

Victoria County Public Health Department

1/3/2025

Inspections Between (inclusive): 12/19/2024 and 1/1/2025

Establishment	Type	Score	In / Out	Follow up Req.	Date Insp. Closed
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Edna

Norma's Tamales LLC

12/20/2024 Routine

Mobile Unit 77957

8 10:30 AM
11:00 AM

12/30/2024

- #19 need water test
- #21 need CFM on duty.
- #31 do not store food in hand wash sink.
- #47 allergen sign not posted.

Other Violations - 1

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

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

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

Ganado

Lucky's Kitchen & More

12/20/2024 Routine

107 E. York St. 77962

0 9:05 AM
9:30 AM

12/30/2024

No violations at time of inspections.

Port Lavaca

Mary's Taquitos

12/19/2024 Routine

Mobile Unit 77979

5 9:00 AM
9:30 AM

12/30/2024

- #19 need water test
- #21 need a CFM on site

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

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

Mexico Tipico

12/19/2024 Routine

421 N. Virginia 77979

3 12:15 PM
1:12 PM

12/20/2024

- 31. Keep paper towels at the hand sink.
- 36. Sanitizer bucket water should be between 50-100ppm.

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

Wiping Cloths; properly used and stored - 1

Victoria

La Hacienda Mexican Café # 1

12/30/2024 Violations Followup

7702 N. Navarro 77904

0 11:30 AM
11:40 AM

12/30/2024

Tabletop is still not holding temperatures below 41°. Will follow up.

Lucky's Kitchen & More

12/20/2024 Routine

Mobile Unit 77901

0 9:05 AM
9:30 AM

12/30/2024

no violations

Mike Pozzi Catering

906 Blyth 77904

Victoria County Public Health Department

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Victoria

Mike Pozzi Catering

12/30/2024 **Routine**

906 Blyth 77904

6 1 :00 PM

1 :32 PM

12/31/2024

- 25. Evidence of live insects.
- 32. Clean food and non-food surfaces.
- 34. Evidence of insects.
- 42. Non-Food contact surfaces need to be cleaned.

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

Non-Food Contact surfaces clean - 1

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

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

Southern Blend

12/27/2024 **Routine**

4102 N Navarro 77901

5 11:20 AM

11:55 AM

12/31/2024

- 25. Evidence of live insects.
- 31. Need soap at all the hand sinks.
- 37. All paper goods need to be 6 inches off the floor.

Environmental contamination - 1

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

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