

Victoria County Public Health Department

3/21/2025

Inspections Between (inclusive): 3/13/2025 and 3/19/2025

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

**La Flor De Guanajuato**

<b>3/13/2025</b>	<b>Routine</b>		1145 N. Esplande 77954		
no violations		0	12:40 PM		3/14/2025
-			1 :11 PM		

**Mc Donald's**

<b>3/13/2025</b>	<b>Routine</b>		104 E. Broadway 77954		
no violations		0	2 :12 PM		3/14/2025
-			2 :40 PM		

**Smolik's**

<b>3/13/2025</b>	<b>Routine</b>		523 S. Esplanade 77954		
no violations		0	1 :40 PM		3/14/2025
-			1 :58 PM		

**The Green Cow Creamery**

<b>3/13/2025</b>	<b>Routine</b>		136 E. Main Street 77954		
#31 do not store utensils in hand sink		4	3 :15 PM		3/14/2025
#35 need hairnet/ ball cap			3 :28 PM		
#47 allergen sign not posted.					
Adequate handwashing facilities; Accessible and properly supplied, used	-	2			
Personal Cleanliness / eating, drinking, or tobacco use	-	1			
Other Violations	-	1			

**Edna**

**China Wok**

<b>3/17/2025</b>	<b>Routine</b>		302 W. Main 77957		
#6 document food left out.		6	1 :15 PM		3/17/2025
#35 wear hairnet/ball cap.			1 :35 PM		
#38 unapproved thawing method.					
#39 need scoop with handles.					
Time as a Public Health Control; procedures & records	-	3			
Approved thawing method	-	1			
Utensils, equipment, and linens; properly used, stored, dried and handled	-	1			
Personal Cleanliness / eating, drinking, or tobacco use	-	1			

**Mexican Taqueria La Texana**

<b>3/17/2025</b>	<b>Routine</b>		206 ED Linn St 77957		
#9 cover foods in cooler/freezer		7	12:20 PM		3/17/2025
#36 do not use towels to store food/ sanitized utensils.			1 :03 PM		
#37 do not cover food with towels, do not store plates on top of food.					
#39 use scoop with handles.					
#41 label all food containers.					
Food separated and & protected, prevented during food preparation	-	3			
Original container labeling (Bulk Food)	-	1			
Utensils, equipment, and linens; properly used, stored, dried and handled	-	1			
Environmental contamination	-	1			

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**Edna**

**Mexican Taqueria La Texana**

<b>3/17/2025</b>	<b>Routine</b>		206 ED Linn St 77957		
		7	12:20 PM		3/17/2025
			1 :03 PM		

#9 cover foods in cooler/freezer  
 #36 do not use towels to store food/ sanitized utensils.  
 #37 do not cover food with towels, do not store plates on top of food.  
 #39 use scoop with handles.  
 #41 label all food containers.  
 Wiping Cloths; properly used and stored - 1

**St. Paul Lutheran Preschool**

<b>3/17/2025</b>	<b>Routine</b>		108 E. Gayle Street 77957		
		0	11:50 AM		3/17/2025
			12:05 PM		

no violations  
-

**Ganado**

**Estella's Mexican Restaurant**

<b>3/17/2025</b>	<b>Violations Followup</b>		109 S. Third Street 77962		
		0	11:00 AM		
			11:22 PM	3/17/2025	

Violation follow up re-inspection required, leak at 3 compartment not repaired.  
-

**Placedo**

**Come And Get It Y'all**

<b>3/19/2025</b>	<b>Routine</b>		15265 US Hwy 873 77977		
		10	1 :45 PM		3/19/2025
			2 :05 PM		

14. Wash hands when entering kitchen before prepping  
 31. Do not block hand sink and needs to free of items  
 32. Cutting boards need to be submerged in 3 comp sink for washing, rinsing and sanitizing  
 35. Need ball cap or hair net  
 44. Dumpster must be closed at all times  
 45. Replace missing ceiling tiles  
 Personal Cleanliness / eating, drinking, or tobacco use - 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  
 Hands cleaned and properly washed; Gloves used properly - 3  
 Physical facilities installed, maintained, clean - 1

**Point Comfort**

**Hard Hat Café**

<b>3/17/2025</b>	<b>Routine</b>		101 Lamar Suite # 2 77978		
		0	12:45 PM		3/17/2025
			1 :10 PM		

No Violations  
-

**Port Lavaca**

**La Antigua**

737 N. Hwy 35 77979

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**Port Lavaca**

**La Antigua**

**3/18/2025**

**Routine**

737 N. Hwy 35 77979

30 2 :47 PM

3 :50 PM 3/21/2025

- 2- cold hold not holding 41 degrees or below
- 6- Food cannot stay out past four hours
- 9- Raw food needs to be below cooked food
- 10- Sanitizer needs to be between 50 - 100 ppm
- 20- No leaks at 3 comp or dishwasher
- 22- Renew food handlers
- 28- Date Label
- 29- Need test strips
- 31- Hand sink needs to be accessible
- 32- Cannot use cardboard, Seal all wood
- 36- Sanitizer cloths need to be in sanitizer bucket
- 37- Clean freezer, All food items need to be 6" off the floor
- 42- Clean freezer
- 46- Need covered trashcan In Restroom
- 47- Hand sinks need hand washing signs

- Food handler / no unathorized persons / personnel - 2
- Other Violations - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Non-Food Contact surfaces clean - 1
- Environmental contamination - 1
- Wiping Cloths; properly used and stored - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Time as a Public Health Control; procedures & records - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

**Lavaca Bay Nursing & Rehab Center**

**3/13/2025**

**Routine**

118 Trinity Shores Dr. 77979

0 1 :15 PM

1 :40 PM

3/13/2025

No violations at time of inspection.

Victoria County Public Health Department

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Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
<b>Port Lavaca</b>					
<b>Little Dockside</b>			Mobile Unit 77979		
<b>3/19/2025</b>	<b>Routine</b>	0	11:20 AM 11:40 AM		3/19/2025
no violations					
-					
<b>Scully's Sports Bar &amp; Grill</b>			802 Fulton 77979		
<b>3/18/2025</b>	<b>Routine</b>	3	1 :47 PM 2 :36 PM		3/19/2025
2.Glass front cooler not holding 41 and below will move cut fruit and lemons and will only use for drinks.					
Proper Cold Holding temperature (41F/45F) - 3					
<b>Texas Traditions Grill &amp; Bar</b>			234 E. Main 77979		
<b>3/17/2025</b>	<b>Routine</b>	10	1 :30 PM 1 :50 PM		3/18/2025
#6 - Need to keep time on food left out at room temp.					
#28 - Date label items in walk-in cooler.					
#31 - Cannot store any items in hand sinks.					
#37 - Food items need to be kept six inches off of the floor.					
#38 - Frozen shrimp needs to be thawed under running cold water or in a cold hold.					
Physical facilities installed, maintained, clean - 1					
Approved thawing method - 1					
Environmental contamination - 1					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
Time as a Public Health Control; procedures & records - 3					
Proper Date Marking and disposition - 2					
<b>Tokyo Gardens Catering, LLC</b>			101 Calhoun Plaza 77979		
<b>3/19/2025</b>	<b>Routine</b>	2	10:48 AM 11:08 AM		3/19/2025
#30 expired food permit.					
Food Establishment Permit (Current, Valid, and Posted) - 2					
<b>Port O'Connor</b>					
<b>Hurricane Junction Bar and Grill</b>			1502 W. Maple 77982		
<b>3/13/2025</b>	<b>Routine</b>	0	11:55 AM 12:30 PM		3/13/2025
No violations at time of inspection.					
-					
<b>Mermaid Delights &amp; Beach Fun Rental</b>			215 West Adams 77982		
<b>3/13/2025</b>	<b>Routine</b>	0	11:25 AM 11:45 AM		3/13/2025
No violations at time of inspection.					
-					
<b>Speedy Stop # 84</b>			1620 W. Adams Ave. 77982		
<b>3/13/2025</b>	<b>Routine</b>	4	10:20 AM 11:15 AM		3/13/2025
12. Need hygiene handbook.					
47. Last inspection not displayed.					
Management and employees knowledge, responsibilities and reporting - 3					

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**Port O'Connor**

**Speedy Stop # 84**

3/13/2025 Routine

1620 W. Adams Ave. 77982

4 10:20 AM  
11:15 AM

3/13/2025

12. Need hygiene handbook.

47. Last inspection not displayed.

Other Violations - 1

**Seadrift**

**Bubba's Seafood**

3/18/2025 Routine

1142 Hwy 185-E 77983

4 10:44 AM  
11:23 AM

3/21/2025

2- cold hold not reaching 41 degrees or below

35- Employee drinks need to be in a designated area, employees need hairnets or caps

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

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

**Victoria**

**Bush's Chicken**

3/17/2025 Routine

4209 North Navarro Street 77901

0 10:45 AM  
11:10 AM

3/17/2025

No violations at time of inspection.

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**Castro's Café Restaurant**

3/18/2025 Violations Followup

3494 S. W. Moody 77905

0 10:07 AM  
10:31 AM

3/18/2025

Most violations have been corrected

-

**Christ's Kitchen**

3/17/2025 Routine

611 E. Warren 77901

0 11:40 AM  
12:15 AM

3/17/2025

No violations.

-

**Dodge City Saloon**

205-H North Star Drive 77904

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**Victoria**

**Dodge City Saloon**

3/19/2025 Routine

205-H North Star Drive 77904

28 12:30 PM

1 :00 PM 3/25/2025

2- Tabletop not holding 41 degrees or below

6- Keep time on food left out

7- Expired food

9- Cover all open food

18- Chemicals cannot be stored near food

21- No CFM

25- Live pest present

28- Date label products in fridge

31- No soap at hand sink, no paper towels at hand sink

37- Food items need to be 6" off the floor

38- Improper thawing

45- Clean Kitchen

46- Need covered trashcan in restroom

47- Need employee hand wash sign in restroom

Physical facilities installed, maintained, clean - 1

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

Other Violations - 1

Approved thawing method - 1

Environmental contamination - 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

Toxic substances properly identified, stored and used - 3

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

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

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

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

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

**Dollar General Store # 19696**

105 Monterrey Dr 77904

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**Victoria**

**Dollar General Store # 19696**

**3/13/2025**      **Routine**

2- Dairy cooler not reaching below 41 degrees

105 Monterrey Dr 77904  
15    1 :53 PM  
2 :45 PM      3/17/2025

7- Outdated food, dented cans

12- Need employee hygiene book

21- Replenish bodily fluid kit

29- Need thermometer in fridge

31- Need paper towels in restroom

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

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

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

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

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

Management and employees knowledge, responsibilities and reporting - 3

**Early Childhood Center at FW Gross**

**3/14/2025**      **Routine**

No violations at time of inspection.

1208 S. Navarro St. 77901  
0    10:10 AM      3/14/2025  
10:40 AM

**Eskimo Hut**

**3/19/2025**      **Routine**

21- No CFM

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

1609 N. Navarro 77901  
2    11:05 AM      3/19/2025  
11:25 AM

**Family Dollar #32077**

**3/13/2025**      **Routine**

7- Expired food and medications

1606 N. Navarro 77901  
10    12:29 PM      3/13/2025  
1 :25 PM

23- Restroom needs hot water

32- Clean milk cooler

34- Dead pest present

45- Storage area needs to be cleaned

46- Need covered trashcan in restroom

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

Physical facilities installed, maintained, clean - 1

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

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

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

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

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**Victoria**

**Fastop Food Store # 2**

3/18/2025 Routine

#23 no hot water at restroom  
#29 expired test strips

1801 Delmar Drive 77901  
4 2 :45 PM  
3 :18 PM 3/18/2025

Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
Hot and Cold Water available; adequate pressure, safe - 2

**Gardenhouse Coffee & Espresso Bar**

3/18/2025 Routine

#21 - A Certified Food Manager needs to be on duty at all times.  
#31 - Cannot store any items in hand sinks.  
#32 - Ice machine needs cleaning.  
#35 - Employees need to wear ball caps and/or hairnets.  
#40 - Paper goods need to be stored at least six inches off of the floor.

1908 N Laurent St 77901  
8 1 :45 PM 3/19/2025  
2 :15 PM

Adequate handwashing facilities; Accessible and properly supplied, used - 2  
Single service & single use articles; properly stored and used - 1  
Personal Cleanliness / eating, drinking, or tobacco use - 1  
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
Person in charge present, demonstration of knowledge, and CFM - 2

**Health Bar by Complete 360**

3/14/2025 Routine

No violations at time of inspection.

1404 E. Red River 77904  
0 10:55 AM 3/14/2025  
11:25 AM

**Hideaway**

3/19/2025 Routine

No violations at time of inspection

1807 Stolz 77901  
0 2 :04 PM 3/19/2025  
2 :27 PM

**Jim's Big Burger**

3/13/2025 Routine

35. Employees must wear hairnets or ball caps when in kitchen area.

37. All food boxes in walk-in freezer or cooler must be off floor at least 6"

40. Store all single use cups, plates, paper towels etc. at least 6" off floor.

Environmental contamination - 1  
Personal Cleanliness / eating, drinking, or tobacco use - 1  
Single service & single use articles; properly stored and used - 1

102 Glasgow 77904  
3 3 :45 PM 3/13/2025  
4 :10 PM

**Joe's Pizza & Pasta**

601 E. Mockingbird Lane 77901

Victoria County Public Health Department

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**Victoria**

**Joe's Pizza & Pasta**

<b>3/19/2025</b>	<b>Routine</b>	601 E. Mockingbird Lane 77901	21	11:32 AM 12:20 PM	3/19/2025
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#2 - Lemons and garnishes that have been cut need to be kept on ice or in a cold hold.

#9 - Cannot store raw foods above ready to eat foods.

#15 - Gloves need to be worn when preparing ready to eat foods.

#21 - Expired Certified Food Manager's certificate.

#22 - Expired food handler's certificates.

#28 Food items in walk-in cooler need date labels.

#32 - Beef cannot be drained while sitting on a trash can.

#32 - Cardboard cannot be used in the kitchen.

#35 - Employee drinks need a lid and straw.

#36 - Sanitizer towels need to be in bucket when not in use.

#37 - Personal items need to be stored away from food preparation areas.

#40 - Ice scoops need to be stored with the handle upright out of the ice.

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

No bare hands contact with ready to eat foods or approved method followed - 3

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

Food handler / no unauthorized persons / personnel - 2

Proper Date Marking and disposition - 2

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

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

Wiping Cloths; properly used and stored - 1

Environmental contamination - 1

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

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

**Mc Donald's # 2359**

<b>3/17/2025</b>	<b>Routine</b>	3112 N. Navarro 77901	0	2:10 PM 2:45 PM	3/17/2025
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No Violations

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**Orbit #2**

<b>3/17/2025</b>	<b>Routine</b>	1403 Sam Houston Dr. 77901	2	12:25 PM 12:40 PM	3/17/2025
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30. Needs current food permit

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

**Our Lady of Victory School**

<b>3/14/2025</b>	<b>Routine</b>	1309 E. Mesquite 77901	0	8:45 AM 9:20 AM	3/14/2025
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No violations at time of inspection.

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**Patti Welder School**

<b>3/14/2025</b>	<b>Routine</b>	1604 E. North Street 77901	0	9:30 AM 9:50 AM	3/14/2025
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No violations at time of inspection.

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**Pinto Bean Restaurant**

4103 N. Main Street 77901

Victoria County Public Health Department

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**Victoria**

**Pinto Bean Restaurant**

**3/19/2025 Routine**

4103 N. Main Street 77901

3 10:31 AM  
10:55 AM

3/19/2025

- #37 - Chips cannot be stored directly on the floor.
- #42 - Drapes leading into the walk-in cooler need to be cleaned.
- #45 - Back door needs to be closed and sealed.

- Environmental contamination - 1
- Non-Food Contact surfaces clean - 1
- Physical facilities installed, maintained, clean - 1

**Shooters Bar**

**3/19/2025 Routine**

4705 N. Navarro Suite 100 77904

7 4 :05 PM  
4 :20 PM

3/19/2025

- 21- No CFM on duty

- 31- Nothing can be stored in hand sink

- 32- Need Non absorption mat in cooler

- 46- Need covered trash can in women's restroom

- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Person in charge present, demonstration of knowledge, and CFM - 2

**Stop-N-Go**

**3/18/2025 Routine**

701 Blyth 77904

8 11:40 AM  
12:10 PM

3/18/2025

- #7 expired food
- #10 0 ppm sanitizer
- #29 need test strips

- Food and ice obtained from approved source; good condition, safe - 3
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3

**The Playback Venue & Arcade**

**3/18/2025 Routine**

108 Cozzi Circle Unit J 77901

0 3 :45 PM  
4 :00 PM

3/18/2025

- no violations

**Tip Top Ventures Inc.**

**3/19/2025 Violations Followup**

101 E. Rio Grande 77901

0 1 :12 PM  
1 :39 PM

3/19/2025

- Continue to work on all violations
- Needs a handwashing sink by ice machine. Next inspection or the next time there is a change of ownership

**Victoria Community Center**

**3/17/2025 Routine**

2905 E. North Street 77901

5 9 :15 AM  
9 :45 AM

3/17/2025

- 21. Need body fluid kit.

- 29. Need test strips.

- 47. Need First Aid kit.

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**Victoria**

**Victoria Community Center**

<b>3/17/2025</b>	<b>Routine</b>		2905 E. North Street 77901		
		5	9 :15 AM		3/17/2025
			9 :45 AM		

21. Need body fluid kit.

29. Need test strips.

47. Need First Aid kit.

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

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

Other Violations - 1

**VSL Victoria LLC**

<b>3/17/2025</b>	<b>Routine</b>		1303 N. John Stockbauer Drive 77901		
		0	10:00 AM		3/17/2025
			10:25 AM		

No violations at time of inspection.

**Walden's Mini Market**

<b>3/18/2025</b>	<b>Routine</b>		6098 S. W. Moody Street 77905		
		7	10:20 AM		3/18/2025
			10:45 AM		

#21 CFM not on duty

#29 need thermometer

#32 clean ice machine

#40 store single-serve items 6" off floor.

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

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

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

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

**Yorktown**

**Agave Jalisco**

<b>3/13/2025</b>	<b>Routine</b>		951 W. Main Street 78164		
		0	11:10 AM		3/14/2025
			11:40 AM		

no violations