

Victoria County Public Health Department

2/20/2025

Inspections Between (inclusive): 2/13/2025 and 2/19/2025

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

Maya Mexican Restaurant

2/13/2025 Routine

1909 N. Esplanade 77954

7 2 :20 PM
2 :48 PM

2/13/2025

#9 cover food in cooler, raw chicken over RTE foods.

#28 date label

#37 store food 6" off floor.

#38 improper defrosting.

Approved thawing method - 1

Environmental contamination - 1

Proper Date Marking and disposition - 2

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

Taqueria Vallarta Cuero

2/13/2025 Routine

302 S. Esplanade 77954

7 9 :25 AM
10:10 AM

2/13/2025

#10 mechanical dishwasher hot water temp. not in compliance.

#28 date label

#37 do not store knives between counters.

#39 need scoop with handles.

Environmental contamination - 1

Proper Date Marking and disposition - 2

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Edna

Jackson County Friends of Elder Citizens

2/14/2025 Routine

501 N. Wells 77957

0 11:15 AM
11:30 AM

2/19/2025

no violations

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Lolita

Inteplast Cafeteria

2/14/2025 Routine

101 Inteplast Cafeteria 77971

0 10:15 AM
10:40 AM

2/19/2025

no violations

-

Port Lavaca

7-Eleven # 36505 H

2/14/2025 Routine

1800 S. Hwy 35 77979

3 10:30 AM
11:01 AM

2/20/2025

7. Dented can good and expired milk.

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

7-Eleven # 36507 H

2/14/2025 Routine

2207 N. Hwy 35 77979

5 12:10 PM
12:45 PM

2/20/2025

22. Update expired food handlers for all employees.

23. Water at the hand sink need to reach 100°.

43. The restrooms need a vent fan.

Food handler / no unauthorized persons / personnel - 2

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Port Lavaca

7-Eleven # 36507 H

2/14/2025 Routine

2207 N. Hwy 35 77979

5 12:10 PM
12:45 PM

2/20/2025

- 22. Update expired food handlers for all employees.
- 23. Water at the hand sink need to reach 100°.
- 43. The restrooms need a vent fan.

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

Adequate ventilation and lighting; designated areas used - 1

Calhoun High School

2/19/2025 Routine

201 Sandcrab Blvd. 77979

0 9:40 AM
10:24 AM

2/19/2025

no violations

-

Domino's Pizza

2/19/2025 Routine

320 State Highway 35 South 77979

0 2:20 PM
2:45 PM

2/19/2025

no violations

-

Habanero's Restaurant

2/19/2025 Routine

2128 W. Main 77979

6 11:15 AM
11:45 AM

2/19/2025

- #6 time document food left out.
- #36 do not use towels to store chips.
- #39 need scoop with handles.
- #41 label all food containers.

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

Wiping Cloths; properly used and stored - 1

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

Original container labeling (Bulk Food) - 1

Port O'Connor

Cathy's

2/19/2025 Routine

1694 W. Adam's Ave 77982

0 12:51 PM
1:15 PM

2/19/2025

no violations

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Victoria

AlphaLab Nutrition Northside

2/13/2025 Routine

8607 N. Navarro Suite C 77904

0 9:50 AM
10:05 AM

2/13/2025

No violations at time of inspection.

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Chick-Fil-A of Whispering Creek

2/14/2025 Routine

6104 N. Navarro 77904

3 9:40 AM
10:15 AM

2/14/2025

- 9. All food must be covered in coolers.

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

Chili's Bar & Grill

5004 N. Navarro 77901

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Victoria

Chili's Bar & Grill

2/13/2025	Routine	5004 N. Navarro 77901	4	2 :45 PM 3 :20 PM	2/13/2025
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9. All food items must be covered in walk in cooler.

37. All food boxes must be off the floor at least 6" in walk in cooler and freezer.
 Food separated and & protected, prevented during food preparation - 3
 Environmental contamination - 1

Country Express Family Restaurant

2/13/2025	Routine	6064 S.W. Moody Street 77905	0	11:46 AM 12:14 PM	2/13/2025
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No violations

HTeaO #357

2/18/2025	Violations Followup	7305 NE Zac Lentz 77901	0	12:55 PM 1 :05 PM	2/18/2025
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Violation follow up
 Fridge was repaired. Holding temperatures below 41°.

Jack in the Box 4780

2/13/2025	Routine	5229 N. Navarro 77904	0	10:25 AM 10:45 AM	2/13/2025
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No violations at time of inspection.

Mi Torreon

2/19/2025	Violations Followup	1802 North Navarro 77901	0	9 :37 AM 10:10 AM	2/19/2025
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Violation follow up-Most violations corrected. Continue to work on other violations.

Schlitzsky's

2/14/2025	Routine	4601 N. Navarro 77904	4	10:25 AM 10:45 AM	2/14/2025
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21. CFM must be on premises at all times when open.

32. Ice machine needs cleaning.
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 Person in charge present, demonstration of knowledge, and CFM - 2

Sichuan Garden Restaurant

2/13/2025	Routine	2003 Red River 77901	20	11:40 AM 12:16 PM	2/13/2025
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02/13/2025
 #9 Cover food in the walk in freezer
 #18 Label chemical containers
 #21 Need CFM at all times
 #22 Expired food handlers
 #28 Date, label food in walk in freezer
 #29 Needs a cooking thermometer
 #32 Seal wooden area by back door
 #35 Store shoes and caps away from food containers
 #37 Do not store food containers directly on the floor
 #41 Label sugar/salt containers
 #46 The restroom needs a covered trash can and self closing door
 #47 The restroom needs a hand washing sign and reporting illness sign
 Food handler / no unathorized persons / personnel - 2

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Victoria

Sichuan Garden Restaurant

2/13/2025	Routine	2003 Red River 77901	20	11:40 AM	2/13/2025
02/13/2025				12:16 PM	

- #9 Cover food in the walk in freezer
- #18 Label chemical containers
- #21 Need CFM at all times
- #22 Expired food handlers
- #28 Date, label food in walk in freezer
- #29 Needs a cooking thermometer
- #32 Seal wooden area by back door
- #35 Store shoes and caps away from food containers
- #37 Do not store food containers directly on the floor
- #41 Label sugar/salt containers
- #46 The restroom needs a covered trash can and self closing door
- #47 The restroom needs a hand washing sign and reporting illness sign

- Environmental contamination - 1
- Original container labeling (Bulk Food) - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Proper Date Marking and disposition - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Toxic substances properly identified, stored and used - 3
- Food separated and & protected, prevented during food preparation - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Smith Elementary School

2/13/2025	Routine	2901 Erwin 77901	0	9:49 AM	2/13/2025
No violations				10:20 AM	

Taqueria Guadalajara # 9

2/13/2025	Routine	2301 N. Ben Jordan 77901	19	9:50 AM	2/14/2025
02-13-2025				11:35 AM	

- #2 Walk in cooler not holding 41 or below
- #6 Document time food is kept out at room temperature
- #7 Discard all items that are not in sound condition
- #9 Cover all food items in freezer and walk in
- #28 Work on date labelling in walk in cooler
- #32 Ensure all surfaces are easily cleanable and seal the bars wooden cabinets
- #35 Employee drinks need lids and straws and stored off the prep counter
- #36 Store wet towels in sanitizer solution
- #38 Defrost meat under cold running water

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3

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Victoria

Taqueria Guadalajara # 9

2/13/2025 Routine

2301 N. Ben Jordan 77901
19 9 :50 AM
11:35 AM 2/14/2025

- 02-13-2025
- #2 Walk in cooler not holding 41 or below
- #6 Document time food is kept out at room temperature
- #7 Discard all items that are not in sound condition
- #9 Cover all food items in freezer and walk in
- #28 Work on date labelling in walk in cooler
- #32 Ensure all surfaces are easily cleanable and seal the bars wooden cabinets
- #35 Employee drinks need lids and straws and stored off the prep counter
- #36 Store wet towels in sanitizer solution
- #38 Defrost meat under cold running water

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

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

Approved thawing method - 1

2/14/2025 Violations Followup

0 9 :20 AM
9 :25 AM 2/14/2025

- 02/14/2025
- Walk in cooler- 33 meat, ground beef 36
- Most violations corrected

The Barn

2/18/2025 Routine

12201 FM 236 77901
27 1 :25 PM
2 :10 PM 2/19/2025

- 2- Walk in cooler not holding 41 or below
- 11- Store sanitizer cloths in sanitizer bucket
- 18- Chemicals can not be stored next to food
- 20- Three comp sink leaking
- 21- CFM needed on all shifts
- 29- No test strips for sanitizer
- 31- Do not wash hands in three comp sink
- 32- Wooden shelves need to be sealed
- 34- Dead pest present
- 37- Clean can opener
- 38- Improper thawing method used
- 40- Store all paper goods six inches off the floor
- 42- Clean fryer area
- 43- Cover needed on light above the fryer
- 45- Clean handles, seal back door, clean establishment, cover floor drain in liquor room

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

Toxic substances properly identified, stored and used - 3

Physical facilities installed, maintained, clean - 1

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Victoria

The Barn

2/18/2025	Routine		12201 FM 236 77901		
		27	1 :25 PM		2/19/2025
			2 :10 PM		

- 2- Walk in cooler not holding 41 or below
- 11- Store sanitizer cloths in sanitizer bucket
- 18- Chemicals can not be stored next to food
- 20- Three comp sink leaking
- 21- CFM needed on all shifts
- 29- No test strips for sanitizer
- 31- Do not wash hands in three comp sink
- 32- Wooden shelves need to be sealed
- 34- Dead pest present
- 37- Clean can opener
- 38- Improper thawing method used
- 40- Store all paper goods six inches off the floor
- 42- Clean fryer area
- 43- Cover needed on light above the fryer
- 45- Clean handles, seal back door, clean establishment, cover floor drain in liquor room

- Adequate ventilation and lighting; designated areas used - 1
- Non-Food Contact surfaces clean - 1
- Single service & single use articles; properly stored and used - 1
- Proper disposition of returned, previously served, reconditioned - 3
- Approved thawing method - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Environmental contamination - 1

2/19/2025	Violations Followup	0	1 :05 PM		2/19/2025
	Walk-In Cooler was repaired. Advised establishment that they are free to re-open.		1 :10 PM		
	Continue to work on other violations will re-inspect				

The Wellhead Tavern Grill Commissary

23404 NW Zac Lentz hwy 77901

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Victoria

The Wellhead Tavern Grill Commissary

23404 NW Zac Lentz hwy 77901

2/13/2025 Routine

6 12:25 PM
1 :15 PM

2/13/2025

12. Need employee hygiene handbook.

21. Need body fluid kit.

47. Need first aid kit.

Other Violations - 1

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

Management and employees knowledge, responsibilities and reporting - 3

The Wellhead Tavern Grill M.U.

Mobile Unit 77901

2/13/2025 Routine

4 12:25 PM
1 :15 PM

2/13/2025

23. Hot and cold water not connected.

31. Not water for hand sink. Need soap and towels for hand sink.

Mobile unit not using water. Mgr. said they are washing dishes in the commissary. Exp. That water should be connected and running and to ware wash in mobile unit as instructed during opening. Explained that in order to ware wash in commissary, it must have three bin sink.

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

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

Tip Top Ventures Inc.

101 E. Rio Grande 77901

2/13/2025 Routine

12 12:27 PM
1 :10 PM

2/13/2025

7. Ice bags need proper labeling

12. Needs an employee and health personal hygiene book

21. Needs a current food manager license and a bodily fluids kit

28. Deli express sandwiches need a use by date

32. Clean inside of ice machine.

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

Proper Date Marking and disposition - 2

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

Management and employees knowledge, responsibilities and reporting - 3

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

Yoakum

Bistro Café

1200 Carl Ramert Drive 77995

2/13/2025 Routine

0 10:58 AM
11:15 AM

2/18/2025

No Violations.

-

East to West Market

416 Lott Street 77995

2/13/2025 Routine

0 11:25 AM
11:40 AM

2/14/2025

No Violations

-

Snowflake Donuts

1205 W. Grand 77995

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Yoakum

Snowflake Donuts

2/13/2025	Routine	31	1205 W. Grand 77995 10:08 AM 11:00 AM		2/14/2025
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- 6. Items left out need time and date log.
- 7. Do not use trash bags to store food.
- 9. Do not store raw food above cooked food.
- 10. Need sanitizer test strips.
- 18. Store chemicals away from food.
- 21. Need CFM on duty at all times.
- 22. Need Food Handlers for all employees.
- 25. Live pest present.
- 28. Need to date label items in fridge.
- 31. Need paper towels at hand sink.
- 32. Seal wood pallets/ do not use card board.
- 37. Cover food left out.
- 39. Store handles out of food.
- 42. Clean vent hood and kitchen
- 44. Keep lid to dumpster closed at all times.

- Food contact surfaces and returnables; cleaned and sanitized - 3
- Toxic substances properly identified, stored and used - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food handler / no unauthorized persons / personnel - 2
- Food separated and & protected, prevented during food preparation - 3
- 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
- Time as a Public Health Control; procedures & records - 3
- Non-Food Contact surfaces clean - 1
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Garbage and Refuse properly disposed; facilities maintained - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Yorktown

Abuelitas

2/13/2025	Routine	0	440 N. Mehnert 78164 11:40 AM 12:05 PM		2/13/2025
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no violations
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Subway of Yorktown

2/13/2025	Routine	0	342 E. Main Street 78164 1 :10 PM 1 :35 PM		2/13/2025
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no violations
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The Learning Garden

2/13/2025	Routine	0	234 N. Gohmert Street 78164 12:17 PM 12:30 PM		2/13/2025
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no violations

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Yorktown

The Learning Garden

2/13/2025 **Routine**
no violations

234 N. Gohmert Street 78164
0 12:17 PM
 12:30 PM

2/13/2025

The Texan # 2

2/13/2025 **Routine**

- #14 wash hands between tasks
- #21 no CFM
- #29 expired test strips
- #31 do not block hand wash sink.
- #32 clean ice machine.
- #35 need hairnet/ ball cap.
- #44 trash dumpster not on concrete/ asphalt.

207 E. Main 78164
13 11:05 AM
 11:33 AM

2/13/2025

- Hands cleaned and properly washed; Gloves used properly - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facillities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Garbage and Refuse properly disposed; facilities maintained - 1