

Victoria County Public Health Department

4/2/2026

Inspections Between (inclusive): 3/26/2026 and 4/1/2026

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
<b>Cuero</b>					
<b>Ortega's Sno - Yellow</b>			Mobile Unit 77954		
3/27/2026	Routine	0	10:23 AM		3/27/2026
No violations at time of inspection.			10:40 AM		
-					
<b>Ganado</b>					
<b>It Doesn't Matter</b>			Mobile Unit 77962		
3/26/2026	Routine	2	10:33 AM		3/26/2026
#27 Tabletop not maintaining temperature			11:30 AM		
Proper cooling method used; Equipment adequate to maintain proper temp			-	2	
<b>Victoria</b>					
<b>Candy Drip LLC</b>			Mobile Unit 77904		
3/26/2026	Routine	0	9 :00 AM		3/30/2026
No violations			9 :22 AM		
-					
<b>Cuero</b>					
<b>La Flor De Guanajuato</b>			1145 N. Esplande 77954		
3/31/2026	Routine	0	2 :50 PM		3/31/2026
no violations			3 :16 PM		
-					
<b>Meyersville Country Club</b>			5195 Mission Valley Road 77954		
3/26/2026	Routine	0	11:15 AM		3/26/2026
No violations at the time of inspection.			11:26 AM		
-					
<b>Edna</b>					
<b>Mexican Taqueria La Texana</b>			206 ED Linn St 77957		
3/30/2026	Routine	4	10:50 AM		3/31/2026
1. Improper cooling			11:47 AM		
38. Observed Improper defrosting					
Approved thawing method			-	1	
Proper cooling time and temperature			-	3	
<b>Ganado</b>					
<b>Burger King</b>			802 E. York St. 77962		
3/30/2026	Routine	0	12:18 PM		3/31/2026
No violations			12:40 PM		
-					
<b>Inez</b>					
<b>Industrial Little League</b>			363 Kollie St. 77968		

Victoria County Public Health Department

4/2/2026

Inspections Between (inclusive): 3/26/2026 and 4/1/2026

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

**Inez**

**Industrial Little League**

<b>3/26/2026</b>	<b>Routine</b>		363 Kolle St. 77968		
No violations		0	10:10 AM		3/30/2026
			10:33 AM		

**Point Comfort**

**Hard Hat Café**

<b>3/31/2026</b>	<b>Routine</b>		101 Lamar Suite # 2 77978		
7. Expired food.		5	11:15 AM		4/1/2026
31. Hand washing sink is used for handwashing only.			11:42 AM		
Adequate handwashing facilities; Accessible and properly supplied, used				- 2	
Food and ice obtained from approved source; good condition, safe				- 3	

**Point Comfort Swift**

<b>3/31/2026</b>	<b>Routine</b>		11109 Hwy 35 77978		
6. Time Documentation.		11	12:07 PM		4/1/2026
7. Expired food.			12:40 PM		
30. Expired Permit.					
32. Non-food surfaces need to be clean.					
47. Post last inspection.					
Food and ice obtained from approved source; good condition, safe				- 3	
Food and Non-food Contact surfaces cleanable, properly designed, and used				- 2	
Other Violations				- 1	
Food Establishment Permit (Current, Valid, and Posted)				- 2	
Time as a Public Health Control; procedures & records				- 3	

**Port Lavaca**

**Best Western Inn**

<b>4/1/2026</b>	<b>Routine</b>		2202 State Hwy 35N 77979		
10- Needs 3 comp sink.		12	9 :46 AM		4/1/2026
			9 :56 AM		
12- Need handbook.					
21- Need bodily fluid and CFM.					
29- Need test strips.					
33- Use 3 step to wash dishes.					
Warewashing Facilities; installed, maintained, 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	

**Black Cherry Smokehouse LLC**

<b>4/1/2026</b>	<b>Routine</b>		Mobile Unit 77979		
No Violations		0	1 :15 PM		4/2/2026
			1 :35 PM		

Victoria County Public Health Department

4/2/2026

Inspections Between (inclusive): 3/26/2026 and 4/1/2026

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

**Port Lavaca**

**Holiday Inn Express**

4/1/2026 Violations Followup

Violation follow up  
Fridge at 39 degrees. No follow up required.

2629 State Hwy 35 N 77979  
0 10:35 AM  
10:40 AM

4/1/2026

**Joy Asian Market LLC**

4/1/2026 Routine

No violations upon inspection.

630 N. Virginia 77979  
0 9 :24 AM  
9 :39 AM

4/1/2026

**Julio's Roasted & Sno Cones**

3/30/2026 Routine

no violations

419 N. Ann 77979  
0 2 :20 PM  
2 :48 PM

3/30/2026

**Pucker Up Sips & More**

4/1/2026 Routine

No violations upon inspection.

Mobile Unit 77979  
0 10:04 AM  
10:12 AM

4/1/2026

**Sonic Drive In**

3/31/2026 Routine

No Violations Found.

411 S. Hwy 35 77979  
0 1 :40 PM  
2 :05 PM

4/1/2026

**Speedy Stop #124**

3/30/2026 Routine

no violations

1019 Tx Hwy 35 77979  
0 11:50 AM  
12:30 PM

3/30/2026

**The Pantry**

4/1/2026 Routine

12- Need handbook.

21- Need CFM.

29- Need test strips.

35- Employees need cap or hairnet in kitchen.

45- Replace ceiling tiles.

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

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

Physical facilities installed, maintained, clean - 1

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

Management and employees knowledge, responsibilities and reporting - 3

702 N. Virginia 77979  
9 10:49 AM  
10:56 AM

4/1/2026

**Whataburger # 323**

1207 State Highway 35 North 77979

Victoria County Public Health Department

4/2/2026

Inspections Between (inclusive): 3/26/2026 and 4/1/2026

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

**Port Lavaca**

**Whataburger # 323**

3/31/2026	Routine		1207 State Highway 35 North 77979		
		2	1 :07 PM		4/1/2026
			1 :32 PM		
32. Non-food contact surfaces needs to be clean.					
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2					

**Port O'Connor**

**Black Cherry Smokehouse, LLC**

4/1/2026	Routine		Mobile Unit 77982		
		0	1 :15 PM		4/2/2026
			1 :35 PM		
No Violations					
-					

**Hurricane Junction Bar and Grill**

3/30/2026	Routine		1502 W. Maple 77982		
		0	1 :20 PM		3/30/2026
			1 :48 PM		
no violations					
-					

**Victoria**

**Black Cherry Smokehouse LLC**

4/1/2026	Routine		Mobile Unit 77901		
		0	1 :15 PM		4/1/2026
			1 :35 PM		
No Violations					
-					

**Boone's Shake BBQ**

3/30/2026	Routine		Mobile Unit 77901		
		3	9 :04 AM		3/30/2026
			9 :18 AM		
20- Need water sample.					
Approved Sewage/Wastewater Disposal System, proper disposal - 3					

**Cardenas And Mangonadas 2**

3/26/2026	Routine		2202 N. Laurent 77901		
		31	2 :14 PM		3/27/2026
			2 :55 PM		

- 2- Improper cold hold.
- 9- Do not store food on the floor.
- 10- 200ppm
- 20- Leak at hand sink.
- 21- Need CFM.
- 25- Gnats.
- 27- Walk in not holding 41 degrees.
- 29- Need thermometers.
- 30- Need current permit.
- 31- Need paper towels at hand sink.
- 32- Do not use cardboard a

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

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

Victoria County Public Health Department

4/2/2026

Inspections Between (inclusive): 3/26/2026 and 4/1/2026

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

**Victoria**

**Cardenas And Mangonadas 2**

<b>3/26/2026</b>	<b>Routine</b>		2202 N. Laurent 77901		
		31	2 :14 PM		3/27/2026
			2 :55 PM		

- 2- Improper cold hold.
- 9- Do not store food on the floor.
- 10- 200ppm
- 20- Leak at hand sink.
- 21- Need CFM.
- 25- Gnats.
- 27- Walk in not holding 41 degrees.
- 29- Need thermometers.
- 30- Need current permit.
- 31- Need paper towels at hand sink.
- 32- Do not use cardboard a

- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food Establishment Permit (Current, Valid, and Posted) - 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
- Proper Cold Holding temperature (41F/45F) - 3
- Other Violations - 1
- Physical facilities installed, maintained, clean - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

<b>3/27/2026</b>	<b>Violations Followup</b>	0	12:00 PM		3/27/2026
			12:25 PM		

03/27/2026  
 Most violations corrected  
 Dumpster will be delivered on Monday.  
 ok to reopen  
 -

**EVAN'S PIZZERIA**

<b>3/30/2026</b>	<b>Routine</b>		711 S Bridge St 77901		
		0	1 :30 PM		3/31/2026
			2 :02 PM		

No violations  
 -

**Froggy's Grub and Pub**

2902 N. Navarro 77901

Victoria County Public Health Department

4/2/2026

Inspections Between (inclusive): 3/26/2026 and 4/1/2026

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
<b>Victoria</b>					
<b>Froggy's Grub and Pub</b>			2902 N. Navarro 77901		
<b>4/1/2026</b>	<b>Routine</b>	3	2 :56 PM		4/1/2026
29- Need test strips.			3 :12 PM		
39- All scoops need handles.					
Utensils, equipment, and linens; properly used, stored, dried and handled - 1					
Thermometers provided, accurated, and calculated; chemical/thermal test - 2					
<b>Howell Middle School</b>			2502 Fannin 77901		
<b>3/27/2026</b>	<b>Routine</b>	0	11:32 AM		3/30/2026
No violations			12:03 PM		
-					
<b>It Doesn't Matter</b>			Mobile Food Unit 77901		
<b>3/26/2026</b>	<b>Routine</b>	2	10:33 AM		3/26/2026
#27 Tabletop not maintaining temperature			11:30 AM		
Proper cooling method used; Equipment adequate to maintain proper temp - 2					
<b>KB'S CHURRASCO JOE'S</b>			Mobile Unit 77901		
<b>3/26/2026</b>	<b>Routine</b>	0	10:27 AM		3/26/2026
No violations at the time of inspection.			10:38 AM		
-					
<b>Orbit #2</b>			1403 Sam Houston Dr. 77901		
<b>3/31/2026</b>	<b>Violations Followup</b>	0	1 :15 PM		3/31/2026
Violation follow up-- Hand sink installed with hot and cold water. Needs to install splash guard and signage at hand sink.			1 :25 PM		
-					
<b>Pit Stop Ventures</b>			1501 E. North St. 77901		
<b>3/30/2026</b>	<b>Violations Followup</b>	0	3 :00 PM		3/30/2026
Violation follow up			3 :20 PM		
The establishment will serve fountain drinks only and will use VIC ice in the machine. They will install hot water at the front hand sink. With supervisor approval, the two-compartment sink in the back will be used as a mop sink.					
-					
<b>Rancho Alegre Mexican Kitchen &amp; Tortilleria</b>			607 S Laurent St 77901		
<b>3/31/2026</b>	<b>Routine</b>	0	10:12 AM		4/1/2026
No Violations			10:31 AM		
-					
<b>Sonic Drive-In # 4798</b>			3603 John Stockbauer 77904		
<b>3/27/2026</b>	<b>Routine</b>	0	10:06 AM		3/30/2026
No Violations			10:16 AM		
-					
<b>SPARK BY HILTON</b>			6203 Dairy Road 77904		
<b>3/27/2026</b>	<b>Routine</b>	0	10:28 AM		3/30/2026
No Violations.			10:36 AM		

Victoria County Public Health Department

4/2/2026

Inspections Between (inclusive): 3/26/2026 and 4/1/2026

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

**Victoria**

**SPARK BY HILTON**

3/27/2026 Routine

No Violations.

6203 Dairy Road 77904	0	10:28 AM			3/30/2026
		10:36 AM			

**Starbucks in Target T-0888**

3/27/2026 Routine

No violations

7608 NE Zac Lentz Parkway 77904-1390	0	10:40 AM			3/30/2026
		11:11 AM			

**Street Treats of Victoria #2**

3/26/2026 Routine

No violations upon inspection.

Mobile Unit 77901	0	1 :01 PM			3/26/2026
		1 :11 PM			

**Tasty Donuts**

3/27/2026 Violations Followup

Violation follow up -the establishment is required to provide hot water at the mop sink. Will return to verify hot water.

1305 Sam Houston 77901	0	10:00 AM			3/30/2026
		10:21 AM			

**Tex-Mex Up In Smoke**

3/31/2026 Routine

47. Need to display last inspection.

Mobile Unit 77901	0	3 :15 PM			4/1/2026
		3 :35 PM			

**The Donut Palace**

3/27/2026 Routine

- 9. Cover food in cooler.
- 28. Date label food in cooler.
- 31. Need soap at hand sink.
- 32. Do not use cardboard in kitchen.
- 35. Employees need hair net or ball cap.
- 37. All food items must be 6" off the floor.
- 42. Clean handles on cooler.

3602 Houston Hwy Suite J 77901	12	9 :35 AM			3/30/2026
		9 :50 AM			

- Proper Date Marking and disposition - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Environmental contamination - 1
- Non-Food Contact surfaces clean - 1
- Food separated and & protected, prevented during food preparation - 3

**Ventura's Tamales**

4/1/2026 Routine

No violations

3907 N. Navarro St. 77901	0	2 :42 PM			4/1/2026
		3 :27 PM			

**Walden's Mini Market**

6098 S. W. Moody Street 77905

Victoria County Public Health Department

4/2/2026

Inspections Between (inclusive): 3/26/2026 and 4/1/2026

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

**Victoria**

**Walden's Mini Market**

3/26/2026 Routine

No violations at the time of inspection.

6098 S. W. Moody Street 77905

0 9:46 AM  
10:00 AM

3/26/2026

**Yum Buffet Inc**

3/31/2026 Routine

6- Need to document time and temp. control.  
9- Cover food in walk in.

3611 N Navarro St 77901

25 10:43 AM  
11:21 AM

3/31/2026

- 10- 0ppm at 3 comp.
- 12- Employee knowledge/responsibilities.
- 29- Need test strips.
- 32- Don't use cardboard on shelves.
- 34- Dead pest.
- 35- Need cap or hairnet in kitchen.
- 36- Sanitizer buckets cannot be on floor.
- 37- All food must be 6" off the floor.
- 38- Improper thawing.
- 43- Need vents in restroom.
- 44- Close dumpster at all times.
- 45- Seal backdoor.

- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Wiping Cloths; properly used and stored - 1
- Physical facilities installed, maintained, clean - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Adequate ventilation and lighting; designated areas used - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Management and employees knowledge, responsibilities and reporting - 3
- Environmental contamination - 1
- Time as a Public Health Control; procedures & records - 3
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Food separated and & protected, prevented during food preparation - 3
- Approved thawing method - 1

**Yoakum**

Victoria County Public Health Department

4/2/2026

Inspections Between (inclusive): 3/26/2026 and 4/1/2026

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

**Yoakum**

**Black Gold Inn**

3/26/2026 Routine

No violations at time of inspection.

207 Hwy 77A North 77995

0 10:35 AM  
10:50 AM

3/26/2026

**Taqueria Vallarta Yoakum**

3/31/2026 Routine

#1 improper cooling  
#9 raw food over RTE food.

614 Irvine Street 77995

6 11:05 AM  
11:38 AM

3/31/2026

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

Proper cooling time and temperature - 3