



## *July 2025 – Hardin County Health Inspections*

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- Kotoyama's – **Re-Inspection** – 215 S. Main, Lumberton, TX – Earned a score of 81. Chicken and beef were temped at 48. Cross-contamination of raw chicken and shrimp in sink. Ice machine had mold growing inside. Observed EE washing hands in the sanitizer sink. No labels or dates in fridge or freezer. Harboring conditions for pests. Wet rags laying on counter tops. Food containers with no lids sitting under cabinets/shelving/and inside fridge. Observed shrimp being thawed out underneath a shelf on the floor. Physical facilities need to be cleaned as often as necessary.
- Goodfella's Pizza – 785 West Hwy 105, Sour Lake, TX, - Earned a score of 100
- J&R Meat Market - 185 North Hwy 326, Sour Lake, TX – Earned a score of 97 - Beverage nozzles for the Icee Machine needs to be cleaned. Mold growing in-between plastic covering and front contact surface.
- Schlotzsky's Deli – 295 Country Lane, Lumberton, TX – Earned a score of 99. Floors and shelving were dirty from the night before.
- Eddie's Gyro and Pizza - 441 S. Main, Lumberton, TX – All specifications met- Earned a perfect score of 100.
- Waffle House - 180 Hwy 327 East, Silsbee, TX - All specifications met- Earned a perfect score of 100.
- G Taco House - 115 Hwy 105 West, Sour Lake, TX - All specifications met- Earned a perfect score of 100.
- Aloha Shaved Ice - 275 Hwy 96 S., Silsbee, TX – Earned a score of 98 – No labels/dates on foods in freezer and fridge.
- Express Mart #12 – 196 S. LHS Dr, Lumberton – 3 compartment dish wash sink has leak in drain pipe, washing utensils for foods on their roller steamer were being washed in their sanitizer buckets, drain pipe is placed inside the drain with no air gap, most recent health inspection was not onsite for public view, the facility needed to implement a continual cleaning schedule – earned a score of 92
- Express Mart #14 – 383 North LHS, Lumberton – milk to be returned to vendor was not marked to indicate and placed with for sale foods, processed burritos and hamburgers in the coolers were past their use by date, pans are not being stored inverted and old partial were still on the pans – earned a score of 94
- 10 De Mayo Mexican Grill & Bar – 467 N. LHS Dr. Ste 101, Lumberton – cooling down foods incorrectly and not keeping record of time and temperature as they cooled foods, large briskets and fish were thawing in the sink and in the walk in cooler submerged in water and ice and not in a draining condition, prep cooler was not in

working order to keep foods cold, labeling with use by dates were not on the foods in the cooler, no thermometers were present in the coolers nor did they have a food temping thermometer, ice machine was sited with black substance inside, bar area had no sanitizer mixed for wiping cloths, bar area had hose inside an overflowing bucket of water leaking from the ice container not being directed to a drain, Styrofoam cups were sited inside foods in the walk in cooler laying in the foods, foods on the prep line were being served with inadequate utensils not having handles long enough to stay out of the foods, some storage room shelving was not 6 inches above the ground storing food containers, outside trash receptacle doors and lids were left open and trash accumulation on the ground, gaskets on the back door were old and worn and door shall be self-closing, most recent Health Inspection report was not on site - earned a score of 79

- KFC – 815 Hwy 96 S., Silsbee – soda machine ice shoot and drains had visible black substance accumulation, metal food containers were being stacked together remaining wet, some containers were dented & needed to be replaced, clean containers remained greasy and food accumulation was found in the crevices of the dented containers, gasket on the walk in cooler door were cracked and worn, not allowing proper closure, drive thru area did not drain properly leaving constant stagnant water standing, fryer equipment was in nonworking order - needing repair or removal of equipment not in use, an overall cleaning of the shelving, equipment, floors & walls is necessary & to implement & carry out a schedule to keep it clean – earned a score of 93
- McDonalds – 103 N. Main, Lumberton – ice & soda machine was observed with a black substance and slim, fish burger steamer had accumulated food particles and was unsanitary, thermometers were missing in walk in & reach in cooler, gnats were present by floor drains, washed dishes were being stacked inside of each other not allowing dishes to air dry properly, containers holding packaged condiments were observed dirty, sides of equipment & walls were greasy & with food residue & in need of continual cleaning - earned a score of 92
- Pizza Hut – 693 S. Main, Lumberton – thermometers were missing in the cooler & small freezer, mechanical ware wash machine temperature was not heating high enough according to the manufacture data plate, mops were being cleaned in the 3-compartment dish sink - earned a score of 95
- PaPa John's Pizza – 209 S. Main, Lumberton – no sanitizer testing kit was available, sponges were being used at the dish sink, cups for dispensing pizza toppings with handles - the handles were laying inside the food, trash cans needed at the hand sinks to

dispose of paper towel after washing hands, covered trash can needed in the lady's restroom - earned a score of 94

- Lumberton Seafood House – 351 S. Main, Lumberton - no sanitizing was observed in the ware washing process or sanitizing counters and equipment, person in charge did not hold a food manager certification nor did 3 other employees cooking foods hold a food certification, vegetables, proteins & par-cooked burgers soaking in a marinade in the prep cooler were found without any labeling to indicate a prepared or consume by date, observed a bucket of crawfish in the walk-in cooler appearing to contain mostly dead product with no tag indicating the purchase information or was able to produce one for review during the inspection, thermometers were missing in the walk in cooler and prep coolers, fish was being thawed in the 3 compartment sink & sink not appearing to have been cleaned and sanitized between uses - the faucet water running for thawing was not at a high enough velocity to wash particles away and to keep the fish in a constant draining situation, after dishes were washed they were observed being stacked inside of the other not allowing for air drying, bulk containers holding corn meal, sugar, & flour were not marked with the food inside & scoops for dispensing the foods had no handle and were contained inside the foods, their most recent inspection report & 1 food manager certificate were not in public view – earned a score of 80
- Tiger Hut – 112 Pine Plaza, Silsbee – improper cooling of foods was observed potato salad and rice were being held on the counter for cooling - earned a score of 98
- Nice Guy Ricky's American Diner –192 S LHS Dr., Lumberton – observed spray bottles containing cleaners bearing no product name, section of the salad bar was not holding a proper cold hold temperature, proteins in the prep cooler had no date labeling indicating prepared date or consume by date, wet wiping cloths were observed laying on carts and counters not being held in sanitizer, ROP fish was not removed from its packaging before reaching thaw temperature, bulk containers holding corn meal, sugar, & flour were not marked with the food inside & scoops for dispensing the foods had no handle and were contained inside the foods - earned a score of 90
- Chili's Bar and Grill – 1010 Hwy. 96 S., Silsbee – clean dishes were stacked inside each other wet and facing in an upward position allowing water to pool inside of the containers & not allowing for air drying - earned a score of 99
- Whataburger – 825 Hwy 96 S., Silsbee – all specifications were met earned a perfect score of 100
- McDonalds –610 Hwy 96 N., Silsbee – dirty dishes and clean were not separated in a way to keep all dishes clean, observed an employee putting on gloves without washing their hands beforehand, sanitizer container holding wiping cloths was measured too high, flies and gnats were excessive in the lobby by the condiment counter, observed a sink and a

reach in cooler not in working order, grill cleaning gloves and apron was hanging in the kitchen with greasy food residue, equipment was found with food build up in the crevices and on the sides, notification of or most recent health inspection was not in place for customer view nor was a Food Manager Certification for customer view - earned a score of 88

- Chicken Express –520 S. Main St., Lumberton- observed employee hand washing water splashing onto the steam table hot holding foods, thermometers were missing or broken in the coolers & hot hold equipment, wet wiping cloths were laying on the counters -not placed in the sanitizer buckets, can opener was observed with food residue, a section of the hot hold equipment was not holding a proper temperature, spoon handle was laying in the coleslaw in the walk in cooler, greasy food residue was observed on the doors of the equipment and on the equipment – earned a score of 91
- Potbelly Sandwich Shop – 309 N. LHS Dr., Lumberton – wet wiping cloths were observed laying on the carts and counters, dishes and utensils were being placed inside each other after washing – not allowing them to dry properly - earned a score of 98
- Sno Barn – 42739 Hwy 105, Batson, TX – Earned a score of 97. Observed employee making hamburger and putting vegetables on bun with bare hands.
- Kotoyama’s – **Re-Inspection** – 215 S. Main, Lumberton, Tx – Earned a score of 86. Observed employee start task without washing hands. Observed employee making sushi with bare hands. The person in charge shall ensure that employees are effectively cleaning their hands, by routinely monitoring the employees’ handwashing. Observed some labels with no date in walk in fridge. Shelving in walk in cooler is rusted and rust is falling off onto food containers. Wet cloth was on prep table and not in sanitizing bucket. Cell phone was on prep table where sushi was being prepared.
- Dairy Queen – 1180 North St., Silsbee, TX, Earned a score of 95. Taco meat, chicken and dumplings, and cheese from the day before was taken out of the walk-in cooler and placed in hot hold. Temped at 95. Flies in the dining room and kitchen. Physical facilities need to be cleaned as often as necessary.

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