

Victoria County Public Health Department

7/2/2026

Inspections Between (inclusive): 6/25/2026 and 7/1/2026

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

**Church's Fried Chicken**

6/25/2026 Routine

1230 N. Esplanade 77954

2 3 :06 PM  
3 :37 PM

6/26/2026

34. Observed cockroach.

45. Clean the kitchen floors and the walk-in cooler to help eliminate food debris and harborage areas.

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

Physical facilities installed, maintained, clean - 1

**Mc Alisters Sweet Shop**

6/29/2026 Routine

103 N. HUNT 77954

18 10:35 AM  
11:12 AM

7/1/2026

9-Cover all food.

20- Restroom plumbing leak.

25- Live flies.

32- Clean food contact surfaces.

34- Dead pest.

35- Employees need cap or hairnet.

37- Don't place wood in fridge.

41- Label all items.

42- Non food contact surfaces clean.

43- Cover light fixtures.

44- Dumpster needs to be on non absorbent pad.

45- Make sure no light is coming through storage area. Fix hole in ceiling.

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

Garbage and Refuse properly disposed; facilities maintained - 1

Adequate ventilation and lighting; designated areas used - 1

Non-Food Contact surfaces clean - 1

Original container labeling (Bulk Food) - 1

Physical facilities installed, maintained, clean - 1

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

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

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

Approved Sewage/Wastewater Disposal System, proper disposal - 3

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

Environmental contamination - 1

**Edna**

**A J ' s**

508 E. Main Street 77957

Victoria County Public Health Department

7/2/2026

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**Edna**

**A J ' s**

**7/1/2026 Routine**

508 E. Main Street 77957

7 3 :27 PM  
3 :41 PM

7/2/2026

- 10.Observed sanitizer towel bucket at 200 ppm.
- 28. Observed bags of food in the freezer, out of original packing, without labels or markings.
- 29.Need sanitizer test strips
  - Food contact surfaces and returnables; cleaned and sanitized - 3
  - Thermometers provided, accurated, and calculated; chemical/thermal test - 2
  - Proper Date Marking and disposition - 2

**Church's Fried Chicken**

**6/30/2026 Routine**

110 E. Houston Hwy 77957

0 1 :08 PM  
1 :33 PM

6/30/2026

No violations

**Conner's Corner Grocery**

**6/30/2026 Routine**

102 E. Houston Hwy 77957

6 1 :33 PM  
2 :04 PM

6/30/2026

- 7. Need proper labeling on ice bags
- 32. Needs easily cleanable food contact surfaces. Corrected on site
- 34. Clean any dead pest
  - No Evidence of Insect contamination, rodent / other animals - 1
  - Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
  - Food and ice obtained from approved source; good condition, safe - 3

**Mc Donald's**

**6/30/2026 Routine**

817 N. Wells 77957

0 11:30 AM  
11:55 AM

6/30/2026

No violations

**Pinto Bean Restaurant**

**7/1/2026 Routine**

700 W. Main Street 77957

3 2 :40 PM  
3 :14 PM

7/2/2026

- 25. Observed live flies.
- 34. Observed light under front entrance door and side exit door.
  - Compliance with Variance, Specialized Process, and HACCP plan - 2
  - No Evidence of Insect contamination, rodent / other animals - 1

**Whataburger # 428**

**6/30/2026 Routine**

112 E. Houston Highway 77957

0 12:33 PM  
1 :05 PM

6/30/2026

No violations

**Ganado**

**Estella's Mexican Restaurant**

109 S. Third Street 77962

Victoria County Public Health Department

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**Ganado**

**Estella's Mexican Restaurant**

<b>7/1/2026</b>	<b>Routine</b>		109 S. Third Street 77962		
		20	10:45 AM		7/2/2026
			11:45 AM		

- 10.Observed the sanitizer towel bucket at 200 ppm.
- 21.Need to have a food manager on every shift.
- 22.All employees need to have a food handlers certificate within 30 days of employment.
- 25.Observed live flies.
- 29.Need to have a thermometer in the refrigerator.
- 30.Observed an expired permit.
- 32.Observed mold on the ice machine.
- 34.Observed torn screens on the open window in the kitchen.
- 38.Observed improper method of thawing a piece of chicken.
- 40.Observed an ice scoop laying on the ice. The handle should be stored up.
- 42.Appliances need to be degreased.
- 45.Observed holes in the ceiling and walls in back area where the ice machine is and food, paper goods are stored.

- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Approved thawing method - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Physical facilities installed, maintained, clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food handler / no unauthorized persons / personnel - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Single service & single use articles; properly stored and used - 1
- Non-Food Contact surfaces clean - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2

**Victoria**

**Don Lupe-Licious Tacos**

<b>7/1/2026</b>	<b>Routine</b>		5203 John Stockbauer 77904		
		11	10:09 AM		7/1/2026
			10:48 AM		

- 2. Eggs out at room temperature will need to store in cooler or on ice
- 9. Observed Cross contamination
- 15. Wash hands in between tasks
- 36. Store wet cloths inside sanitizer bucket
- 46. Employee restroom needs a covered trash can.
- Food separated and & protected, prevented during food preparation - 3
- Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
- Wiping Cloths; properly used and stored - 1
- No bare hands contact with ready to eat foods or approved method followed - 3
- Proper Cold Holding temperature (41F/45F) - 3

**IHOP**

7606 Zac Lentz Parkway 77904

Victoria County Public Health Department

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**Victoria**

**IHOP**

**6/30/2026 Routine**

7606 Zac Lentz Parkway 77904  
 10 10:14 AM  
 10:45 AM  
 6/30/2026

#9 Cover food in refrigeration

#31 Hand sink for hand washing only

#34 Evidence of pest

#35 Employee drinks need lid and straw

#36 Store towels in sanitizer bucket

#37 Bowl of sprinkles stored with keys

#39 Store ice scoop handle up

- Wiping Cloths; properly used and stored - 1
- Food separated and & protected, prevented during food preparation - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- No Evidence of Insect contamination, rodent / other animals - 1
- Environmental contamination - 1

**Mc Donald's # 36398**

**6/29/2026 Routine**

3112 S. Laurent 77901  
 0 10:00 AM  
 10:20 AM  
 6/29/2026

47. Need to display last inspection.

**Speedy Stop # 1**

**6/29/2026 Routine**

8701 N. Navarro 77904  
 0 11:50 AM  
 1 :01 PM  
 6/30/2026

No violations

**Subway # 1**

**7/1/2026 Routine**

8701 N. Navarro 77904  
 0 11:06 AM  
 11:37 AM  
 7/1/2026

No violations

**Subway Sandwich Shop #48340**

**6/29/2026 Routine**

1102 Rio Grande Suite # 300 77901  
 0 11:05 AM  
 11:25 AM  
 6/29/2026

No violations at time of inspection.

**Tasty Donuts**

**6/26/2026 Violations Followup**

1305 Sam Houston 77901  
 0 10:00 AM  
 10:12 AM  
 6/26/2026

Re- Inspect fee of 200.00 given. Nothing has been repaired from previous inspections. NOV was issued.

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**Tasty Donuts**

6/29/2026

**Violations Followup**

1305 Sam Houston 77901

0 11:50 AM  
12:15 PM

7/1/2026

-FOLLOW UP-

Nothing from previous inspection has been corrected other than hot water in the men's restroom.

3 weeks given to correct items.

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**The New Rodeo**

6/25/2026

**Routine**

407 E. Rio Grande 77901

28 12:00 PM  
1 :00 PM

6/25/2026

7- Expired food.

9- Cover all food.

10- Dishwasher was at 10ppm.

20- Fix mop sink.

25- Live pest present.

28- Date label.

31- Dishwasher temp. 114 degrees.

32- Clean kitchen.

34- Dead pest present.

35- Employees need beard shields.

37- Make sure sugar is in a sealed bag/container.

39- Don't store utensils in hood vent.

41- Label all items out of original packaging.

42- Floor must be easily cleanable.

44- Dumpster lid needs to remain closed.

47- Label 3 comp sink.

- Garbage and Refuse properly disposed; facilities maintained - 1
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- No Evidence of Insect contamination, rodent / other animals - 1
- Approved Sewage/Wastewater Disposal System, proper disposal - 3
- Proper Date Marking and disposition - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- 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
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

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**The New Rodeo**

**6/25/2026**      **Routine**

407 E. Rio Grande 77901	
28	12:00 PM
	1 :00 PM

- 7- Expired food.
- 9- Cover all food.
- 10- Dishwasher was at 10ppm.
- 20- Fix mop sink.
- 25- Live pest present.
- 28- Date label.
- 31- Dishwasher temp. 114 degrees.
- 32- Clean kitchen.
- 34- Dead pest present.
- 35- Employees need beard shields.
- 37- Make sure sugar is in a sealed bag/container.
- 39- Don't store utensils in hood vent.
- 41- Label all items out of original packaging.
- 42- Floor must be easily cleanable.
- 44- Dumpster lid needs to remain closed.
- 47- Label 3 comp sink.

Non-Food Contact surfaces clean - 1  
 Other Violations - 1  
 Food and ice obtained from approved source; good condition, safe - 3  
 Original container labeling (Bulk Food) - 1

**Victoria Country Club**

**6/30/2026**      **Routine**

No violations at time of inspection.

14 Spring Creek Rd 77904	
0	10:40 AM
	11:10 AM

**Wendy's # 68**

**6/30/2026**      **Routine**

No violations at time of inspection.

3507 N. Navarro 77901	
0	11:20 AM
	11:40 AM

**Whataburger # 788**

**6/29/2026**      **Routine**

No violations at time of inspection.

3603 Houston Highway 77901	
0	10:35 AM
	10:55 AM