

Victoria County Public Health Department

2/29/2024

Inspections Between (inclusive): 2/22/2024 and 2/29/2024

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

Cuero

DeWitt County Jail

2/26/2024 Routine

208 E. Live Oak 77954

5 10:30 AM
10:59 AM

2/27/2024

- #32 - Ice machine water filtration system leaking. Establishment had already contacted a company to come and repair the leak.
- #34 - Ants seen on counters near food preparation areas and sinks.
- #38 - Bologna thawing under still water. Must thaw food under running cold water.

- Approved thawing method - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Physical facilities installed, maintained, clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

La Plazita

2/23/2024 Violations Followup

206 W. Main 77954

0 8 :45 AM
9 :00 AM

2/23/2024

all violations corrected,

-

Monster Burger

2/26/2024 Routine

901 N. Esplanade 77954

12 12:50 PM
1 :30 PM

2/26/2024

- #28 - Food products in fridge need date labels.
- #30 - Permit needs to be up to date.
- #31 - Both hand sinks need paper towels.
- #32 - Shelves in Gusto fridge need to be replaced. Rust is visible on top shelves. Shelves in contact with food need to be easily cleanable.
- #33 - Mop sink is not hooked up to plumbing.
- #35 - Drinks in kitchen area need to be in designated area. Drinks also need lids and straws.
- #45 - Floors and surfaces of equipment need to be cleaned and sanitized.

- Warewashing Facilities; installed, maintained, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Physical facilities installed, maintained, clean - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2

The Donut Palace-Cuero

2/22/2024 Routine

310 N. Esplanade 77954

0 11:55 AM
12:24 PM

2/22/2024

No violations at time of inspection

-

Whataburger # 360

2/22/2024 Routine

905 N. Esplanade 77954

0 12:30 PM
12:56 PM

2/22/2024

No violations at time of inspection

-

Edna

Edna Donuts

515 N. Wells 77957

Victoria County Public Health Department

2/29/2024

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Edna

Edna Donuts

2/26/2024 Routine

515 N. Wells 77957

3 11:30 AM
11:50 AM

2/28/2024

#6 document time food is kept out at room temperature.

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

Ganado

Ganado Donuts

2/26/2024 Routine

1303 State Hwy 172 77962

0 10:35 AM
11:05 AM

2/28/2024

no violations

-

Port Lavaca

7-Eleven # 36507 H

2/23/2024 Routine

2207 N. Hwy 35 77979

0 9:53 AM
10:26 AM

2/23/2024

No violations noticed at time of inspection

-

A O.K.'s

2/23/2024 Routine

1348 Co Rd 302 77979

0 10:47 AM
11:18 AM

2/23/2024

No violations at time of inspection

-

Four Seasons Restaurant Donut

2/23/2024 Routine

137 35 N. Hwy 77979

12 11:45 AM
12:13 PM

2/23/2024

#6 Eggs should not be stored at room temperature

#21 Need bodily fluid kit

#28 Date label items in fridge

#32 Clean food and non-food contact surfaces

#35 Employee drinks need to be stored in a designated area

#32 Remove cardboard from kitchen floor

#40 Store paper goods 6" off the floor

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

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

Environmental contamination - 1

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

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

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

Proper Date Marking and disposition - 2

Ladybug Preschool

2/27/2024 Routine

511 S. Virginia St. 77979

0 11:30 AM
11:45 AM

2/27/2024

No violations at time of inspection

-

Michelados Y Fruteria Los Charritos

2/27/2024 Routine

618 Broadway Street 77979

0 12:35 PM
1:06 PM

2/27/2024

No violations at time of inspection

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Port Lavaca

Michelados Y Fruteria Los Charritos

| | | | | | |
|-------------------------------------|----------------|---------------------------|---|----------|-----------|
| 2/27/2024 | Routine | 618 Broadway Street 77979 | 0 | 12:35 PM | 2/27/2024 |
| No violations at time of inspection | | | | 1 :06 PM | |

White's BarBQue

| | | | | | |
|-------------------------------------|----------------|--------------------|---|----------|-----------|
| 2/27/2024 | Routine | 1728 W. Main 77979 | 0 | 1 :16 PM | 2/27/2024 |
| No violations at time of inspection | | | | 1 :57 PM | |

Victoria

7-Eleven # 36525 H

| | | | | | |
|--|----------------|--------------------------|---|----------|-----------|
| 2/27/2024 | Routine | 5684 Highway 77 S. 77905 | 7 | 10:14 AM | 2/27/2024 |
| 7. Out of date RTE food | | | | 11:04 AM | |
| 21. Need Certified Food Manager | | | | | |
| 30. Need 2024 permit | | | | | |
| Food Establishment Permit (Current, Valid, and Posted) - 2 | | | | | |
| Person in charge present, demonstration of knowledge, and CFM - 2 | | | | | |
| Food and ice obtained from approved source; good condition, safe - 3 | | | | | |

Bearly Beginning # 2

| | | | | | |
|-------------------------------------|----------------|-----------------------|---|----------|-----------|
| 2/27/2024 | Routine | 3803 Miori Lane 77901 | 0 | 9 :48 AM | 2/27/2024 |
| No violations at time of inspection | | | | 10:04 AM | |

Castro's Café Restaurant

| | | | | | |
|--|----------------------------|------------------------|---|----------|-----------|
| 2/28/2024 | Violations Followup | 3494 S. W. Moody 77905 | 0 | 9 :59 AM | 2/28/2024 |
| Violation follow up continue to work on violations. Will return to verify cooler at proper temp. | | | | 10:15 AM | |

Chick-Fil-A The Crossroads

| | | | | | |
|-------------------------------------|----------------|-----------------------------|---|----------|-----------|
| 2/29/2024 | Routine | 714 E. Rio Grande St. 77901 | 0 | 2 :50 PM | 2/29/2024 |
| No violations at time of inspection | | | | 3 :16 PM | |

Chuck E. Cheese's # 581

| | | | | | |
|-------------------------------------|----------------|------------------------------------|---|----------|-----------|
| 2/28/2024 | Routine | 7800 N. Navarro Street # 201 77904 | 0 | 12:24 PM | 2/28/2024 |
| No violations at time of inspection | | | | 12:57 PM | |

Cracker Barrel # 7

8080 State Highway 185 South 77905

Victoria County Public Health Department

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Victoria

Cracker Barrel # 7

| | | | | | |
|------------------|----------------|----|------------------------------------|--|-----------|
| 2/27/2024 | Routine | | 8080 State Highway 185 South 77905 | | |
| | | 27 | 12:43 PM | | 2/28/2024 |
| | | | 1 :30 PM | | |

- 1. Thomson refrigeration 44° - removed and discarded food
- 2. Refrigeration not at 41° or below
- 6. Document time on food left out cooling
- 7. Out of date ready to eat foods, need labels on ice bags
- 22. Need Food Handlers for employees
- 27. Need to make sure equipment is 41° and below
- 28. Date label Deli Express sandwiches
- 29. Need thermometer in cooler; need sanitizer test strips
- 32. Clean ice maker
- 34. Observed dead roaches
- 39. Store knives on a sanitized surface
- 46. Restroom needs a trash can with lid
- 30. Need current food permit

- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Proper cooling time and temperature - 3
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 2
- Food handler / no unauthorized persons / personnel - 2
- Time as a Public Health Control; procedures & records - 3
- Proper Cold Holding temperature (41F/45F) - 3
- No Evidence of Insect contamination, rodent / other animals - 1

Cracker Barrel C Store

| | | | | | |
|------------------|----------------|----|-----------------------------|--|-----------|
| 2/22/2024 | Routine | | 112 Sam Houston Drive 77901 | | |
| | | 11 | 1 :17 PM | | 2/22/2024 |
| | | | 1 :36 PM | | |

- 9. Food not stored in the correct order
- 21. Need a Certified Food Manager at all hours of operation
- 28. Date label sandwiches and pastries
- 29. Need thermometer inside glass door cooler
- 31. Need soap and paper towels at hand washing sinks

- Food separated and & protected, prevented during food preparation - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Dairy Treet Commissary

| | | | | | |
|------------------|----------------------------|---|-----------------------|--|-----------|
| 2/28/2024 | Violations Followup | | 3802 N. Laurent 77901 | | |
| | | 0 | 10:57 AM | | 2/28/2024 |
| | | | 11:10 AM | | |

02/28/2024
Violations corrected

-

Victoria County Public Health Department

2/29/2024

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| Establishment | Type | Score | In / Out | Follow up Reqd. | Date Insp. Closed |
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| Victoria | | | | | |
| Denny's Restaurant # 6224 | Routine | | 7601 N. Navarro 77904 | | |
| 2/22/2024 | | 2 | 2 :19 PM | | 2/22/2024 |
| 30. Need 2024 permit | | | 2 :48 PM | | |
| Food Establishment Permit (Current, Valid, and Posted) | | - 2 | | | |
| El Guerrerense | | | | | |
| 2/28/2024 | Violations Followup | 0 | 2101 North Laurent Street 77901 | | 2/28/2024 |
| 2/28/2024 Violation follow up most violations corrected continue to work on | | | 10:30 AM | | |
| | | | 10:51 AM | | |
| First English Lutheran Church | | | | | |
| 2/27/2024 | Routine | 0 | 512 N. Main Street 77901 | | 2/27/2024 |
| No violations at time of inspection. | | | 3 :00 PM | | |
| | | | 3 :25 PM | | |
| Huvar's Artisan Market & Catering | | | | | |
| 2/27/2024 | Routine | 0 | 110 W. Juan Linn St. 77901 | | 2/27/2024 |
| No violations at time of inspection | | | 10:25 AM | | |
| | | | 10:45 AM | | |
| Jim's Big Burger | | | | | |
| 2/23/2024 | Routine | 0 | 102 Glasgow 77904 | | 2/23/2024 |
| No violations at time of inspection. | | | 10:25 AM | | |
| | | | 10:40 AM | | |
| Joe's Pizza & Pasta | | | | | |
| 2/28/2024 | Routine | 4 | 601 E. Mockingbird Lane 77901 | | 2/28/2024 |
| #21 CFM expired, no CFM on duty. | | | 1 :30 PM | | |
| #28 work on date labeling food in the refrigerators | | | 1 :50 PM | | |
| Proper Date Marking and disposition | | - 2 | | | |
| Person in charge present, demonstration of knowledge, and CFM | | - 2 | | | |
| Mike Pozzi Catering | | | | | |
| 2/29/2024 | Routine | 0 | 906 Blyth 77904 | | 2/29/2024 |
| No violations at time of inspection | | | 10:45 AM | | |
| | | | 11:10 AM | | |
| Mumphord's Place Barbeque Inc. | | | | | |
| 2/29/2024 | Routine | 0 | 1202 E. Juan Linn 77901 | | 2/29/2024 |
| No violations at time of inspection | | | 2 :17 PM | | |
| | | | 2 :46 PM | | |
| Noot's Thai Kitchen | | | | | |
| 2/29/2024 | Routine | 4 | 6360 N. Navarro 77904 | | 2/29/2024 |
| #9 only use food grade approved storage to cover foods in cooler | | | 1 :10 PM | | |
| #37 food containers need to be stored 6" off the ground | | | 2 :02 PM | | |
| Food separated and & protected, prevented during food preparation | | - 3 | | | |
| Environmental contamination | | - 1 | | | |

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Victoria

Raisin Windmill Store

| | | | | | |
|------------------|----------------|-------------------------|----|----------|-----------|
| 2/27/2024 | Routine | 9098 Highway 59-S 77905 | 13 | 9 :22 AM | 2/27/2024 |
| | | | | 10:00 AM | |

- 6. Document time on BBQ sauce when set out
- 7. Out of date items
- 28. Date label food
- 29. Need sanitizer test strips
- 32. Clean ice maker
- 34. Change out bug light paper

- Food and ice obtained from approved source; good condition, safe - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Time as a Public Health Control; procedures & records - 3
- No Evidence of Insect contamination, rodent / other animals - 1
- Proper Date Marking and disposition - 2

Sharda Food Store # 2

| | | | | | |
|------------------|----------------|----------------------------|---|----------|-----------|
| 2/22/2024 | Routine | 1403 Sam Houston Dr. 77904 | 7 | 9 :20 AM | 2/22/2024 |
| | | | | 10:30 AM | |

- 7. Remove out of date products from shelf.

- 30. Need a current permit.

- 35. Employees need to eat in designated area.

- 37. Store products 6 inches of the floor.

- Food and ice obtained from approved source; good condition, safe - 3
- Environmental contamination - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1

Shop-Rite Grocery

| | | | | | |
|------------------|----------------|-------------------------|---|----------|-----------|
| 2/27/2024 | Routine | 3006 E. Red River 77901 | 9 | 1 :58 PM | 2/27/2024 |
| | | | | 2 :11 PM | |

- 7. Out of date food
- 22. Need Food Handler certificates
- 29. Need thermometer in three door cooler; need sanitizer test strips
- 33. Need mop sink

- Warewashing Facilities; installed, maintained, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food handler / no unauthorized persons / personnel - 2
- Food and ice obtained from approved source; good condition, safe - 3

Snax Max #11

| | | | | | |
|------------------|----------------|----------------------------|----|----------|-----------|
| 2/23/2024 | Routine | 1901 Sam Houston Dr. 77901 | 11 | 11:15 AM | 2/23/2024 |
| | | | | 11:38 AM | |

- 7. Out of date product
- 21. Need Certified Food Manager at all hours of operation
- 22. Need Food Handler permits for employee
- 28. Mark food with used date
- 29. Need sanitizer test strips

- Food and ice obtained from approved source; good condition, safe - 3
- Person in charge present, demonstration of knowledge, and CFM - 2

Victoria County Public Health Department

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Victoria

Snax Max #11

| | | | | | |
|------------------|----------------|----------------------------|----|----------------------|-----------|
| 2/23/2024 | Routine | 1901 Sam Houston Dr. 77901 | 11 | 11:15 AM 11:38 AM | 2/23/2024 |
|------------------|----------------|----------------------------|----|----------------------|-----------|

- 7. Out of date product
- 21. Need Certified Food Manager at all hours of operation
- 22. Need Food Handler permits for employee
- 28. Mark food with used date
- 29. Need sanitizer test strips

- Food handler / no unauthorized persons / personnel - 2
- Proper Date Marking and disposition - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Sodalis Victoria Assisted Living

| | | | | | |
|------------------|----------------|-----------------------|---|----------------------|-----------|
| 2/22/2024 | Routine | 411 E. Larkspur 77904 | 2 | 2 :01 PM 2 :19 PM | 2/22/2024 |
|------------------|----------------|-----------------------|---|----------------------|-----------|

- #45 - Back door needs weather strip at bottom.
- #46 - Bathroom needs covered trash can.

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Physical facilities installed, maintained, clean - 1

Stadium View Church

| | | | | | |
|------------------|----------------|-----------------------|---|----------------------|-----------|
| 2/28/2024 | Routine | 3102 Miori Lane 77901 | 0 | 10:05 AM 10:19 AM | 2/28/2024 |
|------------------|----------------|-----------------------|---|----------------------|-----------|

No violations at time of inspection

Taco Express

| | | | | | |
|------------------|----------------|-----------------------------|----|----------------------|-----------|
| 2/23/2024 | Routine | 2808 A. South Laurent 77901 | 11 | 9 :37 AM 10:00 AM | 2/26/2024 |
|------------------|----------------|-----------------------------|----|----------------------|-----------|

- 9. Use food grade bags for storage
- 28. Date items not in original packaging
- 30. Need 2024 permit
- 31. Hand wash sink is for hand washing only
- 37. Store items six inches off the floor
- 42. Clean the walls in the kitchen

- Food separated and & protected, prevented during food preparation - 3
- Non-Food Contact surfaces clean - 1
- Environmental contamination - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2

Taqueria El Rodeo # 2

| | | | | | |
|------------------|----------------------------|------------------------|---|----------------------|-----------|
| 2/28/2024 | Violations Followup | 3402 Sam Houston 77904 | 0 | 11:15 AM 11:33 AM | 2/28/2024 |
|------------------|----------------------------|------------------------|---|----------------------|-----------|

02/28/2024
Need to work on violations

Target Store T-888

| | | | | | |
|------------------|----------------|------------------------------|---|----------------------|-----------|
| 2/29/2024 | Routine | 7608 Zac Lentz Parkway 77904 | 0 | 11:30 AM 12:15 PM | 2/29/2024 |
|------------------|----------------|------------------------------|---|----------------------|-----------|

No violations at time of inspection

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2/29/2024

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Victoria

The Barn

| | | | | | |
|------------------|----------------|--------------------|----|----------------------|-----------|
| 2/26/2024 | Routine | 12201 FM 236 77901 | 11 | 11:50 AM 12:18 PM | 2/26/2024 |
|------------------|----------------|--------------------|----|----------------------|-----------|

19. Need current water sample
 21. Need Certified Food Manager at all hours of operation
 30. Need 2024 permit
 32. Can opener needs to be cleaned
 37. Clean metal shelving in the walk-in
 42. Clean walls by the grill area

Water from approved source; Plumbing installed; proper backflow device - 3
 Non-Food Contact surfaces clean - 1
 Person in charge present, demonstration of knowledge, and CFM - 2
 Environmental contamination - 1
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Food Establishment Permit (Current, Valid, and Posted) - 2

The Forum Club

| | | | | | |
|------------------|----------------|--------------------------------|---|----------------------|-----------|
| 2/28/2024 | Routine | 1901 E. Red River Street 77901 | 0 | 12:50 PM 1 :15 PM | 2/28/2024 |
|------------------|----------------|--------------------------------|---|----------------------|-----------|

no violations
-

The Texan #6

| | | | | | |
|------------------|----------------|------------------------|---|----------------------|-----------|
| 2/26/2024 | Routine | 7305 N. Main St. 77904 | 6 | 2 :03 PM 2 :45 PM | 2/26/2024 |
|------------------|----------------|------------------------|---|----------------------|-----------|

#12 - Need a copy of employee health and hygiene handbook.
 #21 - CFM must be on duty at all times.
 #21 - Need a bodily fluid kit.
 #37 - Food items in both the walk-in cooler and walk-in freezer need to be six inches off of the ground.

Person in charge present, demonstration of knowledge, and CFM - 2
 Management and employees knowledge, responsibilities and reporting - 3
 Environmental contamination - 1

Ventura's Tamales

| | | | | | |
|------------------|----------------|---------------------------|---|----------------------|-----------|
| 2/28/2024 | Routine | 3907 N. Navarro St. 77901 | 0 | 10:39 AM 11:02 AM | 2/28/2024 |
|------------------|----------------|---------------------------|---|----------------------|-----------|

No violations at time of inspection
-

Victoria Fine Arts Center

| | | | | | |
|------------------|----------------|------------------------|---|----------------------|-----------|
| 2/22/2024 | Routine | 1002 Sam Houston 77901 | 0 | 1 :48 PM 1 :58 PM | 2/22/2024 |
|------------------|----------------|------------------------|---|----------------------|-----------|

No violations at time of inspection.
-

Yoakum

Dairy Treet of Yoakum

| | | | | | |
|------------------|----------------|---------------------------|---|----------------------|-----------|
| 2/22/2024 | Routine | 901 W. Grand Avenue 77995 | 0 | 10:38 AM 10:54 AM | 2/22/2024 |
|------------------|----------------|---------------------------|---|----------------------|-----------|

No violations at time of inspection
-

Emiliano's Mexican Grill

401 Lott St. 77995

Victoria County Public Health Department

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Yoakum

Emiliano's Mexican Grill

| | | | | | |
|------------------|----------------|--------------------|----|----------|-----------|
| 2/23/2024 | Routine | 401 Lott St. 77995 | 12 | 10:15 AM | 2/23/2024 |
| | | | | 11:00 AM | |

- #9 cover food in freezer/coolers. Do not store food between unapproved shelves.
- #28 date label items with a use by date
- #31 do not store pots in hand sink.
- #32 Do not use cardboard on surfaces
- #36 Do not use towels to store equipment.
- #38 unapproved thawing
- #40 store single-serve items 6" off floor.

- Food separated and & protected, prevented during food preparation - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Single service & single use articles; properly stored and used - 1
- Approved thawing method - 1
- Wiping Cloths; properly used and stored - 1
- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

Handy Stop Grocery

| | | | | | |
|------------------|----------------|---------------------|---|----------|-----------|
| 2/26/2024 | Routine | 425 E. Morris 77995 | 9 | 11:40 AM | 2/27/2024 |
| | | | | 12:15 PM | |

- #2 - Cold hold containing toppings not reaching temperatures below 41°.
- #3 - Pizza warmer not reaching temperatures above 135°.
- #7 - Pudding past expiration date of 2022.

- Food and ice obtained from approved source; good condition, safe - 3
- Proper Hot Holding temperature (135F) - 3
- Proper Cold Holding temperature (41F/45F) - 3

Tacos La Huasteca

| | | | | | |
|------------------|----------------|------------------------|---|----------|-----------|
| 2/22/2024 | Routine | 202 S. Hwy. 77-A 77995 | 4 | 10:06 AM | 2/22/2024 |
| | | | | 10:33 AM | |

- #22 Need Food Handlers Certificate
- #28 Date label food in the refrigerator

- Food handler / no unauthorized persons / personnel - 2
- Proper Date Marking and disposition - 2

YK Deli & Smoothie

| | | | | | |
|------------------|----------------|----------------------------|---|----------|-----------|
| 2/22/2024 | Routine | 210 Nelson St. Ste B 77995 | 0 | 10:59 AM | 2/22/2024 |
| | | | | 11:18 AM | |

- No violations at time of inspection

Yoakum Primary Annex

| | | | | | |
|------------------|----------------|-------------------|---|----------|-----------|
| 2/23/2024 | Routine | 412 Simpson 77995 | 0 | 9:32 AM | 2/23/2024 |
| | | | | 10:00 AM | |

- no violations