

Victoria County Public Health Department

3/21/2025

Inspections Between (inclusive): 3/13/2025 and 3/19/2025

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

La Flor De Guanajuato

3/13/2025

Routine

1145 N. Esplande 77954

0 12:40 PM

1 :11 PM

3/14/2025

no violations

-

Mc Donald's

3/13/2025

Routine

104 E. Broadway 77954

0 2 :12 PM

2 :40 PM

3/14/2025

no violations

-

Smolik's

3/13/2025

Routine

523 S. Esplanade 77954

0 1 :40 PM

1 :58 PM

3/14/2025

no violations

-

The Green Cow Creamery

3/13/2025

Routine

136 E. Main Street 77954

4 3 :15 PM

3 :28 PM

3/14/2025

#31 do not store utensils in hand sink

#35 need hairnet/ ball cap

#47 allergen sign not posted.

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

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

Other Violations - 1

Edna

China Wok

3/17/2025

Routine

302 W. Main 77957

6 1 :15 PM

1 :35 PM

3/17/2025

#6 document food left out.

#35 wear hairnet/ball cap.

#38 unapproved thawing method.

#39 need scoop with handles.

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

Approved thawing method - 1

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

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

Mexican Taqueria La Texana

3/17/2025

Routine

206 ED Linn St 77957

7 12:20 PM

1 :03 PM

3/17/2025

#9 cover foods in cooler/freezer

#36 do not use towels to store food/ sanitized utensils.

#37 do not cover food with towels, do not store plates on top of food.

#39 use scoop with handles.

#41 label all food containers.

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

Original container labeling (Bulk Food) - 1

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

Environmental contamination - 1

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Edna

Mexican Taqueria La Texana

3/17/2025 Routine

206 ED Linn St 77957

7 12:20 PM

3/17/2025

1 :03 PM

#9 cover foods in cooler/freezer

#36 do not use towels to store food/ sanitized utensils.

#37 do not cover food with towels, do not store plates on top of food.

#39 use scoop with handles.

#41 label all food containers.

Wiping Cloths; properly used and stored - 1

St. Paul Lutheran Preschool

3/17/2025 Routine

108 E. Gayle Street 77957

0 11:50 AM

3/17/2025

12:05 PM

no violations

-

Ganado

Estella's Mexican Restaurant

3/17/2025 Violations Followup

109 S. Third Street 77962

0 11:00 AM

Violation follow up re-inspection required, leak at 3 compartment not repaired.

11:22 PM

3/17/2025

-

Placedo

Come And Get It Y'all

3/19/2025 Routine

15265 US Hwy 873 77977

10 1 :45 PM

3/19/2025

2 :05 PM

14. Wash hands when entering kitchen before prepping

31. Do not block hand sink and needs to free of items

32. Cutting boards need to be submerged in 3 comp sink for washing, rinsing and sanitizing

35. Need ball cap or hair net

44. Dumpster must be closed at all times

45. Replace missing ceiling tiles

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

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

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

Garbage and Refuse properly disposed; facilities maintained - 1

Hands cleaned and properly washed; Gloves used properly - 3

Physical facilities installed, maintained, clean - 1

Point Comfort

Hard Hat Café

3/17/2025 Routine

101 Lamar Suite # 2 77978

0 12:45 PM

3/17/2025

1 :10 PM

No Violations

-

Port Lavaca

La Antigua

737 N. Hwy 35 77979

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Port Lavaca

La Antigua

3/18/2025

Routine

737 N. Hwy 35 77979

30 2 :47 PM

3 :50 PM 3/21/2025

2- cold hold not holding 41 degrees or below

6- Food cannot stay out past four hours

9- Raw food needs to be below cooked food

10- Sanitizer needs to be between 50 - 100 ppm

20- No leaks at 3 comp or dishwasher

22- Renew food handlers

28- Date Label

29- Need test strips

31- Hand sink needs to be accessible

32- Cannot use cardboard, Seal all wood

36- Sanitizer cloths need to be in sanitizer bucket

37- Clean freezer, All food items need to be 6" off the floor

42- Clean freezer

46- Need covered trashcan In Restroom

47- Hand sinks need hand washing signs

Food handler / no unauthorized persons / personnel - 2

Other Violations - 1

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Non-Food Contact surfaces clean - 1

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

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

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

Lavaca Bay Nursing & Rehab Center

3/13/2025

Routine

118 Trinity Shores Dr. 77979

0 1 :15 PM

3/13/2025

No violations at time of inspection.

1 :40 PM

-

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Port Lavaca

Little Dockside

3/19/2025

Routine

Mobile Unit 77979

0 11:20 AM

11:40 AM

3/19/2025

no violations

-

Scully's Sports Bar & Grill

3/18/2025

Routine

802 Fulton 77979

3 1 :47 PM

2 :36 PM

3/19/2025

2. Glass front cooler not holding 41 and below

will move cut fruit and lemons and will only use for drinks.

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

Texas Traditions Grill & Bar

3/17/2025

Routine

234 E. Main 77979

10 1 :30 PM

1 :50 PM

3/18/2025

#6 - Need to keep time on food left out at room temp.

#28 - Date label items in walk-in cooler.

#31 - Cannot store any items in hand sinks.

#37 - Food items need to be kept six inches off of the floor.

#38 - Frozen shrimp needs to be thawed under running cold water or in a cold hold.

Physical facilities installed, maintained, clean - 1

Approved thawing method - 1

Environmental contamination - 1

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

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

Proper Date Marking and disposition - 2

Tokyo Gardens Catering, LLC

3/19/2025

Routine

101 Calhoun Plaza 77979

2 10:48 AM

11:08 AM

3/19/2025

#30 expired food permit.

Food Establishment Permit (Current, Valid, and Posted) - 2

Port O'Connor

Hurricane Junction Bar and Grill

3/13/2025

Routine

1502 W. Maple 77982

0 11:55 AM

12:30 PM

3/13/2025

No violations at time of inspection.

-

Mermaid Delights & Beach Fun Rental

3/13/2025

Routine

215 West Adams 77982

0 11:25 AM

11:45 AM

3/13/2025

No violations at time of inspection.

-

Speedy Stop # 84

3/13/2025

Routine

1620 W. Adams Ave. 77982

4 10:20 AM

11:15 AM

3/13/2025

12. Need hygiene handbook.

47. Last inspection not displayed.

Management and employees knowledge, responsibilities and reporting - 3

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Port O'Connor

Speedy Stop # 84

3/13/2025 Routine

1620 W. Adams Ave. 77982

4 10:20 AM

3/13/2025

12. Need hygiene handbook.

11:15 AM

47. Last inspection not displayed.

Other Violations - 1

Seadrift

Bubba's Seafood

3/18/2025 Routine

1142 Hwy 185-E 77983

4 10:44 AM

2- cold hold not reaching 41 degrees or below

11:23 AM

3/21/2025

35- Employee drinks need to be in a designated area, employees need hairnets or caps

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

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

Victoria

Bush's Chicken

3/17/2025 Routine

4209 North Navarro Street 77901

0 10:45 AM

3/17/2025

No violations at time of inspection.

11:10 AM

-

Castro's Café Restaurant

3/18/2025 Violations Followup

3494 S. W. Moody 77905

0 10:07 AM

3/18/2025

Most violations have been corrected

10:31 AM

-

Christ's Kitchen

3/17/2025 Routine

611 E. Warren 77901

0 11:40 AM

3/17/2025

No violations.

12:15 AM

-

Dodge City Saloon

205-H North Star Drive 77904

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Victoria

Dodge City Saloon

205-H North Star Drive 77904

3/19/2025 Routine

28 12:30 PM

2- Tabletop not holding 41 degrees or below

1 :00 PM 3/25/2025

6- Keep time on food left out

7- Expired food

9- Cover all open food

18- Chemicals cannot be stored near food

21- No CFM

25- Live pest present

28- Date label products in fridge

31- No soap at hand sink, no paper towels at hand sink

37- Food items need to be 6" off the floor

38- Improper thawing

45- Clean Kitchen

46- Need covered trashcan in restroom

47- Need employee hand wash sign in restroom

Physical facilities installed, maintained, clean - 1

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Other Violations - 1

Approved thawing method - 1

Environmental contamination - 1

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

Proper Date Marking and disposition - 2

Compliance with Variance, Specialized Process, and HACCP plan - 2

Toxic substances properly identified, stored and used - 3

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

Food and ice obtained from approved source; good condition, safe - 3

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

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

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

Dollar General Store # 19696

105 Monterrey Dr 77904

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Victoria

Dollar General Store # 19696

3/13/2025 Routine

105 Monterrey Dr 77904

15 1 :53 PM

2 :45 PM 3/17/2025

2- Dairy cooler not reaching below 41 degrees

7- Outdated food, dented cans

12- Need employee hygiene book

21- Replenish bodily fluid kit

29- Need thermometer in fridge

31- Need paper towels in restroom

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

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

Food and ice obtained from approved source; good condition, safe - 3

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

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

Management and employees knowledge, responsibilities and reporting - 3

Early Childhood Center at FW Gross

3/14/2025 Routine

1208 S. Navarro St. 77901

0 10:10 AM

3/14/2025

No violations at time of inspection.

10:40 AM

-

Eskimo Hut

3/19/2025 Routine

1609 N. Navarro 77901

2 11:05 AM

3/19/2025

21- No CFM

11:25 AM

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

Family Dollar #32077

3/13/2025 Routine

1606 N. Navarro 77901

10 12:29 PM

3/13/2025

7- Expired food and medications

1 :25 PM

23- Restroom needs hot water

32- Clean milk cooler

34- Dead pest present

45- Storage area needs to be cleaned

46- Need covered trashcan in restroom

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Physical facilities installed, maintained, clean - 1

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

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

Hot and Cold Water available; adequate pressure, safe - 2

Food and ice obtained from approved source; good condition, safe - 3

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Victoria

Fastop Food Store # 2

3/18/2025 Routine

1801 Delmar Drive 77901

4 2 :45 PM

3 :18 PM 3/18/2025

#23 no hot water at restroom

#29 expired test strips

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

Hot and Cold Water available; adequate pressure, safe - 2

Gardenhouse Coffee & Espresso Bar

3/18/2025 Routine

1908 N Laurent St 77901

8 1 :45 PM

2 :15 PM

3/19/2025

#21 - A Certified Food Manager needs to be on duty at all times.

#31 - Cannot store any items in hand sinks.

#32 - Ice machine needs cleaning.

#35 - Employees need to wear ball caps and/or hairnets.

#40 - Paper goods need to be stored at least six inches off of the floor.

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

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

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

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

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

Health Bar by Complete 360

3/14/2025 Routine

1404 E. Red River 77904

0 10:55 AM

11:25 AM

3/14/2025

No violations at time of inspection.

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Hideaway

3/19/2025 Routine

1807 Stolz 77901

0 2 :04 PM

2 :27 PM

3/19/2025

No violations at time of inspection

-

Jim's Big Burger

3/13/2025 Routine

102 Glasgow 77904

3 3 :45 PM

4 :10 PM

3/13/2025

35. Employees must wear hairnets or ball caps when in kitchen area.

37. All food boxes in walk-in freezer or cooler must be off floor at least 6"

40. Store all single use cups, plates, paper towels etc. at least 6" off floor.

Environmental contamination - 1

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

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

Joe's Pizza & Pasta

601 E. Mockingbird Lane 77901

Victoria County Public Health Department

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Victoria

Joe's Pizza & Pasta

3/19/2025	Routine	21	11:32 AM 12:20 PM		3/19/2025
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#2 - Lemons and garnishes that have been cut need to be kept on ice or in a cold hold.

#9 - Cannot store raw foods above ready to eat foods.

#15 - Gloves need to be worn when preparing ready to eat foods.

#21 - Expired Certified Food Manager's certificate.

#22 - Expired food handler's certificates.

#28 Food items in walk-in cooler need date labels.

#32 - Beef cannot be drained while sitting on a trash can.

#32 - Cardboard cannot be used in the kitchen.

#35 - Employee drinks need a lid and straw.

#36 - Sanitizer towels need to be in bucket when not in use.

#37 - Personal items need to be stored away from food preparation areas.

#40 - Ice scoops need to be stored with the handle upright out of the ice.

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

No bare hands contact with ready to eat foods or approved method followed - 3

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

Food handler / no unauthorized persons / personnel - 2

Proper Date Marking and disposition - 2

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

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

Wiping Cloths; properly used and stored - 1

Environmental contamination - 1

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

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

Mc Donald's # 2359

3/17/2025	Routine	0	2:10 PM 2:45 PM		3/17/2025
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No Violations

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Orbit #2

3/17/2025	Routine	2	12:25 PM 12:40 PM		3/17/2025
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30. Needs current food permit

Food Establishment Permit (Current, Valid, and Posted) - 2

Our Lady of Victory School

3/14/2025	Routine	0	8:45 AM 9:20 AM		3/14/2025
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No violations at time of inspection.

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Patti Welder School

3/14/2025	Routine	0	9:30 AM 9:50 AM		3/14/2025
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No violations at time of inspection.

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Pinto Bean Restaurant

4103 N. Main Street 77901

Victoria County Public Health Department

3/21/2025

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

Pinto Bean Restaurant

3/19/2025 Routine

4103 N. Main Street 77901

3 10:31 AM

3/19/2025

10:55 AM

#37 - Chips cannot be stored directly on the floor.

#42 - Drapes leading into the walk-in cooler need to be cleaned.

#45 - Back door needs to be closed and sealed.

Environmental contamination - 1

Non-Food Contact surfaces clean - 1

Physical facilities installed, maintained, clean - 1

Shooters Bar

3/19/2025 Routine

4705 N. Navarro Suite 100 77904

7 4 :05 PM

3/19/2025

4 :20 PM

21- No CFM on duty

31- Nothing can be stored in hand sink

32- Need Non absorption mat in cooler

46- Need covered trash can in women's restroom

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

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

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

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

Stop-N-Go

3/18/2025 Routine

701 Blyth 77904

8 11:40 AM

3/18/2025

12:10 PM

#7 expired food

#10 0 ppm sanitizer

#29 need test strips

Food and ice obtained from approved source; good condition, safe - 3

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

Food contact surfaces and returnables; cleaned and sanitized - 3

The Playback Venue & Arcade

3/18/2025 Routine

108 Cozzi Circle Unit J 77901

0 3 :45 PM

3/18/2025

4 :00 PM

no violations

-

Tip Top Ventures Inc.

3/19/2025 Violations Followup

101 E. Rio Grande 77901

0 1 :12 PM

3/19/2025

1 :39 PM

Continue to work on all violations

Needs a handwashing sink by ice machine. Next inspection or the next time there is a change of ownership

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Victoria Community Center

3/17/2025 Routine

2905 E. North Street 77901

5 9 :15 AM

3/17/2025

9 :45 AM

21. Need body fluid kit.

29. Need test strips.

47. Need First Aid kit.

Victoria County Public Health Department

3/21/2025

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Victoria

Victoria Community Center

3/17/2025	Routine	2905 E. North Street 77901	5	9:15 AM 9:45 AM	3/17/2025
21. Need body fluid kit. 29. Need test strips. 47. Need First Aid kit. Person in charge present, demonstration of knowledge, and CFM - 2 Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Other Violations - 1					

VSL Victoria LLC

3/17/2025	Routine	1303 N. John Stockbauer Drive 77901	0	10:00 AM 10:25 AM	3/17/2025
No violations at time of inspection.					

Walden's Mini Market

3/18/2025	Routine	6098 S. W. Moody Street 77905	7	10:20 AM 10:45 AM	3/18/2025
#21 CFM not on duty #29 need thermometer #32 clean ice machine #40 store single-serve items 6" off floor. Person in charge present, demonstration of knowledge, and CFM - 2 Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Single service & single use articles; properly stored and used - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					

Yorktown

Agave Jalisco

3/13/2025	Routine	951 W. Main Street 78164	0	11:10 AM 11:40 AM	3/14/2025
no violations					