

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
10:55 AM

4/28/2025

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

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
12:53 PM

4/30/2025

Violation follow up

Cold hold 41° corrected

-

Herbal Delights

4/30/2025 Violations Followup

205 S Esplanade St 77954

0 11:42 AM
12:08 PM

4/30/2025

New Fridge

Violation corrected

Milk 41°

-

Edna

Georgia Mae's Good Eats

4/29/2025 Routine

Mobile Unit 77957

0 9:30 AM
9:40 AM

4/29/2025

no violations

-

Ganado

Budget Inn & Suites

4/29/2025 Routine

203 W York St 77962

9 9:45 AM
10:05 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.

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
10:55 AM

4/29/2025

no violations

-

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Ganado

Ganado Nursing & Rehabilitation Center

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

Georgia Mae's Good Eats

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

Inez

Dollar General Store #19529

4/30/2025	Routine	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

4/26/2025	Routine	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

4/30/2025	Routine	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

4/30/2025	Routine	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		
no violations		0	9 :30 AM		4/29/2025
-			9 :40 AM		

La Antigua

4/30/2025	Violations Followup		737 N. Hwy 35 77979		
3 Compartment sink still not corrected. They have a bowl under sink to catch water. Re-inspection Fee charged and follow up required.		0	1 :45 PM		4/30/2025
-			2 :00 PM		

The Pantry

4/30/2025	Routine		702 N. Virginia 77979		
12. Need FDA employee hygiene handbook.		8	11:45 AM		4/30/2025
21. Need Body Fluid kit.			12:10 PM		
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		
12- No handbook.		6	11:02 AM		4/28/2025
10- 3 comp set up, no sanitizer.			11:09 AM		
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		
12. Need employee hygiene handbook.		8	11:15 AM		4/29/2025
21. Certified food manager must be on premises when open.			11:45 AM		
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
11:45 AM

4/29/2025

- 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
10:32 AM

4/28/2025

- 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 :05 PM

4/29/2025

No Violations at this time.
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ANOTHER POUR DECISION

4/25/2025 Routine

221 SOUTH MAIN 77901

8 12:25 PM
12:45 PM

4/25/2025

- 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		4/25/2025
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32. Cannot use cardboard in kitchen. Nothing absorbent. Shelves in walk in coolers needing cleaning or replacing. 5 11:45 AM 12:15 PM

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		4/25/2025
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No violations 0 12:20 PM 12:58 PM

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Grandy's

4/30/2025	Routine		4201 N. Navarro 77901		5/1/2025
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no violations 0 2 :40 PM 3 :05 PM

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Kentucky Fried Chicken

4/30/2025	Violations Followup		1010 E. Rio Grande 77901		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. 0 1 :35 PM 1 :39 PM

He had a copy of the employee hygiene handbook.

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La Tejanita

4/30/2025	Routine		1309 Sam Houston 77901		5/1/2025
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#1 improper cooling 5 1 :38 PM 2 :00 PM

#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		4/30/2025
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No violations 0 8 :54 AM 9 :26 AM

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Long John Silver's # 70264

4/29/2025	Violations Followup		2904 N. Navarro 77901		4/29/2025
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Violation follow up 0 4 :05 PM 4 :20 PM

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**

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.

2904 N. Navarro 77901

0 4 :05 PM
4 :20 PM

4/29/2025

Paint's Underground Pizza

4/25/2025 **Routine**

No violations at time of inspection.

5001 B John Stockbauer 77904

0 4 :05 PM
4 :25 PM

4/25/2025

Sakura Victoria LLC

4/29/2025 **Routine**

2 - Fridge not holding 41 degrees or below.

6306 N Navarro St 77904

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

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**

2 - Fridge not holding 41 degrees or below.

6306 N Navarro St 77904
26 12:45 PM
1 :35 PM 5/2/2025

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**

no violations

1901 E. Red River Street 77901
0 2 :17 PM 5/1/2025
2 :35 PM

Tokyo Gardens Catering (Inside HEB)

4/29/2025 **Routine**

No violations at this time.

1505 E. Rio Grande 77901
0 3 :10 PM 4/29/2025
3 :35 PM

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

-

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

- #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

9104 N. Navarro #400 77904
7 10:45 AM
11:25 AM

4/25/2025

Yorktown

Aunt Di's Kountry Kitchen

4/30/2025 Violations Followup

- Violation follow up
- Cold hold violation corrected
- Continue to Work on the dishwasher 0 ppm

606 E. Main St. 78164
0 10:30 AM
11:12 AM

4/30/2025