

Victoria County Public Health Department

8/14/2025

Inspections Between (inclusive): 8/7/2025 and 8/13/2025

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

Reverse Thirst LLC

8/8/2025

Routine

Mobile Unit 77901

0 10:30 AM

10:45 AM

8/12/2025

no violations

-

YOAKUM

JO'S DAIQUIRI & BEVERAGE BARN M. U.

8/8/2025

Routine

MOBILE UNIT 77995

11 12:45 PM

1 :10 PM

8/11/2025

12. Need FDA personal hygiene handbook.

19. Need water sample.

21. Need CFM and Body Fluid.

30. Expired permit.

47. Need first aid kit.

Management and employees knowledge, responsibilities and reporting - 3

Other Violations - 1

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

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

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

Edna

Church's Fried Chicken

8/11/2025

Routine

110 E. Houston Hwy 77957

0 11:15 AM

11:35 AM

8/11/2025

No Violations

-

Donut Palace

8/11/2025

Routine

707 N. Wells 77957

0 11:00 AM

11:15 AM

8/11/2025

7. Observed PVC being used in food prep.

-

Edna Donuts

8/8/2025

Routine

515 N. Wells 77957

5 11:00 AM

11:20 AM

8/12/2025

#6 document time on food

#28 date label food in cooler

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

Proper Date Marking and disposition - 2

Family Dollar #32365

8/12/2025

Routine

504 W. Main St. 77957

5 3 :40 PM

4 :00 PM

8/13/2025

#7 expired food

#30 need food permit

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

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

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Edna

Jackson County Friends of Elder Citizens

8/13/2025 Routine

501 N. Wells 77957

0 11:40 AM
12:00 PM

8/13/2025

-

Old-Fashioned Donuts

8/11/2025 Routine

909 West Main 77957

3 10:40 AM
10:55 AM

8/11/2025

32. Observed unsealed wood being used in food prep.

45. Observed walls and display screen needing to be cleaned.

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

Physical facilities installed, maintained, clean - 1

Pinto Bean Restaurant

8/13/2025 Routine

700 W. Main Street 77957

0 1 :50 PM
2 :40 PM

8/13/2025

no violations

-

Vallet Packing House LLC

8/12/2025 Routine

3035 FM 822 77957

5 3 :00 PM
3 :30 PM

8/13/2025

#19 need water test

#21 need CFM

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

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

Whataburger # 428

8/12/2025 Routine

112 E. Houston Highway 77957

0 1 :20 PM
1 :45 PM

8/13/2025

no violations

-

Ganado

Brookshire Brothers #76

8/13/2025 Routine

305 W. York 77962

0 12:30 PM
1 :10 PM

8/13/2025

no violations

-

Brookshire Brothers Express #5002

8/8/2025 Violations Followup

101 W. York 77962

0 9 :51 AM
9 :55 AM

8/12/2025

Violation follow up deli cooler corrected.

-

Dollar General # 14371

8/12/2025 Routine

308 N. 3rd St. 77962

2 2 :20 PM
2 :45 PM

8/13/2025

#30 need food permit

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

Reverse Thirst

8/8/2025 Routine

Mobile Unit 77962

0 10:30 AM
10:45 AM

8/12/2025

no violations

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Ganado

Reverse Thirst

8/8/2025

Routine

Mobile Unit 77962

0 10:30 AM

10:45 AM

8/12/2025

no violations

-

Magnolia Beach

Reverse Thirst LLC

8/8/2025

Routine

Mobile Unit 77979

0 10:30 AM

10:45 AM

8/12/2025

no violations

-

Placedo

Grab-N-Go

8/13/2025

Routine

5065 FM 616 77977

39 2 :00 PM

2 :41 PM

8/16/2025

1- Improper cooling method.

2- True cooler not holding 41.

6- Need time and temp log of food products in warmer and fridge.

7- Expired items.

9- Don't store food in thank you bags.

18- Label spray bottles.

20- Front sink off due to over flow.

21- No CFM, No BOD.

28- Date label.

29- Need sanitizer test strips.

31- Sink backs up.

32- Clean ice machine.

34- Dead pest present.

35- Employee drinks need lids and straws.

37- Don't store knives between counters.

38- Improper thawing.

41- Label food items.

42- Clean non contact food surfaces.

44- Dumpster cannot be directly on the ground.

45- Clean facility.

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

Proper Date Marking and disposition - 2

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

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

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Placedo

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8/13/2025

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39 2 :00 PM

2 :41 PM 8/16/2025

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37- Don't store knives between counters.

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41- Label food items.

42- Clean non contact food surfaces.

44- Dumpster cannot be directly on the ground.

45- Clean facility.

Other Violations - 1

Physical facilities installed, maintained, clean - 1

Garbage and Refuse properly disposed; facilities maintained - 1

Non-Food Contact surfaces clean - 1

Original container labeling (Bulk Food) - 1

Approved thawing method - 1

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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

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

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

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

Proper cooling time and temperature - 3

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

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Placedo

Grab-N-Go

8/13/2025

Routine

5065 FM 616 77977

39 2 :00 PM

2 :41 PM 8/16/2025

1- Improper cooling method.

2- True cooler not holding 41.

6- Need time and temp log of food products in warmer and fridge.

7- Expired items.

9- Don't store food in thank you bags.

18- Label spray bottles.

20- Front sink off due to over flow.

21- No CFM, No BOD.

28- Date label.

29- Need sanitizer test strips.

31- Sink backs up.

32- Clean ice machine.

34- Dead pest present.

35- Employee drinks need lids and straws.

37- Don't store knives between counters.

38- Improper thawing.

41- Label food items.

42- Clean non contact food surfaces.

44- Dumpster cannot be directly on the ground.

45- Clean facility.

Toxic substances properly identified, stored and used - 3

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

Environmental contamination - 1

Port Lavaca

Bar El Patron LLC

8/13/2025

Routine

1109 Broadway St. 77979

0 1 :00 PM

8/13/2025

No violations at the time of inspection.

1 :18 PM

Coastal Kids Day Care

8/13/2025

Routine

709 B State Hwy 35 South 77979

1 12:09 PM

8/13/2025

42- Clean under sink area.

12:27 PM

Non-Food Contact surfaces clean - 1

Don Julio's Mexican Restaurant

227 West Main Street 77979

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Port Lavaca

Don Julio's Mexican Restaurant
8/13/2025 **Violations Followup**

227 West Main Street 77979

0 11:00 AM
11:22 AM

8/13/2025

Violation follow up
Continue to work on violations.
Prep table fixed.

No follow up needed.

-

Lavaca BBQ
8/8/2025 **Routine**

532 N. Virginia St 77979

1 10:22 AM
10:37 AM

8/11/2025

35. Wear beard guards when handling food.

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

Rooster's Bar & Lounge
8/11/2025 **Routine**

2100 HWY 35 SUITE B 77979

2 2 :15 PM
2 :45 PM

8/12/2025

#28 date label food

Proper Date Marking and disposition - 2

Sinful Sweets and Guns
8/8/2025 **Routine**

532 N Virgina 77979

0 10:22 AM
10:36 AM

8/11/2025

No violations

-

Taqueria La Finca
8/8/2025 **Routine**

2640 W. Main 77979

4 9 :32 AM
9 :53 AM 8/12/2025

2- Improper cold hold.

35- Employees need hairnets or ball caps.

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

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

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

8/13/2025 **Violations Followup**

0 11:44 AM
12:00 PM

8/13/2025

Violation Follow up

Fridge fixed.

No follow up needed.

-

The Snowcone Zone
8/7/2025 **Routine**

330 La Salle Street 77979

0 2 :50 PM
3 :15 PM

8/7/2025

No violations

-

Tortilleria La Estrella
8/8/2025 **Violations Followup**

310 W. George 77979

0 10:00 AM
10:05 AM

8/11/2025

Violation follow up hot water corrected.

-

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Port O'Connor

Beacon 44 Seafood

8/11/2025 Routine

1410 W. Adams 77982

1 12:40 PM

8/12/2025

#41 label all food containers

1 :00 PM

Original container labeling (Bulk Food) - 1

Reverse Thirst LLC

8/8/2025 Routine

Mobile Unit 77982

0 10:30 AM

8/12/2025

no violations

10:45 AM

-

Seadrift

Reverse Thirst LLC

8/8/2025 Routine

Mobile Unit 77983

0 10:30 AM

8/12/2025

no violations

10:45 AM

-

Victoria

China B

8/11/2025 Routine

3611 N. Navarro 77901

12 10:30 AM

8/13/2025

7. Observed raw chicken next to RTE food in the cold hold refrigerator.

11:18 AM

9. Observed uncovered food in the walk in fridge.

25. Observed live insects.

28. Observed food that was not labeled in the walk in.

40. Observed condensation on the ceiling in the walk in.

42. Observed the ice scoop (under ice) in the ice machine.

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

Non-Food Contact surfaces clean - 1

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

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

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

Proper Date Marking and disposition - 2

Citizens Medical Center - Dietary

8/13/2025 Routine

2701 Hospital Dr. 77901

0 12:00 PM

8/13/2025

No violations at time of inspection.

12:30 PM

-

Colony Creek Country Club

8/12/2025 Routine

301 Colony Creek Drive 77904

0 11:20 AM

8/12/2025

No violations at time of inspection.

11:40 AM

-

Country Express Family Restaurant

8/12/2025 Routine

6064 S.W. Moody Street 77905

0 10:32 AM

8/12/2025

No violations observed

10:43 AM

-

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Victoria

H E B Food Store # 092

8/7/2025 Routine

6106 N. Navarro Street 77904

1 2 :00 PM
2 :45 PM

8/7/2025

45. Observed display wall with mold. Wall needs to be cleaned behind chicken display in meat market.

Physical facilities installed, maintained, clean - 1

HTeaO #357

8/12/2025 Routine

7305 NE Zac Lentz 77901

0 11:43 AM
11:53 AM

8/12/2025

No violations

-

Mc Donald's # 18899

8/7/2025 Routine

7808 N. Navarro 77904

0 1 :30 PM
1 :45 PM

8/7/2025

No violations at time of inspection.

-

Moo Moo

8/12/2025 Routine

709 S. Moody 77901

5 10:57 AM
11:20 AM

8/12/2025

20. Leak at the mop sink and in restroom

44. Fix kitchen drain cover

47. Needs handwashing sign

Garbage and Refuse properly disposed; facilities maintained - 1

Other Violations - 1

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Parkway Church

8/11/2025 Routine

4802 John Stockbauer 77904

0 11:30 AM
12:01 PM

8/13/2025

No Violations found.

-

Parkway Church Coffee Shop

8/11/2025 Routine

4802 John Stockbauer 77904

0 11:30 AM
12:01 PM

8/13/2025

No Violations Found.

-

Ramsey Restaurant & Catering

8/13/2025 Violations Followup

1403 N. Navarro 77901

0 2 :30 PM
2 :40 PM

8/13/2025

Violation follow up

Table top 62°, will return to verify proper temp.

-

Shipley's Do-Nuts

8/12/2025 Routine

2601 N. Navarro St. 77901

17 12:11 PM
12:43 PM

8/12/2025

2. Dr Pepper cooler not holding 41

7. Expired food

9 Use food grade approved bags

28. Date label food with a 7 day max use by date

32. Use easily cleanable surfaces

34. Clean area in drink room

35. Wear hair restraints in Kitchen

37. Store food in separate containers to avoid any contamination

45. Fix ceiling leak in kitchen

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Victoria

Shipley's Do-Nuts

8/12/2025	Routine	2601 N. Navarro St. 77901	17	12:11 PM 12:43 PM	8/12/2025
2. Dr Pepper cooler not holding 41 7. Expired food 9. Use food grade approved bags 28. Date label food with a 7 day max use by date 32. Use easily cleanable surfaces 34. Clean area in drink room 35. Wear hair restraints in Kitchen 37. Store food in separate containers to avoid any contamination 45. Fix ceiling leak in kitchen Personal Cleanliness / eating, drinking, or tobacco use - 1 Proper Cold Holding temperature (41F/45F) - 3 Physical facilities installed, maintained, clean - 1 Environmental contamination - 1 No Evidence of Insect contamination, rodent / other animals - 1 Proper Date Marking and disposition - 2 Food separated and & protected, prevented during food preparation - 3 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Food and ice obtained from approved source; good condition, safe - 3					

Taco Bell # 16800

8/7/2025	Routine	7902 N. Navarro 77904	0	11:00 AM 11:15 AM	8/7/2025
No violations at time of inspection.					

The Nutrition Place

8/12/2025	Routine	1907 E Red River 77901	0	9:00 AM 9:20 AM	8/12/2025
No violations					

Tropical Smoothie Café

8/12/2025	Routine	3202 N Navarro Ste.100 77901	0	9:44 AM 10:00 AM	8/12/2025
No violations					

Yoakum

East to West Market

8/11/2025	Routine	416 Lott Street 77995	0	1:20 PM 1:35 PM	8/11/2025
No violations at time of inspection.					

Emiliano's Mexican Grill

8/12/2025	Violations Followup	401 Lott St. 77995	0	1:00 PM 1:15 PM	8/12/2025
Violation follow up Tabletop was repaired and is now holding temperatures below 41°.					
Dishwasher was repaired and is now sanitizing at 100 ppm and above 120°.					

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Yoakum

Jo's Daiquiri & Beverage Barn
8/8/2025 **Violations Followup**

1005 Hwy 77A N. 77995

0 12:45 PM

8/11/2025

1 :00 PM

Cold hold table top temping at 39 degrees.

-

Yorktown

Agave Jalisco
8/11/2025 **Routine**

951 W. Main Street 78164

15 11:05 AM

8/11/2025

11:35 AM

6. Need to keep time on food left out without cold hold.

9. All food items should be covered in walk in cooler/freezer.

21. Need CFM on premises when open.

25. Observed live pests-gnats.

28. All food items need date labels in walk in cooler/freezer.

31. Do not store utensils in hand sink.

45. Floors in kitchen need cleaning.

Physical facilities installed, maintained, clean - 1

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

Proper Date Marking and disposition - 2

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

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

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

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

Subway of Yorktown
8/11/2025 **Violations Followup**

342 E. Main Street 78164

0 11:45 AM

8/11/2025

11:55 AM

Violation follow up

Cold hold table top temping at 41 degrees and below.

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