

Victoria County Public Health Department

1/22/2026

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

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

Busy B's Bakery

1/20/2026 Routine

Mobile Unit 77957

2 10:50 AM

1/21/2026

11:15 AM

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

1/20/2026

1 :20 PM

No violations

-

Circle K # 2741545

1/20/2026 Routine

4150 Highway 72 West 77954

0 12:05 PM

1/21/2026

12:35 PM

No Violation

-

Express Mart

1/20/2026 Routine

111 E. Morgan 77954

5 12:40 PM

1/20/2026

12:55 PM

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

1/16/2026

10:30 AM

No violations

-

K N Root Beer Drive-In

1/20/2026 Routine

514 E. Broadway 77954

0 1 :15 PM

1/20/2026

1 :40 PM

No Violations

-

Smok'd Bar B Que

1/16/2026 Routine

Mobile Unit 77954

2 10:47 AM

1/16/2026

11:20 AM

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

1/16/2026

12:14 PM

No violations

-

Edna

Donut Palace

1/16/2026 Routine

707 N. Wells 77957

0 11:25 AM

1/20/2026

11:45 AM

no violations

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Edna

Donut Palace

1/16/2026

Routine

707 N. Wells 77957

0 11:25 AM

1/20/2026

no violations

11:45 AM

-

Edna Donuts

1/16/2026

Routine

515 N. Wells 77957

0 11:56 AM

1/20/2026

no violations

12:10 PM

-

Edna Elementary

1/20/2026

Routine

400 Apollo Drive 77957

0 11:38 AM

1/21/2026

No violations observed

12:24 PM

-

Edna High School Café

1/15/2026

Routine

1303 W. Gayle 77957

0 11:30 AM

1/15/2026

No violations at time of inspection.

11:50 AM

-

Edna Junior High School

1/15/2026

Routine

505 W. Gayle 77957

0 10:00 AM

1/15/2026

No Violations

10:30 AM

-

Edna Little League

1/21/2026

Routine

2500 E. Division 77957

0 11:25 AM

1/21/2026

No violations

11:43 AM

-

Mc Donald's

1/15/2026

Routine

817 N. Wells 77957

2 9:40 AM

1/15/2026

30. Food permit expired/not displayed.

10:00 AM

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

Old-Fashioned Donuts

1/21/2026

Routine

909 West Main 77957

0 8:55 AM

1/21/2026

No violations

9:13 AM

-

Vallet Packing House LLC

1/20/2026

Routine

3035 FM 822 77957

4 12:49 PM

1/21/2026

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

1:27 PM

29. Needs sanitizer test strips

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

Thermometers provided, accurated, 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

- 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

109 S. Third Street 77962

11 10:20 AM

10:55 AM

1/21/2026

Ganado Express

1/16/2026 Routine

- #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, accurated, and calculated; chemical/thermal test - 2

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

1006 S. Third Street 77962

13 10:30 AM

10:55 AM

1/20/2026

Ganado Independent School District Cafeteria

1/15/2026 Routine

No Violations

510 W. Rogers 77962

0 12:20 PM

12:45 PM

1/15/2026

Lolita

Circle R Drive-In

8945 FM 1593 77971

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Lolita

Circle R Drive-In

1/20/2026	Routine	8945 FM 1593 77971	12	2 :04 PM	1/21/2026
				2 :48 PM	

- 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	1/21/2026
				10:00 AM	

- 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	1/20/2026
				2 :55 PM	

No Violations
-

Point Comfort

Village Grocery

1/20/2026	Routine	104 Lamar 77978	9	10:31 AM	1/20/2026
				10:53 AM	

- #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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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

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Port Lavaca

PoJo's Liquor & Gifts

1/21/2026 Routine

815 N. Hwy. 35 77979

7 11:01 AM

1/21/2026

12- Need Health + Hygiene handbook.

11:15 AM

21- Need Bodily Fluid Kit.

30- Need current permit

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

The Donut Palace

1/21/2026 Routine

1400 N. Virginia 77979

0 11:18 AM

1/21/2026

No violations upon inspection.

11:27 AM

-

Walgreens # 12494

1/21/2026 Routine

1302 N. Virginia 77979

0 11:40 AM

1/21/2026

No violations upon inspection.

11:52 AM

-

Seadrift

Bubba's Seafood

1/16/2026 Violations Followup

1142 Hwy 185-E 77983

0 11:43 AM

1/16/2026

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

11:48 AM

-

Dollar General Store # 21708

1/21/2026 Routine

311 Broadway 77983

0 9:35 AM

1/21/2026

No violations upon inspection.

9:52 AM

-

Victoria

Ace Hardware Victoria

1/15/2026 Routine

5201 N. Navarro St. 77904

0 10:13 AM

1/16/2026

No violations

10:29 AM

-

Agave's Mexican Bar & Grill

1/15/2026 Routine

3801 N. Navarro St 77901

2 10:50 AM

1/16/2026

#37 do not store knives between counters.

11:20 AM

#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

AlphaLab Nutrition Northside

1/21/2026 Routine

8607 N. Navarro Suite C 77904

0 2:05 PM

1/22/2026

No Violations Found.

2:25 PM

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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
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No Violations Found.

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Beans Up Coffee

1/15/2026	Routine	5402 N. Navarro 77904	2	9 :36 AM 10:00 AM	1/16/2026
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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
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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, accurated, and calculated; chemical/thermal test - 2

Cinco de Mayo Mexican Restaurant

1/21/2026	Routine	1905 N Depot St 77901	2	11:10 AM 11:27 AM	1/21/2026
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#23 hot water not in temp. compliance.

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

Courtyard by Marriott Victoria

1/21/2026	Routine	8002 N. Navarro 77904	1	2 :32 PM 2 :57 PM	1/22/2026
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37. Store paper products 6 inches off the floor.

Environmental contamination - 1

Don Lupe-Licious Tacos

1/15/2026	Routine	5203 John Stockbauer 77904	13	12:25 PM 12:58 PM	1/21/2026
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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.

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	13	12:25 PM 12:58 PM	1/21/2026
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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, accurated, 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	11	3 :00 PM 3 :35 PM	1/22/2026
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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	2	11:35 AM 11:58 AM	1/21/2026
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#28 date label food stored.

Proper Date Marking and disposition - 2

HTeaO #357

1/20/2026	Routine	7305 NE Zac Lentz 77901	0	12:55 PM 1 :08 PM	1/20/2026
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No violations upon inspection.
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La Cabaña

1/21/2026	Violations Followup	2013 E. Red River 77901	0	10:37 AM 10:43 AM	1/21/2026
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Violation follow up replaced cooler. Cooler holding 39°
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Purple Orchid Café

		6404 Nursery Dr Ste 103 77904			
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Victoria

Purple Orchid Café

1/20/2026 Routine

10- Dishes sanitized at Oppm.

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

6404 Nursery Dr Ste 103 77904

7 11:22 AM

11:40 AM

1/20/2026

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

#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

2601 N. Navarro St. 77901

20 9 :00 AM

9 :35 AM

1/21/2026

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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Victoria

Shipley's Do-Nuts

1/21/2026	Routine	2601 N. Navarro St. 77901	20	9 :00 AM 9 :35 AM	1/21/2026
#2 2 dr silver -drinks 46° 50° ambient					
#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	8701 N. Navarro 77904	2	4 :05 PM 4 :33 PM	1/22/2026
29. All refrigeration needs to have thermometers.					
Thermometers provided, accurated, and calculated; chemical/thermal test - 2					

Subway # 1

1/20/2026	Routine	8701 N. Navarro 77904	2	3 :47 PM 4 :05 PM	1/22/2026
29. All refrigeration needs thermometers.					
Thermometers provided, accurated, and calculated; chemical/thermal test - 2					

Super Donuts I

1/15/2026	Routine	1917 John Stockbauer Drive 77904	9	11:40 AM 12:12 PM	1/21/2026
9. Observed uncovered containers of flour and open bags of cake mix.					
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

12201 FM 236 77901					
1/20/2026	Routine	21	1 :09 PM		1/20/2026
			1 :40 PM		

- #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

407 E. Rio Grande 77901					
1/21/2026	Routine	24	9 :50 AM		1/21/2026
			10:25 AM		

- 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

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Victoria

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 Oppm 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	97 Foster Field Drive 77904	0	10:28 AM 10:40 AM	1/16/2026
no violations					
-					

Whataburger # 175

1/21/2026	Routine	4302 N. Navarro 77901	1	3 :07 PM 3 :41 PM	1/22/2026
47. Post employee illness awareness sign at the handwashing sinks.					
Other Violations - 1					

Yoakum

Dairy Queen-Yoakum

1/20/2026	Routine	610 Highway 77-A 77995	0	11:25 AM 11:40 AM	1/21/2026
No Violations					
-					

Navy's Place

1/20/2026	Routine	210 Nelson St Suite C 77995	3	11:00 AM 11:20 AM	1/20/2026
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					