



OCT 2024 – Hardin County Health Inspections Report

- Sonic – 1300 S. Pine Street, Kountze – (Inspection to customer complaint of mouse being found in bottom of Slushy drink cup) – no observation of any rodent droppings were found - with special care in the drink/ice area, documentation of the establishments previous 2 months of pest control was viewed & no findings of any kind had been noted, pest control was called out to further inspect as well & they reported no findings, both of the ice machines were drained and continued with cleaning & disinfecting ice machines, drain lines and drains, the storage area for paper products was found to have outside air gaps and needed closure – earned a score of 99
- Ro's Seafood – 118 N Main, Lumberton – (Reinspection) – all employees had not successfully completed their food handler class, dumpster area in need of cleaning and dumpster lids are to remain closed – earned a score of 94
- Tejas #8 – 2142 Hwy 327, Silsbee – soda machine was closed for cleaning – accumulation of gunk and grim was observed, no employee on duty had a certified Food Manager certificate, thermometer was not in the walk- in cooler, hand soap was not at the hand sink – earned a score of 90
- Mama Jack's – 215 S. Pine St., Kountze – (New Ownership) – improper cooling of cobbler in walk in cooler was observed – corrected on site, auto dish machine hot water temp was not efficient according to the manufacture data plate, scoops were laying in the food containers of flour, cornmeal, sugar & spices – they shall be held in clean containers handles not touching the foods – earned a score of 94
- The Toasted Yolk – 900 S. Main St., Lumberton (New to Lumberton) -all specifications were met – earned a perfect score of 100
- Short Stop – 4345 Hwy 96 N., Silsbee – discard date labeling of foods in the cooler were not observed, bottle of coffee mate was expired according to the manufacture date, soda machine was closed for cleaning accumulation of gunk & grim on the ice shoot, soda nozzles & drain area, wiping cloths were not held in a measured sanitizer water container, sponges were observed at the sink area & discarded, the cleanliness of the facilities shall be kept clean – earned a score of 94
- Little Mexico – 134 Pine Plaza, Silsbee – raw chicken was placed above raw beef in the walk in cooler, scoop ice handle was laying in the ice, no food handler certificates held by employees working with food, wiping cloths were not observed to be held in a measured sanitizer container for wiping counters or observed being applied in ware washing , no labeling was observed on containers holding bulk foods like Mikasa or date marking of pre made tamales, chicken ,beef or cut vegetables in the walk in cooler - earned a score of 86
- Tiger Hut – 112 Pine Plaza, Silsbee – bulk containers holding flour, corn meal, sugar was not name labeled and scoops for dipping the foods remain laying in the food with handles touching the food - earned a score of 99

- Boutte's Boudin – 568 North LHS Dr., Lumberton - all specifications were met – earned a perfect score of 100
- Goings BBQ – 529 S. Main St., Lumberton – labels on containers were from previous foods bought in the containers & not labeled with the actual food inside – shall not re use food containers that have contained previous foods - earned a score of 99
- Hamburger Depot – 141 N. LHS Dr. STE 211, Lumberton – spray bottles of cleaners were not marked with the name of the product , thermometers missing in all coolers, no food thermometer was available for measuring food temps, name labeling was not on bulk container of flour, corn meal, also scoops were laying in the foods and shall be placed with handles facing up, microwave shall maintain in good repair was pitted & rusty, nonfood contact surfaces such as sides, tops and wheels of equipment have accumulated grease and grim & shall be cleaned as often to keep areas clean - earned a score of 92
- Munchies Ole' –1198 N. 5th St., Silsbee – shelving holding foods are rusty & unable to be wipeable & cleanable, wet rags laying on the counters shall be held in measured sanitizer containers, ware washing items were observed stacked inside of each other not being air dried separated therefore holding moisture, labeling of bulk items was not observed on flour, corn meal and chips - earned a score of 95
- Waffle House – 750 S. Main, Lumberton – prep cooler foods were not holding at proper temperature - lid was not being closed, foods were not being labeled with a discard date in the coolers, food thermometer was not understood by employees for reading food temperatures, hand sink faucet would not keep a constant flow of water to properly wash hands, hot water temperature was not sufficient according to the manufactures data plate, back door would not stay in a closed position, the outside drain where mop watered is poured is not curbed and the drain is clogged - earned a score of 88
- J&R Meat Market – 185 N. Hwy 326, Sour Lake – missing thermometer in coolers, spoons for dipping BBQ meat & potatoes was held in a container of cold water between uses- earned a score of 97
- Joe's Italian Grill – 900 US 96 Business, Silsbee – spaghetti sauce was not heated to proper temperature before hot holding, mechanical ware wash machine temperature was not sufficient in heat according to the manufacture data plate labeled on the machine, wet wiping cloths were laying on counters not stored in sanitizer & water containers, small roach was observed crawling on the wall – owner immediately called pest control, shelving in walk in cooler were old, rusty & flaked off particles - earned a score of 92
- Brick Oven – 139 N. LHS Dr., Lumberton – plastic pizza sheets were not being washed to remove old food & grease, hot water temperature was not sufficient according to the manufactures data plate, utensils serving foods were not being change out every 4 hours & handles were not being cleaned to remove old foods, ice scoop was being held in a bucket of slimy water, thermometers were missing in coolers, sanitizer strips were not being used to measure sanitizer water for wiping cloths, wiping cloths were on the

counter – not being held in sanitizer water container, pans were being dried stacked together not allowing to dry, large containers holding dough, flour & sugar were taped together, old, cracked & dirty, back door jam was rusted leaving opening to the exterior, trash cans in the ladies restroom are required to have lids, exterior storage cooler does not close well & was not locked at time of inspection – corrected & locked to lessen tampering of foods by a passerby - earned a score of 85

- Pho Nominal – 113 #C N. LHS Dr., Lumberton – reach in cooler was holding at 60 degrees, hot water temperature was not sufficient according to the manufactures data plate, missing thermometers in coolers & had no food thermometer to measure the temperature of foods, no sanitizer test strips were available, no wiping cloths were being held in sanitizer water, stacking together of wet washed dishes not allowing to dry, lids on containers holding foods were cracked and dirty, ware washing hot water faucet was leaking, ice shoot on the soda machine was slimy and dirty,- earned a score of 87
- Love Fellowship – 440 S 12th Street, Silsbee, TX – Scored a 98 - No CFM on duty.

ReJena Bolton – CP-FS
H. C. Health Inspector Manager
rejena.bolton@co.hardin.tx.us

Sheli Richardson
Foodborne/Waterborne Health/Pool Inspection
Sheli.richardson@co.hardin.tx.us

Janet Hunter
Health Inspections
Janet.Hunter@co.hardin.tx.us