty, bodily fluid kit needs to be readily available
- #40 All food related items must be stored 6 inches off floor
- #47 First aid kit needs to be readily available.

Other Violations - 1

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

<b>Texas Seafood Restaurant</b>	304 E Rio Grande 77901	<b>7/29/2022</b>	<b>Routine</b>	7	<input type="checkbox"/>	7/29/2022
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- 21.c/f/m out of date
- 9.must cover all food in coolers
- 28.all product must be dated in coolers

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

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

Proper Date Marking and disposition - 2

<b>Victoria Country Club</b>	14 Spring Creek Rd 77904	<b>7/28/2022</b>	<b>Routine</b>	0	<input type="checkbox"/>	7/28/2022
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no violations

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<b>Whataburger # 10</b>	509 E. Rio Grande 77901	<b>7/28/2022</b>	<b>Routine</b>	0	<input type="checkbox"/>	7/28/2022
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no violations

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<b>Yamato Hibachi &amp; Sushi</b>	9104 N. Navarro #400 77904	<b>7/28/2022</b>	<b>Routine</b>	5	<input type="checkbox"/>	7/28/2022
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- 9.all product must be covered in coolers
- 28.all product must dated in coolers

Proper Date Marking and disposition - 2

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

**Yoakum**

<b>Alpha Nutrition</b>	515 Lott St 77995	<b>8/2/2022</b>	<b>Routine</b>	0	<input type="checkbox"/>	8/2/2022
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No violations

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<b>Central Station Bar And Grill</b>	216 W. May Street 77995	<b>8/2/2022</b>	<b>Routine</b>	3	<input type="checkbox"/>	8/2/2022
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- 12. Needs an Employee Health and Personal Hygiene Book

Management and employees knowledge, responsibilities and reporting - 3

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**Yoakum**

<b>Jo's Daiquiri &amp; Beverage Barn</b>		1005 Hwy 77A N. 77995			
8/2/2022	Routine	0		<input type="checkbox"/>	8/2/2022
No violations					

<b>Pizza Hut #39157</b>		1201 W. Grand 77995			
8/2/2022	Routine	2		<input type="checkbox"/>	8/2/2022
21. Needs a bodily fluids kit					
Person in charge present, demonstration of knowledge, and CFM - 2					

<b>Yoakum Senior Citizens Center</b>		105 Center 77995			
8/1/2022	Routine	0		<input type="checkbox"/>	8/15/2022
No violations					

**Yorktown**

<b>Kat's Safari Snowcones</b>		Mobile Unit 78164			
8/3/2022	Routine	0		<input type="checkbox"/>	8/3/2022
No violations at time of inspection					

<b>Town Market BBQ</b>		444 W. Main 78164			
8/3/2022	Routine	3		<input type="checkbox"/>	8/3/2022
#10 Mechanical dishwasher 110°, must be min of 120°					
Food contact surfaces and returnables; cleaned and sanitized - 3					