

Victoria County Public Health Department

6/25/2026

Inspections Between (inclusive): 6/18/2026 and 6/24/2026

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

**Donut Palace**

6/22/2026 Routine

No violations upon inspection.

707 N. Wells 77957

0 11:05 AM  
11:13 AM

6/22/2026

**Edna Donuts**

6/22/2026 Routine

28- Date label.

515 N. Wells 77957

5 11:17 AM  
11:30 AM

6/22/2026

32- Don't use cardboard in kitchen.

35- Employees need cap or hairnet in kitchen.

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

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

Proper Date Marking and disposition - 2

**Highway 111 Shell**

6/22/2026 Routine

2- Improper cold hold.

201 S. Wells 77957

10 11:34 AM  
11:54 AM

6/22/2026

6- Need time and temp. control.

7- Expired food.

36- Store wiping cloths in bucket.

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

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

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

Wiping Cloths; properly used and stored - 1

**Old-Fashioned Donuts**

6/22/2026 Routine

32- Seal all wood.

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

909 West Main 77957

2 10:47 AM  
11:01 AM

6/22/2026

Victoria County Public Health Department

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Score

In / Out

Follow up  
Reqd.

Date Insp.  
Closed

**Port Lavaca**

**Twin Dolphin Cinemas**

**6/18/2026      Routine**

No violations at time of inspection.

152 N. Hwy 35 77979

0    11:15 AM

11:35 AM

6/22/2026

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**Seadrift**

**Bubba's Seafood**

**6/24/2026**      **Violations Followup**

Ordered a new reach in cooler ambient 36° \  
Violation corrected

1142 Hwy 185-E 77983

0    11:50 AM  
     12:15 PM

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**Vanderbilt**

**Cobra Corner Store, Inc.**

5895 FM 616 77991

6/22/2026

Routine

1 12:10 PM

6/22/2026

46- Need covered trashcan.

12:24 PM

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

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Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
<b>Victoria</b>					
<b>Chili's Bar &amp; Grill</b>					
6/22/2026	Violations Followup	0	3 :41 PM 3 :57 PM		6/25/2026
Violation corrected, table top temped at 37 degrees.					
-					
<b>H E B Food Store # 554</b>					
6/22/2026	Routine	0	1 :25 PM 2 :10 PM		6/23/2026
No violations at time of inspection.					
-					
<b>Little Caesar's # 4</b>					
6/22/2026	Routine	0	11:30 AM 11:50 AM		6/23/2026
No violations at time of inspection.					
-					
<b>Mc Donald's # 4028</b>					
6/22/2026	Routine	0	2 :20 PM 2 :40 PM		6/23/2026
No violations at time of inspection.					
-					
<b>Mike Pozzi Catering</b>					
6/23/2026	Routine	3	10:35 AM 10:44 AM		6/23/2026
28- Date label.					
47- Keep medication in designated area.					
Other Violations - 1					
Proper Date Marking and disposition - 2					
<b>Shipley's Do-Nuts</b>					
6/24/2026	Routine	11	11:40 AM 12:00 PM		6/24/2026
2- Improper cold hold.					
7- Expired food. Must use food grade approved bags.					
25- Live pest.					
28- Date label.					
34- Dead pest present.					
Proper Date Marking and disposition - 2					
No Evidence of Insect contamination, rodent / other animals - 1					
Proper Cold Holding temperature (41F/45F) - 3					
Food and ice obtained from approved source; good condition, safe - 3					
Compliance with Variance, Specialized Process, and HACCP plan - 2					
<b>Sonic - Navarro Inc. Store # 3322</b>					
6/22/2026	Routine	0	10:12 AM 10:43 AM		6/23/2026
No violations					
-					

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**Victoria**

**Sonic Drive-In # 3070**

6/24/2026 Routine

No violations upon inspection.

3004 N. Navarro 77901

0 12:03 PM  
12:24 PM

6/24/2026

**Tasty Donuts**

6/23/2026 Routine

2- Eggs out at room temp.

1305 Sam Houston 77901

35 9 :41 AM  
10:16 AM

6/23/2026

- 7- Must use food grade approved bags.
- 14- Wash hands between tasks.
- 15- Must use gloves when dealing with RTE foods.
- 19- Drape sprayer nozzle.
- 21- Need CFM at all times.
- 22- Need food handlers on file.
- 23- Need hot water in men's restroom and hand sink in kitchen.
- 25- Gnats present.
- 28- Date label.
- 31- No paper towels at hand sinks.
- 34- Don't use tape as a fly trap.
- 35- Phones need to be off prep table.
- 36- Wiping cloths need to be stored in sanitizer bucket.
- 37- Keep flour and icing bags shut.
- 41- Label all items out of original container.
- 44- Close dumpster lid at all times.
- 45- Clean kitchen.
- 47- Work on repairing ceiling tiles.

- 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
- No bare hands contact with ready to eat foods or approved method followed - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Proper Cold Holding temperature (41F/45F) - 3
- Proper Date Marking and disposition - 2
- Food and ice obtained from approved source; good condition, safe - 3
- Garbage and Refuse properly disposed; facilities maintained - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

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**Victoria**

**Tasty Donuts**

6/23/2026 Routine

1305 Sam Houston 77901  
35 9:41 AM  
10:16 AM

6/23/2026

- 2- Eggs out at room temp.
- 7- Must use food grade approved bags.
- 14- Wash hands between tasks.
- 15- Must use gloves when dealing with RTE foods.
- 19- Drape sprayer nozzle.
- 21- Need CFM at all times.
- 22- Need food handlers on file.
- 23- Need hot water in men's restroom and hand sink in kitchen.
- 25- Gnats present.
- 28- Date label.
- 31- No paper towels at hand sinks.
- 34- Don't use tape as a fly trap.
- 35- Phones need to be off prep table.
- 36- Wiping cloths need to be stored in sanitizer bucket.
- 37- Keep flour and icing bags shut.
- 41- Label all items out of original container.
- 44- Close dumpster lid at all times.
- 45- Clean kitchen.
- 47- Work on repairing ceiling tiles.

- No Evidence of Insect contamination, rodent / other animals - 1
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Wiping Cloths; properly used and stored - 1
- Environmental contamination - 1
- Original container labeling (Bulk Food) - 1
- Physical facilities installed, maintained, clean - 1
- Compliance with Variance, Specialized Process, and HACCP plan - 2
- Hot and Cold Water available; adequate pressure, safe - 2
- Other Violations - 1

**The Barn**

12201 FM 236 77901

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**Victoria**

**The Barn**

**6/23/2026**      **Routine**

12201 FM 236 77901

8    11:13 AM

6/23/2026

2- Improper cold hold.

11:26 AM

32-fridges.

35- Employees need cap or hairnet.

39- Handles need to be stored upwards.

44- Dumpster lid needs to remain shut at all times.

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

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

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

Garbage and Refuse properly disposed; facilities maintained - 1

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

**Walmart Sandwich Shop #68363**

**6/22/2026**      **Routine**

9002 N. Navarro 77904

1    11:58 AM

6/23/2026

37. Store product off the ground.

Environmental contamination - 1

12:22 PM

**Wal-Mart Supercenter # 0330**

**6/22/2026**      **Routine**

9002 N. Navarro 77904

0    11:00 AM

6/23/2026

No violations

11:57 AM

-

**Yummy Finds**

**6/22/2026**      **Routine**

402 Salem Road 77904

0    12:42 PM

6/23/2026

No violations

1 :12 PM

-

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**Yorktown**

**Dairy Queen**

**6/23/2026**      **Routine**

510 W. Main 78164

3    1 :10 PM  
1 :30 PM

6/23/2026

30. Expired permit

37. Keep all boxes off the floor at least 6 inches.

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

Environmental contamination - 1

**Dollar General # 7688**

**6/23/2026**      **Routine**

846 W. Main Street 78164

8    10:15 AM  
10:35 AM

6/23/2026

12. Need FDA Employee Hygiene Handbook

30. Expired permit

31. Need paper towels in restroom.

47. must display last inspection and need hand wash sign in restroom.

Management and employees knowledge, responsibilities and reporting - 3

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

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

Other Violations - 1

**Lowe's Super S # 157**

**6/23/2026**      **Routine**

1707 W. Main 78164

0    11:35 AM  
12:05 PM

6/23/2026

No violations at the time of inspection.

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**Subway of Yorktown**

**6/23/2026**      **Routine**

342 E. Main Street 78164

9    10:55 AM  
11:15 AM

6/23/2026

9. All food must be covered.

21. Need spill kit and CFM needs to be on premises when open.

12. Need FDA Employee Hygiene Handbook.

47. Need first aid kit.

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

Management and employees knowledge, responsibilities and reporting - 3

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

Other Violations - 1

**The Texan**

**6/23/2026**      **Routine**

526 W. Main 78164

0    12:35 PM  
1 :00 PM

6/23/2026

No violations at time of inspection.

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