Victoria County Public Health Department Inspections Between (inclusive): 9/18/2025 a Establishment Type  Victoria	9/25/2025 nd 9/24/2025 Follow up Date Insp. Score In / Out Reqd. Closed
Casa Jalisco Taco Truck #2 9/22/2025 Violations Followup Violation follow up prep table corrected 39°	Mobile Unit 77901 0 10:40 AM 9/23/2025 10:46 AM
Bloomington	
Bloomington High School 9/19/2025 Routine	FM 616 77951 0 9:00 AM 9/25/2025 9:30 AM
Cuero	
Lindenau Rifle Club 9/24/2025 Routine No violations at time of inspection.	22 Striedel Lane 77954 0 10:50 AM 9/24/2025 11:10 AM
Mc Donald's 9/24/2025 Routine No violations at time of inspection.	104 E. Broadway 77954 0 12:05 PM 9/24/2025 12:25 PM
The EV Thing 9/24/2025 Routine 39. Use scoop with handle for flour and make sure handle is upright Utensils, equipment, and linens; properly used, so	
Tilley's Custom BBQ 9/19/2025 Routine 46.Observed a trash can without a lid. Service sink or curb cleaning facility provided/ To	255 Bubba Palmer Rd 77954 1 11:45 AM 9/19/2025 12:15 PM ilet Facilities clean - 1
Port Lavaca	
La Antigua 9/22/2025 Routine #21 CFM not on duty #32 do not use cardboard. Food and Non-food Contact surfaces cleanable,	737 N. Hwy 35 77979 4 9 :45 AM 9/23/2025 10:26 AM properly designed, and used - 2
Person in charge present, demonstration of known	rledge, and CFM - 2
Taqueria Mazatlan 9/22/2025 Routine #30 permit expired Food Establishment Permit (Current, Valid, and	150 N. Hwy 35 B 77979 2 10:45 AM 9/23/2025 11:15 AM Posted) - 2
Texas Traditions Grill & Bar	234 E. Main 77979

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•	Public Health Department veen (inclusive): 9/18/2025 and 9/2 Type	4/2025 Score	In / Out	Follow up Reqd.	9/25/2025 Date Insp. Closed
Port Lavaca					
	Routine walk in s to stay on  Ik in off the floor oor contamination - 1	7	E. Main 779 2 :10 PM 2 :35 PM	79	9/18/2025
	f Insect contamination, rodent / other anim	nals - 1			
•	es installed, maintained, clean - 1				
•	arking and disposition - 2				
Adequate hand	dwashing facillities; Accessible and proper	ly supplied	used - 2	2	
Victoria					
<b>9/22/2025</b> 35- Store tortillas on a fo	can Restaurant LLC Routine od contact surface. nliness / eating, drinking, or tobacco use	1	2 N. Navarro 10:50 AM 11:13 AM	77901	9/23/2025
7-Eleven # 36525 9/18/2025 #19 need water test #21 need CFM Water from ap	<b>5 H Routine</b> proved source; Plumbing installed; proper	5	4 Highway 7 1 :00 PM 1 :32 PM evice - 3		9/18/2025
-	ge present, demonstration of knowledge,				
Aloe Elementary 9/18/2025 No violations			Chaparral 77 9 :20 AM 9 :40 AM	905	9/18/2025
<b>Arnold's</b> 9/19/2025 21- Need CFM on duty.	Routine	301 <sup>2</sup>	1 S. Laurent 10:39 AM 10:58 AM	77901	9/19/2025
	no unathorized persons / personnel -				
Person in char	ge present, demonstration of knowledge,	and CFM	- 2		
Blume & Flour 9/23/2025	Routine	206 0	N. Liberty 7 2:57 PM	7968	9/24/2025

Routine 9/24/2025 3:09 PM No Violations.

**Brown Bag Saloon** 8609 N. Navarro 77904

9/22/2025 Routine 0 1:35 PM 9/22/2025

1:50 PM No Violations

-	Public Health Department veen (inclusive): 9/18/2025 a Type	and 9/24/2025 Score	In / Out	Follow up Reqd.	9/25/2025 Date Insp. Closed
Buffalo Wild Win 9/22/2025 No Violations	ngs # 232 Routine	79 0	05 N. Navarro 2 :00 PM 2 :20 PM	77904	9/22/2025
Cade Middle Scl 9/19/2025 no violations	nool Kitchen Routine	61 0	1 West Tropica 11:10 AM 11:40 AM	al Dr. 77904	9/19/2025
Casa Jalisco Tac 9/22/2025 Violation follow up glass	co Truck Violations Followup cooler corrected temperature 33°	Mo 0	obile Unit 7790 10:30 AM 10:40 AM	1	9/23/2025
Casa Ole Restau 9/24/2025 #9 - Cover food in walk-i #20 - Leaking hand sinks #25 - Flies/gnats present	Routine n cooler. s.	39 14	1 Victoria Mall 3 :18 PM 3 :40 PM	77904	9/24/2025
#32 - Ice machine needs #37 - Food items in walk #39 - Scoops need hand #40 - Scoops need to be #45 - Walls, ceilings, and #45 - Back door needs a	-in cooler need to be at least six inches off les. stored upright out of food. If floors need to be cleaned.	of the floor.			
•	& single use articles; properly stor	ed and used -	1		
Utensils, equip	ment, and linens; properly used, s	tored, dried and l	handled - 1		
	contamination - 1				
	-food Contact surfaces cleanable,			2	
•	th Variance, Specialized Process,	•			
	age/Wastewater Disposal System d and & protected, prevented durin				
•	·			77004	
9/24/2025 28- Need use by dates.	Routine	14 4	02 John Stockl 10:15 AM 10:32 AM	oauer 77904	9/25/2025
35- Employees need cap	o or hairnet.				
37- Don't store cookies of	on pan, on top of trashcan.				
Environmental	arking and disposition - 2 contamination - 1 nliness / eating, drinking, or tobacc	co use - 1			

Denny's Restaurant # 6224

7601 N. Navarro 77904

	rublic Health Department veen (inclusive): 9/18/2025 and 9/2 Type	4/2025 Score	In / Out	Follow up Reqd.	9/25/2025 Date Insp. Closed
Denny's Restau			1 N. Navarro	77904	0/00/0007
<b>9/23/2025</b> 43- Need Vent hood bulk	Routine covers.	2	1 :30 PM 2 :10 PM		9/23/2025
•	e ceiling tile. ilation and lighting; designated areas usec es installed, maintained, clean - 1	I - 1			
<b>Dudley Element</b>	arv School	330	7 Callis 7790	1	
<b>9/19/2025</b> no violations -	Routine	0	10:10 AM 10:42 AM		9/19/2025
Fossati's Delica	tessen	302	S. Main Stre	et 77901	
9/24/2025	Routine	0	10:46 AM		9/25/2025
No Violations at the time	of inspection.		11:00 AM		
Huvar's Artisan 9/22/2025	Market & Catering Routine	110 12	W. Juan Lini 11:22 AM	n St. 77901	9/23/2025
	nperature in walk in le to maintain product temperature at the hand sink to properly wash hands		11:47 AM		
Environmental	contamination - 1				
Time as a Pub	lic Health Control; procedures & records	- 3			
Proper cooling method used; Equipment adequate to maintain proper temp - 2					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Adequate hand	dwashing facillities; Accessible and proper	ly supplied	, used - 2	2	
Proper Cold He	olding temperature (41F/45F) - 3				
9/23/2025	Violations Followup	0	4 :26 PM		9/23/2025
Violation follow up walk i	n cooler corrected 40°		4 :40 PM		
-					
Lone Star Taver 9/18/2025 no violations	n, LLC Routine	535 <sub>0</sub>	4 FM 447 779 2 :30 PM 2 :50 PM	905	9/18/2025
Outlaw Pass LL0 9/24/2025 19. Need current water s Water from ap	Routine	3	ate Road 77 3:35 PM 3:53 PM levice - 3		9/24/2025

Pinto Bean Restaurant 4103 N. Main Street 77901

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	Public Health Department veen (inclusive): 9/18/2025 and 9/24/20 Type Sco		In / Out	Follow up Reqd.	9/25/2025 Date Insp. Closed
Pinto Bean Rest 9/23/2025 2. Table Top not holding 45. Seal Back door.	Routine	410 4	3 N. Main Sti 2 :00 PM 2 :25 PM	reet 77901	9/23/2025
	olding temperature (41F/45F) - 3				
Physical faciliti	es installed, maintained, clean - 1				
9/24/2025	Violations Followup	0	4:05 PM		9/24/2025
Violation follow up Tabletop was replaced w -	vith a brand new unit.		4 :15 PM		
R & R Taqueria		501	S Moody 77	901	
9/24/2025	Routine	1	9 :43 AM		9/25/2025
	n kitchen need a cap or hairnet. nliness / eating, drinking, or tobacco use - ´	ļ	9 :54 AM		
<b>Smith Elementa</b>	ry School	290	1 Erwin 7790	)1	
9/19/2025	Routine	0	12:02 PM		9/19/2025
no violations -			12:22 PM		
Speedy Stop Fo 9/23/2025	od Store #114 Routine	200 0	9 Houston H	wy Ste.#200 77	7901 9/23/2025
No Violations.			12:10 PM		
Starbucks Coffe 9/23/2025 No Violations	e Company # 10923 Routine	710 0	5 N. Navarro 1 :30 PM 1 :45 PM	77904	9/23/2025
STEM Middle So 9/18/2025 no violations	hool Routine	111 0	0 Sam Houst 10:20 AM 10:48 AM	ton 77901	9/18/2025
Texas Roadhouse 4908 N. Navarro 77904					
<ul><li>25. pest</li><li>34. Clean up any dead</li><li>39. Use scoops instead</li><li>43. Lights need shields</li></ul>	y the dish wash machine pests I of plastic basket and store scoop with handle upward	12	3 :50 PM 4 :32 PM		9/23/2025
	f Insect contamination, rodent / other animals	- 1			
Food contact s	surfaces and returnables; cleaned and sanitized	d -	3		

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Victoria County Public Health Department 9/25/2025 Inspections Between (inclusive): 9/18/2025 and 9/24/2025 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Victoria **Texas Roadhouse** 4908 N. Navarro 77904 9/22/2025 3:50 PM **Routine** 9/23/2025 4:32 PM 10. All dishes must be cleaned and sanitized 20. Clogged up drain by the dish wash machine 25. pest 34. Clean up any dead pests 39. Use scoops instead of plastic basket and store scoop with handle upward 43. Lights need shields 45. Establishment needs a thorough cleaning, replace missing ceiling tiles, clean Compliance with Variance, Specialized Process, and HACCP plan - 2 Utensils, equipment, and linens; properly used, stored, dried and handled - 1 Adequate ventilation and lighting; designated areas used -Physical facilities installed, maintained, clean - 1 **Tex-Mex Up In Smoke** Mobile Unit 77901 9/19/2025 **Violations Followup** 9:38 AM 9/19/2025 10:03 AM Follow up required. Need Hot Water. Need water sample. The Wellhead Tavern 23404 NW Zac Lentz Parkway 77905 9/24/2025 Routine 2:51 PM 9/24/2025 21. Need CFM on duty for all shifts. 3:05 PM 32. Need to clean ice machine Person in charge present, demonstration of knowledge, and CFM - 2 Food and Non-food Contact surfaces cleanable, properly designed, and used -Uncle Mutt's Bar-B-Q 5404 N. Navarro 77904 9/22/2025 Routine 2:25 PM 9/22/2025 2:45 PM No Violations.

Walgreen's # 2636 2701 N. Navarro 77901 9/23/2025 Routine 3:23 PM 9/24/2025

No Violations. 3:36 PM

Wienerschnitzel # 119 1218 E. Rio Grande 77901 9/24/2025 Routine 2:15 PM 9/24/2025 2:35 PM No Violations.

Yoakum

Eddy Packing Co., Inc. 404 Airport RD 77995 9/19/2025 **Violations Followup** 10:30 AM 9/19/2025 10:45 AM Violation follow up -Sink repaired

Victoria County Public Health Department 9/25/2025

Inspections Between (inclusive): 9/18/2025 and 9/24/2025 Follow up Date Insp. Establishment Type Score In / Out Reqd. Closed

Yoakum

**Eddy Packing Co., Inc.** 404 Airport RD 77995

**9/19/2025 Violations Followup** 0 10:30 AM 9/19/2025

Violation follow up -Sink repaired 10:45 AM

-

Get & Go Food Mart #2 508 Irvine 77995

**9/19/2025 Routine** 8 10:50 AM 9/19/2025

2. Observed Pastries without expiration dates. 11:12 AM

6. Need to document time of cooked food in hot-hold.

7. Observed an expired can of food.

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

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

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