

Victoria County Public Health Department

11/20/2025

Inspections Between (inclusive): 11/13/2025 and 11/19/2025

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

TJ's Hibachi Fusion LLC

Mobile Unit 77978

11/18/2025

Routine

0 11:14 AM

11/18/2025

No Violations.

11:35 AM

-

Victoria County Public Health Department

11/20/2025

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Establishment

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In / Out

Follow up
Reqd.

Date Insp.
Closed

Victoria

TJ'S Hibachi Fusion LLC

Mobile Food Unit 77901

11/18/2025

Routine

0 11:14 AM

11/18/2025

11:35 AM

No Violations.

-

Victoria County Public Health Department

11/20/2025

Inspections Between (inclusive): 11/13/2025 and 11/19/2025

Establishment

Type

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Follow up
Reqd.

Date Insp.
Closed

Yoakum

TJ's Hibachi Fusion LLC

11/18/2025

Routine

Mobile Food Unit 77995

0 11:14 AM

11:35 AM

11/18/2025

No Violations.

-

Victoria County Public Health Department

11/20/2025

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Establishment

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Reqd.

Date Insp.
Closed

Yorktown

TJ's Hibachi Fusion LLC

11/18/2025

Routine

Mobile Food Unit 78164

0 11:14 AM

11:35 AM

11/18/2025

No Violations.

-

Victoria County Public Health Department

11/20/2025

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Bloomington

Snickers Fuels LLC DBA Break Time

11/13/2025	Routine		13005 Hwy 185 77951		
7- Expired food.		8	10:40 AM		11/13/2025
			10:55 AM		

12- Need handbook.

28- Pastries need date labels.

Management and employees knowledge, responsibilities and reporting - 3

Proper Date Marking and disposition - 2

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

Sweet Oasis Ice Cream

11/17/2025	Routine		Mobile Unit 77951		
No Violations.		0	12:50 PM		11/17/2025
			1 :00 PM		

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Cuero

Sonic # 1756

11/17/2025 **Routine**

No violations.

Routine/ opening, due to new owner.

-

1110 N. Esplanade 77954

0 11:30 AM
12:00 PM

11/17/2025

Stir Soda

11/17/2025 **Routine**

No Violations.

-

300 Park Heights Dr 77954

0 11:08 AM
11:23 AM

11/17/2025

TJ'S HIBACHI FUSION LLC

11/18/2025 **Routine**

No Violations.

-

MOBILE UNIT 77954

0 11:14 AM
11:35 AM

11/18/2025

Victoria County Public Health Department

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In / Out

Follow up
Reqd.

Date Insp.
Closed

Edna

The Morales Store LLC

10191 N. HWY 111 77957

11/18/2025

Violations Followup

0 9 :32 AM

11/19/2025

Violation corrected/purchased a new reach in cooler 33°

9 :35 AM

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Score

In / Out

Follow up
Reqd.

Date Insp.
Closed

Ganado

SWEET OASIS ICE CREAM

MOBILE UNIT 77962

11/17/2025

Routine

0 12:50 PM

11/17/2025

1 :00 PM

No Violations.

-

Victoria County Public Health Department

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

Hard Hat Café

11/13/2025	Routine	101 Lamar Suite # 2 77978	0	10:00 AM 10:20 AM	11/13/2025
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No Violations.

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Point Comfort Swift

11/14/2025	Routine	11109 Hwy 35 77978	21	10:46 AM 11:08 AM	11/14/2025
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6- Need time and temp log.

7- Expired food.

21- No food handlers.

28- Date label.

29- Expired test strips.

31- No paper towels at hand sinks.

32- Need non absorbent surface.

35- Employees need cap or hairnet.

36- Towels draped at hand sink.

37- Raw meat above potatoes.

39- Don't store dishes on ground.

41-Food containers need lids.

Environmental contamination - 1

Original container labeling (Bulk Food) - 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

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

Food handler / no unauthorized persons / personnel - 2

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

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

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

SWEET OASIS ICE CREAM

11/17/2025	Routine	MOBILE UNIT 77978	0	12:50 PM 1 :00 PM	11/17/2025
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No Violations.

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Victoria County Public Health Department

11/20/2025

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Port Lavaca

Beijing Buffet

11/17/2025	Routine	339 Calhoun Plaza 77979	17	11:36 AM 12:30 PM	11/17/2025
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2- Improper cold hold.

7- Expired food.

9- Cover food in freezer.

31- Need paper towels at hand sinks.

32- Seal all wood in walk in.

38- Improper thawing.

39- All scoops need handles.

44- Keep dumpster lid closed.

47- Don't leave backdoor open.

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

Other Violations - 1

Garbage and Refuse properly disposed; facilities maintained - 1

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

Approved thawing method - 1

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

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

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

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

11/18/2025	Violations Followup	0	10:14 AM 10:30 AM	11/18/2025
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Cold hold violation corrected.

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Bush's Chicken

11/13/2025	Routine	803 State Highway 35 South 77979	7	11:10 AM 11:35 AM	11/13/2025
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#20 leak at hand wash sink.

#31no hot water at hand wash sink, no cold water at #2 hand wash sink.

#35 need hairnet/cap and need beard/mustache net.

#45 raw chicken on floor.

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Physical facilities installed, maintained, clean - 1

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

Calvin R. Anderle

11/14/2025	Routine	1242 East Maxwell Ditch Road 77979	0	9 :30 AM 9 :58 AM	11/14/2025
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No Violations.

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El Mirador

721 Hwy 35 N. 77979

Victoria County Public Health Department

11/20/2025

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Port Lavaca

El Mirador

11/14/2025 **Routine**

6- Garnishes need to be on ice.

28- Date label.

29- Expired test strips.

44- Dumpster lid needs to remain shut.

Garbage and Refuse properly disposed; facilities maintained - 1

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

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

Proper Date Marking and disposition - 2

721 Hwy 35 N. 77979

8 12:10 PM

12:26 PM

11/14/2025

La Patrona Taqueria

11/17/2025 **Routine**

No Violations at time of inspection.

-

Mobile Food Unit 77979

0 10:15 AM

10:24 AM

11/17/2025

Leones Mexican Grill & Panaderia

11/18/2025 **Routine**

6- Garnishes need to be kept on ice.

9- Cover all items.

21- No CFM.

28- Date Label.

29- Need cooking thermometer.

31- Hand sinks are for handwashing only.

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

39- Scoops need handles.

41- Label all bulk containers.

45- Mark personal for prep table.

47- CFM should be visible to public.

468 Highway 35 S 77979

19 10:33 AM

10:55 AM

11/18/2025

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

Proper Date Marking and disposition - 2

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

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

Original container labeling (Bulk Food) - 1

Physical facilities installed, maintained, clean - 1

Other Violations - 1

Environmental contamination - 1

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Port Lavaca

Leones Mexican Grill & Panaderia

11/18/2025	Routine	468 Highway 35 S 77979	19	10:33 AM 10:55 AM	11/18/2025
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6- Garnishes need to be kept on ice.

9- Cover all items.

21- No CFM.

28- Date Label.

29- Need cooking thermometer.

31- Hand sinks are for handwashing only.

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

39- Scoops need handles.

41- Label all bulk containers.

45- Mark personal for prep table.

47- CFM should be visible to public.

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

Little Dockside

11/13/2025	Routine	Mobile Unit 77979	3	1 :45 PM 2 :05 PM	11/13/2025
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#19 need water test

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

Pizza Hut #39161

11/13/2025	Routine	425 N. Hwy 35 77979	0	1 :10 PM 1 :32 PM	11/13/2025
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no violations

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Salty Seafood Shack

11/14/2025	Routine	Mobile Unit 77979	3	12:36 PM 12:47 PM	11/14/2025
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19- No water sample.

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

Sonic Drive In

11/13/2025	Routine	411 S. Hwy 35 77979	2	2 :10 PM 2 :30 PM	11/13/2025
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#30 expired permit

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

Sweet Oasis Ice Cream

11/17/2025	Routine	Mobile Unit 77979	0	12:50 PM 1 :00 PM	11/17/2025
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No Violations.

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11/17/2025 **Routine**

			0	12:50 PM 1 :00 PM	11/17/2025
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No Violations.

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Port Lavaca

Taiyo Sushi Fusion , LLC

11/14/2025	Routine	915 Hwy 35 N. 77979	11	11:25 AM	11/14/2025
20- Fix leak at hand sink.				11:52 AM	

28- Date label.

32- No cardboard allowed.

34- Dead pest.

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

39- All scoops need handles.

45- Weather-strip backdoor.

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Proper Date Marking and disposition - 2

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

Physical facilities installed, maintained, clean - 1

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

Environmental contamination - 1

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

The Green Iguana Grill

11/13/2025	Routine	137 E. Main 77979	0	10:40 AM	11/13/2025
no violations				10:50 AM	
-					

TJ's Hibachi Fusion LLC

11/18/2025	Routine	Mobile Unit 77979	0	11:14 AM	11/18/2025
No Violations.				11:35 AM	
-					

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Port O'Connor

Loncheria La Morenita

11/18/2025 Routine

17 Elizabeth Ln. 77982

21 11:11 AM

11/19/2025

11:55 AM

- 2. Reach in cooler not holding 41
- 6. Discard any perishables stored over 4 hours
- 9. Cover all food when stored over night
- 14. Wash hands in a hand sink
- 20. Leak at the hand sink
- 31. Handwashing not supplied.
- 35. Drinks need lid and straw
- 36. Store wet cloths inside sanitizer bucket
- 37. Store potatoes off the ground
- 43. Light bulbs need covers

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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

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

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

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

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

Sharkies Bar & Grill

11/18/2025 Routine

1307 W Jefferson Ave. 77982

4 12:00 PM

11/19/2025

12:40 PM

- 31. Keep hand sink supplied
- 35. Wear Beard guards when preparing foods
- 37. Store product in walk in freezer off the ground

Environmental contamination - 1

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

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

SWEET OASIS ICE CREAM

11/17/2025 Routine

MOBILE UNIT 77982

0 12:50 PM

11/17/2025

1 :00 PM

No Violations.

-

Victoria County Public Health Department

11/20/2025

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Seadrift

SWEET OASIS ICE CREAM

11/17/2025	Routine		MOBILE UNIT 77983		
No Violations.		0	12:50 PM		11/17/2025
-			1 :00 PM		

TJ's Hibachi Fusion LLC

11/18/2025	Routine		Mobile Unit 77983		
No Violations.		0	11:14 AM		11/18/2025
-			11:35 AM		

Victoria County Public Health Department

11/20/2025

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Telferner

Telferner Express

11/13/2025 **Routine**

202 S. Wood Street 77988

14 9 :42 AM

11/13/2025

10:12 AM

2- Improper cold hold.

7- Expired food.

12- Need handbook.

21- Need CFM.

35- Employees need cap or hairnet.

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

46- Need covered trashcan in restroom.

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

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

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

Environmental contamination - 1

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

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

Management and employees knowledge, responsibilities and reporting - 3

Victoria County Public Health Department

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Victoria

7-Eleven # 36504 H

11/13/2025 Routine

21- Need CFM.

35- Employees need cap or hairnet.

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

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

Aldi Grocery Store # 58

11/18/2025 Routine

11/18/2025

No violations noticed at time of inspection

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Alimento Catering

11/14/2025 Routine

No Violations.

-

Barhop

11/18/2025 Routine

11/18/2025

#20 Need to fix leak at three compartment sink

#21 A CFM needs to be on duty at all times

#28 Need to date label food stored in the walk in cooler

#29 Need chlorine test strips

#33 Hot water off at three compartment sink

#47 Need to post employee reporting illness sign at hand sink

Other Violations - 1

Warewashing Facilities; installed, maintained, used - 2

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

Proper Date Marking and disposition - 2

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Casa Leon Cantina 1973

11/17/2025 Routine

2. Duker's single door cooler not temping at 41 or below.

9. All food items in coolers must be covered.

28. All food items need date markings.

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

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

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

Proper Date Marking and disposition - 2

Environmental contamination - 1

Century Lanes

3401 John Stockbauer 77901

Victoria County Public Health Department

11/20/2025

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

Century Lanes

11/18/2025	Routine	3401 John Stockbauer 77901	0	4 :27 PM	11/18/2025
No Violations.				4 :43 PM	
-					

China Inn

11/17/2025	Routine	3602 E. Houston Hwy. 77901	10	12:41 PM	11/17/2025
11/17/2025				1 :30 PM	

- #9 Do not cover foods directly with towels
- #22 Expired food handlers
- #32 Do not use unsealed wood as a cutting board
- #37 Do not store cell phones on the counter. Remove lotion from the prep table
- #38 Defrost meat under cold running water
- #47 Post hand washing and reporting illness signs at all hand sinks

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

Environmental contamination - 1

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

Food handler / no unauthorized persons / personnel - 2

Other Violations - 1

Approved thawing method - 1

Christ's Kitchen

11/17/2025	Routine	611 E. Warren 77901	1	10:45 AM	11/17/2025
39. Need to clean utensil baskets.				11:17 AM	

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

Field of Dreams STJ Athletic Complex

11/19/2025	Routine	3006 N. Cameron 77901	3	9 :45 AM	11/19/2025
29- Need Test Strips.				10:00 AM	

37- Clean freezer.

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

Environmental contamination - 1

Grandy's

11/13/2025	Routine	4201 N. Navarro 77901	0	8 :51 AM	11/13/2025
No violations upon inspection.				9 :02 AM	
-					

Greek's 205

11/13/2025	Routine	205 E. Constitution 77901	0	3 :46 PM	11/13/2025
No Violations upon inspection.				3 :57 PM	
-					

La Michoacana Natural

1911 E. Red River 77901

Victoria County Public Health Department

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Victoria

La Michoacana Natural

11/19/2025	Routine	15	12:44 PM 1 :26 PM		11/19/2025
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11/19/2025

- #10 Oppm at three compartment sink
- #14 Need to wash hands with soap at the hand sink
- #21 Do not wash hands at the three compartment sink, Need a CFM on duty at all times, Need Bodily Fluid Clean up Kit.
- #22 Need Food Handlers Certificates
- #26 Need to post an allergen sign
- #35 Do not store personal food next to customers food, store personal items in a designated area, employee drinks need a lid and straw
- #37 Store paper goods six inches off the floor
- #47 Need to post reporting illness sign in the restroom

- Hands cleaned and properly washed; Gloves used properly - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2
- Environmental contamination - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Other Violations - 1
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food handler / no unauthorized persons / personnel - 2

Magnolia Mexicana

11/19/2025	Routine	0	10:55 AM 11:05 AM		11/19/2025
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No Violations.

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Mi Torreon

11/19/2025	Routine	24	11:37 AM 12:40 PM		11/20/2025
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- 2. Glass cooler not holding 41°
- 6. Need time temperature records for the foods not holding 41°
- 12. Needs an Employee Health and Personal Hygiene Book
- 18. Label spray bottle with sanitizer
- 20. Drape up spray nozzle when not in use
- 21. Needs one certified food manager license
- 22. Everyone else food handlers
- 35. Employee drinks need lid and straw
- 37. Do not place any dishes inside the mop sink
- 38. Observed Improper defrosting
- 42. Clean inside bottom surface of chest freezer
- 45. Replace ceiling tile in kitchen

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Physical facilities installed, maintained, clean - 1
- Non-Food Contact surfaces clean - 1
- Proper Cold Holding temperature (41F/45F) - 3
- Environmental contamination - 1
- Food handler / no unauthorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Approved Sewage/Wastewater Disposal System, proper disposal - 3

Victoria County Public Health Department

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Victoria

Mi Torreon

11/19/2025	Routine	24	11:37 AM 12:40 PM		11/20/2025
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- 2. Glass cooler not holding 41°
- 6. Need time temperature records for the foods not holding 41°
- 12. Needs an Employee Health and Personal Hygiene Book
- 18. Label spray bottle with sanitizer
- 20. Drape up spray nozzle when not in use
- 21. Needs one certified food manager license
- 22. Everyone else food handlers
- 35. Employee drinks need lid and straw
- 37. Do not place any dishes inside the mop sink
- 38. Observed Improper defrosting
- 42. Clean inside bottom surface of chest freezer
- 45. Replace ceiling tile in kitchen

Toxic substances properly identified, stored and used - 3

Management and employees knowledge, responsibilities and reporting - 3

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

Approved thawing method - 1

Mike Pozzi Catering

11/18/2025	Routine	6	9:30 AM 10:00 AM		11/18/2025
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- 11/18/2025
- #31 Do not block hand sink
- #35 Do not store personal items on racks with dishes
- #37 Store items 6 inches off the floor in the walk in cooler
- #45 Clean below the prep area
- #47 Post employee reporting illness and hand washing sign at the hand sink located in pit area

Physical facilities installed, maintained, clean - 1

Other Violations - 1

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

Environmental contamination - 1

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

Moonshine Drinkery

11/13/2025	Routine	0	3:35 PM 3:42 PM		11/13/2025
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No violations at time of inspection.

Nacho's Mexican Restaurant

11/17/2025	Routine	22	10:46 AM 11:35 AM		11/17/2025
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- 11/17/2025
- #1 Improper cooling - will use another method of cooling
- #7 Out-dated item and item that was not cooled properly needs to be discarded.
- #9 Do not use towels to wrap tortillas. Cover all food in the walk in cooler.
- #10 Oppm at bleach bucket
- #20 Fix leak at prep sink
- #21 Need CFM on duty at all times
- #32 Wire racks are not easily cleanable
- #35 Employee drinks need a lid and straw. Store personal items away from kitchen items.
- #39 Scoops need handles
- #45 Need to fix weather-strip at back door.

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

Victoria County Public Health Department

11/20/2025

Inspections Between (inclusive): 11/13/2025 and 11/19/2025

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

Nacho's Mexican Restaurant

11/17/2025	Routine	22	10:46 AM 11:35 AM		11/17/2025
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11/17/2025

- #1 Improper cooling - will use another method of cooling
- #7 Out-dated item and item that was not cooled properly needs to be discarded.
- #9 Do not use towels to wrap tortillas. Cover all food in the walk in cooler.
- #10 Oppm at bleach bucket
- #20 Fix leak at prep sink
- #21 Need CFM on duty at all times
- #32 Wire racks are not easily cleanable
- #35 Employee drinks need a lid and straw. Store personal items away from kitchen items.
- #39 Scoops need handles
- #45 Need to fix weather-strip at back door.

- Proper cooling time and temperature - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Physical facilities installed, maintained, clean - 1

P.A.G.A. Lounge

11/13/2025	Routine	2	3 :04 PM 3 :20 PM		11/13/2025
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21- No CFM

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

Pinto Bean #2

11/17/2025	Routine	1	10:30 AM 11:05 AM		11/17/2025
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45. Keep back door shut at all times.

- Physical facilities installed, maintained, clean - 1

Power Avenue Warehouse

11/17/2025	Routine	0	2 :00 PM 2 :40 PM		11/17/2025
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No violations observed

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Rancho Alegre Mexican Kitchen & Tortilleria

11/17/2025	Routine	0	10:05 AM 10:20 AM		11/17/2025
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No Violations

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Skateworld

11/19/2025	Routine	0	11:15 AM 11:21 AM		11/19/2025
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No Violations.

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Victoria County Public Health Department

11/20/2025

Inspections Between (inclusive): 11/13/2025 and 11/19/2025

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

Snax Max #13

11/17/2025 Violations Followup

Violation not corrected. Sink not fixed.

-

2002 N. Navarro 77901

0 10:26 AM

10:28 AM

11/17/2025

Spring Creek Place Event Center

11/18/2025 Routine

19. Need to submit water sample.

30. Need current 2025 permit.

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

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

12116 Nursery Dr. 77901

5 9 :30 AM

9 :55 AM

11/18/2025

Sugar Wasted LLC

11/18/2025 Routine

No Violations.

-

Mobile Food Unit 77901

0 12:45 PM

1 :00 PM

11/18/2025

Sweet Oasis Ice Cream

11/17/2025 Routine

No Violations.

-

Mobile Unit 77901

0 12:50 PM

1 :00 PM

11/17/2025

Sweeter Than Life Beverages

11/18/2025 Routine

19- Need water sample.

25-Need first aid kit.

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

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

Mobile Unit 77901

5 1 :51 PM

2 :02 PM

11/18/2025

Taqueria "La Frontera"

11/17/2025 Routine

11/17/2025

#9 Do not store meat directly in grocery bags

#10 (0)ppm in the bleach bucket

#18 Label bleach bucket

#20 Fix leak at three compartment sink

#29 Tabletop and black refrigerator needs a thermometer

#37 Do not store utensils in between table top

#39 All scoops need handles

#41 Need to label containers with flour

#44 Dumpster needs to be closed

#45 Weather-strip back door

#47 Post reporting illness signs at the hand sinks

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

Toxic substances properly identified, stored and used - 3

Physical facilities installed, maintained, clean - 1

Original container labeling (Bulk Food) - 1

Environmental contamination - 1

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

811 E. Rio Grande 77901

20 11:36 AM

12:35 PM

11/17/2025

Victoria County Public Health Department

11/20/2025

Inspections Between (inclusive): 11/13/2025 and 11/19/2025

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

Taqueria "La Frontera"

11/17/2025	Routine	20	811 E. Rio Grande 77901 11:36 AM 12:35 PM		11/17/2025
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11/17/2025

#9 Do not store meat directly in grocery bags

#10 (0)ppm in the bleach bucket

#18 Label bleach bucket

#20 Fix leak at three compartment sink

#29 Tabletop and black refrigerator needs a thermometer

#37 Do not store utensils in between table top

#39 All scoops need handles

#41 Need to label containers with flour

#44 Dumpster needs to be closed

#45 Weather-strip back door

#47 Post reporting illness signs at the hand sinks

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

Other Violations - 1

Garbage and Refuse properly disposed; facilities maintained - 1

Taqueria El Rodeo # 2

11/17/2025	Routine	9	3402 Sam Houston 77904 12:36 PM 1:05 PM		11/17/2025
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9. Observed uncovered food in the walk in cooler.

29. Need thermometers in all refrigeration.

31. Hand sink needs to be stocked.

42. Observed cardboard on a shelf.

43. The kitchen need adequate lighting.

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

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

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

Adequate ventilation and lighting; designated areas used - 1

Non-Food Contact surfaces clean - 1

Taqueria Mi Casita

11/17/2025	Routine	8	609 E. Rio Grande 77901 1:20 PM 1:52 PM		11/17/2025
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9. Observed uncovered food in all refrigeration.

28. All food needs to be date labeled.

33. Outdoor mop sink needs to have a covering.

38. Need to use a thawing method that is approved.

Approved thawing method - 1

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

Warewashing Facilities; installed, maintained, used - 2

Proper Date Marking and disposition - 2

Tasty Donuts

1305 Sam Houston 77901

Victoria County Public Health Department

11/20/2025

Inspections Between (inclusive): 11/13/2025 and 11/19/2025

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

Tasty Donuts

11/14/2025	Routine	36	10:16 AM 11:10 AM		11/14/2025
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2. Eggs at room temperature
7. Unknown meat source
9. Use food grade approved bags
12. Needs an employee health and personal hygiene book
18. Store Raid outside food establishment
19. Drape up spray nozzle, when not using
21. Needs a certified food manager at all hours of operation
25. Keep pesticide receipts on hand
28. Date label all foods in reach in cooler
31. Supply front hand sink
32. Remove cardboard
33. Mop sink not connected
42. Clean walls and floors
43. Back kitchen needs more lighting
45. Establishment needs a thorough cleaning

- No Evidence of Insect contamination, rodent / other animals - 1
- Food and ice obtained from approved source; good condition, safe - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food separated and & protected, prevented during food preparation - 3
- Non-Food Contact surfaces clean - 1
- Physical facilities installed, maintained, clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Warewashing Facilities; installed, maintained, used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Water from approved source; Plumbing installed; proper backflow device - 3
- Toxic substances properly identified, stored and used - 3
- Management and employees knowledge, responsibilities and reporting - 3
- Adequate ventilation and lighting; designated areas used - 1

Theresa's Sari-Sari Store

11/18/2025	Routine	0	2 :45 PM 3 :00 PM		11/18/2025
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No Violations.

Tokyo Grill & Sushi Bar

5006 N. Navarro 77904

Victoria County Public Health Department

11/20/2025

Inspections Between (inclusive): 11/13/2025 and 11/19/2025

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

Tokyo Grill & Sushi Bar

11/17/2025 Routine

5006 N. Navarro 77904

16 11:35 AM

11/17/2025

12:20 PM

- 7. Need PH Strips for sushi bar, food safe and unadulterated.
- 9. Observed uncovered food in the walk in cooler.
- 22. All employees need a food handler certificate.
- 29. Need cooking thermometers in the kitchen.
- 32. Walk in cooler needs to be cleaned and wiped down.
- 35. Observed employees on their cell phones at prep area.
- 37. Observed boxes of food items that were not 6 inches off the floor.
- 41. Observed bulk items uncovered and not labeled.
- 45. Counters need to be cleaned.

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

Original container labeling (Bulk Food) - 1

Physical facilities installed, maintained, clean - 1

Environmental contamination - 1

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

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

Food handler / no unauthorized persons / personnel - 2

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

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

Trinity Episcopal School

11/19/2025 Routine

1504 North Moody Street 77901

0 12:55 PM

11/20/2025

1 :30 PM

No violations observed

-

Victoria Shaved Ice / Kona Ice #2

11/19/2025 Routine

Mobile Unit 77901

0 10:30 AM

11/19/2025

10:35 AM

No violations.

-

Vida Café & Market

11/18/2025 Routine

105 Spring Green Blvd #500 77901

1 12:35 PM

11/18/2025

1 :10 PM

47. Need to display the last inspection, visible to the public. Post the Allergen sign for employees.

Other Violations - 1

Wheely Chilly Ice Cream

11/13/2025 Routine

Mobile Unit 77901

0 1 :10 PM

11/13/2025

1 :36 PM

No violations upon inspection.

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