

Victoria County Public Health Department

6/11/2026

Inspections Between (inclusive): 6/4/2026 and 6/10/2026

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
<b>Cuero</b>					
<b>Aimee's Bluebird Café</b>			1000 S. Esplande 77954		
<b>6/5/2026</b>	<b>Routine</b>	6	10:56 AM 11:46 AM		6/9/2026
2. Walk in not holding 41					
10. Mechanical Oppm, will use three compartment sink. New machine on order					
Food contact surfaces and returnables; cleaned and sanitized - 3					
Proper Cold Holding temperature (41F/45F) - 3					
<b>6/8/2026</b>	<b>Violations Followup</b>	0	12:48 PM 1:11 PM		6/9/2026
The fan was replaced ambient 43, tomatoes 41, squash 41. Will follow up when they get their new mechanical machine					
-					
<b>Bella Tavola of Cuero, LLC</b>					
<b>6/4/2026</b>	<b>Routine</b>	13	2:35 PM 3:00 PM		6/4/2026
6- Lemons need to be on ice.					
7- Expired food.					
28- Date label.					
32- Do not use cardboard.					
36- Store sanitizer cloths in bucket.					
37- Do not store RTE items on cloths.					
39- Scoops need handles.					
Utensils, equipment, and linens; properly used, stored, dried and handled - 1					
Time as a Public Health Control; procedures & records - 3					
Food and ice obtained from approved source; good condition, safe - 3					
Proper Date Marking and disposition - 2					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Wiping Cloths; properly used and stored - 1					
Environmental contamination - 1					
<b>El Zacatecas</b>					
<b>6/5/2026</b>	<b>Routine</b>	1	521 S. Esplanade 77954 10:24 AM 10:46 AM		6/9/2026
36. Store wet cloths inside sanitizer bucket					
Wiping Cloths; properly used and stored - 1					
<b>Express Mart</b>					
<b>6/4/2026</b>	<b>Routine</b>	3	111 E. Morgan 77954 12:15 PM 12:30 PM		6/4/2026
7- Expired food.					
Food and ice obtained from approved source; good condition, safe - 3					
<b>K N Root Beer Drive-In</b>					
<b>6/8/2026</b>	<b>Routine</b>	3	514 E. Broadway 77954 11:50 AM 12:30 PM		6/9/2026
2. Table top not holding 41.					
37. Store paper goods off the ground					
Proper Cold Holding temperature (41F/45F) - 3					
<b>Snappy's Market #5</b>					
2004 N. Esplanade 77954					

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**Cuero**

**Snappy's Market #5**

6/8/2026 Routine

2004 N. Esplanade 77954

11 1 :43 PM  
2 :27 PM

6/9/2026

- 2. Table top not holding 41
- 12. Needs an Employee Health and Personal Hygiene Book
- 21. Need one certified food manager at all hours of operation
- 34. Clean dead pests
- 42. Remove cardboard

- Non-Food Contact surfaces clean - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Physical facilities installed, maintained, clean - 1
- Management and employees knowledge, responsibilities and reporting - 3
- No Evidence of Insect contamination, rodent / other animals - 1

**The Texan # 5**

6/8/2026 Routine

101 West Heaton Street 77954

3 2 :48 PM  
3 :55 PM

6/9/2026

- 2. Limit items on salsa bar to maintain cold hold
- Proper Cold Holding temperature (41F/45F) - 3

**Tilley's Custom BBQ**

6/5/2026 Routine

255 Bubba Palmer Rd 77954

6 11:54 AM  
12:27 PM

6/9/2026

- 2. Whirlpool 45
- 6. Need time and temperature control documentation
- Proper Cold Holding temperature (41F/45F) - 3
- Time as a Public Health Control; procedures & records - 3

**Point Comfort**

**Village Grocery**

104 Lamar 77978

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**Point Comfort**

**Village Grocery**

6/9/2026 Routine

104 Lamar 77978  
23 1 :15 PM  
1 :40 PM

6/9/2026

- 7- Expired food. Label ice bags.
- 9- Cover food and wipe down walk in door.
- 19- Drape spray nozzle needs to be on hook.
- 25- Live flies.
- 28- Date label.
- 31- Need paper towels at hand sink.
- 32- Clean walk in freezer, don't use cardboard.
- 34- Rodent droppings.
- 37- All food must be 6" off the floor.
- 39- All scoops need handles.
- 42- Clean ceiling.
- 44- Keep dumpster lid closed.
- 45- Replace ceiling tiles.

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Food separated and & protected, prevented during food preparation - 3
- Water from approved source; Plumbing installed; proper backflow device - 3
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Environmental contamination - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Non-Food Contact surfaces clean - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Physical facilities installed, maintained, clean - 1
- Proper Date Marking and disposition - 2

**Port Lavaca**

**Taqueria La Finca**

6/9/2026 Routine

2640 W. Main 77979  
12 12:12 PM  
12:32 PM

6/9/2026

- 9. Cover food and place in proper order.
- 29. Expired test stripes.
- 30. Expired Permit
- 31. Keep hand sink properly stocked and only use for handwashing.
- 37. Keep all food at least 6 inches off the floor.
- 38. Observed improper thawing method.
- 44. Dumpster lid must remain closed unless in use.
- Approved thawing method - 1

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**Port Lavaca**

**Taqueria La Finca**

<b>6/9/2026</b>	<b>Routine</b>		2640 W. Main 77979		
		12	12:12 PM		6/9/2026
			12:32 PM		

- 9. Cover food and place in proper order.
- 29. Expired test stripes.
- 30. Expired Permit
- 31. Keep hand sink properly stocked and only use for handwashing.
- 37. Keep all food at least 6 inches off the floor.
- 38. Observed improper thawing method.
- 44. Dumpster lid must remain closed unless in use.

- Food separated and & protected, prevented during food preparation - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Garbage and Refuse properly disposed; facilities maintained - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Environmental contamination - 1

**White's BarBQue**

<b>6/9/2026</b>	<b>Routine</b>		1728 W. Main 77979		
		4	12:41 PM		6/9/2026
			1 :00 PM		

- 31. Sink needs to be easily accessible.
- 32. Walls, prep tables need to be easily cleanable, non-absorbent.

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

**Victoria**

**5 Points Stop**

<b>6/10/2026</b>	<b>Routine</b>		607 N. Moody St 77901		
		6	12:19 PM		6/10/2026
			12:40 PM		

- 7- Label ice bags.

- 21- Need CFM at all times.

- 47- Post awareness signs.

- Person in charge present, demonstration of knowledge, and CFM - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Other Violations - 1

**Children's Discovery Museum**

<b>6/10/2026</b>	<b>Routine</b>		1205 Sam Houston Drive 77901		
		0	12:50 PM		6/10/2026
			1 :00 PM		

- No violations upon inspection.

**Chili's Bar & Grill**

<b>6/10/2026</b>	<b>Routine</b>		5004 N. Navarro 77901		
		4	1 :30 PM		6/11/2026
			2 :20 PM		

- 2. Cooler by the grill not holding 41°
- 43. Kitchen vent hood not working

- Adequate ventilation and lighting; designated areas used - 1
- Proper Cold Holding temperature (41F/45F) - 3

**Cinco de Mayo Mexican Restaurant**

			1905 N Depot St 77901		
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**Victoria**

**Cinco de Mayo Mexican Restaurant**

<b>6/8/2026</b>	<b>Routine</b>		1905 N Depot St 77901		
		14	11:16 AM		6/8/2026
			12:45 PM		

#2 Tabletop not holding 41°

#18 Do not use over the counter bug spray

#22 Need food handler certificates for all employees on file

#27 2 dr cooler not maintaining 41° will use other cooler

#31 Hans sink needs soap

#36 Store wet towels in sanitizer bucket

#40 Store paper products six inches off floor

- Single service & single use articles; properly stored and used - 1
- Wiping Cloths; properly used and stored - 1
- Food handler / no unauthorized persons / personnel - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Toxic substances properly identified, stored and used - 3

**CITY BAKERY & RESTAURANT**

<b>6/9/2026</b>	<b>Routine</b>		1204 E. San Antonio 77901		
		2	9 :30 AM		6/9/2026
			10:20 AM		

#32 Ice machine needs to be cleaned

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

**Crumbi Cookies**

<b>6/10/2026</b>	<b>Routine</b>		8806 N. Navarro Ste 100 77901		
		0	1 :14 PM		6/10/2026
			1 :25 PM		

No violations upon inspection.

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**Dairy Queen (Moody)**

<b>6/9/2026</b>	<b>Routine</b>		207 N. Moody 77901		
		0	10:50 AM		6/10/2026
			11:25 AM		

No violations

-

**Don Jose Mexican Restaurant**

<b>6/9/2026</b>	<b>Routine</b>		2902 E. Airline 77901		
		11	10:35 AM		6/9/2026
			11:20 AM		

6/9/2026

#9 Do not use Thank you bags to store food and store chicken on bottom shelf.

#31 Need hand sink sign

#32 Ice machine needs to be cleaned and deep freezer needs to be easily cleanable

#33 Must wash hands at hand sink only

#44 Dumpster needs to be closed at all times and must be on concrete or asphalt

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

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**Don Jose Mexican Restaurant**

<b>6/9/2026</b>	<b>Routine</b>		2902 E. Airline 77901		
6/9/2026		11	10:35 AM		6/9/2026
			11:20 AM		

#9 Do not use Thank you bags to store food and store chicken on bottom shelf.

#31 Need hand sink sign

#32 Ice machine needs to be cleaned and deep freezer needs to be easily cleanable

#33 Must wash hands at hand sink only

#44 Dumpster needs to be closed at all times and must be on concrete or asphalt

- Physical facilities installed, maintained, clean - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Warewashing Facilities; installed, maintained, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

**Marble Slab Creamery**

<b>6/4/2026</b>	<b>Routine</b>		6362 N. Navarro 77904		
No violations upon inspection.		0	11:05 AM		6/4/2026
			11:15 AM		

**Northside Nutrition**

<b>6/4/2026</b>	<b>Routine</b>		5803 John Stockbauer Ste. P 77904		
No violations upon inspection.		0	10:00 AM		6/4/2026
			10:10 AM		

**Papa John's Pizza # 3750**

<b>6/8/2026</b>	<b>Routine</b>		3112-E N. Navarro 77901		
7- Expired food.		17	2 :20 PM		6/8/2026
			2 :47 PM		

21- Need CFM.

22- Need food handlers.

25- Flies present.

31- Hand sink for handwashing only.

36- Sanitizer towels need to be placed in bucket.

41- label all items.

42- Clean non food contact surfaces.

43- Walk in cooler light needs cover.

45- Back door must remain shut.

46- Restroom needs covered trashcan.

- Adequate ventilation and lighting; designated areas used - 1
- Non-Food Contact surfaces clean - 1
- Person in charge present, demonstration of knowledge, and CFM - 2

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**Victoria**

**Papa John's Pizza # 3750**

6/8/2026 Routine

3112-E N. Navarro 77901

17 2 :20 PM  
2 :47 PM

6/8/2026

7- Expired food.

21- Need CFM.

22- Need food handlers.

25- Flies present.

31- Hand sink for handwashing only.

36- Sanitizer towels need to be placed in bucket.

41- label all items.

42- Clean non food contact surfaces.

43- Walk in cooler light needs cover.

45- Back door must remain shut.

46- Restroom needs covered trashcan.

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

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

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

Wiping Cloths; properly used and stored - 1

Food handler / no unauthorized persons / personnel - 2

Physical facilities installed, maintained, clean - 1

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

Original container labeling (Bulk Food) - 1

**Short Stop**

6/10/2026 Routine

2407 Port Lavaca Highway 77901

3 11:44 AM  
12:03 PM

6/10/2026

7- Label ice bags, Expired food.

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

**Speedy Stop Kitchen #30**

6/10/2026 Routine

5906 N. Navarro 77901

5 11:15 AM  
12:18 PM

6/10/2026

6/10/2026

32. Ice machine needs cleaning.

36. Store wet towel inside sanitizer bucket.

40. Do not store paper products on the floor, need to be 6 in. off the floor.

47. Women's restroom needs "Employee Must Wash Hands" sign and Employee Awareness sign.

Wiping Cloths; properly used and stored - 1

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

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

Other Violations - 1

**Target Store T-888**

7608 NE Zac Lentz Parkway 77904

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**Victoria**

**Target Store T-888**

**6/10/2026**      **Routine**  
No violations

7608 NE Zac Lentz Parkway 77904  
0    3 :06 PM      6/11/2026  
         3 :40 PM

-

**The "Other" Store # 2**

**6/4/2026**      **Routine**  
7- Expired food. Label ice bags.

1409 N.E. Water Street 77901  
4    10:40 AM      6/4/2026  
         10:55 AM

34- Clean dead pest.

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

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

**Tropical Smoothie Café**

**6/4/2026**      **Routine**  
35- Need caps or hairnets while prepping.

3202 N Navarro Ste.100 77901  
1    9 :40 AM      6/4/2026  
         9 :56 AM

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

**Vela Farms, LLC**

**6/8/2026**      **Routine**  
19- Spray nozzle must be secured at all times.

4806 N. John Stockbauer Ste 60 77904  
5    2 :01 PM      6/8/2026  
         2 :17 PM

36- Sanitizer cloths need to remain in bucket.

37- Condensation leak from walk in.

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

**Victoria County Jail**

**6/9/2026**      **Routine**  
No violations

101 N. Glass 77901  
0    10:06 AM      6/10/2026  
         10:44 AM

-

**Victoria Regional Juvenile Justice Center**

**6/10/2026**      **Routine**  
No violations upon inspection.

97 Foster Field Drive 77904  
0    11:11 AM      6/10/2026  
         11:25 AM

-

**Victoria's Café LLC**

**6/10/2026**      **Routine**  
6/10/2026

3405 U. S. Highway 59-N 77904  
8    9 :45 AM      6/10/2026  
         10:50 AM

Walk-in Cooler - Milk 52°

10. 10 ppm @ 3 comp

21. Expired CFM cert.

27. Walk-In Cooler not holding @ 41°

47. Men's restroom needs employee awareness sign.

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**Victoria**

**Victoria's Café LLC**

**6/10/2026**      **Routine**

3405 U. S. Highway 59-N 77904

8    9 :45 AM  
10:50 AM

6/10/2026

6/10/2026

Walk-in Cooler - Milk 52°

10. 10 ppm @ 3 comp

21. Expired CFM cert.

27. Walk-In Cooler not holding @ 41°

47. Men's restroom needs employee awareness sign.

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Other Violations - 1

**Wildcat Bakery LLC.DBA Nothing Bundt Cakes**

**6/10/2026**      **Routine**

6304 N Navarro St 77904

0    2 :33 PM  
2 :54 PM

6/11/2026

No violations

-

**Yoakum**

**Moo Moo Food Mart**

**6/5/2026**      **Routine**

101 E. Gonzales 77995

11    10:49 AM  
11:15 AM

6/5/2026

7- Expired food.

28- Date label pastries.

29- Need cooking thermometer.

31- Need soap and paper towels at hand sink.

32- Clean ice machine.

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

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

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

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

Proper Date Marking and disposition - 2

**Navy's Place**

**6/5/2026**      **Routine**

210 Nelson St Suite C 77995

10    11:40 AM  
11:55 AM

6/5/2026

7- Store food accordingly.

28- Date label.

35- Employees need cap or hairnet.

36- Wiping cloths need to be stored in sanitizer bucket.

37- Don't store phones on prep table.

39- All scoops need handles.

42- Clean kitchen.

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**Yoakum**

**Navy's Place**

**6/5/2026**      **Routine**

210 Nelson St Suite C 77995

10    11:40 AM  
11:55 AM

6/5/2026

7- Store food accordingly.

28- Date label.

35- Employees need cap or hairnet.

36- Wiping cloths need to be stored in sanitizer bucket.

37- Don't store phones on prep table.

39- All scoops need handles.

42- Clean kitchen.

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

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

Proper Date Marking and disposition - 2

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

Non-Food Contact surfaces clean - 1

**Rusty Rooster**

**6/5/2026**      **Routine**

604 Highway 77-A 77995

14    11:58 AM  
12:10 PM

6/5/2026

7- Expired food.

25- Flies present.

28- Date label.

29- Need test strips.

34- Dead flies present.

35- Employees need cap or hairnet.

39- All scoops need handles.

45- Weather strip backdoor.

47- Need pest control on file.

Proper Date Marking and disposition - 2

Other Violations - 1

Physical facilities installed, maintained, clean - 1

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

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

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

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

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

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