

Victoria County Public Health Department

4/2/2025

Inspections Between (inclusive): 3/27/2025 and 3/31/2025

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

**Sea Chick Food Truck**

**3/28/2025**

**Violations Followup**

Mobile Unit 77901

0 12:13 PM

3/28/2025

12:21 PM

Hot water violation corrected  
store eggs in cooler or ice

-

**Sea Chick Food Truck Commissory**

**3/28/2025**

**Violations Followup**

Mobile Unit 77901

0 12:22 PM

3/28/2025

12:26 PM

Hot water violation corrected.  
keep unit door closed unless screened in  
label sanitizer bottle  
store carrots in cooler

-

Victoria County Public Health Department

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**Cuero**

**5D Tavern**

3/31/2025

Routine

120 E. Main St. 77954

0 2 :24 PM

4/1/2025

No violations.

2 :41 PM

-

**Cuero Little League Complex**

3/31/2025

Violations Followup

602 Martin Luther King 77954

0 10:52 AM

4/1/2025

Work on cooling food before storing over night

Work on getting a certified food manager license/food handler

Needs a new permit

Display a ware washing policy

designate a hand sink

Follow up required

11:10 AM

-

**Meyersville Country Club**

3/31/2025

Routine

5195 Mission Valley Road 77954

0 9 :50 AM

4/1/2025

No violations

10:06 AM

-

Victoria County Public Health Department

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**Edna**

**Dos Hermanos Mexican Café**

**3/27/2025 Routine**

106 E. Houston Highway 77957

2 12:10 PM

3/28/2025

12:35 PM

#36 do not use towels to store clean utensils.

#37 do not store knives between electrical pipes.

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

**The Good Taco**

**3/28/2025 Routine**

Mobile Unit 77957

0 9 :48 AM

3/28/2025

10:10 AM

no violations

-

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**Ganado**

**Estella's Mexican Restaurant**

109 S. Third Street 77962

**3/28/2025**      **Violations Followup**

0	10:45 PM	
	11:00 PM	3/28/2025

#20 not corrected

working on all violations

-

**Lele's**

206 N. Third St. 77962

**3/27/2025**      **Routine**

3	11:20 AM	3/28/2025
	11:50 AM	

#29 expired test strips

#39 need scoop with handles.

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

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

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**Meyersville**

**Meyersville Store**

2231 Meyersville Road 77974

3/31/2025

Routine

0 3 :36 PM

4/1/2025

4 :00 PM

No violations.

-

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## Victoria

### Bearly Beginning # 2

3/31/2025

Routine

3803 Miori Lane 77901

0 11:15 AM

4/1/2025

no violations

11:30 AM

### China B

3/27/2025

Routine

3611 N. Navarro 77901

26 2 :06 PM

4 :00 PM 3/31/2025

2- Walk in cooler not holding 41 degrees or below

6- No time log on food in walk in

7- Discard raw food that has been out longer than 4 hrs.

9- Cover items in freezer

18- Sanitizer ppm at 200

21- Need blood pathogen kit

28- Date label food with use by date

32- Cannot store meat on cardboard

36- Sanitizer cloths must be stored in bucket

37- Don't place metal pans on ready to eat food

38- Improper defrosting

42- Clean walk in cooler

45- Clean kitchen/ Facility

Proper Date Marking and disposition - 2

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

Toxic substances properly identified, stored and used - 3

Physical facilities installed, maintained, clean - 1

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

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

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

Approved thawing method - 1

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

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

Non-Food Contact surfaces clean - 1

3/29/2025

Violations Followup

0 11:00 AM

3/31/2025

Walk-in refrigerator still not temping 41 degrees or below. Tested fish, chicken, and seafood and was reaching below 45 degrees. Advised management to remove and discard all food items that has been in walk-in 4 hours or more. Advised establishment should shut down due to main source of refrigerant is not operating properly. Follow up required.

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## Victoria

### China B

3/31/2025

Violations Followup

Walk-in cooler holding below 41°. Ok to use cooler. Keep working on other

-

3611 N. Navarro 77901

0 3 :20 PM

3 :25 PM

4/1/2025

### Denny's Restaurant # 6224

3/31/2025

Violations Followup

Water is turned off to the ice machine. They are not using it at this time.

-

7601 N. Navarro 77904

0 10:45 PM

10:50 PM

4/1/2025

### Dodge City Saloon

3/27/2025

Violations Followup

Tabletop was repaired and is now holding temperatures below 41°.

-

205-H North Star Drive 77904

0 3 :00 PM

3 :15 PM

3/28/2025

### Hideaway

3/27/2025

Violations Followup

6 months or by next inspection

Restrooms need vent

Mop sink needs hot and cold water

BBQ pits not screened in, only personal use

-

1807 Stolz 77901

0 1 :30 PM

1 :53 PM

3/28/2025

### Japalenos Café

3/27/2025

Routine

10. Inadequate hot water

21. Renew certified food manager license

Food contact surfaces and returnables; cleaned and sanitized - 3

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

3/28/2025

Violations Followup

Mechanical hot water 121, corrected

Keep an eye on walk in

Work on proper food cooling

Educated on subject.

-

2303 S.W. Moody 77901

5 12:05 PM

12:47 PM

3/28/2025

### KidVersity

3/31/2025

Routine

#22 need food handlers

#35 no phones in prep area.

Food handler / no unauthorized persons / personnel - 2

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

1502 E. Mockingbird Lane 77904

3 10:40 AM

11:00 AM

4/1/2025

### Raven's At The Woodlawn

3/31/2025

Routine

#39 store ice scoop in a sanitized container.

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

1326 E. Red River 77901

1 1 :22 PM

1 :40 PM

4/1/2025

### River Café

506 E. San Antonio 77901

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## Victoria

### River Café

3/28/2025

Routine

506 E. San Antonio 77901

0 9 :55 AM  
10:30 AM

3/28/2025

No violations.

-

### Shield Baur Investment Inc.

3/27/2025

Routine

1501 Port Lavaca Drive 77901

5 11:06 AM  
11:40 AM

3/28/2025

- 21. Needs one certified food manager license at all hours of operation/needs a bodily fluids kit
- 33. Back room was locked not available at time of inspection
- 45. Replace all missing ceiling tiles

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

Physical facilities installed, maintained, clean - 1

Warewashing Facilities; installed, maintained, used - 2

### Starbucks #83479

3/28/2025

Routine

3502 Houston Hwy 77901

0 9 :15 AM  
9 :45 AM

3/28/2025

No violations at time of inspection.

-

### Victoria Donuts

3/28/2025

Routine

3805-C N. Navarro 77901

8 10:00 AM  
10:25 AM

3/28/2025

- #7 - Contact surfaces and items used to separate foods must be food-grade/approved. PVC pipe cannot be used to separate food trays in fridge.
- #31 - Women's bathroom needs soap.
- #31 - Cannot store items in hand sink.
- #32 - Cardboard cannot be used in kitchen.
- #35 - Employees preparing food need to wear a ball cap and/or hairnet.

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

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

### Victoria Food Mart

3/28/2025

Routine

10408 Zac Lentz Parkway 77904

8 12:00 PM  
12:33 PM

3/28/2025

- #9 expired food
- #21 need a CFM
- #28 date label food
- #40 store single-serve items 6" off floor.

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

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

### VISD Success Academy/DAEP

3/27/2025

Routine

3002 E. North Street 77901

0 10:17 AM  
10:52 AM

3/28/2025

No violations

-



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**Yorktown**

**Kat's Safari Snowcones**

Mobile Unit 78164

3/31/2025

Routine

2 12:34 PM

4/1/2025

25. Keep pesticide maintenance current

1 :00 PM

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