

Victoria County Public Health Department

Inspections Between (inclusive): 1/15/2026 and 1/21/2026

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp.
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Edna**Busy B's Bakery**

1/20/2026 Routine

Mobile Unit 77957

2 10:50 AM
11:15 AM

1/21/2026

30. Needs current food permit

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

Cuero**Bush's Chicken - Cuero**

1/20/2026 Routine

601 E. Broadway 77954

0 1:00 PM
1:20 PM

1/20/2026

No violations

Circle K # 2741545

1/20/2026 Routine

4150 Highway 72 West 77954

0 12:05 PM
12:35 PM

1/21/2026

No Violation

Express Mart

1/20/2026 Routine

111 E. Morgan 77954

5 12:40 PM
12:55 PM

1/20/2026

7. Expired can food on shelf.

30. Need current 2026 permit.

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

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

Fair Bridge Inn & Suites

1/16/2026 Routine

2127 N. Esplande St. 77954

0 9:55 AM
10:30 AM

1/16/2026

No violations

K N Root Beer Drive-In

1/20/2026 Routine

514 E. Broadway 77954

0 1:15 PM
1:40 PM

1/20/2026

No Violations

Smok'd Bar B Que

1/16/2026 Routine

Mobile Unit 77954

2 10:47 AM
11:20 AM

1/16/2026

30. Needs 2026 food permit

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

The Auction Ring Café

1/16/2026 Routine

1817 Bridge Street 77954

0 11:37 AM
12:14 PM

1/16/2026

No violations

Edna**Donut Palace**

1/16/2026 Routine

707 N. Wells 77957

0 11:25 AM
11:45 AM

1/20/2026

no violations

Victoria County Public Health Department

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1/22/2026

Closed

Edna**Donut Palace**

1/16/2026 Routine

no violations

707 N. Wells 77957

0 11:25 AM
11:45 AM

1/20/2026

Edna Donuts

1/16/2026 Routine

no violations

515 N. Wells 77957

0 11:56 AM
12:10 PM

1/20/2026

Edna Elementary

1/20/2026 Routine

No violations observed

400 Apollo Drive 77957

0 11:38 AM
12:24 PM

1/21/2026

Edna High School Café

1/15/2026 Routine

No violations at time of inspection.

1303 W. Gayle 77957

0 11:30 AM
11:50 AM

1/15/2026

Edna Junior High School

1/15/2026 Routine

No Violations

505 W. Gayle 77957

0 10:00 AM
10:30 AM

1/15/2026

Edna Little League

1/21/2026 Routine

No violations

2500 E. Division 77957

0 11:25 AM
11:43 AM

1/21/2026

Mc Donald's

1/15/2026 Routine

30. Food permit expired/not displayed.

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

817 N. Wells 77957

2 9:40 AM
10:00 AM

1/15/2026

Old-Fashioned Donuts

1/21/2026 Routine

No violations

909 West Main 77957

0 8:55 AM
9:13 AM

1/21/2026

Vallet Packing House LLC

1/20/2026 Routine

21. One certified food manager must be present at all hours of operation

29. Needs sanitizer test strips

3035 FM 822 77957

4 12:49 PM
1:27 PM

1/21/2026

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

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

Ganado

Victoria County Public Health Department

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Ganado**Brookshire Brothers #76**

1/15/2026 Routine

No violations at time of inspection.

305 W. York 77962

0 12:55 PM
1 :15 PM

1/15/2026

Busy B's Bakery

1/20/2026 Routine

30. Needs current permit

Mobile Unit 77962

0 10:50 AM
11:15 AM

1/22/2026

Estella's Mexican Restaurant

1/21/2026 Routine

109 S. Third Street 77962

11 10:20 AM
10:55 AM

1/21/2026

- 12. Needs employee health book
- 21. One certified food manger must be present at all hours of operation
- 22. Everyone else food handlers
- 30. Needs current food permit
- 42. Clean walls and vent hood
- 47. Clean walls around stove and hand sink, back room needs to replace tiles.

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

Food handler / no unauthorized persons / personnel - 2

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

Non-Food Contact surfaces clean - 1

Physical facilities installed, maintained, clean - 1

Management and employees knowledge, responsibilities and reporting - 3

Ganado Express

1/16/2026 Routine

1006 S. Third Street 77962

13 10:30 AM
10:55 AM

1/20/2026

- #10 Oppm
- #12 need hygiene handbook.
- #21 no CFM
- #29 need test strips.
- #31 no paper towels at hand sink.
- #39 need scoops with handles.

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Management and employees knowledge, responsibilities and reporting - 3

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

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

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

Ganado Independent School District Cafeteria

1/15/2026 Routine

510 W. Rogers 77962

0 12:20 PM
12:45 PM

1/15/2026

No Violations

Lolita**Circle R Drive-In**

8945 FM 1593 77971

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1/22/2026

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Lolita

Circle R Drive-In

1/20/2026 Routine

8945 FM 1593 77971

12 2 :04 PM
 2 :48 PM

1/21/2026

- 2. Table top not holding 41°
- 6. Needs time and temperature documentation
- 21. One certified food manager must be present at all hours of operation
- 31. Back hand sink needs to be supplied with soap and paper towels
- 42. Clean cooler and ice coolers
- 44. Dumpster needs to be on concrete

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

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

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

Non-Food Contact surfaces clean - 1

Garbage and Refuse properly disposed; facilities maintained - 1

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

Mr Taco

1/21/2026 Routine

Mobile Unit 77971

8 9 :36 AM
 10:00 AM

1/21/2026

- 9. Use food grade approved bags
- 22. Needs food handlers
- 31. Needs current food permit
- 47. Needs potable water hose

Other Violations - 1

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

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

Food handler / no unauthorized persons / personnel - 2

Nordheim

Lile's Country Store

1/20/2026 Routine

274 E. 3rd St 78141

0 2 :40 PM
 2 :55 PM

1/20/2026

No Violations

Point Comfort

Village Grocery

1/20/2026 Routine

104 Lamar 77978

9 10:31 AM
 10:53 AM

1/20/2026

#6 time document food left out.

#31 do not store utensils in hand wash sink.

#32 clean ice machine.

#36 do not use towels to store sanitized dishes.

#37 do not store single serve items under paper towels.

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

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

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

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 Req'd. Closed

Port Lavaca

303 Pub and Grub 1/20/2026 Routine no violations	619 Broadway St. 77979 0 11:32 AM 11:48 AM	1/20/2026
7-Eleven # 36507 H 1/21/2026 Routine No violations upon inspection.	2207 N. Hwy 35 77979 0 10:45 AM 10:57 AM	1/21/2026
Austin Street Market 1/21/2026 Routine No violations upon inspection.	1107 W. Austin 77979 0 12:26 PM 12:37 PM	1/21/2026
Dollar General Store #25673 1/21/2026 Routine 30- Needs current permit. Food Establishment Permit (Current, Valid, and Posted) - 2	1215 W. Austin St. 77979 2 12:48 PM 1:06 PM	1/21/2026
Dollar Tree # 6044 1/21/2026 Routine 2- Improper cold hold. 7- Expired food. 30- Need current permit. Food and ice obtained from approved source; good condition, safe - 3 Food Establishment Permit (Current, Valid, and Posted) - 2 Proper Cold Holding temperature (41F/45F) - 3	310 State Highway 35 N 77979 8 12:00 PM 12:20 PM	1/21/2026
Get & Go Foodmart No. 1 1/21/2026 Violations Followup Hand sink not installed. Will follow up.	717 Half League 77979 0 10:17 AM 10:21 AM	1/21/2026
Hampton Inn & Suites 1/21/2026 Routine No violations upon inspection.	1788 Hwy 35 North 77979 0 10:30 AM 10:41 AM	1/21/2026
PoJo's Liquor & Gifts 1/21/2026 Routine 12- Need Health + Hygiene handbook. 21- Need Bodily Fluid Kit. 30- Need current permit Management and employees knowledge, responsibilities and reporting - 3 Person in charge present, demonstration of knowledge, and CFM - 2	815 N. Hwy. 35 77979 7 11:01 AM 11:15 AM	1/21/2026

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Port Lavaca

PoJo's Liquor & Gifts

1/21/2026 Routine

12- Need Health + Hygiene handbook.

815 N. Hwy. 35 77979

7 11:01 AM
11:15 AM

1/21/2026

21- Need Bodily Fluid Kit.

30- Need current permit

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

The Donut Palace

1/21/2026 Routine

No violations upon inspection.

1400 N. Virginia 77979

0 11:18 AM
11:27 AM

1/21/2026

Walgreens # 12494

1/21/2026 Routine

No violations upon inspection.

1302 N. Virginia 77979

0 11:40 AM
11:52 AM

1/21/2026

Seadrift

Bubba's Seafood

1/16/2026 Violations Followup

Violation follow up-Received new prep cooler. Temped at 37 degrees. No follow up required.

1142 Hwy 185-E 77983

0 11:43 AM
11:48 AM

1/16/2026

Dollar General Store # 21708

1/21/2026 Routine

No violations upon inspection.

311 Broadway 77983

0 9 :35 AM
9 :52 AM

1/21/2026

Victoria

Ace Hardware Victoria

1/15/2026 Routine

No violations

5201 N. Navarro St. 77904

0 10:13 AM
10:29 AM

1/16/2026

Agave's Mexican Bar & Grill

1/15/2026 Routine

#37 do not store knives between counters.

#40 need scoop with handles, store ice scoop in a sanitized container.

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

Environmental contamination - 1

3801 N. Navarro St 77901

2 10:50 AM
11:20 AM

1/16/2026

AlphaLab Nutrition Northside

1/21/2026 Routine

No Violations Found.

8607 N. Navarro Suite C 77904

0 2 :05 PM
2 :25 PM

1/22/2026

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Victoria**AlphaLab Nutrition Northside**

1/21/2026 Routine

8607 N. Navarro Suite C 77904

0 2:05 PM
2:25 PM

1/22/2026

No Violations Found.

Beans Up Coffee

1/15/2026 Routine

5402 N. Navarro 77904

2 9:36 AM
10:00 AM

1/16/2026

30. Needs current food permit
Food Establishment Permit (Current, Valid, and Posted) - 2**Cimarron Junction**

1/20/2026 Routine

7104-A N. Navarro 77904

16 12:17 PM
12:52 PM

1/20/2026

7- Out of date items.

9- Pastries need date labels.

20- Ice machine is leaking.

21- No CFM.

29- Need proper test strips.

30- Need 2026 permit.

36- Sanitizer cloths need to be in bucket.

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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

Wiping Cloths; properly used and stored - 1

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

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

Cinco de Mayo Mexican Restaurant

1905 N Depot St 77901

1/21/2026 Routine

2 11:10 AM

#23 hot water not in temp. compliance.

11:27 AM 1/21/2026

Hot and Cold Water available; adequate pressure, safe - 2

Courtyard by Marriott Victoria

8002 N. Navarro 77904

1/21/2026 Routine

1 2:32 PM

1/22/2026

37. Store paper products 6 inches off the floor.

2:57 PM

Environmental contamination - 1

Don Lupe-Licious Tacos

5203 John Stockbauer 77904

1/15/2026 Routine

13 12:25 PM

1/21/2026

19. Observed a leak from the 3 compartment sink, plumbing not properly installed.

12:58 PM

20. Need to properly dispose of mop water.

21. A food manager needs to be present at every shift.

29. Need sanitizer test stripes.

33. Observed the misuse of the 3 compartment sink procedures.

47. Post employee illness awareness sign at the handwashing sinks.

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

Victoria County Public Health Department

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Victoria**Don Lupe-Licious Tacos****1/15/2026 Routine**

5203 John Stockbauer 77904

1/21/2026

19. Observed a leak from the 3 compartment sink, plumbing not properly installed.
 20. Need to properly dispose of mop water.
 21. A food manager needs to be present at every shift.
 29. Need sanitizer test stripes.
 33. Observed the misuse of the 3 compartment sink procedures.
 47. Post employee illness awareness sign at the handwashing sinks.

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

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

Warewashing Facilities; installed, maintained, used - 2

Other Violations - 1

Double J Eatery**1/20/2026 Routine**

8607 N. Navarro Suite E 77904

1/22/2026

19. Drape spray hose at the 3 compartment sink when not in use.
 31. Use the handwashing sink for hand washing only.
 32. Observed cardboard under the fryers and rust in the walk-in fridge.
 37. Keep food item 6 inches off the floor.
 42. Non-food contact surfaces need to be easily cleanable.
 45. Facilities need to be maintained and clean.
 47. Post employee illness awareness sign at the handwashing sinks.

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

Physical facilities installed, maintained, clean - 1

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

Non-Food Contact surfaces clean - 1

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

Environmental contamination - 1

Other Violations - 1

Gonzalez Café LLC**1/21/2026 Routine**

1103 S.W. Moody 77901

1/21/2026

#28 date label food stored.

2 11:35 AM

11:58 AM

Proper Date Marking and disposition - 2

HTeoO #357**1/20/2026 Routine**

7305 NE Zac Lentz 77901

1/20/2026

No violations upon inspection.

0 12:55 PM

1:08 PM

La Cabaña**1/21/2026 Violations Followup**

2013 E. Red River 77901

1/21/2026

Violation follow up replaced cooler. Cooler holding 39°

0 10:37 AM

10:43 AM

Purple Orchid Café

6404 Nursery Dr Ste 103 77904

Victoria County Public Health Department

1/22/2026

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Victoria

Purple Orchid Café

1/20/2026 Routine

10- Dishes sanitized at Oppm.

6404 Nursery Dr Ste 103 77904

7 11:22 AM
11:40 AM

1/20/2026

29- Improper test strips.

30- Need 2026 permit.

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

Roll and Coffee

1/20/2026 Routine

No violations upon inspection.

7800 N. Navarro Ste. 161 77904

0 11:57 AM
12:11 PM

1/20/2026

Shipley's Do-Nuts

1/21/2026 Routine

#2 2 dr silver -drinks 46° 50° ambient

2601 N. Navarro St. 77901

20 9:00 AM
9:35 AM

1/21/2026

#10 Need to use 3 steps when dish washing (wash/rinse and sanitize)

#14 Wash hands between different task

#25 Small black bugs in a storage area

#31 Front and back hand sinks need paper towels

#32 Do not use cardboard on floor

#35 Employee drinks need lid and straw, do not store personal items on prep tables
and need ball cap or hairnet

#36 Store wet towels in sanitizer bucket

#39 Store ice scoop handle up or out of ice bin

#44 Keep dumpster closed

#47 Need reporting illness sign in the men's restroom

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

Garbage and Refuse properly disposed; facilities maintained - 1

Wiping Cloths; properly used and stored - 1

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

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

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

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

Hands cleaned and properly washed; Gloves used properly - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Victoria County Public Health Department

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Date Insp.

Closed

Victoria

Shipley's Do-Nuts

1/21/2026 Routine

#2 2 dr silver -drinks 46° 50° ambient

2601 N. Navarro St. 77901

20 9 :00 AM

9 :35 AM

1/21/2026

#10 Need to use 3 steps when dish washing (wash/rinse and sanitize)

#14 Wash hands between different task

#25 Small black bugs in a storage area

#31 Front and back hand sinks need paper towels

#32 Do not use cardboard on floor

#35 Employee drinks need lid and straw, do not store personal items on prep tables and need ball cap or hairnet

#36 Store wet towels in sanitizer bucket

#39 Store ice scoop handle up or out of ice bin

#44 Keep dumpster closed

#47 Need reporting illness sign in the men's restroom

Other Violations - 1

Speedy Stop # 1

1/20/2026 Routine

29. All refrigeration needs to have thermometers.

8701 N. Navarro 77904

2 4 :05 PM

1/22/2026

4 :33 PM

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

Subway # 1

1/20/2026 Routine

29. All refrigeration needs thermometers.

8701 N. Navarro 77904

2 3 :47 PM

1/22/2026

4 :05 PM

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

Super Donuts I

1/15/2026 Routine

9. Observed uncovered containers of flour and open bags of cake mix.

1917 John Stockbauer Drive 77904

9 11:40 AM

1/21/2026

12:12 PM

31.Handwashing sink needs to be properly supplied.

37.Store food items 6 inches off the floor.

41.Label bulk items.

42.Clean and degrease food on the fryers.

45.Clean the AC vents above prep tables.

Original container labeling (Bulk Food) - 1

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

Environmental contamination - 1

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

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

The Barn

12201 FM 236 77901

Victoria County Public Health Department

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Victoria

The Barn

1/20/2026 Routine

12201 FM 236 77901

21 1 :09 PM
1 :40 PM

1/20/2026

#9 raw food over RTE foods.

#10 0 ppm

#18 label all chemical bottles.

#21 no CFM

#29 need test strips.

#32 do not store knives in between counters.

#33 no mop sink.

#35 need beard guard.

#39 need scoops with handles.

#45 clean dust build up at walk in fans. Clean cobwebs over prep area.

#47 post last inspection.

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

Other Violations - 1

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Toxic substances properly identified, stored and used - 3

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

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

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

Warewashing Facilities; installed, maintained, used - 2

Physical facilities installed, maintained, clean - 1

The New Rodeo

1/21/2026 Routine

407 E. Rio Grande 77901

24 9 :50 AM
10:25 AM

1/21/2026

1/26/2026

#9 Items in the walk in cooler and freezer need to be covered

#10 0ppm at dishwasher, make sure all items are washed, rinsed and sanitized.

#20 Need to fix the leak at the three compartment sink

#22 Need to print the Certified Food Manager Certificate

#25 Flies, roaches

#28 Make sure all items are date labeled in the walk in cooler

#31 Need soap at the hand sink

#32 Need to clean the shelves in the walk in cooler

37 Store items six inches off the floor in the walk in cooler

#43 Need more lighting in the storage room and bar area

#44 Grease container needs to be on asphalt or concrete

#45 Repaint/seal rusty shelves in the walk in cooler. Replace floor tiles, seal

openings by the back door and wall.

#47 Need to post the Certified Food Manager Certificate visible to the public

Proper Date Marking and disposition - 2

Other Violations - 1

Garbage and Refuse properly disposed; facilities maintained - 1

Adequate ventilation and lighting; designated areas used - 1

Environmental contamination - 1

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

Physical facilities installed, maintained, clean - 1

Victoria County Public Health Department

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The New Rodeo

1/21/2026 Routine

1/26/2026

407 E. Rio Grande 77901

24 9:50 AM
10:25 AM

1/21/2026

#9 Items in the walk in cooler and freezer need to be covered
#10 0ppm at dishwasher, make sure all items are washed, rinsed and sanitized.
#20 Need to fix the leak at the three compartment sink
#22 Need to print the Certified Food Manager Certificate
#25 Flies, roaches
#28 Make sure all items are date labeled in the walk in cooler
#31 Need soap at the hand sink
#32 Need to clean the shelves in the walk in cooler
37 Store items six inches off the floor in the walk in cooler
#43 Need more lighting in the storage room and bar area
#44 Grease container needs to be on asphalt or concrete
#45 Repaint/seal rusty shelves in the walk in cooler. Replace floor tiles, seal openings by the back door and wall.
#47 Need to post the Certified Food Manager Certificate visible to the public

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

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

Food handler / no unauthorized persons / personnel - 2

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Victoria Regional Juvenile Justice Center

1/15/2026 Routine

no violations

97 Foster Field Drive 77904

0 10:28 AM
10:40 AM

1/16/2026

Whataburger # 175

1/21/2026 Routine

47. Post employee illness awareness sign at the handwashing sinks.
Other Violations - 1

4302 N. Navarro 77901

1 3:07 PM
3:41 PM

1/22/2026

Yoakum

Dairy Queen-Yoakum

1/20/2026 Routine

No Violations

610 Highway 77-A 77995

0 11:25 AM
11:40 AM

1/21/2026

Navy's Place

1/20/2026 Routine

28. Need to date label food in walk in.
47. Need employee hand wash sign in bathroom.

Proper Date Marking and disposition - 2

Other Violations - 1

210 Nelson St Suite C 77995

3 11:00 AM
11:20 AM

1/20/2026