

Victoria County Public Health Department

7/16/2026

Inspections Between (inclusive): 7/9/2026 and 7/15/2026

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

Snickers Fuels LLC DBA Break Time

7/15/2026	Routine	14	13005 Hwy 185 77951 9 :30 AM 10:00 AM		7/15/2026
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2- Improper cold hold.

7- Expired food.

19- Hand sink not operable.

28- Date label.

32- Clean ice machine.

38- Improper thawing.

Approved thawing method - 1

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

Proper Date Marking and disposition - 2

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

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

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

Indianola

Indianola Fishing Marina

7/10/2026	Routine	0	8 Bell Street 77979 12:30 PM 12:50 PM		7/16/2026
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no violations

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Port Lavaca

ASIAN WOK

7/15/2026	Routine	20	145 TX 35 77979 1 :04 PM 1 :33 PM		7/15/2026
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2- Improper cold hold.

9- Must use food grade approved bags, Cover food in freezer.

14- Must wash hands between takes.

28- Date label.

31- Need soap at hand sink.

32- Don't use cardboard in kitchen.

35- Employees need cap or hairnet in kitchen.

36- Store wet cloths in sanitizer bucket.

37- Don't use cloths to cover food.

38- Improper thawing.

39- All scoops need handles.

Hands cleaned and properly washed; Gloves used properly - 3

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

Proper Date Marking and disposition - 2

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

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Port Lavaca

ASIAN WOK

7/15/2026	Routine	145 TX 35 77979	20	1 :04 PM	7/15/2026
2- Improper cold hold.				1 :33 PM	

9- Must use food grade approved bags, Cover food in freezer.

14- Must wash hands between takes.

28- Date label.

31- Need soap at hand sink.

32- Don't use cardboard in kitchen.

35- Employees need cap or hairnet in kitchen.

36- Store wet cloths in sanitizer bucket.

37- Don't use cloths to cover food.

38- Improper thawing.

39- All scoops need handles.

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

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

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

Approved thawing method - 1

Bayside Seafood Restaurant

7/9/2026	Routine	2055 State Highway 35 North 77979	12	2 :15 PM	7/9/2026
2- Improper cold hold.				2 :30 PM	

6- Cut lemons need to be on ice.

30- Need current permit.

35- Employees need cap or hairnet.

36- Wiping cloths need to remain in sanitizer bucket.

39- All scoops need handles.

46- Dumpster lid needs to remain closed.

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

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

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

Wiping Cloths; properly used and stored - 1

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

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

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

Dairy Queen

1205 N. Virginia 77979

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Port Lavaca

Dairy Queen

7/9/2026

Routine

1205 N. Virginia 77979

3 1 :40 PM
1 :51 PM

7/9/2026

30- Need current permit.

38- Improper cold hold.

Approved thawing method - 1

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

Hydration Hut

7/15/2026

Routine

108 N. Virginia St. Ste. 3 77979

2 11:48 AM
12:00 PM

7/15/2026

30- Need current permit.

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

Michelados Y Fruteria Los Charritos

7/9/2026

Routine

618 Broadway Street 77979

5 1 :59 PM
2 :11 PM

7/9/2026

2- Improper cold hold.

21- Need bodily fluid kit.

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

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

Monterrey Café

7/15/2026

Routine

723 Broadway 77979

8 12:47 PM
1 :00 PM

7/15/2026

22- Need updated food handlers.

28- Date label.

30- Need current permit.

32- All wood needs to be sealed.

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

Food handler / no unauthorized persons / personnel - 2

Proper Date Marking and disposition - 2

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

Mr Burger

7/10/2026

Routine

1208 N. Virginia Street 77979

5 11:30 AM
12:00 PM

7/16/2026

#9 observed food stored in. thank you bags.

#28 observed food stored without dates.

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

Proper Date Marking and disposition - 2

Taco Bell

7/15/2026

Routine

1782 State Hwy 35 N 77979

2 11:24 AM
11:38 AM

7/15/2026

30- Need current permit.

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

Seadrift

Bayside Grill

201 Broadway Ave. 77983

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Seadrift

Bayside Grill

7/15/2026 Routine

201 Broadway Ave. 77983

3 10:45 AM
11:00 AM

7/15/2026

32- Don't use cardboard in kitchen.

37- All food must be 6" off the floor.

Environmental contamination - 1

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

Dick's Food Stores Seadrift, LLC

7/9/2026 Routine

202 Broadway 77983

5 1 :01 PM
1 :15 PM

7/9/2026

2- Improper cold hold.

32- Clean walk in cooler.

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

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

Victoria

Ace Hardware Victoria

7/13/2026 Routine

5201 N. Navarro St. 77904

0 9 :05 AM
9 :12 AM

7/13/2026

No violations upon inspection.

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Courtyard by Marriott Victoria

7/14/2026 Routine

8002 N. Navarro 77904

6 11:35 AM
11:50 AM

7/14/2026

7- Expired food.

31- Need soap at hand sink.

37- Store food 6" off the floor.

Environmental contamination - 1

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

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

Heart Rock Café / CMC Dietary

7/13/2026 Routine

2701 Hospital Dr. 77901

0 11:53 AM
12:20 PM

7/13/2026

No violations

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HTeaO #357

7/13/2026 Routine

7305 NE Zac Lentz 77901

0 9 :18 AM
9 :30 AM

7/13/2026

No violations upon inspection.

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Rainbow Sno # 1

4303 N. Navarro 77901

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Victoria

Rainbow Sno # 1

7/13/2026 Routine

12- Need bodily fluid kit.

29- Need thermometer.

31- Don't store ice bags in mop sink.

35- Employees need cap or hairnet.

40- All paper products must be 6" off the floor.

47- Need first aid kit.

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

Management and employees knowledge, responsibilities and reporting - 3

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

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

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

Other Violations - 1

4303 N. Navarro 77901

10 2 :33 PM

2 :48 PM

7/13/2026

Smoko's Victoria

7/13/2026 Routine

6. Observed hamburger patties sitting out without documented time and temperature control. Maintain accurate time and temperature records for hamburger patties to ensure they remain within safe food handling requirements.

21. Needs one certified food manager at all hours of operation.

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

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

5903 Houston Hwy 77901

5 12:44 PM

1 :19 PM

7/13/2026

Subway # 5637

7/13/2026 Routine

No violations upon inspection.

3805-A N. Navarro 77901

0 9 :34 AM

9 :41 AM

7/13/2026

Vera Cruz

7/9/2026 Routine

9. observed uncovered food stored in the walk in

14. Wash hands properly before starting to prepare food

28. Date label foods stored in the walk in

31. Supply hand sink with soap and paper towels

32. Food contact surfaces should be non absorbent

34. Observed live pests

37. Store product off the floor in the walk in cooler.

40. Store paper goods off the floor

42. Clean and sanitize drape to walk in cooler and kitchen floors

45. Seal back door

46. Provide paper towels

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

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

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

Environmental contamination - 1

3110 N. Navarro 77901

18 10:55 AM

11:57 AM

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Victoria

Vera Cruz

7/9/2026	Routine	3110 N. Navarro 77901	7/9/2026
9.	observed uncovered food stored in the walk in	18	10:55 AM
14.	Wash hands properly before starting to prepare food		11:57 AM
28.	Date label foods stored in the walk in		
31.	Supply hand sink with soap and paper towels		
32.	Food contact surfaces should be non absorbent		
34.	Observed live pests		
37.	Store product off the floor in the walk in cooler.		
40.	Store paper goods off the floor		
42.	Clean and sanitize drape to walk in cooler and kitchen floors		
45.	Seal back door		
46.	Provide paper towels		
	No Evidence of Insect contamination, rodent / other animals - 1		
	Food and Non-food Contact surfaces cleanable, properly designed, and used - 2		
	Adequate handwashing facilities; Accessible and properly supplied, used - 2		
	Hands cleaned and properly washed; Gloves used properly - 3		
	Proper Date Marking and disposition - 2		
	Food separated and & protected, prevented during food preparation - 3		

Victoria Donuts

7/14/2026	Routine	3805-C N. Navarro 77901	7/14/2026
9-	Must use food grade approved bags for storing food/meat.	9	11:09 AM
			11:25 AM
28-	Date label.		
32-	Don't use cardboard.		
38-	Improper thawing.		
46-	Need covered trashcan.		
	Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1		
	Approved thawing method - 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		

Wendy's # 69

7/13/2026	Routine	2901 Houston Highway 77901	7/13/2026
	No violations at time of inspection.	0	12:40 PM
	-		1 :00 PM

Yoakum

De Pasada

123 May St 77995

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Yoakum

De Pasada

7/14/2026

Routine

123 May St 77995

31 11:08 AM

7/14/2026

12:10 PM

2 Dr Asher cooler beef 44°, and salad dressing 45°

#2 Improper cold hold

#10 Needs a dipping well

#14 Need to wash hands with soap

#18 Label spray bottles

#20 Leak at hand sink

#23 Needs hot water at hand sink in dish room

#24 Packaged food needs ingredient label

#26 Menu needs asterisk by disclosure on bottom of menu

#29 Needs sanitizer test strips

#31 Needs a hand sink in ice cream area and hand sink up front

#35 Employee drinks need lid and straw and do not store personal items by food products

#36 Do not store wet towels on counters

#37 Do not store onions on the floor

#38 Improper defrost

#41 Label bulk items out of original container

#47 Post inspection visible to the public

Original container labeling (Bulk Food) - 1

Toxic substances properly identified, stored and used - 3

Other Violations - 1

Approved thawing method - 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

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

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

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

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Hands cleaned and properly washed; Gloves used properly - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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