

# Victoria County Public Health Department

7/10/2025

Inspections Between (inclusive): 7/3/2025 and 7/9/2025

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

### Dairy Queen

7/8/2025

Routine

1202 E. Highway 59 77962

5 11:30 AM

7/8/2025

11:50 AM

22. Need food handler's certificates.

37. Observed food boxes on floor. Keep all food boxes off floor 6".

40. Observed single serve containers on floor. Keep off floor 6".

46. Women's restroom needs lids on trash cans.

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

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

Environmental contamination - 1

Food handler / no unauthorized persons / personnel - 2

## Inez

### Inez Store LLC / Smitty's

7/7/2025

Routine

9 FM 444 South 77968

15 10:08 AM

7/7/2025

10:41 AM

7- Ice bags need label.

22- Expired Food Handlers.

28- Date label.

29- Sanitizer strips expired

31- No paper towels at hand sink.

32- All wood needs to be sealed.

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

47- Last inspection needs to be visible to the public.

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

Wiping Cloths; properly used and stored - 1

Adequate handwashing facilities; Accessible and properly supplied, 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

Proper Date Marking and disposition - 2

Other Violations - 1

## Port Lavaca

### A O.K.'s

7/9/2025

Routine

1348 Co Rd 302 77979

0 2:51 PM

7/10/2025

3:10 PM

no violations

-

### Magic Asian Cuisine

7/9/2025

Routine

101 N. Commerce 77979

0 1:40 PM

7/10/2025

2:10 PM

no violations

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## Port Lavaca

### Magic Asian Cuisine

7/9/2025 Routine

no violations

-

101 N. Commerce 77979

0 1 :40 PM

2 :10 PM

7/10/2025

### Tacos Alvarado #1

7/9/2025 Routine

no violations

-

600 W Austin 77979

0 1 :07 PM

1 :20 PM

7/10/2025

### Tots and Tikes #2

7/9/2025 Routine

#30 expired permit

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

424 S. Seadrift 77979

2 12:30 PM

12:54 PM

7/10/2025

## Seadrift

### Taqueria La Conchita

7/9/2025 Routine

#19 need water sample.

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

Mobile Unit 77983

3 10:35 AM

11:11 AM

7/10/2025

## Vanderbilt

### All Star Day Care & Pre-School

7/8/2025 Routine

-

103 Lavaca St. 77991

0 10:35 AM

10:57 AM

7/8/2025

### Cobra Corner Store, Inc.

7/8/2025 Routine

21. Need at least one CFM on duty when operating.

22. Need copies of all employees food handler's certificates available.

32. Clean inside fountain drink dispenser.

35. All employees must wear caps or hairnets when in kitchen.

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

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

Food handler / no unauthorized persons / personnel - 2

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

5895 FM 616 77991

7 10:00 AM

10:25 AM

7/8/2025

## Victoria

### 5 Points Stop

607 N. Moody St 77901

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## Victoria

### 5 Points Stop

7/8/2025

Routine

607 N. Moody St 77901

19 12:08 PM

7/8/2025

12:28 PM

7- Expired food

10- Need test strips

21- No CFM on duty

22- No food handlers on duty

28- Date label items

31- Need paper towels in restroom

32- Cannot use cardboard to absorb water

34- Dead pest present

39- Ice scoops need to be stored handle up

47- Need employee awareness signs at hand sink

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Other Violations - 1

No Evidence of Insect contamination, rodent / other animals - 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

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

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

Food handler / no unauthorized persons / personnel - 2

### Boone's Shake BBQ

7/3/2025

Routine

Mobile Unit 77901

0 12:15 PM

7/8/2025

12:39 PM

No violations

-

### Burdogz LLC

7/8/2025

Routine

1209 E. Airline 77901

22 2:10 PM

7/9/2025

3:00 PM

7. Observed raw chicken being washed rendering it in not good condition.

9. washing chicken in 3 comp sink.

21. No CFM on duty at time of inspection.

25. Observed live pest in restaurant.

28. Observed food in walk-in cooler sitting on the floor.

31. Observed hand sink blocked with items sitting in it.

32. Observed kitchen in dirty condition needing to be cleaned.

35. Observed employees preparing food without a hair net or ball cap.

37. Observed employee personal effects in prep area.

40. Observed paper goods stored on the floor.

42. Observed vent hood needing to be cleaned.

46. Observed lids to trash can in women's restroom to be missing.

47. Observed handwashing sign missing from restroom

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

Other Violations - 1

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## Victoria

### Burdogz LLC

7/8/2025

Routine

1209 E. Airline 77901

22 2 :10 PM  
3 :00 PM

7/9/2025

- 7. Observed raw chicken being washed rendering it in not good condition.
- 9. washing chicken in 3 comp sink.
- 21. No CFM on duty at time of inspection.
- 25. Observed live pest in restaurant.
- 28. Observed food in walk-in cooler sitting on the floor.
- 31. Observed hand sink blocked with items sitting in it.
- 32. Observed kitchen in dirty condition needing to be cleaned.
- 35. Observed employees preparing food without a hair net or ball cap.
- 37. Observed employee personal effects in prep area.
- 40. Observed paper goods stored on the floor.
- 42. Observed vent hood needing to be cleaned.
- 46. Observed lids to trash can in women's restroom to be missing.
- 47. Observed handwashing sign missing from restroom

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

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

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

Proper Date Marking and disposition - 2

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

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

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

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

Non-Food Contact surfaces clean - 1

Environmental contamination - 1

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

### Casa Jalisco

7/7/2025

Violations Followup

1706 N. Laurent 77901

0 3 :20 PM  
3 :30 PM

7/7/2025

- Violation follow up
- Hand sink fixed and draining.

-

### Children's Discovery Museum

7/9/2025

Routine

1205 Sam Houston Drive 77901

0 1 :14 PM  
1 :21 PM

7/9/2025

- No violations at the time of inspection.

-

### China B

7/7/2025

Violations Followup

3611 N. Navarro 77901

0 3 :10 PM  
3 :20 PM

7/7/2025

- Violation follow up
- Table top fixed and holding 41° or below.

-

### Double J Eatery

7/9/2025

Routine

8607 N. Navarro Suite E 77904

2 10:18 AM  
10:36 AM

7/9/2025

- 30- Does not have current food permit.

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

### Everest Food Mart

2000 E. Airline 77901

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## Victoria

### Everest Food Mart

7/8/2025 Routine

2-Fridge not temping 41 degrees or below

7- Expired food

9- Pastries need use by dates

10- Need test strips

18- Must use approved bug spray

20- Leak in ceiling

29- Fridge needs thermometer

31- No paper towels or soap in restroom

47- Last inspection must be visible to the public

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

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

Adequate handwashing facilities; Accessible and properly supplied, used - 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

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

Other Violations - 1

Toxic substances properly identified, stored and used - 3

### Froggy's Grub and Pub

7/8/2025 Violations Followup

Violation follow up

Table top holding 40°

-

### Garden Café

7/8/2025 Routine

7- Expired food.

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

### Golden Boy Corrals

7/3/2025 Violations Followup

All violations corrected.

Will work on food handlers.

Walk in temp is 37.8 degrees.

-

### KidVersity

7/9/2025 Routine

21- No CFM on duty.

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

2000 E. Airline 77901

23 11:26 AM

11:56 AM 7/11/2025

2902 N. Navarro 77901

0 9:15 AM

9:25 AM

7/9/2025

101 Medical Drive 77904

3 9:39 AM

10:12 AM

7/8/2025

5102 N. Navarro 77904

0 9:23 AM

9:40 AM

7/3/2025

1502 E. Mockingbird Lane 77904

2 11:33 AM

11:45 AM

7/9/2025

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## Victoria

### Marble Slab Creamery

7/7/2025 Routine

6362 N. Navarro 77904

0 1 :35 PM

7/7/2025

1 :55 PM

No violations at the time of inspection.

-

### Papa John's Pizza # 3750

7/3/2025 Routine

3112-E N. Navarro 77901

13 10:00 AM

7/3/2025

10:32 AM

21- No CFM on duty.

22- No food handlers on file/duty.

25- Live pest present.

28- Date label.

30- Need current permit.

34- Dead pest present.

45- Clean mop sink/ make easily accessible.

47- CFM not visible to public.

Other Violations - 1

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

Proper Date Marking and disposition - 2

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

Food handler / no unauthorized persons / personnel - 2

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

Physical facilities installed, maintained, clean - 1

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

### Peter Piper Pizza

7/9/2025 Routine

3603 N. Navarro 77901

0 3 :27 PM

7/9/2025

3 :43 PM

No violations at this time.

-

### Roosters

7/3/2025 Routine

Mobile Unit 77901

0 12:55 PM

7/8/2025

1 :10 PM

No Violations found.

-

### Short Stop

2407 Port Lavaca Highway 77901

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## Victoria

### Short Stop

7/7/2025

Routine

2407 Port Lavaca Highway 77901

16 12:30 PM

1 :05 PM 7/10/2025

2- Cooler at 47 degrees.

7- Expired Pre packaged foods, Ice bags need labels.

21- Need CFM on duty.

22- Need food handlers on duty.

27- Product out of temperature.

32- Walk in cooler needs to be cleaned.

43- Restroom needs exhaust fan.

47- Restroom needs covered trashcan.

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

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

Food handler / no unauthorized persons / personnel - 2

Proper cooling method used; Equipment adequate to maintain proper temp - 2

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

Other Violations - 1

Adequate ventilation and lighting; designated areas used - 1

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

### Smoko's Victoria

7/9/2025

Routine

5903 Houston Hwy 77901

16 2 :32 PM

2 :56 PM

7/9/2025

7- Expired Food

21- No CFM on duty

28- Date label items in cooler

29- Expired test strips

32- Cannot use cardboard to absorb any substance

33- Must have mop sink accessible

35- Cannot have personal items on any kitchen prep table

36- Sanitizer cloths need to be stored in sanitizer bucket at all times

47- Need employee awareness signs in restroom

Other Violations - 1

Wiping Cloths; properly used and stored - 1

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

Warewashing Facilities; installed, maintained, used - 2

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

Proper Date Marking and disposition - 2

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

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## Victoria

### Smoko's Victoria

7/9/2025	Routine	5903 Houston Hwy 77901	16	2 :32 PM	7/9/2025
7- Expired Food				2 :56 PM	

21- No CFM on duty

28- Date label items in cooler

29- Expired test strips

32- Cannot use cardboard to absorb any substance

33- Must have mop sink accessible

35- Cannot have personal items on any kitchen prep table

36- Sanitizer cloths need to be stored in sanitizer bucket at all times

47- Need employee awareness signs in restroom

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

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

### Subway # 1

7/8/2025	Routine	8701 N. Navarro 77904	0	10:26 AM	7/8/2025
No violations at the time of inspection.				10:52 AM	
-					

### Subway Sandwich Shop #48340

7/7/2025	Routine	1102 Rio Grande Suite # 300 77901	3	2 :15 PM	7/10/2025
21. Certified food manager should be on duty at all hours of operation				2 :39 PM	
47. Replenish First aid kit					
Person in charge present, demonstration of knowledge, and CFM	-	2			
Other Violations	-	1			

### Super Donuts I

7/9/2025	Routine	1917 John Stockbauer Drive 77904	8	11:00 AM	7/9/2025
2- Cooler not holding 41 degrees.				11:21 AM	

9- Cannot use thank you bags to store cold items.

32- Cannot use cardboard as a lid.

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

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

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

### Tasty Donuts

7/8/2025	Violations Followup	1305 Sam Houston 77901	0	8 :48 AM	7/8/2025
Mop sink installed, hot and cold water in temp. compliance.				8 :52 AM	
-					

### The Green Cow Creamery

7/9/2025	Routine	102 S. Main St. 77901	3	12:14 PM	7/9/2025
7. Out of date food				12:22 PM	



Victoria County Public Health Department

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**Victoria**

**The Green Cow Creamery**

<b>7/9/2025</b>	<b>Routine</b>	102 S. Main St. 77901			
		3	12:14 PM		7/9/2025
			12:22 PM		

7. Out of date food

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

**Vera Cruz**

<b>7/8/2025</b>	<b>Routine</b>	3110 N. Navarro 77901			
		18	11:05 AM		7/8/2025
			11:30 AM		

#2 - Observed cut lemons not on ice.

#9 - Observed food in walk-in cooler and on preparation counter needing to be covered.

#25 - Observed flies in kitchen.

#28 - Observed food items needing date labels.

#31 - Observed no paper towels at hand sink.

#32 - Observed rolling pin made out of wood used for rolling tortillas.

#35 - Observed employees not wearing hairnets and/or ball caps while working in kitchen.

#37 - Observed pot of beans sitting directly on floor.

#40 - Observed paper goods stored directly on floor.

#45 - Observed gap in back door. Door needs to be weather stripped.

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

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

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

Proper Date Marking and disposition - 2

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

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

Environmental contamination - 1

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

Physical facilities installed, maintained, clean - 1

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

**Victoria Mini Mart**

<b>7/8/2025</b>	<b>Routine</b>	2207 N. Ben Jordan 77901			
		10	12:40 PM		7/9/2025
			1 :01 PM		

7- Expired food

12- Need hygiene handbook

21- No CFM

31- Need soap/paper towels in restroom

Management and employees knowledge, responsibilities and reporting - 3

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

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

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

**Victoria Regional Juvenile Justice Center**

<b>7/7/2025</b>	<b>Routine</b>	97 Foster Field Drive 77904			
		3	9 :15 AM		7/7/2025
			9 :45 AM		

7- Throw away molded fruits.

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

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## Victoria

### Victoria's Café LLC

7/7/2025 Routine

3405 U. S. Highway 59-N 77904

24 11:37 AM  
12:18 PM

7/7/2025

2- Walk in cooler out of temp.

7- Cannot store food on napkins.

9- Cover all food items in cooler, Eggs should be stored away from RTE foods.

10- Dishwasher not reaching 120 degrees.

18- Label soap container.

21- No CFM on duty.

26- Need \* on menu.

28- Date label items in cooler.

31- Hand sink needs to reach 100 degrees.

37- All products need to be 6" off the floor.

Proper Date Marking and disposition - 2

Toxic substances properly identified, stored and used - 3

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

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

Environmental contamination - 1

Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

7/8/2025 Violations Followup

0 1 :27 PM

7/8/2025

Violations follow up-Walk in cooler holding at 39°

hot water at front hand sink 101°

Okay to operate

-

### Wendy's # 68

7/9/2025 Routine

3507 N. Navarro 77901

7 3 :45 PM  
4 :12 PM

7/9/2025

2- Cold hold not holding 41 or below

31- Hand sink needs paper towels

35- Employees need ball cap or hairnet

45- Leak from ceiling

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

Physical facilities installed, maintained, clean - 1

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

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

### Yummy Finds

402 Salem Road 77904

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## Victoria

### Yummy Finds

7/8/2025

Routine

402 Salem Road 77904

0 11:05 AM

11:17 AM

7/8/2025

No Violations at the time of inspection.

-

## Yoakum

### Pizza Hut #39157

7/7/2025

Routine

1201 W. Grand 77995

1 11:15 AM

11:40 AM

7/8/2025

34. Observed flies, establishment has a continuous contract and will address that specific issue with them.

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

## Yorktown

### 5 D Steakhouse

7/7/2025

Routine

632 West Main Street 78164

3 11:05 AM

11:45 AM

7/8/2025

#23 - No hot water at three-compartment sink.

#37 - Personal items need to be stored in a designated area away from food.

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

Environmental contamination - 1

7/7/2025

Violations Followup

0 11:05 AM

11:45 AM

7/8/2025

Violation follow up

Temperature at three-compartment sink has been fixed.

-

### 5 D Steakhouse Meat Market

7/7/2025

Routine

632 West Main 78164

3 11:05 AM

11:45 AM

7/7/2025

23. No hot water throughout building. Advised that establishment must close until hot water is available.

37. Observed food boxes on floor of walk in cooler and freezer. All food must be kept off floor at least 6".

Environmental contamination - 1

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

7/7/2025

Violations Followup

0 12:40 PM

12:50 PM

7/7/2025

Violation follow up

Hot water is working and temping at 110 degrees or more.

-

### Lowe's Super S # 157

7/7/2025

Routine

1707 W. Main 78164

10 10:25 AM

10:50 AM

7/7/2025

2. Observed walk in cooler not temping at 41 or below. Temp. at 43.5 degrees. Must discard all products that have been in cooler for more than 4 hours and move those that have not. Follow up required

3. Hot hold lamps not holding at 135 degrees or more. Discard food under lamps that have been there 4 hours or more.

6. Keep time stamp on hot hold food.

40. Dry good scoops should be handle up.

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

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**Yorktown**

**Lowe's Super S # 157**

1707 W. Main 78164

**7/7/2025 Routine**

10 10:25 AM  
10:50 AM

7/7/2025

2. Observed walk in cooler not temping at 41 or below. Temp. at 43.5 degrees.  
Must discard all products that have been in cooler for more than 4 hours and move those that have not. Follow up required

3. Hot hold lamps not holding at 135 degrees or more. Discard food under lamps that have been there 4 hours or more.

6. Keep time stamp on hot hold food.

40. Dry good scoops should be handle up.

Proper Hot Holding temperature (135F) - 3

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

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