

Inspections Between (inclusive): 9/5/2024 and 9/11/2024

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
<b>Cuero</b>					
<b>Cuero Pecan House</b>					
104 W. S. Railroad St. 77954					
<b>9/11/2024</b>	<b>Routine</b>	0	2:05 PM	<input type="checkbox"/>	9/11/2024
No violations at time of inspection.			2:30 PM		
-					
<b>El Zacatecas</b>					
521 S. Esplanade 77954					
<b>9/5/2024</b>	<b>Routine</b>	5	10:00 AM	<input type="checkbox"/>	9/5/2024
31. Need paper towels at hand sink.			10:20 AM		
32. Tortilla press must be easily cleanable.					
37. Food items need to be stored 6 inches off the ground.					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Environmental contamination - 1					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
-					
<b>La Flor De Guanajuato</b>					
1145 N. Esplande 77954					
<b>9/10/2024</b>	<b>Routine</b>	0	12:14 PM	<input type="checkbox"/>	9/10/2024
No violations			12:55 PM		
-					
<b>La Plazita</b>					
206 W. Main 77954					
<b>9/10/2024</b>	<b>Routine</b>	4	10:00 AM	<input type="checkbox"/>	9/10/2024
31. Provide soap at the hand sink			10:52 AM		
36. Store wet cloths inside sanitizer bucket					
42. Clean the doors to the reach in coolers.					
Non-Food Contact surfaces clean - 1					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					
Wiping Cloths; properly used and stored - 1					
-					
<b>Smolik's</b>					
523 S. Esplanade 77954					
<b>9/10/2024</b>	<b>Violations Followup</b>	0	11:18 AM	<input type="checkbox"/>	9/10/2024
Walk in fresh meat 34°			12:00 PM		
Cooler 40°					
Violation corrected.					
-					
<b>Sonic # 1756</b>					
1110 N. Esplanade 77954					
<b>9/10/2024</b>	<b>Routine</b>	0	1:14 PM	<input type="checkbox"/>	9/10/2024
No violations noticed at time of inspection. Continue to work on violations.			2:10 PM		
-					
<b>The Green Cow Creamery</b>					
136 E. Main Street 77954					
<b>9/11/2024</b>	<b>Routine</b>	0	3:20 PM	<input type="checkbox"/>	9/11/2024
No violations at time of inspection.			3:40 PM		
-					

**Edna**

<b>Daniel's Tacos</b>					
902 W. Main 77957					

Inspections Between (inclusive): 9/5/2024 and 9/11/2024

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

<b>Daniel's Tacos</b>			902 W. Main 77957		
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<b>9/10/2024</b>	<b>Routine</b>	8	11:01 AM 11:25 AM	<input type="checkbox"/>	9/11/2024
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- 9/10/2024
- #9 Need to cover the food in the walk in cooler
- #21 Need a CFM on duty, CFM expired.
- #28 Date label food stored in the refrigerator
- #41 Label all bulk food containers

- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Date Marking and disposition - 2
- Original container labeling (Bulk Food) - 1
- Food separated and & protected, prevented during food preparation - 3

<b>Highway 111 Shell</b>			201 S. Wells 77957		
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<b>9/9/2024</b>	<b>Routine</b>	13	11:38 AM 12:10 PM	<input checked="" type="checkbox"/>	9/10/2024
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- #2 Refrigerator not holding 41 or less
- #6 Document time food is kept out at room temperature
- #21 Need a CFM on duty/expired CFM, need bodily fluid kit.
- #22 Need food handlers certificate
- #26 Packaged food needs ingredient labels
- #35 Employees need a ballcap or hairnet

- Person in charge present, demonstration of knowledge, and CFM - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food handler / no unauthorized persons / personnel - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Time as a Public Health Control; procedures & records - 3
- Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

<b>INK- Innovative Network of Knowledge</b>			2500 E. Division 77957		
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<b>9/10/2024</b>	<b>Routine</b>	0	11:45 AM 12:05 PM	<input type="checkbox"/>	9/11/2024
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No violations noticed at time of inspection

<b>Rancho Agaves Mexican Grill</b>			608 N. E. Street 77957		
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<b>9/9/2024</b>	<b>Routine</b>	6	12:08 PM 12:39 PM	<input type="checkbox"/>	9/9/2024
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- 30. Need a current permit
- 31. Need paper towels at the hand wash sink.
- 46. Need a covered trash can in the womens restroom
- 47. Last inspection needs to be visible to the public

- Other Violations - 1
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food Establishment Permit (Current, Valid, and Posted) - 2

<b>9/9/2024</b>	<b>Routine</b>	6	12:08 PM 12:39 PM	<input type="checkbox"/>	9/9/2024
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- 30. No valid permit
- 31. No paper towels at the hand sink.
- 46. Womes RR need a covered on trash can.
- 47. Last inspectection need to be post to the public

- Other Violations - 1

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**Edna**

<b>Rancho Agaves Mexican Grill</b>	608 N. E. Street 77957				
<b>9/9/2024</b>	<b>Routine</b>	6	12:08 PM 12:39 PM	<input type="checkbox"/>	9/9/2024
30. No valid permit 31. No paper towels at the hand sink. 46. Womes RR need a covered on trash can. 47. Last inspectection need to be post to the public Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Adequate handwashing facillities; Accessible and properly supplied, used - 2 Food Establishment Permit (Current, Valid, and Posted) - 2					

<b>The Good Taco</b>	Mobile Unit 77957				
<b>9/10/2024</b>	<b>Routine</b>	3	10:20 AM 10:45 AM	<input type="checkbox"/>	9/11/2024
#19 Need a current water sample Water from approved source; Plumbing installed; proper backflow device - 3					

**Ganado**

<b>Brookshire Brothers #76</b>	305 W. York 77962				
<b>9/9/2024</b>	<b>Routine</b>	0	1:10 PM 1:25 PM	<input type="checkbox"/>	9/10/2024
No violations noticed at time of inspection -					

<b>Lele's</b>	206 N. Third St. 77962				
<b>9/11/2024</b>	<b>Routine</b>	3	10:43 AM 11:05 AM	<input type="checkbox"/>	9/11/2024
2. Refrigerator not holding 41 or less Proper Cold Holding temperature (41F/45F) - 3					

<b>Pump N Munch</b>	1106 East Hwy 59 77962				
<b>9/9/2024</b>	<b>Routine</b>	0	12:35 PM 1:05 PM	<input type="checkbox"/>	9/10/2024
no violations -					

**Lindenau**

<b>A Taste Above</b>	872 Lindenau Road 77954				
<b>9/5/2024</b>	<b>Routine</b>	0	9:55 AM 10:10 AM	<input type="checkbox"/>	9/5/2024
No violations at time of inspection. -					

**Lolita**

<b>James Food Mart</b>	11943 FM 1593 77971				
<b>9/9/2024</b>	<b>Violations Followup</b>	0	9:35 AM 9:40 AM	<input type="checkbox"/>	9/10/2024
Violation corrected -					

**Nordheim**

<b>Nordheim Shooting Club</b>	101 W. 9th St. 78141				
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**Nordheim**

<b>Nordheim Shooting Club</b>			101 W. 9th St. 78141		
<b>9/11/2024</b>	<b>Routine</b>	0	10:00 AM 10:25 AM	<input type="checkbox"/>	9/11/2024
No violations at time of inspection.					

**Palacios**

<b>Dollar General #25191</b>			4615 Hwy 35 77465		
<b>9/9/2024</b>	<b>Routine</b>	2	10:24 AM 10:52 AM	<input type="checkbox"/>	9/9/2024
30. Need new permit Food Establishment Permit (Current, Valid, and Posted) - 2					

**Placedo**

<b>Come And Get It</b>			15265 US Hwy 873 77977		
<b>9/10/2024</b>	<b>Routine</b>	2	1:20 PM 2:00 PM	<input type="checkbox"/>	9/12/2024
42. Clean ceiling tiles that are over food prep areas 45. Need to cover area behind stove with a cleanable, non-absorbent material.					
Physical facilities installed, maintained, clean - 1 Non-Food Contact surfaces clean - 1					

<b>Placedo Food Mart</b>			15265 Highway 87 S. 77977		
<b>9/11/2024</b>	<b>Routine</b>	3	3:08 PM 3:34 PM	<input type="checkbox"/>	9/11/2024
21. Need bodily fluid kit 37. Food items to be 6 inches off the floor Environmental contamination - 1 Person in charge present, demonstration of knowledge, and CFM - 2					

**Port Lavaca**

<b>Casa Jalisco M/U</b>			Mobile Unit 77979		
<b>9/6/2024</b>	<b>Violations Followup</b>	0	9:35 AM 9:48 AM	<input type="checkbox"/>	9/9/2024
Table top 41, 42 Dukers 41 ambient Will not use glass refrigerator to store temperature sensitive food in it					

<b>La Antigua</b>			737 N. Hwy 35 77979		
<b>9/6/2024</b>	<b>Violations Followup</b>	0	10:18 AM 10:30 AM	<input type="checkbox"/>	9/6/2024
Violations corrected					

**Seadrift**

<b>Taco Stop &amp; More</b>			Mobile Unit 77983		
<b>9/6/2024</b>	<b>Routine</b>	0	11:15 AM 11:40 AM	<input type="checkbox"/>	9/6/2024
No violations noticed at time of inspection					

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**Vanderbilt**

<b>Cobra Den</b>			5th St. 77991		
<b>9/11/2024</b>	<b>Routine</b>	0	9:52 AM 10:12 AM	<input type="checkbox"/>	9/11/2024
No Violations					

**Victoria**

<b>ABC Child Development Center Inc.</b>			104 Warehouse Road 77905		
<b>9/5/2024</b>	<b>Routine</b>	0	9:37 AM 9:56 AM	<input type="checkbox"/>	9/5/2024
No violations					

<b>Aloe Elementary</b>			62 Chaparral 77905		
<b>9/5/2024</b>	<b>Routine</b>	0	10:10 AM 10:40 AM	<input type="checkbox"/>	9/5/2024
No violations					

<b>Buffalo Wild Wings # 232</b>			7905 N. Navarro 77904		
<b>9/10/2024</b>	<b>Routine</b>	1	12:13 PM 12:40 PM	<input type="checkbox"/>	9/10/2024
37. Food items need to be 6 inches off the floor Environmental contamination - 1					

<b>Citizens Medical Center - Dietary</b>			2701 Hospital Dr. 77901		
<b>9/5/2024</b>	<b>Routine</b>	2	2:30 PM 3:10 PM	<input type="checkbox"/>	9/5/2024
31. Do not store items in hand washing sink. Adequate handwashing facilities; Accessible and properly supplied, used - 2					

<b>Cracker Barrel # 4</b>			6007 N. Main Street 77904		
<b>9/11/2024</b>	<b>Routine</b>	0	2:22 PM 2:37 PM	<input type="checkbox"/>	9/11/2024
No Violations					

<b>CVS/pharmacy # 8923</b>			2702 N. Navarro Street 77901		
<b>9/6/2024</b>	<b>Violations Followup</b>	0	12:30 PM 12:40 PM	<input type="checkbox"/>	9/6/2024
Milk cooler holding at 41 degrees. Violation corrected.					

<b>Dollar General # 11674</b>			5780 SW Moody St. 77905		
<b>9/5/2024</b>	<b>Routine</b>	4	10:49 AM 11:08 AM	<input type="checkbox"/>	9/5/2024
12. Needs employee health and personal hygiene book 46. Women's restroom needs a covered trash can  Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Management and employees knowledge, responsibilities and reporting - 3					

<b>Dollar General # 2513</b>			5106 Navarro St., Suite B 77904		
<b>9/6/2024</b>	<b>Routine</b>	0	10:15 AM 10:35 AM	<input type="checkbox"/>	9/6/2024
No violations at time of inspection.					

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**Victoria**

**Dollar General # 2513**

5106 Navarro St., Suite B 77904

**9/6/2024 Routine**

0 10:15 AM  9/6/2024  
10:35 AM

No violations at time of inspection.

**Early Childhood Center at FW Gross**

1208 S. Navarro St. 77901

**9/9/2024 Routine**

0 10:45 AM  9/9/2024  
11:15 AM

No violations at time of inspection.

**EI Guerrerense**

2101 North Laurent Street 77901

**9/10/2024 Routine**

5 11:11 AM  9/10/2024  
11:50 AM

- 2. Walk-in Cooler not holding 41 or less
- 39. Store ice scoop with handle up
- 42. Clean vent hood

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

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

Non-Food Contact surfaces clean - 1

**EI Patron Restaurant & Cantina**

2505 E. Houston Highway 77901

**9/5/2024 Violations Followup**

0 3:10 PM  9/5/2024  
3:35 PM

Violation corrected.

**Eskimo Hut**

1609 N. Navarro 77901

**9/5/2024 Routine**

0 2:00 PM  9/5/2024  
2:25 PM

No Violations

**Fastop Food Store # 6**

3633 S. W. Moody 77901

**9/5/2024 Routine**

4 11:13 AM  9/5/2024  
12:00 PM

- 21. Renew certified food protection manager license
- 37. Store paper goods off the floor
- 47. Display most recent inspection form

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

Environmental contamination - 1

Other Violations - 1

**Grandy's**

4201 N. Navarro 77901

**9/10/2024 Routine**

0 11:00 AM  9/10/2024  
11:30 AM

No violations at time of inspection.

**Grape Vine Café and Catering**

110 Medical Drive Ste 102. 77904

**9/9/2024 Routine**

0 11:40 AM  9/9/2024  
12:00 PM

No violations at time of inspection.

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

<b>Hilton Garden Inn Victoria</b>			123 Huvar Street 77904		
<b>9/10/2024</b>	<b>Routine</b>	0	2:15 PM 2:35 PM	<input type="checkbox"/>	9/10/2024
No violations at time of inspection.					

<b>Jack in the Box # 4764</b>			1510 E. Rio Grande 77901		
<b>9/10/2024</b>	<b>Routine</b>	3	10:10 AM 10:35 AM	<input type="checkbox"/>	9/10/2024
12. Need Hygiene handbook.					
34. Roaches observed. Last treatment was 8/29/24. Advised to get new treatment.					
Management and employees knowledge, responsibilities and reporting - 3					

<b>Japalenos Café</b>			2303 S.W. Moody 77901		
<b>9/11/2024</b>	<b>Routine</b>	0	1:49 PM 2:10 PM	<input type="checkbox"/>	9/11/2024
No Violations					

<b>Mc Donald's # 18899</b>			7808 N. Navarro 77904		
<b>9/6/2024</b>	<b>Routine</b>	0	10:50 AM 11:20 AM	<input type="checkbox"/>	9/6/2024
No violations at time of inspection.					

<b>Morada Victoria - Memory Care</b>			9606 B NE Zac Lentz Parkway 77904		
<b>9/5/2024</b>	<b>Routine</b>	0	12:40 PM 1:05 PM	<input type="checkbox"/>	9/5/2024
No violations at time of inspection.					

<b>PAM Health Rehabilitation Hospital of Victoria</b>			101 James Coleman Drive 77904		
<b>9/5/2024</b>	<b>Routine</b>	0	1:30 PM 2:00 PM	<input type="checkbox"/>	9/5/2024
No violations at time of inspection.					

<b>Pizza Hut #39162</b>			3404 N. Navarro 77901		
<b>9/10/2024</b>	<b>Routine</b>	0	11:45 AM 12:10 PM	<input type="checkbox"/>	9/10/2024
No violations at time of inspections.					

<b>St. Joseph High School</b>			110 E. Red River 77901		
<b>9/6/2024</b>	<b>Routine</b>	0	9:15 AM 9:45 AM	<input type="checkbox"/>	9/6/2024
No violations at time of inspection.					

<b>Texas Roadhouse</b>			4908 N. Navarro 77904		
<b>9/5/2024</b>	<b>Violations Followup</b>	0	3:10 PM 3:15 PM	<input type="checkbox"/>	9/5/2024
Violations corrected					

<b>Texas Seafood Restaurant</b>			304 E Rio Grande 77901		
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Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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**Victoria**

**Texas Seafood Restaurant**

304 E Rio Grande 77901

**9/5/2024 Routine**

26

2:25 PM  
3:05 PM

9/5/2024

- 2. Tabletop is not holding 41 or less
- 6. Food left out needs time and temperature documented
- 7. Discard food in tabletop that has been in there over 4 hours
- 9. All food in walk-in needs to be covered.
- 10. Dishwasher not holding proper temperature and sanitizer not at 50-100ppm
- 20. Dishwasher not draining.
- 28. Food needs to be date labeled
- 32. Need to clean ice machine
- 35. Need to wear hairnet or ball cap.
- 37. Keep food items 6" off the floor.
- 38. Fish needs to be de-thawed under cool running water.
- 47. Need to display last inspection.

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Proper Date Marking and disposition - 2
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Food separated and & protected, prevented during food preparation - 3
- Approved thawing method - 1
- Other Violations - 1
- Time as a Public Health Control; procedures & records - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1

**The Texan #8**

3402 State Hwy 185 77905

**9/9/2024 Routine**

10

2:00 PM  
2:40 PM

9/12/2024

- 7. Expired Food.
- 19. Sprayer hose need to be draped at the 3 compartment sink.
- 25. Live insects present.
- 35. Employees need to practice personal cleanliness.
- 40. Paper goods need to be properly stored.

- Food and ice obtained from approved source; good condition, safe - 3
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Single service & single use articles; properly stored and used - 1
- Water from approved source; Plumbing installed; proper backflow device - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1

**Vela Farms, LLC**

4806 N. John Stockbauer Ste 60 77904

**9/10/2024 Routine**

0

2:55 PM  
3:30 PM

9/10/2024

No violations at time of inspection.

**Victoria Masonic Lodge # 40**

3502 N. Navarro 77901

**9/9/2024 Routine**

0

1:25 PM  
1:45 PM

9/9/2024

No violations at time of inspection.



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**Victoria**

<b>Victoria Masonic Lodge # 40</b>		3502 N. Navarro 77901			
<b>9/9/2024</b>	<b>Routine</b>	0	1:25 PM 1:45 PM	<input type="checkbox"/>	9/9/2024
No violations at time of inspection.					

<b>Whataburger # 175</b>		4302 N. Navarro 77901			
<b>9/9/2024</b>	<b>Violations Followup</b>	0	2:15 PM 2:25 PM	<input type="checkbox"/>	9/9/2024
Traulsen 4DR repaired and cooling at 32. Violation corrected.					

<b>Wienerschnitzel # 119</b>		1218 E. Rio Grande 77901			
<b>9/6/2024</b>	<b>Routine</b>	1	11:50 AM 12:20 PM	<input type="checkbox"/>	9/6/2024
47. Need last inspection displayed.					
Other Violations - 1					

**Yoakum**

<b>City of Yoakum BBQ/Kitchen Facility</b>		105 Lawrence 77995			
<b>9/5/2024</b>	<b>Routine</b>	8	10:55 AM 11:10 AM	<input type="checkbox"/>	9/5/2024
12. Need Employee Hygiene handbook.					
21. Need CFM certificate					
29. Need test strips.					
47. Need First Aid kit and post last inspection visible to the public					
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					

<b>Emiliano's Mexican Grill</b>		401 Lott St. 77995			
<b>9/5/2024</b>	<b>Violations Followup</b>	0	9:20 AM 9:30 AM	<input type="checkbox"/>	9/12/2024
09/05/2024 Tabletop has been fixed. Continue to work on other violations					

**Yorktown**

<b>Angelica's #5</b>		444 W Main St 78164			
<b>9/11/2024</b>	<b>Routine</b>	6	12:45 PM 1:15 PM	<input type="checkbox"/>	9/11/2024
21. Need CFM certificate.					
22. Need Food handler's certificate.					
23. No hot water in most of building. Owner has people working on it. Advised not to serve until fixed. Needs follow up.					
Person in charge present, demonstration of knowledge, and CFM - 2					
Food handler / no unauthorized persons / personnel - 2					
Hot and Cold Water available; adequate pressure, safe - 2					

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**Yorktown**

**Aunt Di's Kountry Kitchen**

606 E. Main St. 78164

**9/11/2024**      **Routine**

6    11:00 AM            9/11/2024  
 11:40 AM

12. Need employee hygiene handbook.

42. Maintain clean food contact surfaces.

45. Need to clean the grease on the venthood.

46. Need employees must wash hands before returning to work sign in the restrooms.

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

Management and employees knowledge, responsibilities and reporting - 3

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

**Holy Cross Catholic Church**

1214 Zorn Rd. 78164

**9/11/2024**      **Routine**

0    12:05 PM            9/11/2024  
 12:25 PM

No violations at time of inspection.

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**St. Paul Lutheran Church**

234 N. Gohmert St. 78164

**9/11/2024**      **Routine**

0    1:25 PM            9/11/2024  
 1:40 PM

No violations at time of inspection.

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**The Texan # 2**

207 E. Main 78164

**9/11/2024**      **Violations Followup**

0    10:45 AM            9/11/2024  
 10:55 AM

Violations corrected

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