

Victoria County Public Health Department

9/18/2025

Inspections Between (inclusive): 9/11/2025 and 9/17/2025

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

Bebotyboo, LLC dba Andy's Quick Stop

9/15/2025	Routine	312 W. Heaton 77954	9	11:50 AM 12:25 PM	9/15/2025
21. Need CFM on duty at all times. 28. Need to date label items in cooler. 29. Need test strips. 37. Food items need to be 6 inches off the ground. 40. Store handles up out of food. 47. Need reporting employee illness sign at hand sink. Other Violations - 1 Person in charge present, demonstration of knowledge, and CFM - 2 Proper Date Marking and disposition - 2 Thermometers provided, accurated, and calculated; chemical/thermal test - 2 Single service & single use articles; properly stored and used - 1 Environmental contamination - 1					

Little Saints Preschool

9/16/2025	Routine	111 E Alexander St 77954	2	11:40 AM 12:00 PM	9/16/2025
#30 permit expired Food Establishment Permit (Current, Valid, and Posted) - 2					

U & I Donuts

9/12/2025	Routine	410 Broadway St 77954	0	12:20 PM 12:34 PM	9/17/2025
No Violations. -					

Edna

INK- Innovative Network of Knowledge

9/17/2025	Routine	2500 E. Division 77957	0	11:10 AM 11:20 AM	9/17/2025
no violations -					

Love's Travel Stop #297

9/17/2025	Routine	1509 E. Rose 77957	3	1 :20 PM 1 :44 PM	9/17/2025
#7 medication expired Food and ice obtained from approved source; good condition, safe - 3					

Love's Travel Stop Subway # 297

9/17/2025	Routine	1509 E. Rose St. 77957	0	1 :45 PM 1 :59 PM	9/17/2025
no violations -					

Ganado

Lele's

9/17/2025	Routine	206 N. Third St. 77962	0	10:20 AM 10:50 AM	9/17/2025
no violations -					

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Ganado

Subway/TA dba Travel Centers of America

9/17/2025

Routine

802 E. York St. 77962

0 12:19 PM

12:35 PM

9/17/2025

no violations

-

TA dba Travel Centers of America

9/17/2025

Routine

802 E. York St. 77962

0 11:40 AM

12:18 PM

9/17/2025

no violations

-

Mission Valley

Mission Valley Elementary School

9/17/2025

Routine

12063 FM 236 77905

0 11:15 AM

12:00 PM

9/17/2025

No Violations.

-

Point Comfort

Chuck's BBQ

9/12/2025

Routine

MOBILE UNIT 77978

0 10:35 AM

11:00 AM

9/15/2025

no violations

-

Port Lavaca

Our Lady of the Gulf Catholic School

9/12/2025

Routine

301 S. San Antonio 77979

0 11:30 AM

12:00 PM

9/15/2025

no violations

-

Victoria

Lady Bug Learning Center

9/15/2025

Routine

103 Cozzi Circle 77901

3 9 :05 AM

9 :25 AM

9/15/2025

10. Need to use sanitizer in dishwasher or use 3 compartment sink.

Food contact surfaces and returnables; cleaned and sanitized

- 3

Victoria Continuing Care Center LTD Co.

9/15/2025

Routine

3103 E. Airline 77901

0 9 :45 AM

10:05 AM

9/15/2025

No violations at time of inspection.

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Yoakum

Eddy Packing Co., Inc.

9/15/2025

Violations Followup

404 Airport RD 77995

0 10:20 AM

10:45 AM

9/15/2025

Violation follow up need to fix 3 comp sink. Will return.

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Taqueria Vallarta Yoakum

614 Irvine Street 77995

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Yoakum

Taqueria Vallarta Yoakum

9/16/2025 Routine

614 Irvine Street 77995

2 1 :00 PM

9/16/2025

1 :25 PM

#28 date label food.

Proper Date Marking and disposition - 2

YK Donut and Smoothie

9/15/2025 Routine

210 Nelson St Suite B 77995

15 11:10 AM

9/15/2025

11:30 AM

6. Need to document time on sandwiches.

9. Cover shortening.

19. Hang spray head at 3 comp.

29. Need test strips at location.

31. Do not block or store items in hand sink.

37. Store food items 6 inches off the floor.

40. Store handles up out of food.

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

Environmental contamination - 1

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

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

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

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

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