

Victoria County Public Health Department

11/26/2025

Inspections Between (inclusive): 11/20/2025 and 11/26/2025

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

Yoli's Chill-N-Grill

11/20/2025 Routine

No Violations upon inspection.

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Cuero

Bahnhof Café

11/25/2025 Routine

2. Small wait staff fridge not holding 41°

42. Clean inside surface of reach in cooler

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

Non-Food Contact surfaces clean - 1

Cuero 308 Hospitality LLC

11/24/2025 Routine

No violations at time of inspection.

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Cuero Pecan House

11/24/2025 Routine

No violations at time of inspection.

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Cuero Seafood and Grill

11/24/2025 Routine

No violations at time of inspection.

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DeWitt County Jail

11/25/2025 Routine

No violations

-

Herbal Delights

11/25/2025 Routine

21. Needs One certified food manager license

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

Mad Batter Cheesecakes

11/25/2025 Routine

2. Front marvel cooler not holding 41°

32. Clean ice machine

35. Employee drinks need lid and straw

36. Store wet cloths inside sanitizer bucket

38. Improper defrosting

Wiping Cloths; properly used and stored - 1

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

26 Market Street 77951

0 12:44 PM

12:54 PM

11/20/2025

213 W. Main 77954

4 11:00 AM

11:42 AM

11/26/2025

308 Park Heights Drive 77954

0 11:25 AM

11:45 AM

11/24/2025

104 W. S. Railroad St. 77954

0 11:50 AM

12:15 PM

11/24/2025

901 N Esplanade Street 77954

0 12:25 PM

12:45 PM

11/24/2025

208 E. Live Oak 77954

0 11:50 AM

12:20 PM

11/26/2025

205 S Esplanade St 77954

2 2 :07 PM

2 :20 PM

11/26/2025

117 N Esplanade St 77954

8 12:24 PM

1 :02 PM

11/26/2025

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Cuero

Mad Batter Cheesecakes

11/25/2025	Routine	117 N Esplanade St 77954	8	12:24 PM	11/26/2025
				1 :02 PM	
2. Front marvel cooler not holding 41° 32. Clean ice machine 35. Employee drinks need lid and straw 36. Store wet cloths inside sanitizer bucket 38. Improper defrosting Personal Cleanliness / eating, drinking, or tobacco use - 1 Approved thawing method - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					

Maya Mexican Restaurant

11/25/2025	Routine	1909 N. Esplanade 77954	0	1 :23 PM	11/26/2025
No violations				2 :00 PM	

Edna

The 502

11/21/2025	Routine	Mobile Unit 77957	1	11:06 AM	11/26/2025
				11:19 AM	
47. Need water sample on file. Other Violations - 1					

Port Lavaca

Bush's Chicken

11/25/2025	Violations Followup	803 State Highway 35 South 77979	0	11:25 AM	11/25/2025
Violation follow up-leak at hand sink repaired and cold water available at hand sink				11:35 AM	

Church's Chicken # 1463

11/25/2025	Routine	206 US Hwy 35 South 77979	0	10:40 AM	11/25/2025
New Owner no violations at time of inspection.				11:15 AM	

Los Rios Mexican Grill & Seafood

11/21/2025	Routine	125 West Main Street 77979	15	9 :48 AM	
7- Expired food.				10:12 AM	11/23/2025
9- Don't store meat in thank you bags. 10- Sanitizer for dishwasher at Oppm. 28- Date Label. 34- Dead pest present. 37- All food must be 6" off the ground. 40- All paper products must be 6" off the ground. 47- Dumpster lid needs to remain closed. Environmental contamination - 1					

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Port Lavaca

Los Rios Mexican Grill & Seafood

11/21/2025	Routine	125 West Main Street 77979	15	9 :48 AM	
				10:12 AM	11/23/2025

7- Expired food.

9- Don't store meat in thank you bags.

10- Sanitizer for dishwasher at 0ppm.

28- Date Label.

34- Dead pest present.

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

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

47- Dumpster lid needs to remain closed.

Other Violations - 1

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

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

Proper Date Marking and disposition - 2

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

11/25/2025	Violations Followup	0	10:10 AM		11/25/2025
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Violation follow up--Most violations corrected. Sanitizer corrected continue to work on other violations

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Tacos Alvarado #1

11/21/2025	Routine	600 W Austin 77979	17	9 :13 AM	11/21/2025
				9 :33 PM	

2- Improper cold hold.

7- Expired food.

9- Cover items in cooler.

12- Need handbook.

21- Need CFM at all times.

29- Need test strips.

37- Don't store raw items above RTE foods.

Environmental contamination - 1

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

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

Management and employees knowledge, responsibilities and reporting - 3

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

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

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

Taiyo Sushi Fusion , LLC

915 Hwy 35 N. 77979

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Port Lavaca

Taiyo Sushi Fusion , LLC

11/25/2025 Violations Followup

Violation follow up- Leak at hand sink repaired

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915 Hwy 35 N. 77979

0 12:00 PM

12:10 PM

11/25/2025

The 502

11/21/2025 Routine

47- Need water sample on file.

Other Violations - 1

Mobile Unit 77979

1 11:06 AM

11:19 AM

11/21/2025

Port O'Connor

La Patrona Taqueria

11/25/2025 Routine

No Violations

-

Mobile Unit 77982

0 10:15 AM

10:24 AM

11/25/2025

Marty's Landing

11/25/2025 Routine

no violations

-

31 N. Byer 7798204

0 1 :10 PM

1 :30 PM

11/25/2025

POC Oasis

11/21/2025 Routine

6- Garnishes need to be kept on ice.

21- Need CFM at all times.

35- Employees need cap or hairnet.

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

38- Improper thawing.

Environmental contamination - 1

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

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

Approved thawing method - 1

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

1304 W. Adams Ave 77982

8 11:45 AM

12:06 PM

11/21/2025

Seadrift

The 502

11/21/2025 Routine

47- Need water sample on file.

Other Violations - 1

Mobile Unit 77983

1 11:06 AM

11:19 AM

11/21/2025

Victoria

Alicia's Night Club

11/25/2025 Routine

No Violations.

805 Delmar 77901

0 2 :25 PM

2 :35 PM

11/25/2025

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11/26/2025

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Victoria

Alicia's Night Club

11/25/2025 Routine

No Violations.

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805 Delmar 77901

0 2 :25 PM

2 :35 PM

11/25/2025

Casa Leon Cantina 1973

11/25/2025 Violations Followup

Violation follow up--Dukers single door cooler temping at 41 degrees.

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4601 John Stockbauer Dr 77901

0 10:30 AM

10:45 AM

11/25/2025

Cracker Barrel # 7

11/20/2025 Routine

7- Need proper ice bag labels. Expired foods.

9-Cover items in freezer.

10- Sanitizer bucket at 0ppm.

21- No CFM on duty.

28- Date label.

32- Wooden shelves need to be painted.

45- Clean kitchen appliances.

Proper Date Marking and disposition - 2

Food contact surfaces and returnables; cleaned and sanitized - 3

Physical facilities installed, maintained, clean - 1

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

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

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

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

Froggy's Grub and Pub

11/21/2025 Routine

No Violations

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2902 N. Navarro 77901

0 11:10 AM

11:30 AM

11/21/2025

Kikko Ramen & Poke

11/24/2025 Routine

9. Observed uncovered food in the walk in cooler.

28. Date label all food in refrigeration.

36. Place towels in sanitizer bucket.

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

Wiping Cloths; properly used and stored - 1

Proper Date Marking and disposition - 2

7905 N. Navarro St. Suite 200 77904

6 1 :24 PM

1 :57 PM

11/25/2025

La Paloma Club

705 S. Bridge 77901

Victoria County Public Health Department

11/26/2025

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Victoria

La Paloma Club

11/24/2025	Routine	6	705 S. Bridge 77901 3 :00 PM 3 :20 PM		11/24/2025
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21. Need CFM on duty at all times.

22. Employees need Food Handlers License

32. Need to clean ice machine

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

Food handler / no unauthorized persons / personnel - 2

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

Las Palmas Mexican Café

11/20/2025	Routine	18	6007 N. Main, Suites D&E 77904 10:18 AM 12:00 PM		11/21/2025
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1. Improper cooling

2. Corner table top not holding 41°

6. Keep time and temperature documentation on foods that are not holding 41° below

10. Inadequate hot water at the three compartment and mechanical machine

28. Date label all foods

33. Mop sink not connected

36. Store wet wiping cloths inside a sanitizer bucket

45. Weather strip back door to walk in cooler and storage room. Keep an eye on standing water outside by the drive thru window.

Physical facilities installed, maintained, clean - 1

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

Proper Date Marking and disposition - 2

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

Proper cooling time and temperature - 3

Warewashing Facilities; installed, maintained, used - 2

Food contact surfaces and returnables; cleaned and sanitized - 3

Wiping Cloths; properly used and stored - 1

Longhorn Steakhouse #5670

11/20/2025	Violations Followup	0	7306 NE Zac Lentz Parkway 77904 12:12 PM 12:24 PM		11/21/2025
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Violation follow up--Hot water sanitizing temperature/ mechanical 189.5 °violation corrected.

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Maximus

11/24/2025	Routine	6	1901 N. Ben Wilson 77901 3 :45 PM 4 :12 PM		11/26/2025
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21. Needs one certified food manager license

30. Needs Current food permit

32. Clean ice machine

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

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

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

Mi Ranchito Restaurant

11/24/2025	Routine	4	1602 N. Ben Wilson 77901 12:10 PM 12:40 PM		11/25/2025
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9. Observed uncovered food in the refrigerator.

37. Store raw chicken on the bottom shelf.

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Victoria

Mi Ranchito Restaurant

11/24/2025	Routine	4	12:10 PM 12:40 PM		11/25/2025
9. Observed uncovered food in the refrigerator. 37. Store raw chicken on the bottom shelf. Food separated and & protected, prevented during food preparation - 3 Environmental contamination - 1					

Moo Moo # 2

11/25/2025	Routine	3	11:00 AM 11:14 AM		11/25/2025
31. Need to remove door blocking hand sink or install hand sink in prep area. 35. Employee drinks need lids and straws. Personal Cleanliness / eating, drinking, or tobacco use - 1 Adequate handwashing facilities; Accessible and properly supplied, used - 2					

Mumphord's Place Barbeque Inc.

11/25/2025	Routine	0	9 :40 AM 10:00 AM		11/25/2025
No Violations.					

Pollos Asados El Gallo

11/20/2025	Routine	2	11:44 AM 11:53 AM		11/20/2025
23- No hot water. Hot and Cold Water available; adequate pressure, safe - 2					
11/24/2025	Violations Followup	0	9 :54 AM 9 :58 AM		11/24/2025
Violation follow up-- Hot water 125 degrees.					

Ramsey Restaurant & Catering

11/20/2025	Routine	10	2 :08 PM 2 :58 PM		11/21/2025
2. Table top by grill not holding 41° 9. Cover all foods in cooler 28. Date Label all foods with a seven day use by date 45. Weather strip back door to outdoor walk in cooler Keep outside area by the mop sink clean Physical facilities installed, maintained, clean - 1 Original container labeling (Bulk Food) - 1 Proper Date Marking and disposition - 2 Food separated and & protected, prevented during food preparation - 3 Proper Cold Holding temperature (41F/45F) - 3					

Roccas Italian Bistro

11/20/2025	Routine	7	11:20 AM 11:50 AM		11/24/2025
9. Label food products not in original packaging. 28. Date label food in the walk-in cooler. 37. Keep all food items 6 inches off the floor. 41. Label bulk items. Environmental contamination - 1 Proper Date Marking and disposition - 2					

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Victoria

Roccos Italian Bistro

11/20/2025	Routine	7	601 E. Mockingbird Lane 77901 11:20 AM 11:50 AM		11/24/2025
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- 9. Label food products not in original packaging.
- 28. Date label food in the walk-in cooler.
- 37. Keep all food items 6 inches off the floor.
- 41. Label bulk items.

Original container labeling (Bulk Food) - 1

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

Rodney -N- Cindy BBQ

11/20/2025	Routine	6	Mobile Unit 77901 11:59 AM 12:20 PM		11/24/2025
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- 29. Keep test strips accessible.
- 31. Keep hand sink stocked.
- 45. Observed rusty walls, must be easily cleanable, non-absorbent.
- 47. Post all signage in mobile unit as well as in establishment.

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

Other Violations - 1

Physical facilities installed, maintained, clean - 1

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

Rodney N Cindy BBQ (Commissary)

11/20/2025	Routine	8	1319 Sam Houston 77901 12:25 AM 12:50 AM		11/24/2025
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- 9. Cover all food in the refrigeration.
- 28. Date label food in the Refrigeration.
- 31. Use the hand sink for handwashing only.
- 37. Keep all food 6 inches off the floor.

Environmental contamination - 1

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

Proper Date Marking and disposition - 2

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

Seaux Cajun

11/25/2025	Routine	0	207 N. Navarro 77901 2 :45 PM 3 :05 PM		11/25/2025
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No violations at time of inspection.

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St. Joseph High School

11/21/2025	Routine	0	110 E. Red River 77901 10:06 AM 10:36 AM		11/21/2025
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No violations

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Sure Stay

11/21/2025	Routine	2	3112 Houston Highway 77901 9 :20 AM 9 :43 AM		11/21/2025
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- 21. Needs one certified food manager license

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

The 502

Mobile Unit 77901

Victoria County Public Health Department

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Victoria

The 502

11/21/2025 **Routine**

47- Need water sample on file.

Other Violations - 1

Mobile Unit 77901

1 11:06 AM

11:19 AM

11/21/2025

Tortilleria Y Taqueria Rancho Alegre

11/20/2025 **Routine**

No violations observed

7002 N. Navarro St. 77901

0 1 :00 PM

1 :39 PM

11/21/2025

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Ventura's Tamales

11/25/2025 **Routine**

No Violations.

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3907 N. Navarro St. 77901

0 11:20 AM

11:40 AM

11/25/2025

Victoria County 4H Activity Center

11/25/2025 **Routine**

No violations at time of inspection.

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259 Bachelor Drive 77904

0 2 :00 PM

2 :10 PM

11/25/2025

VISD Food Service

11/20/2025 **Routine**

No violations.

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102 Profit 77901

0 2 :09 PM

2 :23 PM

11/20/2025