

Victoria County Public Health Department

12/19/2024

Inspections Between (inclusive): 12/12/2024 and 12/18/2024

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

Cuero

Cattleman's Catering

12/14/2024 Routine

no violations at time of inspection.

Mobile Unit 77954

0 11:00 AM
11:10 AM

12/17/2024

Lolita

Lolita United Methodist Church

12/13/2024 Routine

no violations

94 College 77971

0 9:00 AM
9:16 AM

12/16/2024

Port Lavaca

Beijing Buffet

12/17/2024 Routine

- #6 no documentation on TCF. Boiled eggs
- #9 cover foods in freezer
- #28 properly date label.
- #32 do not store knives between counters.
- #37 store food 6" from floor.
- #38 improper defrosting
- #39 place food scoops in a sanitized container.

339 Calhoun Plaza 77979

13 2:30 PM
3:35 PM

12/17/2024

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Approved thawing method - 1
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- Food separated and & protected, prevented during food preparation - 3
- Time as a Public Health Control; procedures & records - 3

Cattleman's Catering

12/14/2024 Routine

no violations at time of inspection.

Mobile Unit 77979

0 11:00 AM
11:10 AM

12/17/2024

Kroc' N Treats

12/17/2024 Routine

12/17/2024
No violations noticed at time of inspection. Has a freezer in a garage at home and will a commissary permit.

Mobile Unit 77979

0 1:10 PM
1:35 PM

12/17/2024

Mexico Tipico

12/16/2024 Routine

- #18 label sanitizer bucket
- #39 use scoop with handles

421 N. Virginia 77979

4 12:50 PM
1:15 PM

12/17/2024

- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Toxic substances properly identified, stored and used - 3

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Port Lavaca

Tacos Alvarado #1

| | | | | | |
|---|---------|--------------------|---|----------|------------|
| 12/16/2024 | Routine | 600 W Austin 77979 | 3 | 2 :35 PM | 12/17/2024 |
| #9 storing raw food over RTE foods. | | | | 3 :10 PM | |
| Food separated and & protected, prevented during food preparation | | | - | 3 | |

Victoria

Casa Jalisco Taco Truck

| | | | | | |
|---|---------|-------------------|---|----------|------------|
| 12/13/2024 | Routine | Mobile Unit 77901 | 9 | 11:28 AM | 12/13/2024 |
| #19 Keep potable water hose stored on mobile unit | | | | 12:00 PM | |
| #21 Need bodily fluid kit | | | | | |
| #22 Need food handler certificates on file | | | | | |
| #29 Need sanitizer test strips | | | | | |
| #37 Need to install splash guard between hand sink and 3 comp sink | | | | | |
| Water from approved source; Plumbing installed; proper backflow device | | | - | 3 | |
| Person in charge present, demonstration of knowledge, and CFM | | | - | 2 | |
| Food handler / no unauthorized persons / personnel | | | - | 2 | |
| Thermometers provided, accurated, and calculated; chemical/thermal test | | | - | 2 | |

Cat Daddy's Fry Shack

| | | | | | |
|---|---------|-------------------|---|----------|------------|
| 12/12/2024 | Routine | Mobile Unit 77904 | 1 | 2 :00 PM | 12/17/2024 |
| 34. Screen door needs to be fixed. | | | | 2 :37 PM | |
| No Evidence of Insect contamination, rodent / other animals | | | - | 1 | |

Cattleman's Catering, LLC

| | | | | | |
|--------------------------------------|---------|-------------------|---|----------|------------|
| 12/14/2024 | Routine | Mobile Unit 77904 | 0 | 11:00 AM | 12/17/2024 |
| no violations at time of inspection. | | | | 11:10 AM | |

Cracker Barrel # 7

| | | | | | |
|------------------------------|---------------------|------------------------------------|---|----------|------------|
| 12/18/2024 | Violations Followup | 8080 State Highway 185 South 77905 | 0 | 3 :20 PM | 12/19/2024 |
| Hand sink corrected | | | | 3 :52 PM | |
| Continue to work on mop sink | | | | | |

Flores Lemonade Hut

| | | | | | |
|--------------------------------------|---------|-------------------|---|----------|------------|
| 12/14/2024 | Routine | Mobile Unit 77901 | 0 | 10:50 AM | 12/16/2024 |
| no violations at time of inspection. | | | | 11:05 AM | |

Kroc' N Treats

| | | | | | |
|---|---------|-------------------|---|----------|------------|
| 12/17/2024 | Routine | Mobile Unit 77901 | 0 | 1 :10 PM | 12/17/2024 |
| 12/17/2024 | | | | 1 :35 PM | |
| No violations noticed at time of inspection. | | | | | |
| They have a freezer in a garage that holds overflow of ice cream. Explained to the wife that area would need to be permitted as a commissary and gave an application. MT CG | | | | | |

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Victoria

La Hacienda Mexican Café # 1

12/13/2024 **Violations Followup**

Floor drain is now draining properly.
 True fridge was repaired and is holding temperature below 41°. Dishwasher was repaired.
 Table-top is still not holding temperatures below 41°. Another follow-up inspection is required.

7702 N. Navarro 77904

0 11:10 AM
 11:20 AM

12/13/2024

La Michoacana Natural

12/16/2024 **Routine**

- 2. Keep jar of cherries in fridge after opening.
- 6. Need to ice cherries on table top.
- 29. Need test strips.
- 31. Need paper towels at hand sink and cannot store items in hand sink.
- 32. Clean ice machine.
 - Time as a Public Health Control; procedures & records - 3
 - Thermometers provided, accurated, and calculated; chemical/thermal test - 2
 - Adequate handwashing facilities; Accessible and properly supplied, used - 2
 - Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 - Proper Cold Holding temperature (41F/45F) - 3

1911 E. Red River 77901

12 1 :00 PM
 1 :30 PM

12/16/2024

Seaux Cajun LLC

12/14/2024 **Routine**

no violations at time of inspection.

Mobile Unit 77905

0 10:31 AM
 10:45 AM

12/16/2024