

# Victoria County Public Health Department

5/2/2025

Inspections Between (inclusive): 4/24/2025 and 4/30/2025

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

### Candy Drip LLC

4/26/2025 Routine

Mobile Unit 77904

5 10:45 AM

4/28/2025

19- Potable water hose needs to be inside mobile unit.

10:55 AM

31- Hand sink must be easily accessible.

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

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

## Cuero

### Cuero Little League Complex

4/30/2025 Violations Followup

602 Martin Luther King 77954

0 12:20 PM

4/30/2025

Violation follow up

Cold hold 41° corrected

12:53 PM

-

## Herbal Delights

4/30/2025 Violations Followup

205 S Esplanade St 77954

0 11:42 AM

4/30/2025

New Fridge

Violation corrected

Milk 41°

12:08 PM

-

## Edna

### Georgia Mae's Good Eats

4/29/2025 Routine

Mobile Unit 77957

0 9:30 AM

4/29/2025

no violations

9:40 AM

-

## Ganado

### Budget Inn & Suites

4/29/2025 Routine

203 W York St 77962

9 9:45 AM

4/29/2025

#21 need CFM

#22 need food handlers

#29 expired test strips

#30 expired food permit

#36 do not use towels to store clean utensils.

10:05 AM

Wiping Cloths; properly used and stored - 1

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

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

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

Food handler / no unauthorized persons / personnel - 2

### Burger King

4/29/2025 Routine

802 E. York St. 77962

0 10:30 AM

4/29/2025

no violations

10:55 AM

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**Ganado**

**Ganado Nursing & Rehabilitation Center**

<b>4/29/2025</b>	<b>Routine</b>	107 E. Rogers 77962	0	11:30 AM	
no violations				11:50 AM	4/29/2025
-					

**Georgia Mae's Good Eats**

<b>4/29/2025</b>	<b>Routine</b>	Mobile Unit 77962	0	9 :30 AM	4/29/2025
no violations				9 :40 AM	
-					

**Inez**

**Dollar General Store #19529**

<b>4/30/2025</b>	<b>Routine</b>	7419 Old Hwy Rd 77968	8	2 :01 PM	4/30/2025
7- All expired/molded food needs to be thrown away.				2 :32 PM	

21- No Bodily Fluid Kit.

30- Permit must be visible to the public.

47- Last inspection needs to be visible.

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

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

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

Other Violations - 1

**Port Lavaca**

**Cathy's**

<b>4/26/2025</b>	<b>Routine</b>	Mobile Unit 77979	6	10:00 AM	4/28/2025
9- Cover all items in fridge. Make sure all raw items are placed below milk.				10:16 AM	

10- Expired test strips.

Food contact surfaces and returnables; cleaned and sanitized - 3

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

**ENJOYS #1**

<b>4/30/2025</b>	<b>Routine</b>	MOBILE UNIT 77979	5	11:00 AM	4/30/2025
29. Need thermometers and test strips.				11:20 AM	

30. Need to display permit to public.

47. Need to display last inspection.

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

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

Other Violations - 1

**Enjoy's Food Truck #2**

<b>4/30/2025</b>	<b>Routine</b>	Mobile Unit 77979	2	10:35 AM	4/30/2025
30. Permit must be displayed visible to public.				10:50 AM	

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

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## Port Lavaca

### Georgia Mae's Good Eats

4/29/2025	Routine	Mobile Unit 77979	0 9 :30 AM		4/29/2025
no violations			9 :40 AM		

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### La Antigua

4/30/2025	Violations Followup	737 N. Hwy 35 77979	0 1 :45 PM		4/30/2025
3 Compartment sink still not corrected. They have a bowl under sink to catch water.			2 :00 PM		

Re-inspection Fee charged and follow up required.

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### The Pantry

4/30/2025	Routine	702 N. Virginia 77979	8 11:45 AM		4/30/2025
12. Need FDA employee hygiene handbook.			12:10 PM		

21. Need Body Fluid kit.

29. Need test strips.

47. Need First Aid kit.

Management and employees knowledge, responsibilities and reporting - 3

Other Violations - 1

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

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

## Port O'Connor

### Mark's Waterfront Wienies

4/26/2025	Routine	Push Cart 77982	6 11:02 AM		4/28/2025
12- No handbook.			11:09 AM		

10- 3 comp set up, no sanitizer.

37- All food has to be 6" off the ground.

Environmental contamination - 1

Management and employees knowledge, responsibilities and reporting - 3

Warewashing Facilities; installed, maintained, used - 2

## Seadrift

### Bayside Grill

4/29/2025	Routine	201 Broadway Ave. 77983	8 11:15 AM		4/29/2025
12. Need employee hygiene handbook.			11:45 AM		

21. Certified food manager must be on premises when open.

35. Employees must wear cap or hairnet when in kitchen area.

37. Keep all dry good boxes off floor at least 6 inches.

40. Keep scoop handles upright in bins.

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

Environmental contamination - 1

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## Seadrift

### Bayside Grill

4/29/2025

Routine

201 Broadway Ave. 77983

8 11:15 AM

4/29/2025

11:45 AM

12. Need employee hygiene handbook.

21. Certified food manager must be on premises when open.

35. Employees must wear cap or hairnet when in kitchen area.

37. Keep all dry good boxes off floor at least 6 inches.

40. Keep scoop handles upright in bins.

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

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

Management and employees knowledge, responsibilities and reporting - 3

### Grindhead Coffee-Seadrift

4/26/2025

Routine

Mobile Unit 77983

6 10:20 AM

4/28/2025

10:32 AM

14- Wash hands with soap and water.

31- Nothing can be blocking hand sink.

47- Last inspection not visible to the public.

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

Other Violations - 1

Hands cleaned and properly washed; Gloves used properly - 3

## Victoria

### Aero Crafters

4/29/2025

Routine

309 E. Crestwood 77901

0 3:47 PM

4/29/2025

4:05 PM

No Violations at this time.

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### ANOTHER POUR DECISION

4/25/2025

Routine

221 SOUTH MAIN 77901

8 12:25 PM

4/25/2025

12:45 PM

21. Employees only allowed in kitchen.

31. No soap @ bar hand sink.

32. Cannot use cardboard in kitchen.

37. All food and food boxes should be kept off floor at least 6".

42. Non-food contact surfaces need cleaning.

Environmental contamination - 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

Non-Food Contact surfaces clean - 1

### Double Dave's Pizza Works

2202 N. Navarro 77904

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## Victoria

### Double Dave's Pizza Works

4/25/2025	Routine	2202 N. Navarro 77904	5	11:45 AM	4/25/2025
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32. Cannot use cardboard in kitchen. Nothing absorbent. Shelves in walk in coolers needing cleaning or replacing.

37. Keep all food boxes off floor at least 6".

45. Floors in kitchen need cleaning.

47. Must display last inspection.

Other Violations - 1

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

Environmental contamination - 1

Physical facilities installed, maintained, clean - 1

### EVAN'S PIZZERIA

4/25/2025	Routine	711 S Bridge St 77901	0	12:20 PM	4/25/2025
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No violations

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### Grandy's

4/30/2025	Routine	4201 N. Navarro 77901	0	2 :40 PM	5/1/2025
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no violations

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### Kentucky Fried Chicken

4/30/2025	Violations Followup	1010 E. Rio Grande 77901	0	1 :35 PM	4/30/2025
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Violation follow up -The manager on shift advised that the maintenance was re-scheduled to May 5th to fix the previous violations.

He had a copy of the employee hygiene handbook.

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### La Tejanita

4/30/2025	Routine	1309 Sam Houston 77901	5	1 :38 PM	5/1/2025
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#1 improper cooling

#29 expired test strips

Proper cooling time and temperature - 3

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

### Las Conchas

4/30/2025	Routine	403 S. Laurent St 77901	0	8 :54 AM	4/30/2025
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No violations

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### Long John Silver's # 70264

4/29/2025	Violations Followup	2904 N. Navarro 77901	0	4 :05 PM	4/29/2025
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Violation follow up

Upon re-inspection, both cold hold table top lids were open. Both were not temping at 41 or below after 5 minutes. Advised to time stamp items and disregard after 4 hours. Follow up required to verify if table tops are able to reach 41 or below.

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## Victoria

### Long John Silver's # 70264

4/29/2025 Violations Followup

2904 N. Navarro 77901

0 4 :05 PM  
4 :20 PM

4/29/2025

Violation follow up

Upon re-inspection, both cold hold table top lids were open. Both were not temping at 41 or below after 5 minutes. Advised to time stamp items and disregard after 4 hours. Follow up required to verify if table tops are able to reach 41 or below.

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### Paint's Underground Pizza

4/25/2025 Routine

5001 B John Stockbauer 77904

0 4 :05 PM  
4 :25 PM

4/25/2025

No violations at time of inspection.

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### Sakura Victoria LLC

4/29/2025 Routine

6306 N Navarro St 77904

26 12:45 PM  
1 :35 PM 5/2/2025

2 - Fridge not holding 41 degrees or below.

9- Can't use cloths to store meat.

14- Must wash hands with soap after touching Raw Items.

15- No bare hand contact with RTE foods.

24- Need pest control

28- Date label all items in fridge.

31- Can't have anything blocking hand sink.

32- All wood needs to be sealed, Cannot use cardboard to store items on.

35- Employee drinks need lids and straws.

36- All sanitizer cloths need to be stored in a sanitizer bucket.

37- All food needs to be 6" off the floor.

38- Meat needs to be thawed under cold water.

43- Back door needs to remain closed.

45- Facility needs to be cleaned.

Required records available (shellstock tags; parasite destruction) - 2

Approved thawing method - 1

Hands cleaned and properly washed; Gloves used properly - 3

Adequate ventilation and lighting; designated areas used - 1

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

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

Proper Date Marking and disposition - 2

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

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

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

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## Victoria

### Sakura Victoria LLC

4/29/2025 Routine

6306 N Navarro St 77904

26 12:45 PM

1 :35 PM 5/2/2025

2 - Fridge not holding 41 degrees or below.

9- Can't use cloths to store meat.

14- Must wash hands with soap after touching Raw Items.

15- No bare hand contact with RTE foods.

24- Need pest control

28- Date label all items in fridge.

31- Can't have anything blocking hand sink.

32- All wood needs to be sealed, Cannot use cardboard to store items on.

35- Employee drinks need lids and straws.

36- All sanitizer cloths need to be stored in a sanitizer bucket.

37- All food needs to be 6" off the floor.

38- Meat needs to be thawed under cold water.

43- Back door needs to remain closed.

45- Facility needs to be cleaned.

Physical facilities installed, maintained, clean - 1

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

### The Forum Club

4/30/2025 Routine

1901 E. Red River Street 77901

0 2 :17 PM

5/1/2025

no violations

2 :35 PM

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### Tokyo Gardens Catering (Inside HEB)

4/29/2025 Routine

1505 E. Rio Grande 77901

0 3 :10 PM

4/29/2025

No violations at this time.

3 :35 PM

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### Tokyo Grill & Sushi Bar

5006 N. Navarro 77904

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## Victoria

### Tokyo Grill & Sushi Bar

4/29/2025 Routine

5006 N. Navarro 77904

23 1 :45 PM

2 :30 PM 5/2/2025

2- Tabletops not holding 41 degrees or below.

7- Need sushi PH strips

12- Need employee hygiene handbook

24- Need pest control

25- Live pest present

28- Date label items in fridge

29- Need cooking thermometer

34- Dead pest present

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

37- All food items need to be 6" off the floor

47- Last inspection needs to be visible to the public.

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

Wiping Cloths; properly used and stored - 1

Environmental contamination - 1

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

Other Violations - 1

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

Management and employees knowledge, responsibilities and reporting - 3

Non-Food Contact surfaces clean - 1

Proper Date Marking and disposition - 2

Required records available (shellstock tags; parasite destruction) - 2

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

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

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

### Trevino's Funnel Cakes & More #2

4/26/2025 Routine

Mobile Food Unit 77901

0 10:20 AM

4/28/2025

No violations.

10:30 AM

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### Yamato Hibachi & Sushi

4/25/2025 Routine

9104 N. Navarro #400 77904

7 10:45 AM

4/25/2025

#10 - Dishwasher Sanitizer at 0 ppm.

#28 - Food items in fridges need date labels.

#37 - Food items need to be kept at least six inches off of the floor.

#45 - Back door needs weather strip.

Food contact surfaces and returnables; cleaned and sanitized - 3

Proper Date Marking and disposition - 2



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## Victoria

### Yamato Hibachi & Sushi

4/25/2025

Routine

9104 N. Navarro #400 77904

7 10:45 AM

4/25/2025

11:25 AM

#10 - Dishwasher Sanitizer at 0 ppm.

#28 - Food items in fridges need date labels.

#37 - Food items need to be kept at least six inches off of the floor.

#45 - Back door needs weather strip.

Environmental contamination - 1

Physical facilities installed, maintained, clean - 1

## Yorktown

### Aunt Di's Kountry Kitchen

4/30/2025

Violations Followup

606 E. Main St. 78164

0 10:30 AM

4/30/2025

11:12 AM

Violation follow up

Cold hold violation corrected

Continue to Work on the dishwasher 0 ppm

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