

Victoria County Public Health Department

7/18/2025

Inspections Between (inclusive): 7/10/2025 and 7/16/2025

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

Cuero

America's Best Value Inn & Suites

7/14/2025 Routine

3531 N. Esplanade 77954

2 9:50 AM

7/14/2025

10:15 AM

31- No soap at hand sink.

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

Cattleman's Catering

7/14/2025 Routine

Mobile Unit 77954

0 7:59 AM

7/14/2025

8:10 AM

No Violations at this time.

-

Fair Bridge Inn & Suites

7/10/2025 Routine

2127 N. Esplanade St. 77954

6 12:00 PM

7/10/2025

12:30 PM

2. Observed both Artic Aire cooler and Frigidaire freezer not temping 41 or below.
Must discard all food that has been in these after 4 hours and not use until repaired. Follow up required.

31. No paper towels at hand sink.

47. Must display last inspection.

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

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

Other Violations - 1

INK - Innovation Network of Knowledge

7/10/2025 Routine

312 Benton St. 77954

2 12:50 PM

7/10/2025

1:10 PM

21 Must have CFM on premises while operating.

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

Snappy's Market #5

7/15/2025 Routine

2004 N. Esplanade 77954

16 10:20 AM

7/15/2025

11:00 AM

#7 - Observed expired drinks on shelf.

#21 - Need a Certified Food Manager on duty at all times.

#22 - Employees handling food must have a food handler's certificate.

#28 - Observed no date labels on pre-packaged deli sandwiches and on pickled quail eggs.

#31 - Observed no soap at hand sink by 3-compartment sink.

#32 - Fountain drink machine needs cleaning.

#34 - Observed multiple dead roaches in back storage area.

#35 - Observed employee handling and cooking food without ball cap and/or hairnet.

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

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

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

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

Physical facilities installed, maintained, clean - 1

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Cuero

Sonic # 1756

7/14/2025

Violations Followup

Violation follow up-violations corrected

-

1110 N. Esplanade 77954

0 11:17 AM

11:35 AM

7/15/2025

Stripes Store 40885H

7/15/2025

Routine

No violations at time of inspection.

-

4200 N. Esplanade 77954

0 11:10 AM

11:35 AM

7/15/2025

Tokyo Gardens Catering LLC (inside HEB # 712)

7/15/2025

Routine

No violations at time of inspection.

-

909 E. Broadway 77954

0 3 :00 PM

3 :20 PM

7/15/2025

Whataburger # 360

7/10/2025

Routine

No violations at time of inspection.

-

905 N. Esplanade 77954

0 1 :25 PM

1 :50 PM

7/10/2025

Whispering Oaks Nursing & Rehabilitation Center

7/14/2025

Routine

No Violations at the time of inspection.

-

105 Hospital Dr. 77954

0 10:40 AM

11:05 AM

7/14/2025

Edna

A J ' s

7/15/2025

Routine

No violations at time of inspection.

-

508 E. Main Street 77957

0 10:50 AM

11:10 AM

7/15/2025

Amazing Grace Learning Center & Infant Care

7/14/2025

Routine

no violations

-

202 E. Main Street 77957

0 12:10 PM

12:30 PM

7/15/2025

Sonic Drive In

7/15/2025

Routine

No violations at time of inspection.

-

920 W. Main 77957

0 10:25 AM

10:45 AM

7/15/2025

South Brooke Manor

7/14/2025

Routine

#21 need a CFM

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

1401 W. Main 77957

2 12:38 PM

1 :18 PM

7/15/2025

Ganado

Victoria County Public Health Department

7/18/2025

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Ganado

Brookshire Brothers Express #5002

7/10/2025 Routine

#2 cold hold temp. not in compliance.

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

101 W. York 77962
3 12:20 PM
1 :05 PM 7/11/2025

Ganado Donuts

7/10/2025 Routine

no violations

1303 State Hwy 172 77962
0 11:13 AM 7/11/2025
11:25 AM

Ganado Express

7/10/2025 Routine

#2 cold hold temp. not in compliance.

#10 0ppm

#12 need hygiene handbook

#21 bodily fluid kit needed, CFM needed.

#29 need test strips

#31 no paper towels at hand sink.

#35 wear cap/hairnet when prepping food.

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

Management and employees knowledge, responsibilities and reporting - 3

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

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

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

7/14/2025 Violations Followup

Violation follow up -not corrected. Will be repaired and follow up required.

0 11:35 AM 7/15/2025
11:45 AM

Guzman Tacos

7/15/2025 Routine

23. No hot water in unit. Cannot operate until repaired. Follow up required.

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

Mobile Unit 77962
2 9 :45 AM 7/15/2025
10:05 AM

7/16/2025 Violations Followup

Violation follow up-Hot water is functioning. Ok to operate.

0 10:00 AM 7/17/2025
10:10 AM

Lolita

Mr Taco

7/14/2025 Routine

Mobile Unit 77971
0 10:00 AM 7/15/2025
10:30 AM

Taqueria Las Fuentes

9345 FM 1593 77971

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|---------------|------|-------|----------|--------------------|----------------------|

Lolita

Taqueria Las Fuentes

| | | | | | |
|-----------|---------|--------------------|---|----------------------|-----------|
| 7/10/2025 | Routine | 9345 FM 1593 77971 | 5 | 10:20 AM 10:45 AM | 7/11/2025 |
|-----------|---------|--------------------|---|----------------------|-----------|

#9 do not cover food with "thank you" bags.
#28 date label
Proper Date Marking and disposition - 2
Food separated and & protected, prevented during food preparation - 3

Point Comfort

Village Grocery

| | | | | | |
|-----------|---------|-----------------|----|----------------------|-----------|
| 7/14/2025 | Routine | 104 Lamar 77978 | 20 | 10:20 AM 10:55 AM | 7/14/2025 |
|-----------|---------|-----------------|----|----------------------|-----------|

6. Need to keep time on raw fish and other food items left out.
9. Need to cover food left out.
14. Observed employee handling food and not changing gloves. Need to change gloves when changing task.
21. Must have at least one certified food manager on premises when in operation.
22. All employees handling food must have food handler's certificate.
28. Need date labels on all food items in coolers.
32. Observed cardboard being used on floor underneath grills.
37. Observed boxes of food directly on floor in walk in freezer. Must be 6" off floor.
38. Observed chicken gizzards being thawed in container without running water.
Approved thawing method - 1
Utensils, equipment, and linens; properly used, stored, dried and handled - 1
Environmental contamination - 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
Person in charge present, demonstration of knowledge, and CFM - 2
Hands cleaned and properly washed; Gloves used properly - 3
Time as a Public Health Control; procedures & records - 3
Food separated and & protected, prevented during food preparation - 3

Port Lavaca

Cattleman's Catering

| | | | | | |
|-----------|---------|-------------------|---|----------------------|-----------|
| 7/14/2025 | Routine | Mobile Unit 77979 | 0 | 7 :59 AM 8 :10 AM | 7/14/2025 |
|-----------|---------|-------------------|---|----------------------|-----------|

No violations at this time.
-

Church's Chicken # 1463

| | | | | | |
|-----------|---------|---------------------------|---|----------------------|-----------|
| 7/14/2025 | Routine | 206 US Hwy 35 South 77979 | 3 | 11:10 AM 11:30 AM | 7/14/2025 |
|-----------|---------|---------------------------|---|----------------------|-----------|

12. Need personal hygiene handbook.

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Port Lavaca

Church's Chicken # 1463

| | | | | | |
|--|---------|---------------------------|---|----------------------|-----------|
| 7/14/2025 | Routine | 206 US Hwy 35 South 77979 | 3 | 11:10 AM 11:30 AM | 7/14/2025 |
| 12. Need personal hygiene handbook. | | | | | |
| Management and employees knowledge, responsibilities and reporting - 3 | | | | | |

Coastal Concession

| | | | | | |
|----------------|---------|-------------------------|---|----------------------|-----------|
| 7/14/2025 | Routine | 622 County Rd 311 77979 | 0 | 10:45 AM 11:15 AM | 7/16/2025 |
| No Violations. | | | | | |
| - | | | | | |

Rusty Hook Winery

| | | | | | |
|--------------------------------------|---------|------------------------------------|---|----------------------|-----------|
| 7/14/2025 | Routine | 5880 State Highway 185 North 77979 | 0 | 12:45 PM 1 :05 PM | 7/14/2025 |
| No violations at time of inspection. | | | | | |
| - | | | | | |

Seadrift

Our Lady's Healing Center

| | | | | | |
|--|---------|------------------|---|----------------------|-----------|
| 7/10/2025 | Routine | PO Box 826 77983 | 0 | 2 :40 PM 3 :00 PM | 7/11/2025 |
| No violations at the time of inspection. | | | | | |
| - | | | | | |

Victoria

Burger King #16248

| | | | | | |
|--|---------|------------------------|---|----------------------|-----------|
| 7/16/2025 | Routine | 2103 Houston Hwy 77901 | 0 | 10:08 AM 10:23 AM | 7/16/2025 |
| No Violations at the time of inspection. | | | | | |
| - | | | | | |

Cattleman's Catering, LLC

| | | | | | |
|-----------------------------|---------|-------------------|---|----------------------|-----------|
| 7/14/2025 | Routine | Mobile Unit 77904 | 0 | 7 :59 AM 8 :10 AM | 7/14/2025 |
| No Violations at this time. | | | | | |
| - | | | | | |

Chad Schaefer Commissary No 1

| | | | | | |
|--------------------------------------|---------|---------------------|---|----------------------|-----------|
| 7/14/2025 | Routine | 435 Leeper Ln 77904 | 0 | 10:25 AM 11:20 AM | 7/14/2025 |
| No violations at time of inspection. | | | | | |
| - | | | | | |

Chad Schaefer Commissary No. 2

| | | | | | |
|--------------------------------------|---------|---------------------|---|----------------------|-----------|
| 7/14/2025 | Routine | 435 Leeper Ln 77901 | 0 | 10:25 AM 11:20 AM | 7/14/2025 |
| No violations at time of inspection. | | | | | |
| - | | | | | |

Cracker Barrel # 7

8080 State Highway 185 South 77905

Victoria County Public Health Department

7/18/2025

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Victoria

Cracker Barrel # 7

7/15/2025 Routine

8080 State Highway 185 South 77905

30 10:06 AM

11:06 AM 7/25/2025

7- Expired food, Ice bags need proper labeling.

19- Need current water samples.

21- No CFM.

22- No Food handlers.

25- Live pest present.

28- Date label items, sandwiches need a use by date.

29- Coolers need thermometers.

30- Need current food permit.

32- Seal all wood, Remove cardboard from ground.

33- Mop sink not working.

34- Dead pest present.

35- Employees need hairnet or ball cap.

36- Store sanitizer clothes in bucket.

37- Throw food on floor.

40- Store plastic wear in same direction.

42- Clean facility and walk in.

45- Fix leak in walk in cooler. Clean grease in kitchen.

47- Women's restroom needs employees must wash hands sign.

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

Non-Food Contact surfaces clean - 1

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

Warewashing Facilities; installed, maintained, used - 2

Physical facilities installed, maintained, clean - 1

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

Other Violations - 1

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

Proper Date Marking and disposition - 2

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

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

Food handler / no unauthorized persons / personnel - 2

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Victoria

Cracker Barrel # 7

7/15/2025 Routine

8080 State Highway 185 South 77905

30 10:06 AM

11:06 AM 7/25/2025

7- Expired food, Ice bags need proper labeling.

19- Need current water samples.

21- No CFM.

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25- Live pest present.

28- Date label items, sandwiches need a use by date.

29- Coolers need thermometers.

30- Need current food permit.

32- Seal all wood, Remove cardboard from ground.

33- Mop sink not working.

34- Dead pest present.

35- Employees need hairnet or ball cap.

36- Store sanitizer clothes in bucket.

37- Throw food on floor.

40- Store plastic wear in same direction.

42- Clean facility and walk in.

45- Fix leak in walk in cooler. Clean grease in kitchen.

47- Women's restroom needs employees must wash hands sign.

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

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

Freddy's Frozen Custard & Steakburgers

7/15/2025 Routine

2111 Houston Hwy. 77901

3 1 :30 PM

7/15/2025

7- Throw out expired food.

1 :43 PM

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

Gonzalez Café LLC

7/11/2025 Routine

1103 S.W. Moody 77901

3 10:23 AM

7/11/2025

22. Renew food handlers.

11:04 AM

45. Weather strip back door and floor in supply room, will need to be repaired.

Food handler / no unauthorized persons / personnel - 2

Physical facilities installed, maintained, clean - 1

H8terz

7/11/2025 Routine

1705 Port Lavaca Dr 77901

2 12:00 PM

7/11/2025

30- Need current permit.

12:18 PM

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

Seaux Cajun LLC

Mobile Unit 77905

Victoria County Public Health Department

7/18/2025

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Victoria

Seaux Cajun LLC

7/16/2025 Routine

No violations at the time of inspection.

Mobile Unit 77905

0 11:43 AM
11:52 AM

7/16/2025

Short Stop

7/14/2025 Violations Followup

Need to work on-
Exhaust fan in restroom.
A CFM on duty at all times.
Food handlers on file.
Paper towels at all sinks.
Moving food to right side of fridge where it reaches 41.

2407 Port Lavaca Highway 77901

0 3 :33 PM
3 :44 PM

7/14/2025

Sonic Drive In # 5262

7/16/2025 Routine

No Violations at the time of inspection.

3008 Houston Hwy 77901

0 9 :20 AM
9 :37 AM

7/16/2025

Southern Select Crawfish

7/14/2025 Routine

No violations at time of inspection.

Mobile Unit 77901

0 10:25 AM
11:20 AM

7/14/2025

Surfing Crab Express - Victoria

7/11/2025 Violations Followup

Migali glass cooler will be used for drinks only.
Bug Pro will be installing fly traps (361) 664-2687.
Plastic drape for back door on order.
Mechanical machine corrected.

5206 N. Navarro, Ste 300 77901

0 11:25 AM
11:53 AM

7/11/2025

Texas Seafood Restaurant

7/16/2025 Routine

2- Cold hold not reaching 41

304 E Rio Grande 77901

21 10:38 AM
11:25 AM 7/20/2025

9- Cannot store food in thank you bags

20- Leak at 3 comp, leak at back hand sink, leak at hand sink in wait station.

28- Date label.

29- Test strips expired.

30- Need current permit visible to the public.

31- No paper towels at hand sink.

35- Need ball cap or hairnet in kitchen.

36- Sanitizer clothes need to be stored in bucket.

37- Cover items in cooler.

39- Cannot store plastic container on top of RTE foods. Store utensils on a clean surface.

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

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Victoria

Texas Seafood Restaurant

7/16/2025 Routine

304 E Rio Grande 77901

21 10:38 AM

2- Cold hold not reaching 41

11:25 AM 7/20/2025

9- Cannot store food in thank you bags

20- Leak at 3 comp, leak at back hand sink, leak at hand sink in wait station.

28- Date label.

29- Test strips expired.

30- Need current permit visible to the public.

31- No paper towels at hand sink.

35- Need ball cap or hairnet in kitchen.

36- Sanitizer clothes need to be stored in bucket.

37- Cover items in cooler.

39- Cannot store plastic container on top of RTE foods. Store utensils on a clean surface.

Wiping Cloths; properly used and stored - 1

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

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

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

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

Proper Date Marking and disposition - 2

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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

Environmental contamination - 1

The Pump House Riverside Restaurant & Bar

7/16/2025 Routine

1201 W. Stayton 77901

1 3:06 PM

7/16/2025

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

3:45 PM

Environmental contamination - 1

Wendy's # 69

7/16/2025 Routine

2901 Houston Highway 77901

0 9:45 AM

7/16/2025

No violations at the time of inspection.

10:00 AM

-

Y & J Ventures LLC

7/11/2025 Routine

107 N. Ben Wilson 77901

0 10:53 AM

7/14/2025

No Violations at the time of inspection.

11:20 AM

-

Yoakum

H & H Café & Bakery

719 Lott 77995

Victoria County Public Health Department

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Yoakum

H & H Café & Bakery

7/15/2025 Routine

719 Lott 77995

4 2 :00 PM

7/15/2025

2 :25 PM

#12 - Employee health and hygiene handbook must be readily available.

#37 - Observed buckets of icing directly on floor.

Environmental contamination - 1

Management and employees knowledge, responsibilities and reporting - 3

Subway - Yoakum

7/15/2025 Routine

412 W. Grand 77995

3 12:40 PM

7/15/2025

1 :05 PM

#21 - Need a Certified Food Manager on duty at all times.

#35 - Observed employee preparing food without a ball cap and/or hairnet.

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

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

Varela's Best

7/15/2025 Routine

909 US Hwy 77 N. 77995

0 1 :10 PM

7/15/2025

1 :50 PM

No violations at time of inspection.

-

Yorktown

Klemcke Packing LLC

7/10/2025 Routine

239 Hwy 72 78164

0 11:05 AM

7/10/2025

11:25 AM

No violations at time of inspection.

Establishment has changed its name to 1915 Meatery. Advised they need to change their permit name in our office.

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Lowe's Super S # 157

7/10/2025 Violations Followup

1707 W. Main 78164

0 10:30 AM

7/10/2025

10:40 AM

Walk in cooler temping at 41 degrees.

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