

Victoria County Public Health Department

4/17/2025

Inspections Between (inclusive): 4/10/2025 and 4/16/2025

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

**Family Dollar #33400**

<b>4/11/2025</b>	<b>Routine</b>	12630 Hwy 185 77951	6	11:04 AM	4/11/2025
7- Expired Medicine				11:40 AM	

31- Need paper towels in restroom

47- Employees must wash hands sign, Employee awareness sign.

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

Other Violations - 1

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

**Yoli's Chill-N-Grill**

<b>4/10/2025</b>	<b>Routine</b>	26 Market Street 77951	0	1 :55 PM	4/15/2025
No Violations Found.				2 :20 PM	

**Cuero**

**Sonic # 1756**

<b>4/16/2025</b>	<b>Violations Followup</b>	1110 N. Esplanade 77954	0	2 :55 PM	4/17/2025
Violation follow up				3 :10 PM	

Three-compartment sink has been repaired and is no longer leaking.

Piping behind ice machine has been repaired and is no longer leaking water.

**Port Lavaca**

**Big Bear Shrimp & Seafood**

<b>4/10/2025</b>	<b>Routine</b>	2241 N. Hwy 35 77979	0	10:25 AM	4/10/2025
No violations at time of inspection.				10:40 AM	

**Bush's Chicken**

<b>4/10/2025</b>	<b>Routine</b>	803 State Highway 35 South 77979	0	3 :25 PM	4/10/2025
No violations at time of inspection.				3 :40 PM	

**La Salud Tasty Treats**

<b>4/15/2025</b>	<b>Routine</b>	1208 N. Virginia Street 77979	6	12:15 PM	4/15/2025
31. Need paper towels at hand sink.				12:35 PM	

35. Need to wear ball cap/hairnet.

37. All food items must be off floor at least 6".

38. Meat needs to be thawed under running water or in cooler.

40. Scoops for dry goods need to be stored upright out of food.

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

Environmental contamination - 1

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**Port Lavaca**

**La Salud Tasty Treats**

4/15/2025 Routine

1208 N. Virginia Street 77979

6 12:15 PM  
12:35 PM

4/15/2025

- 31. Need paper towels at hand sink.
- 35. Need to wear ball cap/hairnet.
- 37. All food items must be off floor at least 6".
- 38. Meat needs to be thawed under running water or in cooler.
- 40. Scoops for dry goods need to be stored upright out of food.

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Approved thawing method - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

**Miller Seafood Co. Inc.**

4/10/2025 Routine

1102 Broadway 77979

0 11:00 AM  
11:20 AM

4/11/2025

No violations at time of inspection.

**Taco Bell**

4/10/2025 Routine

1782 State Hwy 35 N 77979

7 2 :45 PM  
3 :10 PM

4/11/2025

- 12. Need FDA hygiene handbook.
- 30. Expired permit displayed.
- 31. Need paper towels in men's restroom.
  - Management and employees knowledge, responsibilities and reporting - 3
  - Food Establishment Permit (Current, Valid, and Posted) - 2
  - Adequate handwashing facilities; Accessible and properly supplied, used - 2

**Port O'Connor**

**Loncheria La Morenita**

4/10/2025 Routine

17 Elizabeth Ln. 77982

6 1 :00 PM  
1 :25 PM

4/10/2025

- #9 - Food needs to be covered.
- #28 - Food items in fridge need to have date labels.
- #45 - Back door needs to be shut completely.
  - Physical facilities installed, maintained, clean - 1
  - Proper Date Marking and disposition - 2
  - Food separated and & protected, prevented during food preparation - 3

**Victoia**

**Las Cumbres Bakery**

4/15/2025 Routine

1418 E. Juan Linn St. 77901

3 9 :20 AM  
10:08 AM 4/16/2025

- 2- Fridge not reaching 41 degrees or below
  - Proper Cold Holding temperature (41F/45F) - 3

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**Victoria**

**Las Cumbres Bakery**

<b>4/16/2025</b>	<b>Violations Followup</b>	0	10:30 AM 10:56 AM		4/16/2025
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Purchased a new commercial reach in cooler 38° sour cream 38°  
Violations corrected

**Victoria**

**7-Eleven # 36512 H**

<b>4/15/2025</b>	<b>Routine</b>	0	10:45 AM 11:05 AM		4/15/2025
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No violations at time of inspection.

**Arby's Victoria**

<b>4/10/2025</b>	<b>Violations Followup</b>	0	2 :19 PM 2 :39 PM		4/10/2025
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Violation follow up  
Hot water 3 comp 111°  
hand sink 100°  
RR's 100°  
Violation corrected

**Beijing Garden**

<b>4/16/2025</b>	<b>Routine</b>	7	11:06 AM 11:57 AM		4/16/2025
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9. Store raw food below cooked foods  
21. Needs one certified food manager license  
32. Remove cardboard from freezer  
Food separated and & protected, prevented during food preparation - 3  
Person in charge present, demonstration of knowledge, and CFM - 2  
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

**Century Lanes**

<b>4/10/2025</b>	<b>Routine</b>	0	3 :19 PM 3 :32 PM		4/10/2025
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No violations

**Church's Fried Chicken # 1331**

<b>4/14/2025</b>	<b>Routine</b>	14	12:45 PM 1 :10 PM		4/14/2025
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7- Must discard food after 7 day period  
9- Must cover all food in walk in  
12- Need employee health hygiene handbook  
20- Fix leak at 3- comp  
46- Need paper towels in restroom  
47- Need reporting illness sign at sinks, need allergen sign  
Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1  
Management and employees knowledge, responsibilities and reporting - 3  
Approved Sewage/Wastewater Disposal System, proper disposal - 3

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**Victoria**

**Church's Fried Chicken # 1331**

<b>4/14/2025</b>	<b>Routine</b>	206 W. Rio Grande 77901	14	12:45 PM	4/14/2025
				1 :10 PM	

7- Must discard food after 7 day period

9- Must cover all food in walk in

12- Need employee health hygiene handbook

20- Fix leak at 3- comp

46- Need paper towels in restroom

47- Need reporting illness sign at sinks, need allergen sign

Other Violations - 1

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

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

**Dairy Queen (Red River)**

<b>4/16/2025</b>	<b>Routine</b>	2801 E. Red River 77901	0	10:35 AM	4/17/2025
				10:55 AM	

No violations at time of inspection.

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**Dollar General Store #25608**

<b>4/11/2025</b>	<b>Routine</b>	3602 Miori Ln. 77901	3	10:09 AM	4/11/2025
				10:36 AM	

21- Need Bodily Fluid Kit.

47- Need employee awareness sign in restrooms.

Other Violations - 1

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

**El Guerrerense**

<b>4/14/2025</b>	<b>Routine</b>	2101 North Laurent Street 77901	27	9 :25 AM	4/17/2025
				10:30 AM	

9- Do not store chip baskets on top of chips, do not store cut potatoes in box

10- ppm at 200

18- Label cleaner

20- Need lid on drain in storage room

28- Date label, use items within 7 days

29 -Expired test strips

31- Paper towels at sink, do not pour dirty water in hand sink,

32- Shelves need to be easily cleanable

35- No phones on prep table, do not use water bottles as employee drinks,

36- Store sanitizer cloths in bucket

37- Store paper goods 6" off the ground

39- Do not store utensils in between table tops

43- Cover lights in kitchen

45- Clean windows in kitchen

47- Last inspection needs to be visible

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**Victoria**

**El Guerrerense**

**4/14/2025**      **Routine**

2101 North Laurent Street 77901

27    9 :25 AM

10:30 AM      4/17/2025

9- Do not store chip baskets on top of chips, do not store cut potatoes in box

10- ppm at 200

18- Label cleaner

20- Need lid on drain in storage room

28- Date label, use items within 7 days

29 -Expired test strips

31- Paper towels at sink, do not pour dirty water in hand sink,

32- Shelves need to be easily cleanable

35- No phones on prep table, do not use water bottles as employee drinks,

36- Store sanitizer cloths in bucket

37- Store paper goods 6" off the ground

39- Do not store utensils in between table tops

43- Cover lights in kitchen

45- Clean windows in kitchen

47- Last inspection needs to be visible

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

Other Violations - 1

Adequate ventilation and lighting; designated areas used - 1

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

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

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

Proper Date Marking and disposition - 2

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Toxic substances properly identified, stored and used - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

Physical facilities installed, maintained, clean - 1

**Family Dollar #32077**

**4/11/2025**      **Violations Followup**

1606 N. Navarro 77901

0    9 :41 AM

9 :47 AM

4/11/2025

Violations corrected.

Men's restroom reached 117 degrees.

Women's restroom reached 115 degrees.

Milk cooler clean.

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**Victoria**

**Family Dollar #32077**

**4/11/2025**      **Violations Followup**

Violations corrected.  
Men's restroom reached 117 degrees.  
Women's restroom reached 115 degrees.  
Milk cooler clean.

1606 N. Navarro 77901		
0	9 :41 AM	4/11/2025
	9 :47 AM	

**Food Bank of the Golden Crescent**

**4/15/2025**      **Routine**

No violations at time of inspection.

801 S. Laurent St. 77901		
0	9 :55 AM	4/15/2025
	10:15 AM	

**Grace Lutheran Church**

**4/14/2025**      **Routine**

No violations at time of inspection.

9806 NE Zac Lentz Parkway 77904		
0	10:40 AM	4/14/2025
	11:05 AM	

**Grace Lutheran Early Childhood Center/Preschool**

**4/14/2025**      **Routine**

No violations at time of inspection.

9806 NE Zac Lentz Pkwy 77904		
0	10:40 AM	4/14/2025
	11:05 AM	

**Jack in the Box # 4764**

**4/11/2025**      **Violations Followup**

Violations corrected. Front cooler reached 41 degrees.

1510 E. Rio Grande 77901		
0	9 :55 AM	4/11/2025
	9 :58 AM	

**Kentucky Fried Chicken**

**4/14/2025**      **Violations Followup**

Hand sink is not fixed.  
Need cleanout lid in the back.  
Weather strip backdoor.  
Clean walls.  
Replace rotten boards in soda area.  
Need CFM.  
Print employee hygiene handbook.  
Will return

1010 E. Rio Grande 77901		
0	10:35 AM	
	10:40 AM	4/17/2025

**Kikko Ramen & Poke**

7905 N. Navarro St. Suite 200 77904

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**Victoria**

**Kikko Ramen & Poke**

4/14/2025

Routine

7905 N. Navarro St. Suite 200 77904

31 11:00 AM

12:00 PM 4/17/2025

2- Table top not holding 41 degrees or below

7- Expired milk

9- Cannot store raw items in plastic bags

18- Label spray bottles

21- Cannot use hand sink to wash food

26- Menus need asterisk

28- Date label, do not write over dates

29- Need test strips

31- Do not store dishes in hand sink

32- Do not use towels on counters

35- Do not store phones on prep table, employee drinks need a lid and straw

36- store all sanitize cloths in bucket

37- Do not store utensils between prep tables

39- All scoops need to be facing upwards

40- All food needs to be 6" off the floor, make sure all scoops have a handle

41- Label containers

47- Allergen sign needs to be posted

Toxic substances properly identified, stored and used - 3

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

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

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

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

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

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

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

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

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

Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

Other Violations - 1

Proper Date Marking and disposition - 2

Original container labeling (Bulk Food) - 1

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**Victoria**

**L & L Grill**

<b>4/15/2025</b>	<b>Routine</b>	5306 Houston Hwy 77901 10	11:25 AM 11:45 AM		4/15/2025
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04/15/2025

#14 need to wash hands before putting on gloves

#18 Label degreaser container

#32 Clean wall by ice machine

#46 Need a covered trash can in the women's restroom

#47 Need reporting illness signs at all hand sinks

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

Toxic substances properly identified, stored and used - 3

Hands cleaned and properly washed; Gloves used properly - 3

Other Violations - 1

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

**Lorelei's Playhouse**

<b>4/14/2025</b>	<b>Routine</b>	607 W. Bridge 77901 0	10:24 AM 10:46 AM		4/16/2025
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No violations

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**Marco's Pizza # 5251**

<b>4/14/2025</b>	<b>Routine</b>	6502 N. Navarro St. 77904 6	12:06 PM 12:29 PM		4/14/2025
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21- Need CFM

25- Live pest present

44- Dumpster lid needs to be closed at all times.

47- Need employee reporting illness sign

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

Garbage and Refuse properly disposed; facilities maintained - 1

Other Violations - 1

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

**MI TEQUILA BAR & GRILL RESTAURANT**

<b>4/15/2025</b>	<b>Routine</b>	2001 John Stockbauer 77904 3	10:59 AM 11:30 AM		4/15/2025
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32- Don't store utensils in between the countertops

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

Wiping Cloths; properly used and stored - 1

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

**Moo Moo # 2**

3701 N. Ben Wilson 77901

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**Victoria**

**Moo Moo # 2**

**4/15/2025 Routine**

3701 N. Ben Wilson 77901

9 10:23 AM  
10:45 AM

4/15/2025

7- Meat out of temperature

32- All wood needs to be sealed

36-Sanitizer buckets need to be off the floor

40- All scoops need to be upward

45- Cover inlet device outside

46- Need covered trash cans in restroom

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

Wiping Cloths; properly used and stored - 1

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

Physical facilities installed, maintained, clean - 1

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

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

**New Life Nutrition LLC**

**4/14/2025 Routine**

6801 Navarro Ste. A 77901

0 12:15 PM  
12:30 PM

4/14/2025

No violations at time of inspection.

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**Our Lady of Lourdes Church Hall**

**4/16/2025 Routine**

105 N. William Street 77901

0 9 :55 AM  
10:24 AM

4/16/2025

No violations at time of inspection

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**Pit Stop Ventures**

**4/14/2025 Routine**

1501 E. North St. 77901

7 1 :05 PM  
1 :32 PM

4/14/2025

12. Need Employee Health and Hygiene hand book

33. Mop sink needs hot and cold water

45. Ceiling tiles need to be secured and replace missing tiles

46. Restroom needs soap and paper towels and employee awareness sign

Management and employees knowledge, responsibilities and reporting - 3

Warewashing Facilities; installed, maintained, used - 2

Physical facilities installed, maintained, clean - 1

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

**Popeye's Louisiana Kitchen**

**4/14/2025 Routine**

2912 Houston Highway 77901

0 11:00 AM  
11:46 AM

4/16/2025

No violations

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**Riverside Stadium Concession Stand**

405 Memorial Drive 77901

Victoria County Public Health Department

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**Victoria**

**Riverside Stadium Concession Stand**

<b>4/16/2025</b>	<b>Violations Followup</b>	405 Memorial Drive 77901	0	4 :00 PM	4/17/2025
Ketchup 40° Violation corrected				4 :32 PM	

**Stripes Store #42305H**

<b>4/14/2025</b>	<b>Routine</b>	2108 Houston Hwy 77901	0	11:56 AM	4/16/2025
No violations				12:56 PM	

**The Box Coffee Bar**

<b>4/15/2025</b>	<b>Violations Followup</b>	2916 North Laurent 77901	0	4 :00 PM	4/15/2025
True fridge was repaired. Fridge is now holding temperatures right at 41°.				4 :15 PM	

**Water Well Café 361**

<b>4/15/2025</b>	<b>Routine</b>	215 S Main 77901	3	9 :10 AM	4/15/2025
#31 - No paper towels at the hand sink.				9 :30 AM	
#40 - Handles for dry goods need to be stored upright out of the food.					
Adequate handwashing facilities; Accessible and properly supplied, used			-	2	
Single service & single use articles; properly stored and used			-	1	

**Zapata Family LLC dba Mr. Gattis**

<b>4/14/2025</b>	<b>Routine</b>	2804 N. Laurent 77901	0	12:45 PM	4/14/2025
No violations at time of inspection.				1 :05 PM	

**Yoakum**

**Central Station Bar And Grill**

<b>4/16/2025</b>	<b>Routine</b>	216 W. May Street 77995	7	3 :40 PM	4/17/2025
#21 - Need a Certified Food Manager on duty at all times.				4 :20 PM	
#21 - Need a bodily fluid kit.					
#31 - Hand sink needs to be clear of any items. Cannot store pitchers in the hand sinks.					
#32 - Cannot use cardboard in kitchen.					
#40 - Scoops need handles and need to be stored upright out of the food.					
Person in charge present, demonstration of knowledge, and CFM			-	2	
Adequate handwashing facilities; Accessible and properly supplied, used			-	2	
Food and Non-food Contact surfaces cleanable, properly designed, and used			-	2	
Single service & single use articles; properly stored and used			-	1	