-	Public Health Department veen (inclusive): 7/17/2025 and 7/23/2 Type So	2025 core	In / Out	Follow up Reqd.	7/25/2025 Date Insp. Closed
Express Mart 7/21/2025 21. Renew certified foo Person in char	Routine Id manager license Ige present, demonstration of knowledge, and	2	E. Morgan 7 11:49 AM 12:20 PM - 2	7954	7/21/2025
Mc Alisters Swe 7/21/2025 Violation follow up Mop sink corrected. Hole in ceiling is corrected	Violations Followup	103 0	8 N. HUNT 77 11:20 AM 11:28 AM	954	7/21/2025
Edna					
Cowboy Stadiur 7/17/2025 no violations	n Routine	130 0	03 W. Gayle 7 2 :30 PM 2 :39 PM	7957	7/17/2025
Edna High Scho 7/17/2025 no violations	ol Dome Gym Concession Routine	130 0	03 West Gayle 2 :40 PM 2 :50 PM	e Street 77957	7/17/2025
Ganado					
Ganado Express 7/17/2025 Violation follow up Cooler repaired holding Continue to work on all o	Violations Followup	100 0	06 S. Third Str 1 :40 PM 1 :55 PM	reet 77962	7/17/2025
Lucky's Kitchen 7/18/2025 no violations	& More Routine	107 0	' E. York St. 7 10:10 AM 10:20 AM	7962	7/24/2025
Texas Shaved Ic 7/23/2025 no violations	ce LLC (Y) Routine	Gar 0	nado Mobile l 10:15 AM 10:30 AM	Jnit 77962	7/24/2025
Inez					
The Bomb Diggi 7/18/2025 No CFM on duty. Person in char	i ty Routine ge present, demonstration of knowledge, and	2	8 Railroad 779 4 :33 PM 4 :46 PM - 2	968	7/18/2025

Port Lavaca

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	Public Health Department veen (inclusive): 7/17/2025 and 7/2 Type	23/2025 Score	In / Out	Follow up Reqd.	7/25/2025 Date Insp. Closed
7-Eleven # 3650 7/23/2025 No violations -	5 H Routine	18 0	00 S. Hwy 35 3 :08 PM 3 :27 PM	77979	7/24/2025
Calhoun County 7/23/2025 10. Oppm 28. Date label	v Senior Citizens Center Routine	21 5	04 W. Austin 12:04 PM 12:45 PM	77979	7/24/2025
	surfaces and returnables; cleaned and san larking and disposition - 2	nitized -	3		
First Convenien 7/21/2025 #7 food prepared in hom Food and ice of	Routine	3	16 W. Austin 3 :10 PM 3 :30 PM e - 3	77979	7/22/2025
Julio's Roasted 7/21/2025 no violations	& Sno Cones Routine	41 0	9 N. Ann 7797 3 :40 PM 4 :00 PM	79	7/22/2025
Michelados Y Fr 7/23/2025 Violation follow up Mop sink corrected	ruteria Los Charritos Violations Followup	61 0	8 Broadway S 2 :48 PM 3 :00 PM	treet 77979	7/24/2025
White's BarBQu 7/22/2025 47. Need to post last ins Other Violation	Routine pection in view of public.	17 1	28 W. Main 75 10:45 AM 11:10 AM	7979	7/22/2025
Seadrift					
	Routine Inment Permit (Current, Valid, and Posted)	2	bbile Unit 7798 9 :30 AM 9 :45 AM	33	7/22/2025
Victoria Big Daddy'z BB	0 & Soul Food	64	1 C Maady Ct	77001	
Big Daddy'z BB		01	1 S Moody St	11901	

	Public Health Department ween (inclusive): 7/17/2025 and 7/23/2 Type So	2025 core	In / Out	Follow up Reqd.	7/25/2025 Date Insp. Closed
Big Daddy'z BB 7/22/2025 10- Sanitizer at 0ppm.	Q & Soul Food Routine	611 9	I S Moody St 7 11:41 AM 12:04 PM	77901	7/22/2025
21- Need CFM on duty.					
22- Need food handlers					
45- Re- seal all doors cr	racks.				
Person in cha Other Violation Physical facilit	surfaces and returnables; cleaned and sanitiz rge present, demonstration of knowledge, and		3 - 2		
7/22/2025 37- Cannot have dishes	Mexican Restaurant Routine on top of sanitizer cloths. I contamination - 1	190 1	05 N Depot St 1 :20 PM 1 :32 PM	77901	7/22/2025
Dairy Treet 7/22/2025 No violations	Routine	480 0	08 John Stockl 3 :28 PM 4 :05 PM	oauer 77901	7/22/2025
	Routine d food manager licenses on duty at all hours of operation rge present, demonstration of knowledge, and	2	03 Houston Hv 11:26 AM 11:48 AM - 2	vy #8800 77901	7/22/2025
Don Jose Mexic 7/22/2025 2- Improper cold hold.	an Restaurant Routine	290 4	02 E. Airline 77 11:03 AM 11:23 AM	7901	7/22/2025
	off the floor. I contamination - 1 Iolding temperature (41F/45F) - 3				
Don Lupe-Licio 7/21/2025 no violations		520 0	03 John Stocki 11:30 AM 11:50 AM	bauer 77904	7/22/2025
Dos Hermanos 7/22/2025 No violations	Cantina Routine	170 0	01 N Laurent S 2 :15 PM 2 :38 PM	St 77901	7/22/2025

	Public Health Department ween (inclusive): 7/17/2025 and 7, Type art	Score	In / Out 00 E. Airline 7	Follow up Reqd. 7901	7/25/2025 Date Insp. Closed
7/21/2025 Violations follow up. No leak in restroom. No longer using mini fric Paper towels at sink. Soap at sink.	Violations Followup	0	12:15 PM 12:20 PM		7/21/2025
Go Gi Korean B 7/17/2025 6- Need time and temp	Routine	490 31)4 N. Navarro 12:49 PM	St. 77901 7/23/2025	
7- Molded food.					
9- Cover food items.					
18- Cannot store food in	n thank you bags.				
21- Need BOD kit.					
25- Live pest.					
27- Improper thawing.					
28- Cannot use raid.					
29- Need test strips.					
31- Sink needs paper to	wels.				
33- Need to use mop sir	nk.				
36- All sanitizers cloths to be stored in sanitizer					
37- Raw meat needs to	be stored on bottom.				
40- All scoops need to h	nave handle up, don't use bowls.				
44- Outside trashcan lid	needs to remain down at all times.				
47- Utensils cannot be s	stored between surfaces.				
Adequate han Warewashing Environmenta Proper cooling Single service Garbage and Other Violation Wiping Cloths Thermometers Proper Date M	blic Health Control; procedures & records dwashing facillities; Accessible and prop Facilities; installed, maintained, used - I contamination - 1 g method used; Equipment adequate to n & single use articles; properly stored an Refuse properly disposed; facilities main ns - 1 ; properly used and stored - 1 s provided, accurated, and calculated; ch Marking and disposition - 2 rith Variance, Specialized Process, and H	erly supplied 2 naintain pro d used - tained - hemical/therr	per temp - 1 1 mal test -		
20			-		

•	Public Health Department ween (inclusive): 7/17/2025 and 7/ _{Type}	23/2025 Score	In / Out	Follow up Reqd.	7/25/2025 Date Insp. Closed
Go Gi Korean E 7/17/2025 6- Need time and temp	Routine	490 31	04 N. Navarro 12:49 PM	o St. 77901 7/23/2025	
7- Molded food.					
9- Cover food items.					
18- Cannot store food i	n thank you bags.				
21- Need BOD kit.					
25- Live pest.					
27- Improper thawing.					
28- Cannot use raid.					
29- Need test strips.					
31- Sink needs paper to	owels.				
33- Need to use mop s	ink.				
36- All sanitizers cloths to be stored in sanitize					
37- Raw meat needs to	be stored on bottom.				
40- All scoops need to	have handle up, don't use bowls.				
44- Outside trashcan lie	d needs to remain down at all times.				
47- Utensils cannot be	stored between surfaces.				
Person in cha	arge present, demonstration of knowledge,	, and CFM	- 2		
Toxic substar	nces properly identified, stored and used	- 3			
Food and ice	obtained from approved source; good cor	ndition, safe	- 3		
Food separat	ed and & protected, prevented during food	d preparatio	n - 3		
Grand Buffet 7/22/2025 2- Improper cold hold	Routine	430 12	03 N. Navarro 2 :54 PM 3 :29 PM	o # 200 77901	7/22/2025
10- PPM at 0					
28- Date label					
32- Paint all wood					
36- All sanitizer cloths r	need to be in bucket				
	nandle s; properly used and stored - 1 pment, and linens; properly used, stored,	dried and h	andled -	1	
Proper Date I	Marking and disposition - 2				
Food contact	surfaces and returnables; cleaned and sa	nitized -	3		
•	Holding temperature (41F/45F) - 3				
Food and Nor	n-food Contact surfaces cleanable, proper	ly designed	, and used	- 2	
					Page 5

•	Public Health Department veen (inclusive): 7/17/2025 and 7/23 Type	3/2025 Score	In / Out	Follow up Reqd.	7/25/2025 Date Insp. Closed
floor.	e # 554 Routine bread loafs on the floor, food needs to be 6 inches off t contamination - 1	1	5 E. Rio Gra 1 :57 PM 3 :10 PM	nde 77901	7/21/2025
Knights of Column 7/18/2025 No violations at this time	Routine	361 0	0 N. Ben Wil 9 :43 AM 9 :53 AM	lson 77901	7/18/2025
La Cabaña 7/21/2025 #6 Need to document tin #28 date label #45 clean ceiling above Physical faciliti		201 6	3 E. Red Riv 11:00 AM 11:20 AM	/er 77901	7/22/2025
•	larking and disposition - 2				
Time as a Pub	lic Health Control; procedures & records -	3			
La Hacienda Me 7/17/2025 2- Improper cold hold.	xican Café # 1 Routine	770 24	2 N. Navarro 2 :03 PM 3 :20 PM	0 77904 7/21/2025	
9- Cannot have fan on to	op of prep table.				
18- Cannot have raid.					
20- Leak at 3 comp sink.					
21- CFM not on duty.					
27- Cut lemons need to	be on ice.				
29- Need test strips.					
32- All wood needs to be	e sealed.				
35- Employees need alo	ves and hairnets or ball caps.				
36- Sanitizer cloths need					
	cloths to separate tortillas.				
	d wash sign and first aid kit.				
	contamination - 1				
	properly used and stored - 1				
Other Violation					
	olding temperature (41F/45F) - 3				
	method used; Equipment adequate to mai		ber temp -	2	
	ces properly identified, stored and used -	3	_		
	age/Wastewater Disposal System, proper o	-			
Person in char	ge present, demonstration of knowledge, a	nd CFM	- 2		
					Page 6

	Public Health Department ween (inclusive): 7/17/2025 and 7 _{Type}	7/23/2025 Score	In / Out	Follow up Reqd.	7/25/2025 Date Insp. Closed
La Hacienda Me 7/17/2025 2- Improper cold hold.	exican Café # 1 Routine	770 24	02 N. Navarro 2 :03 PM 3 :20 PM	77904 7/21/2025	
9- Cannot have fan on t	op of prep table.				
18- Cannot have raid.					
20- Leak at 3 comp sink	ι.				
21- CFM not on duty.					
27- Cut lemons need to	be on ice.				
29- Need test strips.					
32- All wood needs to b	e sealed.				
35- Employees need glo	oves and hairnets or ball caps.				
36- Sanitizer cloths nee	d to be stored in bucket.				
37- Cannot use sanitize	r cloths to separate tortillas.				
	nd wash sign and first aid kit. ad and & protected, prevented during foc	od preparatio	n - 3		
Personal Clea	nliness / eating, drinking, or tobacco use	e - 1			
	s provided, accurated, and calculated; cl			2	
Food and Nor	l-food Contact surfaces cleanable, prope	erly designed	l, and used	- 2	
Lucky's Kitcher 7/18/2025 no violations -	a & More Routine	Mo O	bile Unit 7790 10:10 AM 10:20 AM)1	7/24/2025
Mercy House 7/22/2025 10- Sanitizer at Oppm.	Routine	440 6	09 N. John Sto 12:45 PM 1 :03 PM	ockbauer 77901	7/22/2025
31- Need paper towels a	at hand sink.				
	n need to have hair in net or cap. Inliness / eating, drinking, or tobacco use	e - 1			
•	dwashing facillities; Accessible and prop			2	
Food contact:	surfaces and returnables; cleaned and s	anitized -	3		
Northside Nutri 7/22/2025 2.Black cooler not holdin	Routine	580 3	03 John Stock 3 :00 PM 3 :20 PM	kbauer Ste. P 77	'904 7/22/2025
Proper Cold H	lolding temperature (41F/45F) - 3				
Rocko's Snow & 7/18/2025 No Violations at this tim	Routine	Мо 0	bile Unit 7790 8 :40 AM 8 :49 AM)1	7/18/2025

	Public Health Department veen (inclusive): 7/17/2025 and 7/2 Type	23/2025 Score	In / Out	Follow up Reqd.	7/25/2025 Date Insp. Closed
Rocko's Snow 8 7/18/2025 No Violations at this time	Routine	Mol 0	bile Unit 7790 8 :40 AM 8 :49 AM	1	7/18/2025
Snowball Parad 7/23/2025 2-Improper cold hold.	ise Routine	Mol 6	bile Unit 7790 3 :47 PM 4 :30 PM	1	7/23/2025
	proved source; Plumbing installed; proper	backflow o	device - 3		
Proper Cold H	olding temperature (41F/45F) - 3				
7/23/2025 Violations follow up- has -	Routine running water and fridge temping 41°.	0	4 :11 PM 4 :17 PM		7/24/2025
Tacos 2 Compa 7/23/2025 No violations at this time	Routine	Mol 0	bile Unit 7790 10:09 AM 10:16 AM	1	7/23/2025
Tex Mex Cuisine 7/21/2025 2- Improper cold hold.	e's Routine	Mol 4	bile Food Unit 7 :58 AM 8 :07 AM	77901	7/21/2025
47- Need last inspection	visible to the public.				
	hey purchased a new fridge temperature 41° okay to) use.			
Proper Cold H	olding temperature (41F/45F) - 3				
The Texan #6 7/21/2025 7- Expired Food Food and ice o	Routine	3	05 N. Main St. 12:57 PM 1 :18 PM - 3	77904	7/21/2025
The Texan #8 7/21/2025 37- All food needs to be Environmental	Routine 6" off the floor. contamination - 1	340 1	02 State Hwy 1 10:26 AM 10:50 AM	185 77905	7/21/2025
Wendy's # 68 7/22/2025 Violation follow up- Prep table not reaching	Violations Followup 41 or below. Will call when ready.	350 0	07 N. Navarro 9 :23 AM 9 :31 AM	77901 8/5/2025	
Yoakum					
Circle K Store #	2704035	608	3 Highway 77-,	A 77995	

•	Public Health Department ween (inclusive): 7/17/2025 and 7/ Type	23/2025 Score	In / Out	Follow up Reqd.	7/25/2025 Date Insp. Closed
#21 - Need a Certified F	2704035 Routine eggs for sale in walk-in cooler. Food Manager on duty at all times. rge present, demonstration of knowledge	5	Highway 77 2 :25 PM 2 :55 PM - 2	-A 77995	7/18/2025
Food and ice of	obtained from approved source; good cor	ndition, safe	- 3		
Yoakum Packin 7/17/2025 No violations at time of i	Routine	500 0	Front St. 77 1 :55 PM 2 :10 PM	995	7/17/2025

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