

Victoria County Public Health Department

5/1/2026

Inspections Between (inclusive): 4/23/2026 and 4/29/2026

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

**JO'S DAIQUIRI & BEVERAGE BARN M. U.**

<b>4/28/2026</b>	<b>Routine</b>		MOBILE UNIT 77995		
No Violations.		0	1 :30 PM		4/28/2026
-			4 :15 PM		

**Bloomington**

**Yoli's Chill-N-Grill**

<b>4/24/2026</b>	<b>Routine</b>		26 Market Street 77951		
No violations		0	8 :48 AM		4/24/2026
-			9 :17 AM		

**Cuero**

**Fair Bridge Inn & Suites**

<b>4/24/2026</b>	<b>Routine</b>		2127 N. Esplande St. 77954		
30. Expired permit.		2	10:00 AM		4/24/2026
Food Establishment Permit (Current, Valid, and Posted)		-	10:25 AM		
		2			

**La Plazita**

<b>4/28/2026</b>	<b>Routine</b>		206 W. Main 77954		
6. Document time on food left out at room temp.		3	12:38 PM		4/28/2026
Time as a Public Health Control; procedures & records		-	1 :21 PM		
		3			

**Mad Batter Cheesecakes**

<b>4/24/2026</b>	<b>Routine</b>		117 N Esplanade St 77954		
30. Expired permit.		3	10:20 AM		4/24/2026
			10:40 AM		
47. Last inspection.					
Food Establishment Permit (Current, Valid, and Posted)		-			
Other Violations		-			
		1			

**Taqueria Vallarta Cuero**

<b>4/28/2026</b>	<b>Routine</b>		302 S. Esplanade 77954		
9. Observed uncovered foods in walk in cooler		4	1 :32 PM		4/28/2026
36. Wet wiping cloths were observed stored outside of sanitizer solution at room temperature.			2 :24 PM		
Wiping Cloths; properly used and stored		-			
Food separated and & protected, prevented during food preparation		-			
		3			

**Port Lavaca**

**Bush's Chicken**

<b>4/24/2026</b>	<b>Routine</b>		803 State Highway 35 South 77979		
#22 Need food handler certificates on file		7	12:45 PM		4/24/2026
			1 :07 PM		
#31 Hand sink needs hot water					
#35 Need ball cap or hair net					
#36 Store wet towels in sanitizer bucket					
#45 Back door needs door sweep replaced					

Victoria County Public Health Department

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**Port Lavaca**

**Bush's Chicken**

**4/24/2026 Routine**

803 State Highway 35 South 77979  
7 12:45 PM 4/24/2026  
1 :07 PM

#22 Need food handler certificates on file

#31 Hand sink needs hot water

#35 Need ball cap or hair net

#36 Store wet towels in sanitizer bucket

#45 Back door needs door sweep replaced

Food handler / no unauthorized persons / personnel - 2

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

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

Wiping Cloths; properly used and stored - 1

Physical facilities installed, maintained, clean - 1

**4/28/2026 Violations Followup**

0 1 :25 PM 4/28/2026  
1 :30 PM

Violation follow up- Continue to work on hand sink and back door. Will call when ready.

-

**Church's Chicken # 1463**

**4/28/2026 Routine**

206 US Hwy 35 South 77979  
0 2 :10 PM 4/30/2026  
2 :30 PM

no violations

-

**El Mirador**

**4/28/2026 Routine**

721 Hwy 35 N. 77979  
21 12:57 PM 4/29/2026  
1 :18 PM

2- Cut lemons need to be kept on ice.

22- Need food handler certificates on file

28- Need to date label.

29- Need test strips.

31- Hand sink for handwashing only.

32- Seal all raw wood.

33- Don't store dishes in mop sink.

35- Don't keep phones on prep table.

41- Label all containers.

44- Keep dumpster closed at all times.

45- Back door needs to be weather-stripped.

46- Employee restroom needs covered trashcan.

47- All hand sinks need reporting illness sign.

Other Violations - 1

Food handler / no unauthorized persons / personnel - 2

Garbage and Refuse properly disposed; facilities maintained - 1

Victoria County Public Health Department

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**Port Lavaca**

**El Mirador**

**4/28/2026**

**Routine**

721 Hwy 35 N. 77979

21 12:57 PM

4/29/2026

1 :18 PM

2- Cut lemons need to be kept on ice.

22- Need food handler certificates on file

28- Need to date label.

29- Need test strips.

31- Hand sink for handwashing only.

32- Seal all raw wood.

33- Don't store dishes in mop sink.

35- Don't keep phones on prep table.

41- Label all containers.

44- Keep dumpster closed at all times.

45- Back door needs to be weather-stripped.

46- Employee restroom needs covered trashcan.

47- All hand sinks need reporting illness sign.

Proper Date Marking and disposition - 2

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

Physical facilities installed, maintained, clean - 1

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

Original container labeling (Bulk Food) - 1

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

Warewashing Facilities; installed, maintained, used - 2

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

**Four Seasons Restaurant Donut**

**4/23/2026**

**Routine**

137 35 N. Hwy 77979

11 12:10 PM

4/24/2026

12:35 PM

#9 Observed food stored in Thank you bags

#21 Need CFM on duty at all hours of operation

#22 Need food handler certificates on file

#28 Date label foods

#32 Do not use cardboard

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

Food handler / no unauthorized persons / personnel - 2

Proper Date Marking and disposition - 2

Inspections Between (inclusive): 4/23/2026 and 4/29/2026

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**Port Lavaca**

**Four Seasons Restaurant Donut**

<b>4/23/2026</b>	<b>Routine</b>	137 35 N. Hwy 77979			
		11	12:10 PM		4/24/2026
			12:35 PM		

- #9 Observed food stored in Thank you bags
- #21 Need CFM on duty at all hours of operation
- #22 Need food handler certificates on file
- #28 Date label foods
- #32 Do not use cardboard

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
 Food separated and & protected, prevented during food preparation - 3

**La Patrona Taqueria**

<b>4/23/2026</b>	<b>Routine</b>	Mobile Food Unit 77979			
		20	11:05 AM		4/23/2026
			11:43 AM		

- #2 Salsa at 50°
- #19 Need current water sample
- #20 Need pumping receipts on file
- #21 Need CFM on duty at all hours of operation
- #22 Need food handler certificates on file
- #29 Need sanitizer test strips and cooking thermometer
- #31 Do not block hand sink must be free of items
- #44 Keep lid on dumpster closed at all times
- #46 Restroom needs covered trash can
- #47 Need letter of permission

Person in charge present, demonstration of knowledge, and CFM - 2  
 Other Violations - 1  
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1  
 Garbage and Refuse properly disposed; facilities maintained - 1  
 Adequate handwashing facilities; Accessible and properly supplied, used - 2  
 Food handler / no unauthorized persons / personnel - 2  
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
 Proper Cold Holding temperature (41F/45F) - 3  
 Approved Sewage/Wastewater Disposal System, proper disposal - 3  
 Water from approved source; Plumbing installed; proper backflow device - 3

**Little Dockside**

Mobile Unit 77979

Victoria County Public Health Department

5/1/2026

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**Port Lavaca**

**Little Dockside**

**4/28/2026**      **Routine**

#5 Improper reheating

#19 Need current water sample

#29 Need cooking thermometer

#31 Hand sink needs to be free of items and needs soap

#35 Need ball cap or hair net

#41 Label items not in original container

- Personal Cleanliness / eating, drinking, or tobacco use - 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
- Proper reheating procedure for hot holding (165F in 2 hours) - 3
- Original container labeling (Bulk Food) - 1

Mobile Unit 77979  
12 11:20 AM  
11:35 AM

4/28/2026

**Los Rios Mexican Grill & Seafood**

**4/28/2026**      **Routine**

2- Improper cold hold.

6- Need time and Temp control.

7- Expired food.

21- Need CFM.

22- Need food handlers.

28- Date label.

37- Environmental contamination.

45- Replace ceiling tile in restroom.

- Environmental contamination - 1
- Physical facilities installed, maintained, clean - 1
- Proper Date Marking and disposition - 2
- Food handler / no unauthorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Time as a Public Health Control; procedures & records - 3
- Proper Cold Holding temperature (41F/45F) - 3

125 West Main Street 77979  
17 11:35 AM  
12:10 PM

4/29/2026

**Mahika Lodging LLC DBA Chaparral Motel**

**4/28/2026**      **Routine**

no violations

2086 Hwy 35 N. 77979  
0 1 :28 PM  
1 :40 PM

4/30/2026

**Memorial Medical Center**

815 Virginia 77979

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**Port Lavaca**

**Memorial Medical Center**

<b>4/28/2026</b>	<b>Routine</b>		815 Virginia 77979		
no violations		0	12:40 PM		4/30/2026
-			1 :15 PM		

**Tacos Alvarado #1**

<b>4/28/2026</b>	<b>Routine</b>		Mobile Food Unit 77979		
9- Cover food.		21	10:44 AM		4/29/2026
			11:11 AM		

- 12- Need handbook.
- 19- Need water sample.
- 21- Need CFM.
- 22- Need food handlers.
- 28- Date label.
- 31- Hand sink for handwashing only.
- 34- Dead pest.
- 37- Environmental contamination.
- 38- Improper thawing.
- 47- Need employee reporting illness sign.

- Food separated and & protected, prevented during food preparation - 3
- Other Violations - 1
- Approved thawing method - 1
- Environmental contamination - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Proper Date Marking and disposition - 2
- Food handler / no unauthorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Water from approved source; Plumbing installed; proper backflow device - 3
- Management and employees knowledge, responsibilities and reporting - 3

**Taiyo Sushi Fusion , LLC**

915 Hwy 35 N. 77979

Victoria County Public Health Department

5/1/2026

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

**Taiyo Sushi Fusion , LLC**

**4/28/2026**      **Routine**

18- Store sanitizer buckets off the floor.

22- Need food handlers.

28- Date label.

29- Need cooking thermometer.

31- Hand sink for handwashing only.

32- Remove cardboard in walk in.

35- Employee drinks need lids and straws.

37-All food must be 6" off the floor.

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

41- Label all items.

45- All tables and shelves must be easily cleanable.

Original container labeling (Bulk Food) - 1

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

Toxic substances properly identified, stored and used - 3

Environmental contamination - 1

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

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

Proper Date Marking and disposition - 2

Food handler / no unathorized persons / personnel - 2

Physical facilities installed, maintained, clean - 1

915 Hwy 35 N. 77979

18 12:22 PM

12:50 PM

4/29/2026

**Port O'Connor**

**BOB'S BAR**

**4/27/2026**      **Violations Followup**

Violation follow up -Vents are installed in restroom. Need dumpster on non absorbent surface.

-

2530 W Adams 77982

0 3 :03 PM

3 :06 PM

4/27/2026

**Dollar General # 17519**

**4/28/2026**      **Routine**

no violations

-

1958 West Adams 77982

0 11:40 AM

12:07 PM

4/30/2026

**Josie's Mexican Food**

610 W. Adams 77982

Victoria County Public Health Department

5/1/2026

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**Port O'Connor**

**Josie's Mexican Food**

**4/24/2026 Routine**

610 W. Adams 77982

4 11:20 AM

4/24/2026

37-Don't store chip containers on one another.

11:40 AM

40- Paper products must be 6" off the floor.

45- Seal backdoor.

46- Need covered trashcan in restroom.

Environmental contamination - 1

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

Physical facilities installed, maintained, clean - 1

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

**La Patrona Taqueria**

**4/23/2026 Routine**

Mobile Unit 77982

20 11:05 AM

4/24/2026

#2 Salsa at 50°

11:43 AM

#19 Need current water sample

#20 Need pumping receipts on file

#21 Need CFM on duty at all hours of operation

#22 Need food handler certificates on file

#29 Need sanitizer test strips and cooking thermometer

#31 Do not block hand sink must be free of items

#44 Keep lid on dumpster closed at all times

#46 Restroom needs covered trash can

#47 Need letter of permission

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

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

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

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

Garbage and Refuse properly disposed; facilities maintained - 1

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

Food handler / no unauthorized persons / personnel - 2

Other Violations - 1

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

**Marty's Landing**

**4/27/2026 Routine**

31 N. Byer 7798204

1 2 :50 PM

4/27/2026

45- Seal backdoor.

3 :00 PM

Physical facilities installed, maintained, clean - 1

**POC Oasis**

1304 W. Adams Ave 77982

Victoria County Public Health Department

5/1/2026

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**Port O'Connor**

**POC Oasis**

<b>4/24/2026</b>	<b>Routine</b>		1304 W. Adams Ave 77982		
10- 0ppm.		15	12:00 PM		4/24/2026
			12:21 PM		

12- Need handbook.

15- Employees need gloves.

25- Pest present.

32- Clean ice machine.

35- Employees need cap or hairnet.

37- Don't have laptops or phones on prep table.

- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Management and employees knowledge, responsibilities and reporting - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Environmental contamination - 1
- No bare hands contact with ready to eat foods or approved method followed - 3

**Telferner**

**Salty Heifer**

<b>4/29/2026</b>	<b>Routine</b>		45 Depot 77988		
19- Need water sample.		7	3 :42 PM		4/29/2026
			4 :00 PM		

30- Need current permit.

31- Don't store items in hand sink.

- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Water from approved source; Plumbing installed; proper backflow device - 3
- Food Establishment Permit (Current, Valid, and Posted) - 2

**Telferner Express**

202 S. Wood Street 77988

Victoria County Public Health Department

5/1/2026

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**Telferner**

**Telferner Express**

4/29/2026 Routine

202 S. Wood Street 77988

29 3 :11 PM  
3 :40 PM

4/29/2026

- 6- Need time and temp. log.
- 7- Expired food.
- 9- Need to have proper labeling on deserts.
- 12- Need handbook.
- 21- Need CFM. Need bodily fluid kit.
- 22- Need food handlers.
- 25-Live pest present.
- 28- Date label.
- 29- Need cooking thermometer. Need test strips.
- 31- Restroom needs paper towels.
- 34- Dead pest present.
- 40- All paper products must be 6" off the floor.
- 41- Label all containers.
- 45- Clean kitchen.
- 47- Need first aid kit.

- Management and employees knowledge, responsibilities and reporting - 3
- Original container labeling (Bulk Food) - 1
- Physical facilities installed, maintained, clean - 1
- Other Violations - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 2
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Single service & single use articles; properly stored and used - 1
- Time as a Public Health Control; procedures & records - 3
- Food handler / no unathorized persons / personnel - 2
- Food separated and & protected, prevented during food preparation - 3
- Food and ice obtained from approved source; good condition, safe - 3

**Victoria**

**Alimento Catering**

4/23/2026 Routine

801 N. Navarro 77901

0 1 :00 PM  
1 :25 PM

4/23/2026

No violations

Victoria County Public Health Department

5/1/2026

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**Victoria**

**Alimento Catering**

4/23/2026 Routine

No violations

801 N. Navarro 77901

0 1 :00 PM  
1 :25 PM

4/23/2026

-

**Baskin Robbins**

4/28/2026 Routine

No violations at time of inspection.

7104 N. Navarro D#1 77904

0 11:05 AM  
11:25 AM

4/28/2026

-

**China Inn**

4/23/2026 Violations Followup

Violation follow up -dishwasher 100 ppm -corrected

3602 E. Houston Hwy. 77901

0 1 :47 PM  
2 :03 PM

4/23/2026

-

**De Leon Elementary School**

4/27/2026 Routine

No violations at time of inspection.

1002 Santa Barbara 77901

0 9 :15 AM  
9 :45 AM

4/27/2026

-

**Dragon Palace**

4/24/2026 Violations Followup

Violation follow up- Dishwasher at 127°

5223 N. Navarro 77904

0 2 :15 PM  
2 :25 PM

4/27/2026

-

**El Norteno Mexican Grill**

4/24/2026 Routine

No violations

4105 Port Lavaca Drive 77901

0 10:56 AM  
11:44 AM

4/24/2026

-

**Flores Lemonade Hut**

4/25/2026 Routine

no violations

Mobile Unit 77901

0 11:30 AM  
11:47 AM

4/27/2026

-

**Gonzalez Café LLC**

4/23/2026 Routine

6- Cut lemons need to be on ice.

31- Hand sink for handwashing only.

37-Salad bowls need to be covered.

47-Clean dust off of AC vent.

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

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

Other Violations - 1

Environmental contamination - 1

1103 S.W. Moody 77901

7 11:40 AM  
12:00 PM

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Victoria County Public Health Department

5/1/2026

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**Victoria**

**Greek's 205**

<b>4/23/2026</b>	<b>Routine</b>		205 E. Constitution 77901		
		1	3 :42 PM		4/23/2026
			4 :25 PM		

35- employees need cap or hairnet.  
Personal Cleanliness / eating, drinking, or tobacco use - 1

**Kikko Ramen & Poke**

<b>4/23/2026</b>	<b>Routine</b>		7905 N. Navarro St. Suite 200 77904		
		12	2 :41 PM		4/23/2026
			3 :02 PM		

- 2- Improper cold hold.
- 7- Expired food.
- 28- Date label.
- 35- Employees need cap or hairnet.
- 36- Store wiping cloths in sanitizer bucket.
- 37- All food must be 6" off the ground.
- 40- Store handles out of product.
  - Proper Cold Holding temperature (41F/45F) - 3
  - Food and ice obtained from approved source; good condition, safe - 3
  - Proper Date Marking and disposition - 2
  - Personal Cleanliness / eating, drinking, or tobacco use - 1
  - Wiping Cloths; properly used and stored - 1
  - Single service & single use articles; properly stored and used - 1
  - Environmental contamination - 1

<b>4/24/2026</b>	<b>Violations Followup</b>	0	2 :30 PM		4/27/2026
			2 :40 PM		

Violation follow up-Table top Holding 41°  
-

**Nacho's Mexican Restaurant**

<b>4/23/2026</b>	<b>Routine</b>		3810 N. Navarro St. 77901		
		11	10:56 AM		4/23/2026
			11:15 AM		

- 9- Don't wrap tortillas with towels.
- 28- Work on date labeling.
- 32- Can't use raw wood roller.
- 35- All employees need cap or hairnet.
- 37- Environmental contamination.
- 39- Scoops need handles.
- 45- Weather-strip backdoor.
  - Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
  - Proper Date Marking and disposition - 2
  - Physical facilities installed, maintained, clean - 1
  - Personal Cleanliness / eating, drinking, or tobacco use - 1
  - Environmental contamination - 1
  - Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Victoria County Public Health Department

5/1/2026

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**Victoria**

**Nacho's Mexican Restaurant**

<b>4/23/2026</b>	<b>Routine</b>		3810 N. Navarro St. 77901		
		11	10:56 AM		4/23/2026
			11:15 AM		

9- Don't wrap tortillas with towels.

28- Work on date labeling.

32- Can't use raw wood roller.

35- All employees need cap or hairnet.

37- Environmental contamination.

39- Scoops need handles.

45- Weather-strip backdoor.

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

**Nazareth Academy**

<b>4/28/2026</b>	<b>Routine</b>		206 W. Convent 77901		
		0	9 :50 AM		4/28/2026
			10:15 AM		

No violations at time of inspection.

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**Our Lady of Victory School**

<b>4/28/2026</b>	<b>Routine</b>		1309 E. Mesquite 77901		
		0	8 :50 AM		4/28/2026
			9 :25 AM		

No violations at time of inspection.

-

**Rodney N Cindy BBQ (Commissary)**

<b>4/23/2026</b>	<b>Routine</b>		1319 Sam Houston 77901		
		11	3 :40 PM		4/23/2026
			4 :00 PM		

14- Improper handwashing.

28- Date label.

31- Hand wash sink is for handwashing only.

37- Do not prep outside.

39- All scoops need handles.

45- Facility not constructed for outdoor pit.

47- Last inspection needs to be visible to the public.

Physical facilities installed, maintained, clean - 1

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

Hands cleaned and properly washed; Gloves used properly - 3

Proper Date Marking and disposition - 2

Environmental contamination - 1

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

Other Violations - 1

**St. Joseph High School**

<b>4/28/2026</b>	<b>Routine</b>		110 E. Red River 77901		
		0	10:25 AM		4/28/2026
			10:50 AM		

No violations at time of inspection.

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Victoria County Public Health Department

5/1/2026

Inspections Between (inclusive): 4/23/2026 and 4/29/2026

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

**Sweeter Than Life Beverages**

**4/24/2026 Routine**

Mobile Unit 77901

5 2 :40 PM  
3 :05 PM

4/27/2026

- 20. Keep pumping recipes on unit.
- 37. Store food items 6 inches off the floor.
- 47. Post last inspection visible to public.

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Environmental contamination - 1

Other Violations - 1

**Taqueria El Rodeo # 2**

**4/23/2026 Routine**

3402 Sam Houston 77904

10 3 :15 PM  
3 :32 PM

4/23/2026

- 9- Cover all food.

- 28- Date label.

- 29- Need cooking thermometer.

- 35- Employees need cap or hairnet.

- 37- Improper thawing.

- 44-Keep dumpster closed at all times.

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

Proper Date Marking and disposition - 2

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

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

Environmental contamination - 1

Garbage and Refuse properly disposed; facilities maintained - 1

**Taqueria La Tia**

**4/23/2026 Routine**

Mobile Unit 77901

0 12:02 PM  
12:11 PM

4/23/2026

- No violations upon inspection.

-

**Taqueria Mi Casita**

**4/23/2026 Routine**

609 E. Rio Grande 77901

14 9 :18 AM  
10:07 AM

4/23/2026

- 1. Observed improper cooling method
- 9. Cover all foods in cooler
- 21. Needs one certified food manager license at all hours of operation
- 31. Provide paper towels at the hand sink
- 33. Cover mop sink
- 41. Label dry ingredients
- 47. Provide signs at the hand sink

Proper cooling time and temperature - 3

Original container labeling (Bulk Food) - 1

Warewashing Facilities; installed, maintained, used - 2

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

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

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

Victoria County Public Health Department

5/1/2026

Inspections Between (inclusive): 4/23/2026 and 4/29/2026

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

**Taqueria Mi Casita**

<b>4/23/2026</b>	<b>Routine</b>	609 E. Rio Grande 77901	14	9 :18 AM 10:07 AM	4/23/2026
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1. Observed improper cooling method  
 9. Cover all foods in cooler  
 21. Needs one certified food manager license at all hours of operation  
 31. Provide paper towels at the hand sink  
 33. Cover mop sink  
 41. Label dry ingredients  
 47. Provide signs at the hand sink  
 Other Violations - 1

**Texas Roadhouse**

<b>4/24/2026</b>	<b>Routine</b>	4908 N. Navarro 77904	2	3 :10 PM 3 :45 PM	4/27/2026
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31. Hand sink for washing hands only.  
 Adequate handwashing facilities; Accessible and properly supplied, used - 2

**The Tea House Company**

<b>4/27/2026</b>	<b>Routine</b>	3401 N.Main 77901	0	12:15 PM 12:41 PM	4/27/2026
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No violations

**Trevino's Funnel Cakes & More #1**

<b>4/25/2026</b>	<b>Routine</b>	Mobile Unit 77901	0	11:05 AM 11:15 AM	4/27/2026
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no violations

**Victoria Christian School**

<b>4/27/2026</b>	<b>Routine</b>	3310 N. Ben Jordan 77901	9	10:07 AM 10:30 AM	4/27/2026
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#7 Out dated food  
 #28 Work on date labeling  
 #29 Need sanitizer test strips and cooking thermometer  
 #35 Need ball cap or hair net  
 #37 Store raw food away from ready to eat foods  
 Proper Date Marking and disposition - 2  
 Food and ice obtained from approved source; good condition, safe - 3  
 Environmental contamination - 1  
 Personal Cleanliness / eating, drinking, or tobacco use - 1  
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2

**Walgreen's # 07963**

<b>4/27/2026</b>	<b>Routine</b>	2906 Houston Highway 77901	0	10:50 AM 11:33 AM	4/27/2026
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No violations

**Yoakum**

**Petro Texas**

1011 US Highway 77A N 77995

Victoria County Public Health Department

5/1/2026

Inspections Between (inclusive): 4/23/2026 and 4/29/2026

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

**Petro Texas**

**4/28/2026**      **Routine**

28. Need to date label food in walk in cooler.

Proper Date Marking and disposition - 2

1011 US Highway 77A N 77995

2    1 :45 PM  
2 :05 PM

4/28/2026

**Willie Joe's Processing**

**4/28/2026**      **Routine**

No Violations.

-

515 Irvine St 77995

0    1 :00 PM  
1 :18 PM

4/28/2026

**Yorktown**

**PV Food Trailer**

**4/24/2026**      **Routine**

No violations at time of inspection.

-

Mobile Unit 78164

0    11:30 AM  
11:50 AM

4/24/2026

**Smoke House**

**4/24/2026**      **Routine**

No violations at time of inspection.

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318 E 4th 78164

0    11:30 AM  
11:50 AM

4/24/2026