

Victoria County Public Health Department

6/18/2025

Inspections Between (inclusive): 6/12/2025 and 6/18/2025

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

El Taco Stand

6/17/2025

Routine

103 E. 2nd Street 77951

3 4 :07 PM

6/18/2025

4 :18 PM

#30 permit expired

#36 do not use paper towels/towels to cover food.

Wiping Cloths; properly used and stored - 1

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

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Cuero

Bush's Chicken - Cuero

6/13/2025

Violations Followup

Continue to work on weather strip on back door
standing water
odor in back kitchen

601 E. Broadway 77954

0 12:50 PM
1 :03 PM

6/16/2025

-

Church's Fried Chicken

6/13/2025

Violations Followup

Continue to work on following
weather strip back door
Beetle issue/Fax in receipts and clean up dead insects

1230 N. Esplanade 77954

0 11:53 AM
12:04 PM

6/16/2025

-

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Edna

B.E.A.R.D.S Coffee

6/16/2025

Routine

601 W. Main 77957

0 11:18 AM

11:51 AM

6/16/2025

No violations

-

Handi Kwik Food Mart

6/16/2025

Routine

805 N. Wells 77957

13 12:08 PM

12:56 PM

6/16/2025

- 7. Ice bags need proper labeling
- 12. Needs an Employee Health and Personal Hygiene Book
- 21. Needs one certified food manager license
- 22. Everyone else food handlers
- 33. No mop sink/using floor drain
- 45. Replace any missing tiles

Food handler / no unauthorized persons / personnel - 2

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

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

Warewashing Facilities; installed, maintained, used - 2

Physical facilities installed, maintained, clean - 1

Management and employees knowledge, responsibilities and reporting - 3

Texana Food Mart

6/16/2025

Routine

1021 S. Wells 77957

20 1 :09 PM

2 :14 PM

6/17/2025

- 2. Hot sauce out at room temperature
- 7. Out of date product
- 12. Needs an employee Health and personal hygiene book
- 21. Needs one Certified food Manager license
- 25. Needs pesticide records
- 29. No sanitizer test strips
- 32. Place ice scoop on clean surface
- 34. Clean any evidence of dead insects
- 37. Employee drinks need lid and straw
- 45. Replace missing ceiling tiles

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

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

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

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

Physical facilities installed, maintained, clean - 1

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

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

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

Environmental contamination - 1

Management and employees knowledge, responsibilities and reporting - 3

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Port Lavaca

Leones Mexican Grill & Panaderia

468 Highway 35 S 77979

6/16/2025 Routine

16 1 :15 PM
1 :55 PM

6/16/2025

- #2 - Tabletop not holding temperatures below 41°.
- #6 - Garnishes need to be kept on ice.
- #21 - Need a Certified Food Manager on duty at all times and must keep proof of certificate.
- #28 - Need date labels on food items in walk-in cooler.
- #30 - Expired permit.
- #35 - Employees working in kitchen need ball caps and/or hairnets.
- #37 - Food items in walk-in freezer need to be kept six inches off of the ground.
- #39 - Scoops need handles.
- #47 - Need copy of last inspection posted visible to the public.

Other Violations - 1

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

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

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

Proper Date Marking and disposition - 2

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

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

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

Environmental contamination - 1

The Sanity Mug LLC

146 N. Hwy 35 77979

6/16/2025 Routine

0 12:35 PM
1 :00 PM

6/16/2025

No violations at time of inspection.

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Victoria

Boys & Girls Club of Victoria

6/18/2025 Routine

202 Hopkins 77901

0 9:50 AM

6/18/2025

10:10 AM

No violations at time of inspection.

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