

Victoria County Public Health Department

5/8/2026

Inspections Between (inclusive): 4/30/2026 and 5/6/2026

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

City of Cuero Concession Stand

5/4/2026	Routine		Rodeo Dr. 77954		
		5	2 :20 PM		5/4/2026
			2 :30 PM		
12. Need Handbook					
29. Need Test strips.					
Management and employees knowledge, responsibilities and reporting - 3					
Thermometers provided, accurated, and calculated; chemical/thermal test - 2					

Cuero Little League Complex

5/4/2026	Routine		602 Martin Luther King 77954		
		0	2 :30 PM		5/4/2026
			2 :40 PM		
No Violations.					
-					

Sonic # 1756

5/4/2026	Routine		1110 N. Esplanade 77954		
		0	1 :45 PM		5/4/2026
			2 :10 PM		
No violations at time of inspection.					
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Edna

Tokyo Gardens Catering LLC

5/4/2026	Routine		301 North Wells 77957		
		0	12:47 PM		5/5/2026
			1 :05 PM		
no violations					
-					

Ganado

Budget Inn & Suites

5/4/2026	Routine		203 W York St 77962		
		4	11:20 AM		5/5/2026
			11:45 AM		
#21 no CFM					
#22 need food handlers					
Person in charge present, demonstration of knowledge, and CFM - 2					
Food handler / no unauthorized persons / personnel - 2					

Placedo

Lillie's A Wing And A Prayer

4/30/2026	Routine		96 Main St 77977		
		0	1 :40 PM		4/30/2026
			2 :10 PM		
No Violations.					
-					

Port Lavaca

5D On Lavaca Bay

5/5/2026	Routine		2615 State Hwy 35 77979		
		0	10:55 AM		5/5/2026
			11:25 AM		
No violations at time of inspection.					
-					

Fuel Stop

102 East Austin 77979

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Port Lavaca

Fuel Stop

5/4/2026	Routine		102 East Austin 77979		
		16	11:05 AM		5/5/2026
			11:42 AM		

2- Improper cold hold.

3- Improper hot hold.

22- Need food handlers.

28- Date label.

31- Hand sink needs soap and paper towels.

35- Employees need caps or hairnets.

37- All paper products must be 6" off the floor.

39- Store food utensils handle up.

47- Post CFM visible to the public and all awareness signs at hand sinks.

Food handler / no unauthorized persons / personnel - 2

Other Violations - 1

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

Environmental contamination - 1

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

Proper Date Marking and disposition - 2

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

Proper Hot Holding temperature (135F) - 3

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

The Sanity Mug LLC

5/4/2026	Routine		146 N. Hwy 35 77979		
		2	2 :33 PM		5/5/2026
			2 :43 PM		

30- Need current permit.

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

Port O'Connor

Sharkies Bar & Grill

4/30/2026	Routine		1307 W Jefferson Ave. 77982		
		2	12:04 PM		4/30/2026
			12:22 PM		

34- Dead pest present.

41- Label all containers.

Original container labeling (Bulk Food) - 1

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

Seadrift

Taco Stop & More

4/30/2026	Routine		Mobile Unit 77983		
		3	11:22 AM		4/30/2026
			11:34 AM		

19- Need water sample.

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

Telferner

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Telferner

Dollar General Store #25117

4/30/2026	Routine	381 FM 1686 77988	7	10:30 AM 11:00 AM	4/30/2026
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- #7 expired deli
- #30 expired permit
- #44 close trash dumpster lids
- #47 post last inspection.

- Other Violations - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Food and ice obtained from approved source; good condition, safe - 3

Victoria

Las Cumbres Bakery

4/30/2026	Routine	1418 E. Juan Linn St. 77901	0	9 :25 AM 9 :45 AM	5/1/2026
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No violations at time of inspection.

Victoria

Cade Middle School Kitchen

4/30/2026	Routine	611 West Tropical Dr. 77904	0	9 :30 AM 10:00 AM	4/30/2026
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no violations

Cracker Barrel # 7

5/4/2026	Routine	8080 State Highway 185 South 77905	19	2 :15 PM 3 :05 PM	5/6/2026
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- 6.No time documentation on food under heat lamp.
- 7.Observed expired food.
- 10.Sanitize bucket tested too high.
- 19.Must keep record of monthly water test results.
- 20.Observed the septic system alarm needed maintenance.
- 22.All employees need a certified food handlers.
- 42.Observed excess grease and flour in the fry area.
- 44.Observed the dumpster lid open.

- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Time as a Public Health Control; procedures & records - 3
- Food handler / no unauthorized persons / personnel - 2
- Non-Food Contact surfaces clean - 1
- Garbage and Refuse properly disposed; facilities maintained - 1
- Water from approved source; Plumbing installed; proper backflow device - 3
- Food and ice obtained from approved source; good condition, safe - 3

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Victoria

Dairy Treet Commissary

5/6/2026 Routine

No violations upon inspection.

3802 N. Laurent 77901

0 1 :13 PM
1 :25 PM

5/6/2026

Health Bar North

5/6/2026 Routine

35- Employees need cap or hairnet.

8621 N Navarro St 77904

2 10:49 AM
11:05 AM

5/6/2026

37- Don't use towels to set dishes to dry.
Personal Cleanliness / eating, drinking, or tobacco use - 1
Environmental contamination - 1

Holiday Inn Express

5/6/2026 Routine

29- Need cooking thermometer.

111 Huvar Street 77904

4 10:30 AM
10:40 AM

5/6/2026

37- All food must be 6" off the floor.
40- All paper products must be 6" off the floor.
Environmental contamination - 1
Single service & single use articles; properly stored and used - 1
Thermometers provided, accurated, and calculated; chemical/thermal test - 2

La Cantina Tacos & Tequila

5/6/2026 Routine

2- Improper cold hold.

212 South Main Street 77901

12 2 :05 PM
2 :22 PM

5/6/2026

6- Lemons need to be kept on ice.
9- Cover food in walk in.
28- Date label.
37- Store food accordingly.
Proper Date Marking and disposition - 2
Proper Cold Holding temperature (41F/45F) - 3
Environmental contamination - 1
Food separated and & protected, prevented during food preparation - 3
Time as a Public Health Control; procedures & records - 3

Lone Star Inn & Suites

5/6/2026 Routine

30- Need updated permit.

1907 US 59 North 77905

3 9 :36 AM
9 :50 AM

5/6/2026

40- All paper products must be 6" off the floor.
Food Establishment Permit (Current, Valid, and Posted) - 2
Single service & single use articles; properly stored and used - 1

Los Molcajetes de Guerrero

1401 E. Juan Linn St 77901

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Los Molcajetes de Guerrero

5/6/2026	Routine		1401 E. Juan Linn St 77901		
		17	1 :35 PM		5/6/2026
			2 :00 PM		

- 2- Improper cold hold.
- 6- Lemons need to be kept on ice.
- 7- Throw out all food past 7 days.
- 9- Cover food.
- 31- Don't store items in the hand sink.
- 32- Don't store chip containers directly on chips.
- 37- Store food accordingly in fridge.

- Time as a Public Health Control; procedures & records - 3
- Environmental contamination - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Cold Holding temperature (41F/45F) - 3
- Food and ice obtained from approved source; good condition, safe - 3
- Food separated and & protected, prevented during food preparation - 3

Mi Ranchito Restaurant

4/30/2026	Routine		1602 N. Ben Wilson 77901		
		1	9 :05 AM		4/30/2026
			9 :35 AM		

- 39- Don't store dishes on floor.
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Riverside Stadium Concession Stand

5/1/2026	Routine		405 Memorial Drive 77901		
		10	9 :00 AM		5/1/2026
			9 :30 AM		

- 12. Need FDA employee hygiene handbook.
- 21. Need blood borne kit. CFM needs to be posted.
- 23. No hot water in restrooms.
- 29. Need sanitizer test strips.
- 47. Need last inspection posted.
- Management and employees knowledge, responsibilities and reporting - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Hot and Cold Water available; adequate pressure, safe - 2
- Other Violations - 1
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Taqueria Magos

501 Moody 77901

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Taqueria Magos

5/1/2026 **Routine**

501 Moody 77901
15 10:30 AM
 10:49 AM

5/5/2026

9- Cover food.

14- Wash hands before glove use.

28- Date label.

31- Hand sink for handwashing only.

32- Raw wood needs to be sealed.

35- All employees need cap or hairnet.

38- Improper defrost.

39- Must have food grade approved tools.

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

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

Hands cleaned and properly washed; Gloves used properly - 3

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

Approved thawing method - 1

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

Theresa's Sari-Sari Store

5/1/2026 **Routine**

2308 N. Navarro 77901
0 12:15 PM
 12:30 PM

5/1/2026

No violations at time of inspection.

Tokyo Gardens Catering LLC

4/30/2026 **Routine**

6106 N. Navarro 77904
0 11:31 AM
 11:50 AM

4/30/2026

no violations

Yamato Hibachi & Sushi

5/6/2026 **Routine**

9104 N. Navarro #400 77904
11 1 :45 PM
 2 :15 PM

5/7/2026

2. Turbo Air not holding @ 41 or below. Temped at 46°.

9. Need to cover food in walk-in cooler.

32. Cutting board should be cleaned after every use.

32. Do not store items on cart with cloth.

35. Observed employees eating in food prep areas in kitchen and sushi bar.

37. Do not store food on floor, must be 6" off floor.

45. Do not keep back door open.

Physical facilities installed, maintained, clean - 1

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

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Yamato Hibachi & Sushi

5/6/2026 **Routine**

9104 N. Navarro #400 77904

11 1 :45 PM
2 :15 PM

5/7/2026

2. Turbo Air not holding @ 41 or below. Temped at 46°.

9. Need to cover food in walk-in cooler.

32. Cutting board should be cleaned after every use.

32. Do not store items on cart with cloth.

35. Observed employees eating in food prep areas in kitchen and sushi bar.

37. Do not store food on floor, must be 6" off floor.

45. Do not keep back door open.

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

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

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

Environmental contamination - 1