

- Brookshire Brother Foods 285 Hwy 105, Sour Lake MEAT MARKET - cutting boards in the meat market were being cleaned at end of day must be cleaned at least every 4 hours, equipment/food contact surfaces were not being sanitized, storage of pans were being dried stacked together not allowing for drying, PRODUCE DEPT. - ware washing sink was being used for washing dishes at the same time as produce was being soaked – sink must be washed and sanitized before changing task, no sanitizer was observed as being used in the container holding wiping cloths - earned a score of 87.
- Kirby Hill House 210 W Main St, Kountze all specifications met earned a perfect score of 100
- Kotoyama 215 S. Main St., Lumberton, Tx 77657 Scored a 74, Temperatures in walk-in cooler with raw beef, raw chicken, and fish was temping between 47F 50F, Knives hanging on wall after washing were observed to have pieces of raw chicken on them, Raw and ready to eat foods were incorrectly placed on shelving in walk-in cooler, Microwave was dirty, Ice machine was dirty with mold dripping onto ice (Ice Machine red tagged) Food contact surfaces were dirty, Thermometers were not working properly, The concentration of the sanitizer measured in a container holding wiping cloth was measured toxic, Wet wiping cloths held on food contact surface, Raw chicken was covered with a towel in walk-in cooler, Scallops were being thawed improperly in a bowl of water on counter, Soy sauce bottles were stored in bathroom, no labels on food containers, Lighting in kitchen needs to be fixed.
 - Walgreens 496 HWY 96 S., Silsbee, Tx 77656 All specifications met- earned a perfect score of 100
 - CVS 685 Hwy 96 S., Silsbee, Tx 777656 All specifications met- earned a perfect score of 100
 - Donut Nation 3259 FM 92, Silsbee kolache & breakfast sandwiches trays did not bare a discard time, ice machine observed with an accumulation of soil, spray bottle of cleaner was not name labeled, sanitizer was not being measured & used for wiping cloths in a container or being used in the 3 compartment sink for ware-washing, in place mixing equipment was observed with food particles, unnecessary person was lounging in the kitchen area, new door sweep to install to close open area at bottom of back door to preclude entry of pest, employee personal items on counter – shall be in a designated space, flour sacks stored on the ground, equipment not in good repair must be repaired or removed, vehicle tire & other items observed are to be removed –

only items necessary for the operations of the facility may be held in the facility, facility to be kept clean & sanitized on a more frequent basis - earned a score of 78

- Subway 104 S. LHS Dr. Ste. B, Lumberton employee working with food did not hold a food manager or food handler certification, certificates for each employee must be kept on site, hot water for ware-washing was not sufficient to be 110F or above earned a score of 92
- Daily Boost 839 South Main St., Lumberton all specifications met earned a perfect score of 100
- Taco Bell 239 S. Main, Lumberton the physical facility must be kept clean as often as necessary to keep it clean, ceiling vents were dirty and needed cleaning after hours – earned a score of 99
- Daily Crème Donuts 42494 Hwy 105, Batson no sanitizer kit for measuring the correct concentration of sanitizer for ware washing or measured & used in a container of sanitizer holding wiping cloths, a food employee did not have a food handler or food manager certification bacon, cheese & hot sauces held for more than 24 hours were not labeled with a discard date, foods taken from their original package & held in large containers must be name labeled, no hand towels were at the hand sink, the presence of ants and other crawling insects were observed, sponges are not to be used clean and sanitized or in use food contact surface, tops of food container lids were grimy & dirty, an employee did not have a food handler or food manager certificate earned a score of 79
- Fresh Start 125 North 5th St., Silsbee all specifications met earned a perfect score of 100
- Silsbee Quality Meat 970 East Hwy 327, Silsbee all specifications met earned a perfect score of 100
- Kat's Korner 130 E Ave H., Silsbee all specifications met earned a perfect score of 100
- Sunshine Grocery 8511 Morman Church Rd., Silsbee hot box holding ribs, brisket, sausage and boudin & steam table foods were all temping under correct temperature & held for more than 4 hours all food was discarded, banana pudding, cut tomatoes & cut onions were not labeled for discard or use by 7 days, sanitizer for wiping cloths and ware washing was not observed to be used , the correct sanitizer test kit was not available for measuring the concentration of sanitizer, no stem thermometer for measuring the temperature of foods was available, thermometers were not placed in hot box or coolers, facility too install a service sink & have mops in a position to dry, the permit and the inspection report shall be displayed in plain view for the customer, person in charge to be knowledgeable of the Food Code earned a score of 85
- Exxpressmart #24 3025 Hwy 96 N., Silsbee commercially prepared sandwiches and gallon milk in cold hold coolers were expired, commercially prepared chili & cheese in a hot hold dispenser did not bare a discard date, utility sink faucet & ware washing faucet both leaked continuously, a Food Manager certificate nor the most recent inspection report/notice of most recent inspection report available upon request was not posted in view of customers - earned a score of 96

Lolo's Snow Cone & Eatery (new location, now serving small food menu) - 205 Hwy 327
East, Silsbee - all specifications met – earned a perfect score of 100

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