

Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

**Cuero**

**Cuero Country Club**

1/7/2026 Routine

No violations at time of inspection.

1305 E. S. Railroad 77954

0 11:45 AM

12:05 PM

1/7/2026

-

**H E B Grocery**

1/7/2026 Routine

No violations at time of inspection.

909 East Broadway 77954

0 11:00 AM

11:35 AM

1/7/2026

-

**Pizza Hut #39155**

1/7/2026 Routine

30. Permit Expired.

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

1010 N. Esplanade 77954

2 12:20 PM

12:40 PM

1/7/2026

**Wal-Mart # 385**

1/7/2026 Routine

No violations at time of inspection.

1202 E. Broadway 77954

0 10:15 AM

10:50 AM

1/7/2026

-

**Edna**

**A J ' s**

1/7/2026 Routine

no violations

508 E. Main Street 77957

0 12:55 PM

1 :18 PM

1/7/2026

-

**Rancho Agaves Mexican Grill**

1/7/2026 Routine

#18 label all chemical bottles

#21 CFM not on duty

#30 expired food permit

#38 unapproved thawing

#47 post last inspection

608 N. E. Street 77957

9 1 :31 PM

2 :00 PM

1/7/2026

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

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

Approved thawing method - 1

Other Violations - 1

Toxic substances properly identified, stored and used - 3

**Sonic Drive In**

1/7/2026 Routine

no violations

920 W. Main 77957

0 2 :10 PM

2 :25 PM

1/7/2026

-

**Ganado**

**Dairy Queen**

1202 E. Highway 59 77962

# Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

## Ganado

### Dairy Queen

1/7/2026

Routine

1202 E. Highway 59 77962

2 11:32 AM

1/7/2026

11:42 AM

#30 expired food permit

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

### Ganado Donuts

1/7/2026

Routine

1303 State Hwy 172 77962

0 11:07 AM

1/7/2026

11:18 AM

no violations

-

## Lolita

### Taqueria Las Fuentes

1/7/2026

Routine

9345 FM 1593 77971

5 9:40 AM

1/7/2026

10:00 AM

#9 do not use thank you bags/aprons/ paper towels to cover food.

#28 date label

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

Proper Date Marking and disposition - 2

## Placedo

### Grab-N-Go

1/6/2026

Violations Followup

5065 FM 616 77977

0 12:15 PM

1/6/2026

12:22 PM

Violation follow up--violation corrected, hand sink is properly working. No follow up required.

-

## Port Lavaca

### Burger King 30090

1/6/2026

Routine

914 Hwy 35 N. 77979

0 2:35 PM

1/6/2026

2:55 PM

No violations at time of inspection.

-

### Dollar General # 2919

1/6/2026

Routine

501 State Hwy. 35-South 77979

3 12:46 PM

1/6/2026

1:21 PM

12. Needs an employee health and personal hygiene book

Management and employees knowledge, responsibilities and reporting - 3

### First Convenience

1/6/2026

Routine

1916 W. Austin 77979

4 12:00 PM

1/6/2026

12:33 PM

7. Out of date product

45. Replace any missing tiles

Physical facilities installed, maintained, clean - 1

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

## Magic Asian Cuisine

101 N. Commerce 77979

Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

**Port Lavaca**

**Magic Asian Cuisine**

101 N. Commerce 77979					
16	2 :46 PM				1/6/2026
	3 :23 PM				
2. Black fridge not holding 41					
9. Store food in food grade approved bags					
21. Needs a bodily fluids kit					
29. Black fridge needs a working thermometer and needs a cooking thermometer					
31. Leave hot water on at all times. Corrected on site					
35. Wear hair restraints when preparing food corrected on site					
36. store wet towels inside sanitizer bucket					
42. Clean inside and outside of black fridge.					
45. Clean floors in kitchen					
Adequate handwashing facilities; Accessible and properly supplied, used	-	2			
Food separated and & protected, prevented during food preparation	-	3			
Person in charge present, demonstration of knowledge, and CFM	-	2			
Thermometers provided, accurated, and calculated; chemical/thermal test	-	2			
Proper Cold Holding temperature (41F/45F)	-	3			
Personal Cleanliness / eating, drinking, or tobacco use	-	1			
Wiping Cloths; properly used and stored	-	1			
Physical facilities installed, maintained, clean	-	1			
Non-Food Contact surfaces clean	-	1			

**Monterrey Café**

723 Broadway 77979					
3	1 :31 PM				1/6/2026
	2 :02 PM				
22. Renew food handlers					
35. Use spill proof cups or lid and straw					
Food handler / no unauthorized persons / personnel	-	2			
Personal Cleanliness / eating, drinking, or tobacco use	-	1			

**Tacos Alvarado #1**

600 W Austin 77979					
0	11:33 AM				1/7/2026
	11:40 AM				

Violation follow up--Fridge temping at 40 degrees. No follow up required.

-

**Port O'Connor**

**5 D Steakhouse**

2683 W. Adams Ave. 77982					
0	1 :45 PM				1/6/2026
	2 :05 PM				

No violations at time of inspection.

-

**Seadrift**

**Bay Flats Lodge**

391 Bayside Drive 77983					
0	12:14 PM				1/7/2026
	12:25 PM				

No violations upon inspection.

-

**Bubba's Seafood**

1142 Hwy 185-E 77983

# Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

## Seadrift

### Bubba's Seafood

1/7/2026 Violations Followup

Violation follow up  
Using Ice to keep table top at temp.

1142 Hwy 185-E 77983

0 12:47 PM  
12:55 PM

1/8/2026

## Vanderbilt

### Cobra Corner Store, Inc.

1/7/2026 Routine

#22 need food handlers  
#35 wear hairnet/ball cap with cooking food.

5895 FM 616 77991

3 10:13 AM  
10:32 AM

1/7/2026

Food handler / no unauthorized persons / personnel - 2

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

## Victoria

### Burger King #16248

1/5/2026 Routine

1/5/2026  
#35 Need ball cap or hair net

2103 Houston Hwy 77901

2 12:37 PM  
1 :12 PM

1/5/2026

#46 Women's restroom needs lid on trash can

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

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

### Dairy Treet

1/5/2026 Routine

No Violations found.

4808 John Stockbauer 77901

0 2 :17 PM  
2 :41 PM

1/5/2026

### Dominos

1/7/2026 Routine

1/7/26

3803 Houston Hwy #8800 77901

6 12:09 PM  
12:35 PM

1/8/2026

#2 Glass cooler not holding 41°

#29 Need thermometers in coolers and chlorine test strips

#35 Do not store phone on prep table

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

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

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

### Domino's Pizza

2007 N. Laurent 77901

# Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

## Victoria

### Domino's Pizza

1/7/2026	Routine	2007 N. Laurent 77901	9	11:37 AM 11:57 AM	1/8/2026
----------	---------	-----------------------	---	----------------------	----------

#2 Glass cooler not holding 41°

#21 Need CFM on duty at all hours of operation

#35 Need hair nets with visors and employee drinks need lid and straw

#41 Label large container in front area (corn meal)

#45 Weather strip back door

#47 Need hand washing sign at sink

Physical facilities installed, maintained, clean - 1

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

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

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

Original container labeling (Bulk Food) - 1

Other Violations - 1

### Don Jose Mexican Restaurant

1/7/2026	Routine	2902 E. Airline 77901	0	2 :08 PM 2 :42 PM	1/7/2026
----------	---------	-----------------------	---	----------------------	----------

No violations

-

### Dunkin' Donuts

1/6/2026	Routine	8405 N. Navarro 77901	2	1 :40 PM 1 :55 PM	1/6/2026
----------	---------	-----------------------	---	----------------------	----------

21. Need current 2026 Food Establishment Permit.

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

### Everest Food Mart

1/5/2026	Routine	2000 E. Airline 77901	16	12:35 PM 1 :14 PM	1/6/2026
----------	---------	-----------------------	----	----------------------	----------

7. Ice bags need proper labeling

12. Needs an employee health and personal hygiene book

21. Needs one certified food manager license and a bodily fluids kit

29. Place a thermometer inside the cooler where the milk is stored.

31. inadequate hot water at the hand sink

45. Replace any missing tiles

46. Supply paper towels in the restroom

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

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

Physical facilities installed, maintained, clean - 1

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

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

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

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

Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

**Victoria**

**Everest Food Mart**

<b>1/5/2026</b>	<b>Routine</b>	2000 E. Airline 77901	16	12:35 PM 1 :14 PM	1/6/2026
-----------------	----------------	-----------------------	----	----------------------	----------

7. Ice bags need proper labeling  
 12. Needs an employee health and personal hygiene book  
 21. Needs one certified food manager license and a bodily fluids kit  
 29. Place a thermometer inside the cooler where the milk is stored.  
 31. inadequate hot water at the hand sink  
 45. Replace any missing tiles  
 46. Supply paper towels in the restroom  
 Management and employees knowledge, responsibilities and reporting - 3

**Fastop Food Store # 3**

<b>1/6/2026</b>	<b>Routine</b>	2103 Lone Tree Road 77901	9	10:20 AM 10:56 AM	1/6/2026
-----------------	----------------	---------------------------	---	----------------------	----------

#21 need bodily fluid kit  
 #22 need food handler's  
 #29 test strips expired  
 #30 expired food permit  
 #46 need trash can with lid in women's restroom.  
 Person in charge present, demonstration of knowledge, and CFM - 2  
 Food Establishment Permit (Current, Valid, and Posted) - 2  
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
 Food handler / no unauthorized persons / personnel - 2  
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

**Heart Rock Café / CMC Dietary**

<b>1/5/2026</b>	<b>Routine</b>	2701 Hospital Dr. 77901	11	12:25 PM 12:55 PM	1/5/2026
-----------------	----------------	-------------------------	----	----------------------	----------

1. observed 1 cold hold case at 49°.  
 7. Observed expired milk products.  
 10. Sanitizer bucket was at 400 ppm.  
 30. Need to post current food establishment permit.  
 Food and ice obtained from approved source; good condition, safe - 3  
 Food contact surfaces and returnables; cleaned and sanitized - 3  
 Food Establishment Permit (Current, Valid, and Posted) - 2  
 Proper cooling time and temperature - 3

**La Michoacana Plus**

<b>1/7/2026</b>	<b>Routine</b>	2113 Lone Tree Rd. 77901	5	12:35 PM 1 :00 PM	1/7/2026
-----------------	----------------	--------------------------	---	----------------------	----------

1/7/2026  
 #10 All items need to be using all three steps for dishwashing,(wash, rinse and sanitize)  
 #35 Employee drinks need lid and straw  
 #36 Wet towels need to stored in sanitizer bucket  
 Food contact surfaces and returnables; cleaned and sanitized - 3  
 Personal Cleanliness / eating, drinking, or tobacco use - 1  
 Wiping Cloths; properly used and stored - 1

Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

**Victoria**

**La Michoacana Plus**

<b>1/7/2026</b>	<b>Routine</b>	2113 Lone Tree Rd. 77901	5	12:35 PM	1/8/2026
1/7/26				1 :00 PM	

#10 0 ppm, use three steps when dish washing, wash, rinse and sanitize

#35 Employee drinks need lid and straw

#36 Wet towels need to be stored in sanitizer bucket

Wiping Cloths; properly used and stored - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

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

**Marble Slab Creamery**

<b>1/6/2026</b>	<b>Routine</b>	6362 N. Navarro 77904	0	1 :25 PM	1/6/2026
No Violations.				1 :35 PM	
-					

**Mc Donald's # 4028**

<b>1/7/2026</b>	<b>Routine</b>	2701 Houston Hwy. 77901	0	3 :00 PM	1/7/2026
No violations				3 :26 PM	
-					

**Niki's Roma Pizza**

<b>1/5/2026</b>	<b>Routine</b>	7800 N. Navarro 77904	0	2 :50 PM	1/6/2026
No violations observed				3 :29 PM	
-					

**Northside Nutrition**

<b>1/2/2026</b>	<b>Routine</b>	5803 John Stockbauer Ste. P 77904	0	11:30 AM	1/2/2026
No violations observed.				11:45 AM	
-					

**Panda Express # 2514**

<b>1/6/2026</b>	<b>Routine</b>	8709 N. Navarro 77901	0	2 :09 PM	1/6/2026
No violations upon inspection.				2 :25 PM	
-					

**Papa John's Pizza # 3750**

<b>1/5/2026</b>	<b>Routine</b>	3112-E N. Navarro 77901	7	1 :42 PM	1/6/2026
				2 :20 PM	

21. Ensure that at least one certified food manager is on site at all hours of operation.

29. Supply a thermometer inside the walk-in cooler.

30. Maintain a current permit at all times

43.Observed lights with no shields in walk in cooler

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

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

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

Adequate ventilation and lighting; designated areas used - 1

Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

**Victoria**

**Peter Piper Pizza**

**1/6/2026 Routine**

No violations.

3603 N. Navarro 77901

0 2 :00 PM  
2 :15 PM

1/6/2026

**Riverside Golf Course**

**1/2/2026 Routine**

21. Needs one certified food manager at all hours of operation.

302 McCright Drive 77901

2 10:30 AM  
10:45 AM

1/2/2026

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

**Snax Max #10**

**1/7/2026 Routine**

- 7. Ice bags need proper labeling
- 21. Needs one certified food manager
- 29. Needs sanitizer test strips
- 31. Keep hand sink accessible

4901 John Stockbauer 77901

9 1 :12 PM  
1 :53 PM

1/7/2026

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

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

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

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

**Snax Max #13**

**1/6/2026 Violations Followup**

Violation corrected, hand sink is no longer leaking. No follow up required.

2002 N. Navarro 77901

0 1 :27 PM  
1 :30 PM

1/6/2026

**Snax Max #9**

**1/7/2026 Routine**

- 7. Expired product
- 21. Needs certified food manager
- 28. Date label deli express sandwiches

4402 N. Navarro 77904

9 12:20 PM  
1 :00 PM

1/7/2026

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

Proper Date Marking and disposition - 2

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

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

**Speedy Stop #30**

**1/5/2026 Routine**

- 7. Observed expired medication.

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

5906 N. Navarro 77901

3 3 :17 PM  
3 :38 PM

1/5/2026

**Speedy Stop Kitchen #30**

**1/5/2026 Routine**

No Violations found.

5906 N. Navarro 77901

0 2 :53 PM  
3 :17 PM

1/5/2026



Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

**Victoria**

**Stop N Save**

1/6/2026	Routine	707 S. Navarro 77901	2	2 :00 PM	1/6/2026
#21 need CFM.					
Person in charge present, demonstration of knowledge, and CFM - 2					

**Stripes Store 40879H**

1/6/2026	Routine	1704 S.W. Moody 77901	5	2 :38 PM	1/6/2026
#12 need hygiene handbook					
#21 no CFM on duty.					
Person in charge present, demonstration of knowledge, and CFM - 2					
Management and employees knowledge, responsibilities and reporting - 3					

**The "Other" Store # 2**

1/6/2026	Routine	1409 N.E. Water Street 77901	2	12:45 PM	1/6/2026
24- Need proper labels on ice bags.					
Required records available (shellstock tags; parasite destruction) - 2					

**The Green Cow Creamery**

1/6/2026	Routine	102 S. Main St. 77901	0	1 :39 PM	1/6/2026
No violations upon inspection.					
-					

**The Grind**

1/6/2026	Routine	2200 E. Red River 77901	0	10:04 AM	1/6/2026
No violations at time of inspection					
-					

**The Java Bean**

1/6/2026	Routine	506 E. San Antonio 77901	5	11:15 AM	1/6/2026
#21 no CFM on duty					
#30 food permit- expired					
#36 do not store sanitized utensils on towels.					
Person in charge present, demonstration of knowledge, and CFM - 2					
Wiping Cloths; properly used and stored - 1					
Food Establishment Permit (Current, Valid, and Posted) - 2					

**Vela Farms, LLC**

1/5/2026	Routine	4806 N. John Stockbauer Ste 60 77904	2	1 :45 PM	1/5/2026
30. Observed food permit was expired.					
Food Establishment Permit (Current, Valid, and Posted) - 2					

**Victoria Mini Mart**

1/6/2026	Routine	2207 N. Ben Jordan 77901	8	1 :10 PM	1/6/2026
7- Expired food.					
30- Need current permit.					
31- Need soap and paper towels at hand sink.					
47- Need last inspection.					

# Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

## Victoria

### Victoria Mini Mart

1/6/2026	Routine	2207 N. Ben Jordan 77901	8	1 :10 PM	1/6/2026
7- Expired food.				1 :21 PM	

30- Need current permit.

31- Need soap and paper towels at hand sink.

47- Need last inspection.

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

Other Violations - 1

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

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

### VISD Success Academy/DAEP

1/6/2026	Routine	3002 E. North Street 77901	0	9 :35 AM	1/6/2026
no violations				10:00 AM	

-

### Wal-Mart # 4194 Fuel Center

1/5/2026	Routine	4001 Houston Highway 77901	5	1 :23 PM	1/5/2026
1/5/26				1 :48 PM	

#29 Need sanitizer test strips

#30 Needs 2026 permit

#47 Need reporting illness sign in both restrooms

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

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

Other Violations - 1

## Yorktown

### 5 D Steakhouse

1/7/2026	Routine	632 West Main Street 78164	9	2 :38 PM	1/7/2026
7. Observed chicken in the fringe without a label and a bad color. It looked old.				3 :10 PM	

28. Need to date label food in the fridge.

33. Hand washing sinks should only be used for handwashing.

41. Label bulk items.

47. Employee illness awareness sign needs to be posted at hand washing sinks.

Other Violations - 1

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

Proper Date Marking and disposition - 2

Warewashing Facilities; installed, maintained, used - 2

Original container labeling (Bulk Food) - 1

### 5 D Steakhouse Meat Market

1/7/2026	Routine	632 West Main 78164	8	2 :20 PM	1/7/2026
7. There was food left out on the sink with flies.				2 :38 PM	

9. There was uncovered, ready to eat turkey on the prep table.

37. Observed packaged food and paper goods on the floor.

47. Employee illness awareness sign needs to be posted at all hand washing sinks.

# Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

## Yorktown

### 5 D Steakhouse Meat Market

1/7/2026	Routine	632 West Main 78164	8	2 :20 PM 2 :38 PM	1/7/2026
----------	---------	---------------------	---	----------------------	----------

7. There was food left out on the sink with flies.  
 9. There was uncovered, ready to eat turkey on the prep table.  
 37. Observed packaged food and paper goods on the floor.  
 47. Employee illness awareness sign needs to be posted at all hand washing sinks.

Food and ice obtained from approved source; good condition, safe - 3  
 Food separated and & protected, prevented during food preparation - 3  
 Environmental contamination - 1  
 Other Violations - 1

### Agave Jalisco

1/7/2026	Routine	951 W. Main Street 78164	8	3 :14 PM 3 :45 PM	1/7/2026
----------	---------	--------------------------	---	----------------------	----------

7. Food in the walk in fridge was not in good condition.  
 28. Food in the walk in needs to be date labeled.  
 37. There was a box of frozen meat on the floor.  
 38. Need to use an approved method of thawing meat.  
 42. Remove rusty shelf away from clean dish area.

Non-Food Contact surfaces clean - 1  
 Approved thawing method - 1  
 Proper Date Marking and disposition - 2  
 Food and ice obtained from approved source; good condition, safe - 3  
 Environmental contamination - 1

### Dairy Queen

1/7/2026	Routine	510 W. Main 78164	8	1 :22 PM 1 :49 PM	1/7/2026
----------	---------	-------------------	---	----------------------	----------

10. 0 PPM on sanitizer bucket.  
 29. Need sanitizer test strips.  
 30. Observed an expired food establishment permit.  
 47. Employee illness awareness sign needs to be posted at all hand washing sinks.

Other Violations - 1  
 Food Establishment Permit (Current, Valid, and Posted) - 2  
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
 Food contact surfaces and returnables; cleaned and sanitized - 3

### Lowe's Super S # 157

1/7/2026	Routine	1707 W. Main 78164	5	3 :50 PM 4 :28 PM	1/7/2026
----------	---------	--------------------	---	----------------------	----------

7. Expired medication and baby food.  
 30. Observed an expired food establishment permit.

Food Establishment Permit (Current, Valid, and Posted) - 2  
 Food and ice obtained from approved source; good condition, safe - 3

### The Texan

1/7/2026	Routine	526 W. Main 78164	8	11:45 AM 12:32 PM	1/7/2026
----------	---------	-------------------	---	----------------------	----------

7. Expired food.  
 25. Observed live insects.  
 32. The ice machines need to be wiped down.  
 47. Employee illness awareness signs need to be posted at each hand sink.

Other Violations - 1

Victoria County Public Health Department

1/8/2026

Inspections Between (inclusive): 1/1/2026 and 1/7/2026

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

**Yorktown**

**The Texan**

526 W. Main 78164

1/7/2026

Routine

8 11:45 AM

1/7/2026

12:32 PM

7. Expired food.

25. Observed live insects.

32. The ice machines need to be wiped down.

47. Employee illness awareness signs need to be posted at each hand sink.

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

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

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