

Victoria County Public Health Department

2/27/2026

Inspections Between (inclusive): 2/19/2026 and 2/25/2026

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

Bloomington Elementary

2/24/2026 Routine
No violations at time of inspection

156 Leonard 77951
0 11:05 AM
11:25 AM 2/24/2026

Bloomington High School

2/24/2026 Routine
No Violations.

FM 616 77951
0 9 :55 AM
10:20 AM 2/24/2026

Dairy Queen

2/23/2026 Routine
No violations upon inspection.

12737 Hwy 185 / P. O. Box 638 77951
0 9 :35 AM
9 :49 AM 2/24/2026

Cuero

U & I Donuts

2/19/2026 Routine
no violations

410 Broadway St 77954
0 10:25 AM
10:48 AM 2/23/2026

Inez

Industrial Elementary West

2/24/2026 Routine
No violations at time of inspection.

599 FM 444 S. 77968
0 9 :10 AM
9 :30 AM 2/24/2026

Point Comfort

Chuck's BBQ

2/24/2026 Routine
No violations upon inspection.

MOBILE UNIT 77978
0 10:52 AM
11:14 AM 2/24/2026

Port Lavaca

Bayside Seafood Restaurant

2/20/2026 Routine
#2 cold hold cooler not in compliance.
Proper Cold Holding temperature (41F/45F) - 3

2055 State Highway 35 North 77979
3 11:08 AM
11:37 AM 2/20/2026

El Patio

2/20/2026 Routine
#9 document time food left out.
Food separated and & protected, prevented during food preparation - 3

548 W. Main 77979
3 10:31 AM
11:00 AM 2/20/2026

La Antigua

737 N. Hwy 35 77979

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Port Lavaca

La Antigua

2/24/2026 **Routine**

737 N. Hwy 35 77979

14 11:21 AM
11:49 AM

2/24/2026

- 6- Need time and temp. log.
- 9- Cover foods in fridge.
- 28- Date label.
- 32- Don't use cardboard.
- 37- Store tortillas on a non absorptive surface.
- 38- Improper thawing.
- 40- Scoop handles need to be stored out of product.
- 41- Label bulk containers.
 - Time as a Public Health Control; procedures & records - 3
 - Food separated and & protected, prevented during food preparation - 3
 - Proper Date Marking and disposition - 2
 - Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
 - Environmental contamination - 1
 - Approved thawing method - 1
 - Single service & single use articles; properly stored and used - 1
 - Original container labeling (Bulk Food) - 1

Moo Moo PL

2/25/2026 **Routine**

1901 W Austin 77979

1 12:10 PM
12:23 PM

2/26/2026

- 45. Weather strip back door.
 - Physical facilities installed, maintained, clean - 1

Our Lady of the Gulf Catholic School

2/24/2026 **Routine**

301 S. San Antonio 77979

0 12:15 PM
12:35 PM

2/24/2026

- No violations upon inspection.

Taqueria Mazatlan

2/24/2026 **Routine**

150 N. Hwy 35 B 77979

2 11:52 AM
12:11 PM

2/24/2026

- 28- Date label.
 - Proper Date Marking and disposition - 2

Tokyo Gardens Catering, LLC

2/19/2026 **Routine**

101 Calhoun Plaza 77979

10 11:30 AM
12:15 PM

2/19/2026

- 12. Needs an employee health and personal Hygiene book
- 21. Needs a bodily fluids kit
- 22. Renew food handlers
- 31. No hot water at the hand sink
- 35. Store cell phone in a designated area
 - Personal Cleanliness / eating, drinking, or tobacco use - 1
 - Person in charge present, demonstration of knowledge, and CFM - 2
 - Food handler / no unauthorized persons / personnel - 2

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Port Lavaca

Tokyo Gardens Catering, LLC

2/19/2026	Routine		101 Calhoun Plaza 77979		
		10	11:30 AM		2/19/2026
			12:15 PM		

12. Needs an employee health and personal Hygiene book
 21. Needs a bodily fluids kit
 22. Renew food handlers
 31. No hot water at the hand sink
 35. Store cell phone in a designated area

Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Management and employees knowledge, responsibilities and reporting - 3

Tortilleria La Estrella

2/20/2026	Routine		310 W. George 77979		
		2	9:00 AM		2/20/2026
			9:30 AM		

#21 CFM expired.
 Person in charge present, demonstration of knowledge, and CFM - 2

Seadrift

Taqueria La Conchita

2/19/2026	Routine		Mobile Unit 77983		
		10	12:55 PM		2/19/2026
			1:42 PM		

2. White fridge not holding 41.
 20. Improper wastewater disposal
 27. Inadequate cold hold equipment
 29. Needs sanitizer test strips

Approved Sewage/Wastewater Disposal System, proper disposal - 3
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2
 Proper cooling method used; Equipment adequate to maintain proper temp - 2
 Proper Cold Holding temperature (41F/45F) - 3

Victoria

7-Eleven # 36525 H

2/25/2026	Routine		5684 Highway 77 S. 77905		
		6	11:15 AM		2/26/2026
			11:40 AM		

21. Need CFM on duty at all times.
 22. All employees need food handlers license.
 35. Employees need hair nets or ball caps.
 46. Need hands free devise or paper towels in restroom.

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Food handler / no unathorized persons / personnel - 2
 Personal Cleanliness / eating, drinking, or tobacco use - 1
 Person in charge present, demonstration of knowledge, and CFM - 2

Café Espresso

2/23/2026	Routine		2200 E. Red River 77901		
		2	12:55 PM		2/23/2026
			1:30 PM		

#22 Need food handler certificates on file
 Food handler / no unathorized persons / personnel - 2

Carnitas Gavilan

Farmers Market 77901

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Victoria

Carnitas Gavilan

2/21/2026 Routine

Farmers Market 77901

8 10:40 AM
11:00 AM

2/23/2026

6. Cooked meat needs to be held at 135° or above. Keep time documentation if under 135°

10. sanitizer at 0 PPM.

29. Need sanitizer test strips.

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Casa Ole Restaurant & Cantina

2/23/2026 Routine

391 Victoria Mall 77904

13 11:36 AM
12:36 PM

2/23/2026

10. Dishwasher machine needs chlorine

30. Needs current food permit

32. Replace cracked broken containers that are being used to store food

34. Clean on top of dishwasher machine

37. Using broken tubs to store food. Store product off the floor in the freezer

42. clean floors and equipment

43. Lightbulbs on vent hood need covers

45. Maintain and clean establishment

47. Display current food permit

Other Violations - 1

Physical facilities installed, maintained, clean - 1

Adequate ventilation and lighting; designated areas used - 1

Non-Food Contact surfaces clean - 1

Environmental contamination - 1

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Chad Schaefer Commissary No 1

2/19/2026 Routine

435 Leeper Ln 77904

0 1 :27 PM
1 :49 PM

2/20/2026

No violations upon inspection.

-

Chad Schaefer Commissary No. 2

2/19/2026 Routine

435 Leeper Ln 77901

0 1 :27 PM
1 :49 PM

2/20/2026

No violations upon inspection.

-

Denny's Restaurant # 6224

2/23/2026 Routine

7601 N. Navarro 77904

0 10:22 AM
11:16 AM

2/23/2026

No violations

-

Early Childhood Center at FW Gross

1208 S. Navarro St. 77901

Victoria County Public Health Department

2/27/2026

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Victoria

Early Childhood Center at FW Gross

2/20/2026	Routine		1208 S. Navarro St. 77901		
No violations		0	10:56 AM		2/23/2026
-			11:18 AM		

Las Tapatias Mexican Café

2/23/2026	Routine		3001 Port Lavaca Dr 77901		
#29 Need sanitizer test strips		9	11:15 AM		2/23/2026
			11:55 AM		

#30 Need current food permit

#32 Clean ice machine

#35 Employee drinks need lid and straw

#37 Need splash guard at hand sink near the tortillas

#47 Post last inspection visible to the public

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

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

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

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

Environmental contamination - 1

Other Violations - 1

LB Select Processing

2/23/2026	Routine		3059 FM 236 77905		
no violations		0	11:33 AM		2/24/2026
-			11:50 AM		

Longhorn Saloon

2/23/2026	Routine		1301 N. Ben Jordan 77901		
19. The restrooms do not have hot water.		11	12:22 PM		2/25/2026
22. All employees need to have a food handlers certificate.			12:50 PM		

31. Need to designate a hand sink.

33. Observed the 3 compartment not used properly.

36. Cleaning towels need to be stored in a sanitizer bucket.

46. Observed no trash can lid in the women's restroom.

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

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

Warewashing Facilities; installed, maintained, used - 2

Food handler / no unathorized persons / personnel - 2

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

Wiping Cloths; properly used and stored - 1

M&M Fish Co.

2/21/2026	Routine		2805 N Navarro 77901		
No Violations		0	10:55 AM		2/23/2026
-			11:00 AM		

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Victoria					
Mc Donald's # 18899			7808 N. Navarro 77904		
2/19/2026	Routine	3	11:40 AM 12:30 PM		2/19/2026
2. Both walk in cooler and freezer not temping correctly. All food that has been in walk in cooler for 4 hrs. or more must be discarded. Corrected on site. Proper Cold Holding temperature (41F/45F) - 3					
Orbit's Cajun Soul			Mobile Unit 77901		
2/24/2026	Routine	4	9 :51 AM 10:20 AM		2/24/2026
19- Need water sample. 47- Need water sample receipt. Other Violations - 1 Water from approved source; Plumbing installed; proper backflow device - 3					
Raising Canes Chicken Fingers			6409 N. Navarro St 77904		
2/19/2026	Routine	0	3 :40 PM 4 :00 PM		2/19/2026
No violations at time of inspection. -					
Revolve			2200 E Red River St 77901		
2/23/2026	Routine	7	12:05 PM 12:25 PM		2/23/2026
#9 Store box of chicken six inches off the floor #22 Need food handler certificates on file #46 Restroom needs a covered trash can #47 Hand sinks and restroom needs reporting illness sign Other Violations - 1 Food separated and & protected, prevented during food preparation - 3 Food handler / no unauthorized persons / personnel - 2 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1					
River Café			506 E. San Antonio 77901		
2/23/2026	Routine	2	12:53 PM 1 :36 PM		2/23/2026
30. Needs current food permit/displayed Food Establishment Permit (Current, Valid, and Posted) - 2					
Snowball Paradise			Mobile Unit 77901		
2/24/2026	Routine	4	10:58 AM 11:16 AM		2/24/2026
23- No hot water. 30- Need current permit. Food Establishment Permit (Current, Valid, and Posted) - 2 Hot and Cold Water available; adequate pressure, safe - 2					
Southern Select Crawfish			Mobile Unit 77901		
2/19/2026	Routine	3	1 :27 PM 1 :49 PM		2/19/2026
19- Need water sample.					

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Southern Select Crawfish

2/19/2026	Routine		Mobile Unit 77901		
		3	1 :27 PM		2/19/2026
			1 :49 PM		
19- Need water sample.					
Water from approved source; Plumbing installed; proper backflow device - 3					

Speedy Stop # 115

2/23/2026	Routine		5101 Houston Highway 77901		
		10	2 :15 PM		2/25/2026
			2 :47 PM		

- 9. All food must be covered when stored.
- 19. Hose at 3 compartment must be draped when not in use.
- 31. Observed food in the hand sink.
- 36. Towels need to be placed in a sanitizer bucket when not in use.
- 42. Cardboard should not be use to catch food and grease.

Food separated and & protected, prevented during food preparation - 3
 Water from approved source; Plumbing installed; proper backflow device - 3
 Adequate handwashing facilities; Accessible and properly supplied, used - 2
 Wiping Cloths; properly used and stored - 1
 Non-Food Contact surfaces clean - 1

Speedy Stop Food Store #114

2/23/2026	Routine		2009 Houston Hwy Ste.#200 77901		
		3	1 :25 PM		2/25/2026
			2 :00 PM		
7. Observed expired food.					
Food and ice obtained from approved source; good condition, safe - 3					

Speedy Stop Spirits #114

2/23/2026	Routine		2009 Houston Hwy Ste #100 77901		
		0	1 :10 PM		2/27/2026
			1 :24 PM		

No Violations

Subway @ The Victoria College

2/23/2026	Routine		2200 E. Red River 77901		
		7	12:25 PM		2/23/2026
			12:40 PM		

#9 Store fountain syrup six inches off floor

#22 Need food handler certificates on file

#46 Restroom needs covered trash can

#47 Need reporting illness sign at all hand sinks including restroom

Food separated and & protected, prevented during food preparation - 3
 Other Violations - 1
 Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1
 Food handler / no unauthorized persons / personnel - 2

Tacos Express Mobile

2/20/2026	Routine		Mobile Food Unit		
		1	10:25 AM		2/23/2026
			10:40 AM		

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

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

The Cove @ Victoria College

2200 E. Red River 77901

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The Cove @ Victoria College

2/23/2026	Routine		2200 E. Red River 77901		
#22 Need food handler certificates on file		4	12:40 PM		2/23/2026
			1 :30 PM		

#46 Restroom needs covered trash can

#47 Need reporting illness sign at all hand sinks including restroom

Food handler / no unauthorized persons / personnel - 2

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

Other Violations - 1

Uncle Mutt's Bar-B-Q

2/23/2026	Routine		5404 N. Navarro 77904		
No Violations.		0	11:00 AM		2/23/2026
			11:20 AM		

Yoakum

YK Donut and Smoothie

2/19/2026	Routine		210 Nelson St Suite B 77995		
#6 no time documentation on pastry held, and stored on rack.		15	2 :50 PM		2/20/2026
#9 Scissors stored on food.			3 :33 PM		

#21 no CFM on site.

#22 need food handler's

#31 no paper towels, soap at hand wash sink.

#35 need hairnet/ball cap when preparing food.

#37 store food 6" off floor.

#41 label all food containers.

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

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

Food handler / no unauthorized persons / personnel - 2

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

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

Environmental contamination - 1

Original container labeling (Bulk Food) - 1

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

Yorktown

Agave Jalisco

2/19/2026	Routine		951 W. Main Street 78164		
#6 document time food left out.		7	1 :10 PM		2/23/2026
#9 cover food in walk-in cooler.			1 :35 PM		

#35 need hairnet/ball cap, drinks with lid and straw.

Proper Hot Holding temperature (135F) - 3

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

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

Klemcke Packing LLC

239 Hwy 72 78164

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Yorktown

Klemcke Packing LLC

2/19/2026 Routine

239 Hwy 72 78164

2 12:48 PM

2/23/2026

#30 permit expired

1 :00 PM

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

Los Chocos Mexican Restaurant LLC

2/19/2026 Routine

444 W Main St 78164

3 11:40 AM

2/23/2026

#9 cover food in cooler.

12:11 PM

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