

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Cuero

Boys and Girls Club of De Witt County

7/29/2025	Routine	1510 East Courthouse 77954	2	2 :30 PM 2 :55 PM	7/29/2025
29. Need test strips.					
Thermometers provided, accurated, and calculated; chemical/thermal test - 2					

Indianola

Indianola Fishing Marina

7/30/2025	Routine	8 Bell Street 77979	6	1 :35 PM 1 :55 AM	7/31/2025
21. Observed no CFM present at time of inspection.					
31. Observed bottle stored in hand sink.					
37. Observed open products in cooler needing to be covered.					
42. Observed walls needing to be cleaned.					
Non-Food Contact surfaces clean - 1					
Person in charge present, demonstration of knowledge, and CFM - 2					
Environmental contamination - 1					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					

Nordheim

Broadway Grocery

7/24/2025	Routine	205 Broadway 78141	0	9 :15 AM 9 :20 AM	7/24/2025
No Violations at this time.					
-					

Pfeifer Bar-B-Que, LLC

7/24/2025	Routine	Mobile Unit 78141	0	9 :07 AM 9 :15 AM	7/24/2025
No Violations at this time.					
-					

Port Lavaca

Blue Harvest Asian Market

7/29/2025	Routine	220 TX-35 77979	0	12:50 AM 1 :20 AM	7/29/2025
No Violations.					
-					

Burger King 30090

7/30/2025	Routine	914 Hwy 35 N. 77979	0	10:00 AM 10:20 AM	7/31/2025
No Violations.					
-					

Calhoun County Senior Citizens Center

7/25/2025	Violations Followup	2104 W. Austin 77979	0	9 :45 AM 9 :57 AM	7/28/2025
Follow up					
Dishwasher is working at 50ppm.					
-					

Domino's Pizza

320 State Highway 35 South 77979

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Port Lavaca

Domino's Pizza

7/30/2025

Routine

No Violations.

-

320 State Highway 35 South 77979

0 11:00 AM
11:35 AM

7/31/2025

Levi's Daiquiris To-Go

7/29/2025

Routine

No violations at time of inspection.

-

113 Hwy 35N 77979

0 12:21 PM
12:40 PM

7/29/2025

Monterrey Café

7/30/2025

Routine

No Violations.

-

723 Broadway 77979

0 11:50 AM
12:10 AM

7/31/2025

Subway

7/30/2025

Routine

No Violations.

-

400 Tiney Browning Blvd 77979

0 10:25 AM
10:40 AM

7/31/2025

Twin Dolphin Cinemas

7/30/2025

Routine

No Violations.

-

152 N. Hwy 35 77979

0 12:20 PM
12:35 PM

7/31/2025

Port O'Connor

5 D Steakhouse

7/30/2025

Routine

- 10. Observed Sanitizer in 3 comp sink to be 0 PPM
- 28. Observed raw chicken stored in metal pan without date label.
- 31. Observed metal scrubber stored in hand sink.
- 39. Observed Scoop without a handle in cornmeal.

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Proper Date Marking and disposition - 2

2683 W. Adams Ave. 77982

8 2 :20 PM
2 :55 PM

7/31/2025

Cathy's

7/30/2025

Routine

- 38. Observed shrimp being thawed in 3 comp sink.

Approved thawing method - 1

1694 W. Adam's Ave 77982

1 3 :00 PM
3 :20 PM

7/31/2025

Victoria

5D Tavern

7/29/2025

Routine

No CFM on duty.

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

213 S. Main St. 77901

2 3 :47 PM
4 :00 PM

7/29/2025

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Victoria

7-Eleven # 36551 H

7/30/2025 Routine

6490 FM 236 77905

23 10:50 AM

2- Prep table temping 44.

11:38 AM 8/3/2025

7- Expired foods.

9- Clean sandwich cooler.

19- Need current water sample.

25- No pest control receipts.

32- Clean ice machine.

34- Dead pest present.

37- All food needs to be 6" off the floor.

40- Clean lid container.

42- Clean nonfood contact surfaces.

44- Grease trap needs to be on concrete.

45- Clean facility, seal backdoor.

46- Clean restrooms.

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

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

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

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

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

Environmental contamination - 1

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

Non-Food Contact surfaces clean - 1

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

Physical facilities installed, maintained, clean - 1

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

Garbage and Refuse properly disposed; facilities maintained - 1

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

AlphaLab Nutrition Northside

7/28/2025 Routine

8607 N. Navarro Suite C 77904

3 11:10 AM

7/28/2025

18- Cannot use over the counter bug spray

11:23 AM

Toxic substances properly identified, stored and used - 3

Dairy Queen (Moody)

7/28/2025 Routine

207 N. Moody 77901

0 11:20 AM

7/28/2025

Will follow up on new walk in cooler, temperature fluctuating

11:52 AM

-

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Victoria

Domino's Pizza

7/28/2025

Routine

2007 N. Laurent 77901

2 12:10 PM

7/28/2025

12:27 PM

21- All managers on duty should be certified food manager licensed

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

Domino's Pizza (Navarro)

7/29/2025

Routine

8809 N. Navarro Suite 200 77904

0 11:10 AM

7/29/2025

11:30 AM

No violations at time of inspection.

-

Dunkin' Donuts

7/30/2025

Routine

8405 N. Navarro 77901

4 9 :32 AM

7/30/2025

9 :50 AM

31- Hand sink not working.

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

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

Frida's Café Tex-Mex Restaurant

7/28/2025

Routine

8901 N Navarro 77901

8 10:45 AM

7/28/2025

11:02 AM

7- Cut lemons need to be on ice.

21- Need CFM at all times.

31- Need soap at hand sink.

37-Can't store food on floor.

Environmental contamination - 1

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

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

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

Go Gi Korean BBQ & Sushi

7/25/2025

Violations Followup

4904 N. Navarro St. 77901

0 10:48 AM

7/28/2025

10:58 AM

Violation follow up

Work on thawing method.

Work on getting chlorine and PH strips.

Noticed pressure was low on hand sink will return in 1 week.

All other violations corrected.

-

La Hacienda Mexican Café # 1

7/29/2025

Violations Followup

7702 N. Navarro 77904

0 2 :53 PM

7/31/2025

3 :03 PM

Violation follow up all coolers reaching temp. of 41° or below

-

Mc Donald's # 36398

3112 S. Laurent 77901

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Victoria

Mc Donald's # 36398

7/28/2025 Routine

3112 S. Laurent 77901

5 10:00 AM

7/28/2025

2. glass reach in not holding 41°

31. No paper towels at the back hand sink

10:48 AM

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

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

Niki's Roma Pizza

7/28/2025 Routine

7800 N. Navarro 77904

4 11:31 AM

7/28/2025

32- All wood in walk in needs to be sealed.

11:50 AM

33- Need splashguard at hand sink and three comp.

Warewashing Facilities; installed, maintained, used - 2

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

Northside Nutrition

7/28/2025 Violations Followup

5803 John Stockbauer Ste. P 77904

0 9 :28 AM

7/28/2025

Violation corrected

cooler at 41°

9 :40 AM

-

Panda Express # 2514

7/30/2025 Routine

8709 N. Navarro 77901

4 9 :54 AM

7/30/2025

31- Leak at hand sink.

10:20 AM

37- Keep all food 6" above the floor.

47- Need employee hand wash sign.

Other Violations - 1

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

Environmental contamination - 1

Raisin Windmill Store

7/30/2025 Routine

9098 Highway 59-S 77905

7 2 :15 PM

7/30/2025

6- Chicken at 110 degrees.

2 :31 PM

7- Expired food.

45- Replace ceiling tiles in kitchen.

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

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

Physical facilities installed, maintained, clean - 1

Sam's Club # 6471

7/29/2025 Routine

9202 N. Navarro 77904

0 9 :55 AM

7/29/2025

No violations at time of inspection.

10:45 AM

-

Shadow's Bar

4102 N. Navarro 77901

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Victoria

Shadow's Bar

7/29/2025

Routine

No violations at this time.

4102 N. Navarro 77901

0 4 :09 PM

4 :20 PM

7/29/2025

Sonic - Navarro Inc. Store # 3322

7/28/2025

Routine

No violations.

8707 N. Navarro 77904

0 9 :30 AM

10:05 AM

7/28/2025

Tacos 2 Compadres Mobile Unit

7/29/2025

Routine

#19 - Need to keep a potable water hose in a closed receptacle on unit.

Mobile Unit 77901

7 10:00 AM

10:20 AM

7/29/2025

#23 - Need to keep water sample report on mobile unit.

#30 - Need current permit posted visible to the public.

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

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

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

The "Other" Store # 2

7/30/2025

Routine

7- Expired food.

1409 N.E. Water Street 77901

9 3 :25 PM

3 :45 PM

7/30/2025

21- No CFM on duty.

34- Dead pest present.

42- Clean ice machine.

43- Need exhaust fan in restroom.

47- No pest control on file.

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

Other Violations - 1

Adequate ventilation and lighting; designated areas used - 1

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

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

Non-Food Contact surfaces clean - 1

The Barn

12201 FM 236 77901

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Victoria

The Barn

7/30/2025

Routine

12201 FM 236 77901

36 11:52 AM

12:32 PM 8/2/2025

9- Cover items in walk in.

10- 200 ppm.

18- Label spray bottles.

21- Need CFM.

22- Can't wash hands at 3 comp, need food handlers.

23- Front hand sink low pressure.

25- Live pest.

28- Need thermometer in table top.

29- Need test strips.

31- Hand sink not working in kitchen.

32- Store ice scoop on a clean surface.

33- Need mop sink.

34- Dead pest present.

35- Employees with beard need guard.

36- Store sanitizer cloths in bucket.

37- Food must be 6" off the ground.

41- Label all containers.

42- Clean trashcans.

45- Clean kitchen, Replace tiles in kitchen.

47- Need first aid kit.

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

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

Other Violations - 1

Garbage and Refuse properly disposed; facilities maintained - 1

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

Original container labeling (Bulk Food) - 1

Environmental contamination - 1

Wiping Cloths; properly used and stored - 1

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

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

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

Warewashing Facilities; installed, maintained, used - 2

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Victoria

The Barn

7/30/2025

Routine

12201 FM 236 77901

36 11:52 AM

12:32 PM 8/2/2025

9- Cover items in walk in.

10- 200 ppm.

18- Label spray bottles.

21- Need CFM.

22- Can't wash hands at 3 comp, need food handlers.

23- Front hand sink low pressure.

25- Live pest.

28- Need thermometer in table top.

29- Need test strips.

31- Hand sink not working in kitchen.

32- Store ice scoop on a clean surface.

33- Need mop sink.

34- Dead pest present.

35- Employees with beard need guard.

36- Store sanitizer cloths in bucket.

37- Food must be 6" off the ground.

41- Label all containers.

42- Clean trashcans.

45- Clean kitchen, Replace tiles in kitchen.

47- Need first aid kit.

Proper Date Marking and disposition - 2

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

Food handler / no unauthorized persons / personnel - 2

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

Toxic substances properly identified, stored and used - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

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

The Wellhead Tavern Grill Commissary

7/30/2025

Routine

23404 NW Zac Lentz hwy 77901

0 12:56 PM

7/30/2025

No violations at this time.

1 :05 PM

-

The Wellhead Tavern Grill M.U.

Mobile Unit 77901

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Victoria

The Wellhead Tavern Grill M.U.

7/30/2025 **Routine**

Mobile Unit 77901

3 1 :00 PM

7/30/2025

1 :09 PM

28- Date Label

37- Cover items in fridge, do not store RTE food on top of raw food.

Environmental contamination - 1

Proper Date Marking and disposition - 2

T-N-T Restaurant

7/28/2025 **Routine**

908 E. Rio Grande 77901

0 10:28 AM

7/28/2025

10:40 AM

No violations.

-

Vela Farms, LLC

7/28/2025 **Routine**

4806 N. John Stockbauer Ste 60 77904

0 11:10 AM

7/28/2025

11:30 AM

No violations.

-

Wal-Mart Supercenter # 0330

7/29/2025 **Routine**

9002 N. Navarro 77904

0 8 :50 AM

7/29/2025

9 :45 AM

No violations at the time of inspection.

-

Whataburger # 175

7/29/2025 **Routine**

4302 N. Navarro 77901

0 9 :17 AM

7/31/2025

9 :50 AM

No violations.

-

Yoakum

Bistro Café

7/30/2025 **Routine**

1200 Carl Ramert Drive 77995

0 11:40 AM

7/30/2025

12:00 PM

No violations at the time of inspection.

-

Corner Stop

7/24/2025 **Routine**

1011 N. Highway 77-A 77995

16 1 :33 PM

7/24/2025

1 :51 PM

18- Cannot have raid in kitchen.

21- Need CFM.

22- Need food handlers.

25- Live pest.

28- Burgers need proper labels.

29- Need test strips.

31- Need paper towels at hand sink.

47- Need last inspection.

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

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Yoakum

Corner Stop

7/24/2025

Routine

1011 N. Highway 77-A 77995

16 1 :33 PM

7/24/2025

1 :51 PM

18- Cannot have raid in kitchen.

21- Need CFM.

22- Need food handlers.

25- Live pest.

28- Burgers need proper labels.

29- Need test strips.

31- Need paper towels at hand sink.

47- Need last inspection.

Other Violations - 1

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

Proper Date Marking and disposition - 2

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

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

Toxic substances properly identified, stored and used - 3

Food handler / no unathorized persons / personnel - 2

Jo's Daiquiri & Beverage Barn

7/30/2025

Routine

1005 Hwy 77A N. 77995

3 12:15 PM

7/30/2025

12:30 PM

2. Cold hold table top not holding temp. at 41 or below. Follow up required.

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

McKey & Company

7/24/2025

Routine

701 Lott St 77995

0 2 :06 PM

7/24/2025

2 :13 PM

No Violations at this time.

-

Moo Moo Food Mart

7/24/2025

Routine

101 E. Gonzales 77995

12 12:53 PM

7/24/2025

1 :18 PM

7- Expired food.

28- Date label pastries.

29- Need cooking thermometer.

31- Need paper towels at hand sink.

32- Clean ice machine.

47- Need BOD kit.

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

Other Violations - 1

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

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

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Yoakum

Moo Moo Food Mart

7/24/2025

Routine

101 E. Gonzales 77995

12 12:53 PM

7/24/2025

1 :18 PM

7- Expired food.

28- Date label pastries.

29- Need cooking thermometer.

31- Need paper towels at hand sink.

32- Clean ice machine.

47- Need BOD kit.

Proper Date Marking and disposition - 2

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

Navy's Place

7/24/2025

Routine

210 Nelson St Suite C 77995

6 12:12 PM

7/24/2025

12:30 PM

31- Need soap at hand sink.

35- Employees in kitchen need hairnet or cap.

36- Sanitizer cloths must be stored in bucket.

37- Don't store jalapenos in water bottles.

38- Improper thawing.

Wiping Cloths; properly used and stored - 1

Environmental contamination - 1

Approved thawing method - 1

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

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

Oak & Honey Café

7/29/2025

Routine

123 W May St 77995

4 11:48 AM

7/29/2025

12:09 PM

31- No soap + Paper towels at hand sink.

32- Clean ice machine.

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

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

Rusty Rooster

604 Highway 77-A 77995

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Yoakum

Rusty Rooster

7/24/2025	Routine	604 Highway 77-A 77995	13	11:42 AM 12:06 PM	7/24/2025
20- Leak at 3 comp.					
22- Food handlers.					
28- Date Label.					
29- Need cooking thermometer.					
34- Dead pest.					
35- Employees need hats or hair nets.					
37- Place food away from AC compressor.					
47- Need employee awareness sign at all sinks.					
Proper Date Marking and disposition - 2					
Personal Cleanliness / eating, drinking, or tobacco use - 1					
Approved Sewage/Wastewater Disposal System, proper disposal - 3					
Food handler / no unauthorized persons / personnel - 2					
No Evidence of Insect contamination, rodent / other animals - 1					
Environmental contamination - 1					
Other Violations - 1					
Thermometers provided, accurated, and calculated; chemical/thermal test - 2					

The Grand Theater

7/29/2025	Routine	211 W May St 77995	0	10:20 AM 10:45 AM	7/29/2025
No violations at the time of inspection.					
-					
7/29/2025	Routine		0	12:38 PM 12:48 PM	7/29/2025
No violations at the time of inspection.					
-					

The Learning Tree, Inc.

7/24/2025	Routine	124 E. Gonzales 77995	0	12:40 PM 12:50 PM	7/24/2025
No violations at this time.					
-					

Tokyo Gardens Catering, LLC

7/29/2025	Routine	201 W. Gonzales St 77995	0	11:23 AM 11:39 AM	7/29/2025
No violations at the time of inspection.					
-					

Yoakum Delights Coffee & More

7/24/2025	Routine	Mobile Unit 77995	0	2 :35 PM 2 :42 PM	7/24/2025
No Violations at this time.					
-					

Yoakum Senior Citizens Center

105 Center 77995

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Yoakum

Yoakum Senior Citizens Center

7/30/2025 Routine

105 Center 77995

0 12:40 PM

7/30/2025

No violations at the time of inspection.

1 :00 PM

Yorktown

Dollar General # 7688

7/29/2025 Routine

846 W. Main Street 78164

6 1 :05 PM

7/29/2025

12. Need handbook.

1 :30 PM

30. Expired permit.

37. Food boxes on floor in walk in freezer. Must be 6" off floor.

Management and employees knowledge, responsibilities and reporting - 3

Environmental contamination - 1

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

The Donut Palace

7/24/2025 Routine

537 W. Main 78164

24 9 :59 AM

7/30/2025

6- Need time and temperature log.

10:30 AM

7- Expired foods.

9- Cannot store RTE items in thankyou bags.

18- Cannot have raid in kitchen.

20- Leak at drive thru window.

25- Live pest.

28- Date Label.

31- Need soap at hand sink.

35- Employee drinks need designated area.

37- Don't store items on top of RTE foods.

45- Ceiling in kitchen needs to be fixed.

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

Physical facilities installed, maintained, clean - 1

Environmental contamination - 1

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

Proper Date Marking and disposition - 2

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Toxic substances properly identified, stored and used - 3

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

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

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

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

Victoria County Public Health Department

8/1/2025

Inspections Between (inclusive): 7/24/2025 and 7/30/2025

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

Yorktown

The Texan

7/24/2025

Routine

526 W. Main 78164

2 10:48 AM

7/24/2025

10:58 AM

No CFM on Duty.

Food handler / no unauthorized persons / personnel - 2

The Texan # 2

7/29/2025

Routine

207 E. Main 78164

7 1 :45 PM

7/29/2025

2 :05 PM

12. Need handbook.

21. Need CFM on premises when in operation.

31. Hand sink has no hot water, has very low flow. No cold water. Follow up required.

Management and employees knowledge, responsibilities and reporting - 3

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

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