

Victoria County Public Health Department

12/13/2024

Inspections Between (inclusive): 12/5/2024 and 12/11/2024

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

**Victoria Shaved Ice/ Kona Ice #3**

12/11/2024	Routine	0	11:28 AM 11:43 AM		12/12/2024
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No violations found.

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**Victoria Shaved Ice/Kona Ice #3**

12/11/2024	Routine	0	11:28 AM 11:43 AM		12/12/2024
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No violations found.

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**Cuero**

**Anne Friar Thomas Homemaking Bldg**

12/9/2024	Routine	2	10:00 AM 10:25 AM		12/9/2024
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#29 - Need the correct sanitizer test strips.

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

**Friar Ag Center**

12/9/2024	Routine	0	10:30 AM 10:40 AM		12/9/2024
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No violations at time of inspection.

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**Victoria Shaved Ice / Kona Ice-1**

12/11/2024	Routine	7	10:00 AM 10:25 AM		12/12/2024
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19. Store potable water hose on the mobile unit.  
20. Need documentation of wastewater disposal.  
47. Post illness awareness sign at hand sink.

Other Violations - 1

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

**Inez**

**The Bomb Diggity**

12/11/2024	Routine	0	1 :00 PM 1 :30 PM		12/11/2024
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no violations

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**Nordheim**

**Broadway Grocery**

12/9/2024	Routine	0	10:00 AM 10:16 AM		12/9/2024
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No violations

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**Pfeifer Bar-B-Que, LLC**

12/9/2024	Routine	0	9 :30 AM 9 :58 AM		12/9/2024
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No violations

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**POC, MB, IN, AB**

**Victoria Shaved Ice / Kona Ice-1**

<b>12/11/2024</b>	<b>Routine</b>			Mobile Unit(POC,MB,IN,AB) 7 10:00 AM	12/12/2024
				10:25 AM	

- 19. Store potable water hose on the mobile unit.
- 20. Need documentation of wastewater disposal.
- 47. Post illness awareness sign at hand sink.

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Other Violations - 1

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

**Port Lavaca**

**ASIAN WOK**

<b>12/11/2024</b>	<b>Routine</b>			145 TX 35 77979 6 1 :50 PM	12/11/2024
				2 :10 PM	

- 10. Sanitizer should be between 200 and 400 ppm.

28. All food in refrigerators/coolers should have date labels.

- 36. Sanitizer bucket should not be stored on floor.

Wiping Cloths; properly used and stored - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Date Marking and disposition - 2

**Mexico Tipico**

<b>12/9/2024</b>	<b>Routine</b>			421 N. Virginia 77979 25 11:00 AM	12/9/2024
				11:45 AM	

- 12/09/2024
- #2 Sausage has been out since 6am and holding at 51
- #5 All food must be reheated to 165 degree
- #6 Need to document time food is kept out at room temperature
- #10 200 ppm bleach bucket
- #18 Need to label sanitizer bucket
- #22 Need food handlers for all employees
- #26 Need to provide an asterisk by the items on the menu
- #29 Need a cooking thermometer
- #32 Rusted shelves need to be easily cleanable and seal wooden surfaces
- #34 Clean droppings on top of dishwasher
- #35 Store personal items in a designated area

Food handler / no unauthorized persons / personnel - 2

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

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

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

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

Toxic substances properly identified, stored and used - 3

Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

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

Proper reheating procedure for hot holding (165F in 2 hours) - 3

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

Food contact surfaces and returnables; cleaned and sanitized - 3

<b>12/11/2024</b>	<b>Routine</b>			2 12:10 PM	12/11/2024
				1 :00 PM	

- 22. Need food handlers

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**Port Lavaca**

**Mexico Tipico**

<b>12/11/2024</b>	<b>Routine</b>		421 N. Virginia 77979		
		2	12:10 PM		12/11/2024
			1 :00 PM		

22. Need food handlers  
Food handler / no unauthorized persons / personnel - 2

**Victoria Shaved Ice / Kona Ice-1**

<b>12/11/2024</b>	<b>Routine</b>		Mobile Unit(PT LAVACA) 77979		
		7	10:00 AM		12/12/2024
			10:25 AM		

19. Store potable water hose on the mobile unit.  
20. Need documentation of wastewater disposal.  
47. Post illness awareness sign at hand sink.  
Approved Sewage/Wastewater Disposal System, proper disposal - 3  
Other Violations - 1  
Water from approved source; Plumbing installed; proper backflow device - 3

**Victoria Shaved Ice/Kona Ice #3**

<b>12/11/2024</b>	<b>Routine</b>		Mobile Unit 77979		
		0	11:25 AM		12/12/2024
			11:43 AM		

No violations found.  
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**Victoria**

**Barhop**

<b>12/5/2024</b>	<b>Violations Followup</b>		1202 N. Ben Wilson 77901		
		0	3 :35 PM		12/5/2024
			3 :43 PM		

12/5/2024 Violation follow up- Table top replaced with a new one.  
Top-onions 37°, bottom chicken 40°.  
Continue to work on other violations.  
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**Cracker Barrel # 7**

<b>12/10/2024</b>	<b>Violations Followup</b>		8080 State Highway 185 South 77905		
		0	10:50 AM		12/10/2024
			11:14 AM		

Violation follow up  
no corrections/continue to work on violations  
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**Golden Boy Corrals**

<b>12/11/2024</b>	<b>Routine</b>		5102 N. Navarro 77904		
		0	11:00 AM		12/11/2024
			11:45 AM		

no violations  
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**La Hacienda Mexican Café # 1**

7702 N. Navarro 77904

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**La Hacienda Mexican Café # 1**

<b>12/10/2024</b>	<b>Routine</b>		7702 N. Navarro 77904		
		29	11:25 AM		12/10/2024
			12:30 PM		

- #2 - True fridge not holding temperatures below 41°.
- #2 - Table top not holding temperatures below 41°.
- #9 - Cover foods in walk-in cooler.
- #9 - Cannot store raw foods above ready-to-eat items.
- #12 - Need an employee health and hygiene handbook on file.
- #14 - Need to change gloves when touching face/mouth.
- #20 - Floor drain backing up in room with dishwasher.
- #21 - Need a certified food manager on duty at all times.
- #28 - Date label food items in walk-in cooler and fridges.
- #29 - Need test strips.
- #32 - Cannot use cardboard in kitchen.
- #34 - Glue traps for flies cannot be stationed above food prep areas or above table tops.
- #35 - Employees cannot eat cooked food in kitchen while preparing/cooking.
- #37 - Food items need to be at least six inches off of the ground.
- #40 - Handles for dry goods need to be stored upright out of the food.
- #45 - Shelves and walls need to be cleaned.
- #47 - Need a first aid kit.

- Food separated and & protected, prevented during food preparation - 3
- Physical facilities installed, maintained, clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Single service & single use articles; properly stored and used - 1
- Management and employees knowledge, responsibilities and reporting - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 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
- Other Violations - 1

**Mi Casita Bar & Grill**

<b>12/6/2024</b>	<b>Violations Followup</b>		5006 Houston Hwy 77901		
		0	11:08 AM		12/6/2024
			11:28 AM		

Violation follow up violation corrected mechanical 50ppm

**Southern Select Crawfish**

<b>12/11/2024</b>	<b>Routine</b>		Mobile Unit 77901		
		0	1 :00 PM		12/12/2024
			2 :12 PM		

No violations found on the mobile unit.

**Tex-Mex Up In Smoke**

Mobile Unit 77901

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**Victoria**

**Tex-Mex Up In Smoke**

<b>12/11/2024</b>	<b>Routine</b>			Mobile Unit 77901 3 4 :00 PM	12/12/2024
19. Potable water hose needs to be stored on the mobile unit, in a manner that does not contaminate water.				4 :32 PM	
Water from approved source; Plumbing installed; proper backflow device			-	3	

**Victoria Shaved Ice / Kona Ice-1**

<b>12/11/2024</b>	<b>Routine</b>			Mobile Unit 77901 7 10:00 AM	12/12/2024
19. Store potable water hose on the mobile unit.				10:25 AM	
20. Need documentation of wastewater disposal.					
47. Post illness awareness sign at hand sink.					
Water from approved source; Plumbing installed; proper backflow device			-	3	
Approved Sewage/Wastewater Disposal System, proper disposal			-	3	
Other Violations			-	1	