

Victoria County Public Health Department

1/29/2026

Inspections Between (inclusive): 1/22/2026 and 1/28/2026

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

**Cuero ISD Early Childhood Center**

1/27/2026

Routine

504 Park Heights 77954

0 11:50 AM  
12:50 PM

1/27/2026

no violations

-

**John C. French Elementary**

1/27/2026

Routine

611 E. Prairie St. 77954

0 11:05 AM  
11:30 AM

1/27/2026

no violations

-

**Snappy's #6**

1/23/2026

Routine

710 N. Esplanade 77954

3 10:35 AM  
10:55 AM

1/26/2026

#40 store single serve items off floor.

#43 vent in restroom not working.

#46 need trash can with lid in restroom.

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

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

Adequate ventilation and lighting; designated areas used - 1

**Snappy's Market #7**

1/23/2026

Routine

101 Industrial Blvd. 77954

0 11:05 AM  
11:19 AM

1/26/2026

no violations

-

**Sonic # 1756**

1/27/2026

Routine

1110 N. Esplanade 77954

0 1 :50 PM  
2 :15 PM

1/27/2026

no violations

-

**The Donut Palace-Cuero**

1/27/2026

Routine

310 N. Esplanade 77954

8 12:20 PM  
12:50 PM

1/27/2026

#6 document time on food left out at room temp

#9 cover food in cooler

#28 date label

Proper Date Marking and disposition - 2

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

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

**Edna**

**3 Potrillos Mexican Restaurant**

1/22/2026

Routine

114 E. Main 77957

5 1 :10 PM  
1 :25 PM

1/22/2026

#30 expired food permit

#32 clean ice machine.

#44 trash dumpster must be on concrete/asphalt.

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

Garbage and Refuse properly disposed; facilities maintained - 1

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

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**Edna**

**Church's Fried Chicken**

<b>1/26/2026</b>	<b>Routine</b>	110 E. Houston Hwy 77957	1	11:50 AM	1/26/2026
				12:10 AM	
40. Keep all paper/single serve items off floor at least 6".					
Single service & single use articles; properly stored and used			-	1	

**Conner's Corner Grocery**

<b>1/22/2026</b>	<b>Routine</b>	102 E. Houston Hwy 77957	14	12:05 PM	1/22/2026
				12:35 PM	
#19 no running water at mop sink					
#23 need hot and cold water at mop sink.					
#28 date label					
#31 do not store cans in sink, no paper towels, need soap and need signage.					
#32 clean ice machine, no cardboard, do not place knives in between counters.					
#39 store ice scoop in a sanitized container.					

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

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

Proper Date Marking and disposition - 2

Required records available (shellstock tags; parasite destruction) - 2

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

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

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

**Highway 111 Shell**

<b>1/26/2026</b>	<b>Routine</b>	201 S. Wells 77957	4	9:45 AM	1/26/2026
				10:10 AM	

7. Expired medication

44. Dumpster lids should remain shut at all times.

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

Garbage and Refuse properly disposed; facilities maintained - 1

**Pinto Bean Restaurant**

<b>1/22/2026</b>	<b>Routine</b>	700 W. Main Street 77957	0	1:45 PM	1/22/2026
				2:14 PM	
no violations.					
-					

**Whataburger # 428**

<b>1/26/2026</b>	<b>Routine</b>	112 E. Houston Highway 77957	0	11:00 AM	1/27/2026
				11:20 AM	
No violations at time of inspection.					
-					

**Ganado**

**Brookshire Brothers Express #5002**

<b>1/26/2026</b>	<b>Routine</b>	101 W. York 77962	0	11:05 AM	1/26/2026
				11:25 AM	
No violations at time of inspection.					
-					

**Lolita**

**Inteplast Cafeteria**

101 Inteplast Cafeteria 77971

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## Lolita

### Inteplast Cafeteria

1/22/2026 Routine

101 Inteplast Cafeteria 77971

5 10:48 AM

1/22/2026

#9 raw over ready to eat foods.

#21 CFM needed.

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

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

## Port Lavaca

### Calhoun High School

1/22/2026 Routine

201 Sandcrab Blvd. 77979

0 11:25 AM

1/22/2026

No Violations

11:50 AM

-

### Casa Di Duran's

1/26/2026 Routine

711 W. Main 77979

0 12:22 PM

1/29/2026

1 :04 PM

-

### Charlene's Kitchen

1/26/2026 Routine

310 N. Virginia 77979

4 1 :11 PM

1/26/2026

1. Improper cooling

35. Employee drinks need lid and straw/non spill able container

Proper cooling time and temperature - 3

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

1 :43 PM

### Dairy Queen

1/23/2026 Routine

1409 W. Austin 77979

10 10:28 AM

1/26/2026

11:20 AM

2. Walk in cooler not holding 41

6. No time and temperature control documentation.

21. Need a certified food manager license at all hours of operation.

27. Equipment adequate to maintain temperature

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

Proper cooling method used; Equipment adequate to maintain proper temp - 2

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

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

1/26/2026 Violations Followup

0 2 :00 PM

1/26/2026

Violation follow up violation corrected walk in 41°

2 :07 PM

-

### Jackson Roosevelt Elementary School Cafeteria

1/23/2026 Routine

1512 Jackson St. 77979

0 9 :43 AM

1/26/2026

No violations

10:08 AM

-

### Magic Asian Cuisine

1/23/2026 Violations Followup

101 N. Commerce 77979

0 11:28 AM

1/26/2026

Black fridge 41°, violation corrected

11:41 AM

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## Port Lavaca

### Magic Asian Cuisine

1/23/2026

Violations Followup

Black fridge 41°, violation corrected

-

101 N. Commerce 77979

0 11:28 AM

11:41 AM

1/26/2026

### Subway

1/23/2026

Routine

No violations

-

306 S. Hwy 35 77979

0 11:52 AM

12:26 PM

1/26/2026

### Taqueria La Finca

1/26/2026

Routine

22. Needs food handlers

46. Women's restroom needs covered trash can and the vent not is working

2640 W. Main 77979

3 11:08 AM

12:11 PM

1/26/2026

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

Food handler / no unauthorized persons / personnel - 2

## Seadrift

### Seadrift School

1/22/2026

Routine

No violations

-

1801 Broadway 77983

0 10:15 AM

10:35 AM

1/29/2026

## Victoria

### Big Daddy'z BBQ & Soul Food

1/27/2026

Routine

7- Cover food.

611 S Moody St 77901

15 12:56 PM

1 :15 PM

1/27/2026

12- Need health and Hygiene handbook.

23- Front hand sink needs cold water.

28- Date label.

31- Need paper towels at all hand sinks.

34- Rat droppings in kitchen.

45- Outside area must remain enclosed.

47- Needs to post last inspection, and need first aid kit.

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

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

Management and employees knowledge, responsibilities and reporting - 3

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

Proper Date Marking and disposition - 2

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

Physical facilities installed, maintained, clean - 1

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## Victoria

### Big Daddy'z BBQ & Soul Food

1/27/2026	Routine	611 S Moody St 77901	15	12:56 PM	1/27/2026
				1 :15 PM	

7- Cover food.

12- Need health and Hygiene handbook.

23- Front hand sink needs cold water.

28- Date label.

31- Need paper towels at all hand sinks.

34- Rat droppings in kitchen.

45- Outside area must remain enclosed.

47- Needs to post last inspection, and need first aid kit.

Other Violations - 1

### Casa Jalisco

1/26/2026	Routine	1706 N. Laurent 77901	8	11:54 AM	1/26/2026
				12:20 PM	

9- Can't store raw meat above vegetables.

28- Date label.

37- All food must be 6" of the floor, all food must be covered, flour and sugars need to have a lid.

39- All scoops need handles.

42- Clean kitchen.

Non-Food Contact surfaces clean - 1

Proper Date Marking and disposition - 2

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

Environmental contamination - 1

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

### Champs Meat Market

1/27/2026	Routine	4806 N John Stockbauer Ste 100 77904	2	3 :39 PM	1/27/2026
				4 :00 PM	

30- Need current food permit.

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

### Chili's Bar & Grill

1/22/2026	Routine	5004 N. Navarro 77901	0	2 :24 PM	1/22/2026
				3 :09 PM	

No violations

-

### Chuck E. Cheese's # 581

1/22/2026	Routine	7800 N. Navarro Street # 201 77904	0	11:57 AM	1/22/2026
				12:22 PM	

No violations

-

### Cinco de Mayo Mexican Restaurant

1905 N Depot St 77901

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## Victoria

### Cinco de Mayo Mexican Restaurant

1/23/2026	Violations Followup	1905 N Depot St 77901	2	8 :30 AM 8 :36 AM	1/26/2026
Violation follow up-hot water at 3 comp sink 114° and hand sink 113°, violation corrected					
Hot and Cold Water available; adequate pressure, safe - 2					

### Citizens Health Plex Deli

1/22/2026	Routine	9406 Zac Lentz Parkway 77904	0	1 :42 PM 2 :04 PM	1/22/2026
No violations					
-					

### CITY BAKERY & RESTAURANT

1/28/2026	Routine	1204 E. San Antonio 77901	0	9 :20 AM 10:06 AM	1/28/2026
No violations					
-					

### Country Express Family Restaurant

1/27/2026	Routine	6064 S.W. Moody Street 77905	8	1 :25 PM 1 :53 PM	1/27/2026
2- Cold hold at 42 degrees.					
32- Store ice scoop on a clean sanitized surface.					
34- Rodent droppings.					
35- Need cap or hairnet. Store jackets away from prep table.					
47- All hand sinks need reporting illness sign.					
Other Violations - 1					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
No Evidence of Insect contamination, rodent / other animals - 1					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Proper Cold Holding temperature (41F/45F) - 3					

### Crumbi Cookies

1/22/2026	Routine	8806 N. Navarro Ste 100 77901	4	12:32 PM 1 :13 PM	1/22/2026
21. Needs certified food manager					
30. Needs current food permit					
Person in charge present, demonstration of knowledge, and CFM - 2					
Food Establishment Permit (Current, Valid, and Posted) - 2					

### Dollar General # 16658

1/26/2026	Routine	3034 FM 236 77901	5	11:00 AM 11:15 AM	1/26/2026
19- Need copy of current water sample.					
21- Need bodily fluid kit.					
Water from approved source; Plumbing installed; proper backflow device - 3					
Person in charge present, demonstration of knowledge, and CFM - 2					

### Eskimo Hut

1609 N. Navarro 77901

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## Victoria

### Eskimo Hut

1/22/2026	Routine	1609 N. Navarro 77901	2	3 :26 PM	1/22/2026
21. Needs certified food manager				3 :46 PM	
Person in charge present, demonstration of knowledge, and CFM			-	2	

### Everest Food Mart

1/26/2026	Violations Followup	2000 E. Airline 77901	0	10:08 AM	1/26/2026
Hand sink 100° violation corrected				10:23 AM	
-					

### Hampton Inn

1/28/2026	Routine	7006 N. Navarro 77904	8	9 :00 AM	1/28/2026
1/28/2026				9 :24 AM	

#3 Hot hold for oatmeal 89°, should be 135°

#21 Need CFM on duty during hours of operation

#31 Need paper towels at hand sink

#47 Need to post last inspection visible to the public and needs reporting illness sign in the restroom

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

Proper Hot Holding temperature (135F) - 3

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

Other Violations - 1

### Health Bar by Complete 360

1/28/2026	Routine	1404 E. Red River 77904	15	3 :45 PM	1/29/2026
2- Improper cold hold.				4 :15 PM	

18- Store chemicals in designated area.

21- Need CFM.

22- Need food handlers.

30- Need current permit.

35- Employees need cap or hairnet.

40- Store paper products six inches off floor.

47- Need most recent inspection posted.

Food handler / no unauthorized persons / personnel - 2

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

Other Violations - 1

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

Toxic substances properly identified, stored and used - 3

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

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

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## Victoria

### Health Bar by Complete 360

1/28/2026 Routine

1404 E. Red River 77904

15 3 :45 PM  
4 :15 PM

1/29/2026

2- Improper cold hold.

18- Store chemicals in designated area.

21- Need CFM.

22- Need food handlers.

30- Need current permit.

35- Employees need cap or hairnet.

40- Store paper products six inches off floor.

47- Need most recent inspection posted.

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

### Hilton Garden Inn Victoria

1/22/2026 Routine

123 Huvar Street 77904

0 1 :06 PM  
1 :19 PM

1/22/2026

No violations upon inspection.

-

### Homewood Suites by Hilton

1/28/2026 Routine

6705 N E Zac Lentz Parkway 77904

9 9 :30 AM  
10:00 AM

1/28/2026

1/28/2026

#29 Need chlorine test strips

#31 Hand sink is for hand washing only, do not store cleaning supplies in hand sink

#32 Ice machine needs cleaning

#38 Improper thawing-need to thaw under cold running water or in cooler

#40 Store all paper products six inches off the floor

#45 Need to clean under cabinets in serving area and dishes need to be cleaned

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

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

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

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

Physical facilities installed, maintained, clean - 1

Approved thawing method - 1

### La Hacienda Mexican Café # 1

7702 N. Navarro 77904



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## Victoria

### La Hacienda Mexican Café # 1

1/28/2026	Routine	7702 N. Navarro 77904	22	10:05 AM 10:45 AM	1/28/2026
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1/28/2026

#12 Need Employee Hygiene handbook

#18 Cleaners in spray bottles need to be labeled

#21 Need CFM on duty at all hours of operations

#22 Need food handler certificates on file

#28 Need to date label

#29 Needs cooking thermometer

#30 Need current food permit

#32 Wood in storage needs to be painted or sealed

#35 Need ball cap or hairnet

#37 Store all food six inches off the floor in walk in

#44 Dumpster should be closed at all times

#45 Observed grill needing to be cleaned as well as the wall and floor

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

Toxic substances properly identified, stored and used - 3

Management and employees knowledge, responsibilities and reporting - 3

Food handler / no unauthorized persons / personnel - 2

Proper Date Marking and disposition - 2

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

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

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

Physical facilities installed, maintained, clean - 1

Environmental contamination - 1

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

Garbage and Refuse properly disposed; facilities maintained - 1

### Noot's Thai Kitchen

1/28/2026	Routine	6360 N. Navarro 77904	8	2 :45 PM 3 :20 PM	1/29/2026
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9- Do not use towels to cover food.

32- Do not use cardboard on shelving, Shelving in walk in needs cleaning.

39- Scoops need handles.

41- Label bulk items.

45- Clean ceiling.

Physical facilities installed, maintained, clean - 1

Original container labeling (Bulk Food) - 1

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

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## Victoria

### Noot's Thai Kitchen

1/28/2026	Routine	6360 N. Navarro 77904	8	2 :45 PM 3 :20 PM	1/29/2026
9- Do not use towels to cover food.  32- Do not use cardboard on shelving, Shelving in walk in needs cleaning.  39- Scoops need handles.  41- Label bulk items.  45- Clean ceiling. Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Food separated and & protected, prevented during food preparation - 3					

### Pizza Hut #39162

1/22/2026	Routine	3404 N. Navarro 77901	6	2 :36 PM 3 :21 PM	1/22/2026
1/22/2026 #9 Keep items covered in walk in freezer  #37 Store all product six inches off floor in walk in freezer  #46 Women's restroom needs soap and both restrooms need paper towels  #47 Replenish First aid kit, post certified food mgr. certificate visible to the public and both restrooms need employee reporting illness sign Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1 Environmental contamination - 1 Food separated and & protected, prevented during food preparation - 3 Other Violations - 1					

### Shipley's Do-Nuts

1/22/2026	Violations Followup	2601 N. Navarro St. 77901	0	2 :07 PM 2 :30 PM	1/22/2026
1/22/2026 Violation follow up-- 2 dr Cooler holding temp. of 39° Continue to work on all other violations. -					

### Shop-Rite Grocery

1/22/2026	Routine	3006 E. Red River 77901	6	2 :20 PM 2 :40 PM	1/22/2026
7- Expired food.  21- No CFM.  37- Store all product six inches off the floor. Environmental contamination - 1 Person in charge present, demonstration of knowledge, and CFM - 2 Food and ice obtained from approved source; good condition, safe - 3					

### Smoothie King

1/28/2026	Routine	2811 Houston Highway 77901	2	11:40 AM 11:55 AM	1/28/2026
30- Need current permit. Food Establishment Permit (Current, Valid, and Posted) - 2					

### Super 8 Victoria

8001 Zac Lentz Parkway 77904

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## Victoria

### Super 8 Victoria

1/22/2026 Routine

No violations upon inspection.

8001 Zac Lentz Parkway 77904

0 1 :26 PM

1 :36 PM

1/22/2026

-

### Surfing Crab Express - Victoria

1/22/2026 Violations Followup

Violation follow up

Dishwasher at 50 ppm.

5206 N. Navarro, Ste 300 77901

0 12:49 PM

12:58 PM

1/22/2026

-

### Tacos 2 Compadres #2

1/27/2026 Routine

No Violations found.

Mobile Unit 77901

0 1 :00 PM

1 :26 PM

1/27/2026

-

### Tacos 2 Compadres Mobile Unit

1/27/2026 Routine

No violations observed

Mobile Unit 77901

0 10:38 AM

11:03 AM

1/27/2026

-

### Target Store T-888

1/27/2026 Routine

7- Expired food.

7608 NE Zac Lentz Parkway 77904

6 2 :17 PM

3 :18 PM

1/27/2026

10- 50 quat must be 200

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

Food contact surfaces and returnables; cleaned and sanitized - 3

### Tropical Smoothie Café

1/28/2026 Routine

30- Need current permit.

3202 N Navarro Ste.100 77901

3 12:16 PM

12:32 PM

1/28/2026

35- Need cap or hairnet.

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

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

## Yoakum

### Dollar General # 3448

1/23/2026 Routine

no violations

304 W. Grand 77995

0 12:09 PM

12:22 PM

1/26/2026

-

## Yorktown

### Subway of Yorktown

1/26/2026 Routine

no violations

342 E. Main Street 78164

0 2 :20 PM

2 :45 PM

1/26/2026

Victoria County Public Health Department

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**Yorktown**

**Subway of Yorktown**

1/26/2026	Routine	342 E. Main Street 78164	0	2 :20 PM	1/26/2026
no violations				2 :45 PM	
-					

**The Donut Palace**

1/26/2026	Routine	537 W. Main 78164	10	1 :15 PM	1/26/2026
#6 time document food left out.				1 :35 PM	
#9 raw food over RTE foods.					
#28 date label food					
#32 do not use cardboard.					
Proper Date Marking and disposition - 2					
Food separated and & protected, prevented during food preparation - 3					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					
Time as a Public Health Control; procedures & records - 3					

**The Texan # 2**

1/26/2026	Routine	207 E. Main 78164	2	1 :40 PM	1/26/2026
#32 clean ice machine.				2 :05 PM	
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					