

Victoria County Public Health Department

7/3/2025

Inspections Between (inclusive): 6/25/2025 and 7/2/2025

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

**Sweets & Treats by Dive On In**

Mobile Unit 77904

7/2/2025

Routine

0 3 :50 PM

7/2/2025

4 :00 PM

No Violations at this time.

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Victoria County Public Health Department

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**Cuero**

**Circle K # 2741545**

7/2/2025	Routine	4150 Highway 72 West 77954	1	10:20 AM	7/2/2025
		46. Women's restroom needs lids on all trashcans.		10:40 AM	
		Service sink or curb cleaning facility provided/ Toilet Facilities clean	-	1	

**Cuero Country Club**

7/2/2025	Routine	1305 E. S. Railroad 77954	0	10:46 AM	7/2/2025
		No violations		11:12 AM	

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**Domino's Pizza**

7/2/2025	Routine	1431 E. Broadway St. Ste A 77954	0	11:16 AM	7/2/2025
		No violations		11:37 AM	

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**K N Root Beer Drive-In**

7/1/2025	Routine	514 E. Broadway 77954	0	2 :40 PM	7/3/2025
		No violations at time of inspection.		3 :05 PM	

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**Sonic # 1756**

7/2/2025	Violations Followup	1110 N. Esplanade 77954	0	9 :03 AM	7/2/2025
		Continue to work on -		10:25 AM	
		Mop sink			
		standing water			
		cleaning all grease			
		covering holes and weather strip back door			

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**Subway of Cuero**

7/2/2025	Routine	2104 North Esplanade 77954	0	11:46 AM	7/2/2025
		No violations at this time.		12:06 PM	

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**The Texan # 5**

7/1/2025	Routine	101 West Heaton Street 77954	9	3 :15 PM	7/3/2025
		#10 - Observed sanitizer concentration at 400 ppm in three compartment sink.		4 :00 PM	
		#21 - Need a Certified Food Manager on duty at all times.			
		#28 - Observed food items in walk-in cooler and in fridges missing date labels.			
		#37 - Observed boxes on floor in walk-in freezer.			
		#47 - Last inspection needs to be posted visible to the public.			
		Food contact surfaces and returnables; cleaned and sanitized	-	3	
		Person in charge present, demonstration of knowledge, and CFM	-	2	
		Proper Date Marking and disposition	-	2	
		Environmental contamination	-	1	
		Other Violations	-	1	

**Victoria Shaved Ice / Kona Ice-1**

Mobile Unit(CUERO) 77954

Victoria County Public Health Department

7/3/2025

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**Cuero**

**Victoria Shaved Ice / Kona Ice-1**

Mobile Unit(CUERO) 77954

7/2/2025

Routine

0 9 :55 AM

7/2/2025

10:05 AM

No Violations.

-

Victoria County Public Health Department

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**Nordheim**

**Lile's Country Store**

274 E. 3rd St 78141

**7/2/2025**      **Routine**

3      12:30 PM

7/2/2025

6. Observed heat lamp not reaching 135. Must keep time on food under lamp and discard after 4 hours.

12:50 PM

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

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**POC, MB, IN, AB**

**Victoria Shaved Ice / Kona Ice-1**

<b>7/2/2025</b>	<b>Routine</b>		Mobile Unit(POC,MB,IN,AB)		
No Violations.		0	9 :55 AM		7/2/2025
			10:05 AM		

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**Port Lavaca**

**Leones Mexican Grill & Panaderia**

**6/25/2025**      **Violations Followup**

Tabletop still not holding temperatures below 41°. Will require another follow-up inspection.

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**6/30/2025**      **Violations Followup**

Establishment will no longer be using the tabletop. Will be replaced in the future.

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**Victoria Shaved Ice / Kona Ice-1**

**7/2/2025**      **Routine**

No Violations.

-

468 Highway 35 S 77979

0    11:30 AM  
11:40 AM

6/26/2025

0    11:30 AM  
11:40 AM

6/30/2025

Mobile Unit(PT LAVACA) 77979

0    9 :55 AM  
10:05 AM

7/2/2025

Victoria County Public Health Department

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**Tivoli**

**3 Key Grill, LLC**

Mobile Unit 77990

**6/26/2025**      **Routine**

3    10:00 AM

6/30/2025

19. Need water test on file or on unit.

10:30 AM

Water from approved source; Plumbing installed; proper backflow device    -    3

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## Victoria

### Baytown Seafood Restaurant

4010 Houston Highway 77901

6/30/2025 Routine

2 10:15 AM

6/30/2025

29. Observed sanitizer test strips missing from establishment.

10:45 AM

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

### Casa Jalisco

1706 N. Laurent 77901

7/1/2025 Routine

11 1 :30 PM

7/1/2025

9. Observed items in walk -in cooler needing to be covered.

20. Observed utensils stored in hand sink.

28. Observed items in walk-in cooler needing to be date labeled.

31. Observed hand sink to be slow draining.

37. Observed food items in walk-in cooler stored on the ground.

2 :15 PM

Proper Date Marking and disposition - 2

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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

Environmental contamination - 1

### China B

3611 N. Navarro 77901

6/30/2025 Routine

13 2 :40 PM

6/30/2025

#2 - Observed tabletop holding shrimp at 45°.

#7 - Observed blood dripped onto pies in walk-in freezer.

#9 - Observed raw meat stored over ready to eat food.

#9 - Observed food containers needing to be covered in grill-area fridge.

#28 - Food items need date labels in fridges.

#35 - Observed employees in kitchen not wearing caps or hairnets.

#37 - Observed shrimp in a basket sitting on kitchen floor.

3 :15 PM

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

Environmental contamination - 1

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

Proper Date Marking and disposition - 2

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

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

### Dragon Palace

5223 N. Navarro 77904



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## Victoria

### Dragon Palace

7/2/2025

Routine

5223 N. Navarro 77904

18 11:50 AM

7/2/2025

12:30 PM

6- Document how long food has been out.

9- Do not use hand towels to cover food.

25- Live pest present.

28- Date label

32- Clean establishment.

34- Dead pest present.

35- Cups need lids in prep area.

36- Cannot dry cloths on tables.

37- Discard all cardboard must use non absorbent.

40- All paper goods need to be 6" off the ground.

45- Fix gap in back door.

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

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

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

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

Proper Date Marking and disposition - 2

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

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

Physical facilities installed, maintained, clean - 1

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

### Froggy's Grub and Pub

6/30/2025

Routine

2902 N. Navarro 77901

7 2 :10 PM

6/30/2025

2 :35 PM

#2 - Observed tabletop not holding temperatures below 41°.

#31 - Observed items in hand sink.

#38 - Observed meat not thawing under running cold water or in a cooler.

#39 - Observed scoops without handles in tabletop and in sugar bucket.

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

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

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

Approved thawing method - 1

### Golden Boy Corral

5102 N. Navarro 77904

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## Victoria

### Golden Boy Corrals

7/2/2025 Routine

5102 N. Navarro 77904

25 11:40 AM

12:50 PM 7/5/2025

2- Cold hold not reaching 41 or below.

7- Throw away expired items.

9- Cover all items in walk in, throw out molded food.

20- Fix leak at soda machine.

22- Need food handlers license.

25- Live pest present.

28- Date label items in walk in.

31- Hand sink cannot be blocked, Hand sink needs paper towels.

32- Need to replace all wooden fixtures.

36- Sanitizer cloths need to be in a bucket at all times.

45- Hand sinks need employee awareness signs.

47- Replenish First Aid kit.

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

Other Violations - 1

Physical facilities installed, maintained, clean - 1

Wiping Cloths; properly used and stored - 1

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

Proper Date Marking and disposition - 2

Food handler / no unauthorized persons / personnel - 2

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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

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

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

### Heart Rock Café / CMC Dietary

7/1/2025 Routine

2701 Hospital Dr. 77901

0 9:47 AM

7/2/2025

No violations

10:12 AM

### Kiddly Winks Playcare Inc.

7/1/2025 Routine

3405 Oleander 77901

3 10:17 AM

7/1/2025

29- Need Cooking Thermometer

10:35 AM

37- Store bleach away from can goods.

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

Environmental contamination - 1

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## Victoria

### Kona Ice of Victoria #5

7/2/2025 Routine

No Violations at this time.

Mobile Unit 77901

0 9 :05 AM  
6 :05 AM

7/2/2025

### La Cantina Tacos & Tequila

7/1/2025 Routine

21. Observed establishments Bodily Fluid spill kit to be missing.

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

212 South Main Street 77901

2 2 :25 PM  
3 :00 PM

7/1/2025

### La Michoacana Plus

7/2/2025 Routine

9- All items must be 6" off the ground.

2113 Lone Tree Rd. 77901

8 11:00 AM  
11:22 AM

7/2/2025

28- Date label.

31- Hand sink cannot be blocked.

47- Post CFM visible to the public.

Proper Date Marking and disposition - 2

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

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

Other Violations - 1

### Ramsey Restaurant & Catering

6/30/2025 Violations Followup

Tabletop still not holding below 41°.

1403 N. Navarro 77901

0 1 :50 PM  
2 :05 PM

6/30/2025

### Supermercados Morelos

7/1/2025 Routine

7- All food must be covered. Throw away molded food.

2211 Lone Tree Rd 77901

18 10:50 AM  
12:06 PM

7/1/2025

18- Cannot use over the counter bug spray.

22- Must have food handlers for all employees.

25- Live pest present.

28- Date label all items in fridge.

29- Need cooking thermometers.

34- Rodent contamination.

35- Kitchen personal needs ball cap or hair nets.

37- All food needs to be 6" off the ground.

47- Men's restroom needs hand wash sign.

Other Violations - 1

Proper Date Marking and disposition - 2

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

Environmental contamination - 1

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## Victoria

### Supermercados Morelos

7/1/2025

Routine

2211 Lone Tree Rd 77901

18 10:50 AM

7/1/2025

12:06 PM

7- All food must be covered. Throw away molded food.

18- Cannot use over the counter bug spray.

22- Must have food handlers for all employees.

25- Live pest present.

28- Date label all items in fridge.

29- Need cooking thermometers.

34- Rodent contamination.

35- Kitchen personal needs ball cap or hair nets.

37- All food needs to be 6" off the ground.

47- Men's restroom needs hand wash sign.

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

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

Toxic substances properly identified, stored and used - 3

Food handler / no unauthorized persons / personnel - 2

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

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

### Surfing Crab Express - Victoria

7/1/2025

Routine

5206 N. Navarro, Ste 300 77901

32 10:53 AM

7/1/2025

12:36 PM

2. glass cooler not holding

7. Food over four hours

9. cover foods in walk in

10. Dishwashing machine 0ppm

18. Stored Raid in Kitchen

20. Plumbing drain at the 3 compartment sink is draining slow

25. Needs pesticide receipts

28. date label food stored in walk in

29. Needs a cooking thermometer and sanitizer test strips

31. Hand sink needs paper towels

32. Remove all card board

34. Flies/Fly strip over food preparation tables

35. employee drinks need lid and straw

37. Store product off the ground.

45. Kitchen needs a thorough cleaning

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

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

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Toxic substances properly identified, stored and used - 3

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

Proper Date Marking and disposition - 2

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## Victoria

### Surfing Crab Express - Victoria

<b>7/1/2025</b>	<b>Routine</b>	5206 N. Navarro, Ste 300 77901			
		32	10:53 AM 12:36 PM		7/1/2025
2. glass cooler not holding 7. Food over four hours 9. cover foods in walk in 10. Dishwashing machine 0ppm 18. Stored Raid in Kitchen 20. Plumbing drain at the 3 compartment sink is draining slow 25. Needs pesticide receipts 28. date label food stored in walk in 29. Needs a cooking thermometer and sanitizer test strips 31. Hand sink needs paper towels 32. Remove all card board 34. Flies/Fly strip over food preparation tables 35. employee drinks need lid and straw 37. Store product off the ground. 45. Kitchen needs a thorough cleaning Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Personal Cleanliness / eating, drinking, or tobacco use - 1 Environmental contamination - 1 Physical facilities installed, maintained, clean - 1 Adequate handwashing facillities; Accessible and properly supplied, used - 2					

### Taco Rico

<b>7/2/2025</b>	<b>Routine</b>	1615 Port Lavaca 77901			
		2	3 :00 PM 3 :20 PM		7/2/2025
Need cooking thermometer. Thermometers provided, accurated, and calculated; chemical/thermal test - 2					

### Taco Rico Commissary

<b>7/2/2025</b>	<b>Routine</b>	1615 Port Lavaca Drive 77901			
		5	3 :00 PM 3 :20 PM		7/2/2025
9- Cover all items in fridge. 28- Date label Proper Date Marking and disposition - 2 Food separated and & protected, prevented during food preparation - 3					

### Theresa's Sari-Sari Store

<b>7/1/2025</b>	<b>Routine</b>	2308 N. Navarro 77901			
		0	12:45 PM 12:58 PM		7/1/2025
No Violations at this time. -					

### Tiny Sprouts Academy

<b>7/1/2025</b>	<b>Routine</b>	2903 N. Azalea 77901			
		0	9 :43 AM 9 :56 AM		7/1/2025
No Violations at this time. -					

### Ventura's Tamales & Specialities

702 E. Water Street 77901

# Victoria County Public Health Department

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## Victoria

### Ventura's Tamales & Specialities

7/2/2025	Routine	21	702 E. Water Street 77901 10:20 AM 10:48 AM		7/2/2025
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9- Bags must be closed in freezer.

10- ppm is at 0.

18- Label soap bottles.

21- Need CFM on duty.

22- Need food handlers on file.

31- Hand sink cannot be blocked.

32- All wood needs to be sealed.

35- Employee drinks need lid and straw.

37- Store all products 6" off the ground.

43- Men's restroom needs exhaust fan.

47- Need employee awareness sign.

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

Other Violations - 1

Environmental contamination - 1

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

Food handler / no unauthorized persons / personnel - 2

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

Toxic substances properly identified, stored and used - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Adequate ventilation and lighting; designated areas used - 1

### Victoria Shaved Ice / Kona Ice-1

7/2/2025	Routine	0	Mobile Unit 77901 9:55 AM 10:05 AM		7/2/2025
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No Violations.

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**Yoakum**

**Jenny's Tacos**

220 W. Morris 77995

7/1/2025

Routine

8 12:10 PM

7/3/2025

12:35 PM

- #3 - Heat lamp not holding potatoes and bacon at or above 135°.
- #28 - Observed cracked eggs and diced potatoes without date labels.
- #37 - Observed box of onions directly on floor.
- #39 - Cannot store knives between sink and wall.
- #45 - Wall next to tortilla prep table needs to be cleaned.

Physical facilities installed, maintained, clean - 1

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

Proper Hot Holding temperature (135F) - 3

Proper Date Marking and disposition - 2

Environmental contamination - 1

**Sonic Drive In #3751**

706 Highway 77-A 77995

7/1/2025

Routine

3 12:47 PM

7/3/2025

1 :10 PM

- #12 - Need a copy of the employee health and hygiene handbook.

Management and employees knowledge, responsibilities and reporting - 3

**YK Deli & Smoothie**

210 Nelson St. Ste B 77995

7/1/2025

Routine

5 1 :30 PM

7/3/2025

1 :55 PM

- #28 - Food items need date labels.
- #31 - Observed items being stored in hand sink.
- #35 - Observed employee phone placed on food preparation surface.
- #35 - Employees working in kitchen need ball caps and/or hairnets.

Proper Date Marking and disposition - 2

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

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

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**Yorktown**

**Dairy Queen**

7/2/2025	Routine	510 W. Main 78164	1	1 :00 PM 1 :20 PM	7/2/2025
35. All employees must wear hairnets or cap when in kitchen area.					
Personal Cleanliness / eating, drinking, or tobacco use - 1					

**Yorktown Manor Nursing & Rehabilitation**

7/2/2025	Routine	670 W. Fourth 78164	0	1 :30 PM 1 :50 PM	7/2/2025
No violations at time of inspection.					
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