



April 2025 – Hardin County Health Inspections

- Younger Years – 719 S Main, Lumberton, TX - All specifications met- earned a perfect score of 100
- Rise & Shine West – 271 Hwy 421 West, Lumberton, TX - All specifications met- earned a perfect score of 100
- Rise & Shine East – 292 Country Lane, Lumberton, TX - All specifications met- earned a perfect score of 100
- Hot Wok - 76 N LHS, Lumberton, TX – Scored a 77 - Chicken out on counter temped at 70. Discarded. Prep tables for food were not cleaned before and after chicken was placed on it. Utensils and prep counters need to be cleaned frequently. Employee didn't wash his hands before food prep. No labels and dates on food. No food thermometer. Back door needs to have tight fitting seal on the bottom. Empty boxes need to be put in trash so that they can't harbor any pests. No hairnets or hats used. Rag being used for raw chicken laying out on surface counter. Prep cooler and surroundings need to be cleaned and free of debris.
- Younger Years - 615 Creekmore, Silsbee, Tx 77656 - All specifications met- earned a perfect score of 100
- All Faiths Daycare School - 670 N. 5th St., Silsbee, Tx 77656 - All specifications met- earned a perfect score of 100
- Bud's Boil N Go – 910 N. Main St., Lumberton - cloths in-use for wiping counters and equipment were not being held in a chemical sanitizer at proper concentration, hand sinks were not clean, ware washing sink observed unsanitary, all counters and containers holding foods, such as food scoops, ice chest, paddles were not observed clean and sanitized on a daily basis – earned a score of 98
- Fuel Maxx #70 – 15800 Hwy 105, Sour Lake – the cooling process to keep foods to reserve was not being done properly, foods opened & separated from their original packaging or prepared foods were not labeled with a day of consumption or discard, thermometer was not observed in the hot hold equipment or in cooler with sandwiches & milk, container holding refried beans to cool in an ice bath had cracks in the bottom & not in good repair, corn meal & sugar bags were observed with bowls for scooping and laying inside the food, walk in freezer had frozen ice hanging from the fans and large accumulation of ice mounds on the freezer floor, food storage containers previously holding foods from a manufacturer were being reused for the storing other foods, their most recent inspection report was not posted in public view - earned a score of 87
- Crawfishin' – 1373 Hwy 96 S., Lumberton – all specifications were met – earned a perfect score of 100

- Hwy 96 Truck Stop – 5008 Hwy 96, Silsbee – no discard times on any foods in hot hold equipment, no measured sanitizer was being used on the dishes or the counters, wiping cloths were not being held in sanitizer solution, raw chicken & shrimp being dipped in the same flour and cornmeal mixture and left out all day, ice shoots on soda machines have accumulated slime and a black substance, thermometers not observed in all coolers or hot box equipment, no food temping thermometer was available, commercially prepackaged sandwiches and burgers in the cooler had no discard date labeling, fish, chicken and other foods in the prep coolers were not date labeled with 7 day use by date, no report for private water well sampling was on site, drain pipes did not have an air gap, employee food, drinks & personal belongings are being intermingled with foods for customer consumption in the coolers, on the counters and in the back food storage area, no soap, towels or small trash can at the hand sink in the back by ware washing sink - mop bucket was in front of it making it not easily accessible & shall be kept clean and sanitized, ware washing temp was inadequate in temperature - temped at 93 F must be minimum 110 F., dishes stored facing up, bulk sugar, flour, cornmeal was observed with scoops inside the foods, most recent inspection report was not observed for customer view - temporarily closed - earned a score of 69
- Hillister’s Hitching Post Restaurant (Wildwood Country Club) – 2201 Cottle, Village Mills – the establishment was not inspected upon them opening by the Health Department and did not hold a permit in their name until today’s inspection. They had begun cooking and selling foods to the public since Nov. 2024, utensils were found old and cracked, reach in prep cooler not in working order - shall be repaired or removed, scoops for the flour bin were stored inside the food with no handle - earned a score of 94
- Spindletop Center, 222 East Durdin, Silsbee, TX 77656, All specifications met- earned a perfect score of 100
- Spanish Trail Assisted Living – 775 Hwy 96 S., Silsbee, TX 77656, All specifications met- earned a perfect score of 100
- Children’s World – 130 East Cora Lee St., Sour Lake, TX 77659, Scored a 98 – No food thermometer
- Love Fellowship – 440 S 12th Street, Silsbee, TX 77656, All specifications met- earned a perfect score of 100
- Younger Years – 615 Creekmore, Silsbee, TX 77656, All specifications met- earned a perfect score of 100
- The Learning Center – 124 Country Lane, Lumberton, Tx 77657, All specifications met- earned a perfect score of 100
- Hwy 96 Truck Stop - Re-inspection – 5008 Hwy 96, Silsbee - foods being left out @ room temperature & not labeled with discard time, boudin in hot hold display & tartar sauce containers kept past discard time, no private water sample test documentation was provided, hand sink water drain pipe is flowing onto the floor and not in the drain, drain pipe leaks under the ware washing sink, fish, shrimp & chicken being breaded in the same mixture causing concern for allergens or bacteria passed from one food type

to another, observed store employees held a food handler certification, no thermometers observed in coolers, no paper towels or waste can by hand sink, hot water at the ware wash sink was not adequate in temperature and the compartments would not hold water in the sink, dishes were being stacked with in each other not allowing for drying, scoops for dispensing flour, cornmeal & sugar were laying inside the foods – earned a score of 76

- Cas Ole – 915 Hwy 96 S., Silsbee – taco meat was too warm in the cooler & not being cooled down properly, concentration of sanitizer was too low and barely any observed, scoop for sugar had no handle & was laying inside the sugar – earned a score of 95
- Rikenjaks – 358 N. LHS Dr., Lumberton - hand sink had no hand soap or paper towels @ back dock, employee food and drink were observed intermingled in coolers with establishment foods, food cart, shelving & cracks & crevices observed with accumulation of foods & greasy buildup, shall be cleaned frequent enough to keep clean – earned a score of 97
- Subway – 104 S. LHS Dr. Suite B., Lumberton — no person holding a food manager certification was on duty, clean dish containers were observed with food particles, containers being washed are being stacked wet within each other not allowing to dry - earned a score of 97
- Dee Best Donuts – 314 LHS Dr., Lumberton – no sanitizer was observed as being used in the ware washing sink or on food contact surfaces, incorrect date labeling on foods in the cooler, dates marked indicated holding foods past 7 days, wet wiping cloths were laying on the counter, paper sheets holding kolaches were being reused, containers holding foods are being re used to contain new foods without being washed, large containers holding sugar & flour taken from their original packaging where not labeled with the food inside - earned a score of 92
- E Z Mart - 5075 Hwy 92 N., Silsbee - beverage machine nozzles and ice shoot were in need of cleaning, food contact surfaces and utensils not being sanitized, ice scoop not being held on a clean surface or being washed daily, food handler certificates were not held by employees, prepackaged breakfast biscuits and burritos had no discard date , burrito manufacturing label stated keep frozen & they were being sold thawed, bathroom sink did not have hot water, – gnats were observed in the soda line room, the soda line was leaking & liquid puddled on the floor - earned a score of 89
- Subway - 565 Hwy 105 West, Sour Lake – most recent inspection report was not on display for customer view – earned a score of 99
- Hwy 105 Food Mart (New Ownership) – 690 Hwy 105 West, Sour Lake – commercial prepackaged burrito, package of pulled pork thawing from freezer, cut vegetables & ham taken from original packaging, prepared rice in cooler all had no discard or consume by date labeling, hand sink was blocked with items sitting inside making it inaccessible for employees to wash hands, wet sponge laying in the sink & wet wiping cloth hanging on sink -absorbent sponges are not allowed & wiping cloths were not being held in measured sanitizer water, large bulk rice container was not name labeled,

door sweep needs replacement on back door, nonworking freezer stored in the back must be in working order or removed – earned a score of 93

- Mama Jack's – 215 S. Pine St., Kountze – ice machine was observed with black substance in ice shoot area, no sanitizer was measured in wiping cloth containers, date labeling was not observed on cut onions, boiled eggs, fish - other prepared dishes observed with the date labeling being inconstantly marked, with the month being written first or second at times, hot water did not temp according to data plate of 120 F., fish in broken packaging was being thawed submerged in a container holding ice & cold water in cooler, raw eggs to cook were held out on the cook line too long & temping too high, cornmeal, sugar, flour bins all contained scoops with handles inside food - earned a score of 91
- Hamburger Depot –141 N. LHS Dr., Ste. 211, Lumberton –reach in cooler in front was not holding a correct temperature of 41 or below, thermometers were not observed in all coolers, ice cream cooler is not in good repair - was observed very dirty and holding accumulated ice on the sides & the bottom, wet wiping cloths were being held incorrectly – cloths were on the side of the water sanitizer container and laying on the counters, knives between use were being held in a container of ice water, scoops used in containers for sugar, flour, corn meal had no handles & were laying inside the foods, observed dust and accumulation on ceiling vents, grease build up on walls & behind equipment & shelving, cleaning tools to be kept clean and in good repair to keep the facility clean & sanitary, light out in vent hood - earned a score of 91
- Novrozsky's -1170 Hwy 327 East, Silsbee – observed reheating foods incorrectly, ware washing piping to the floor drains & ice machine piping observed with no air gap, clean dishes are stacked within each other not allowing for air drying, floor area around center floor drain areas were not observed to be smooth and cleanable & an area to harbor pest & bacteria, piping under ware washing sink has a black grimy build up, floors along the walls observed greasy & with food buildup - earned a score of 90
- Sunshine Grocery – 1665 FM 92, Silsbee – all specifications were met – earned a perfect score of 100
- PJ's Country Store – 6630 FM 92, Silsbee – broken thermometer in walk in cooler, milk cooler missing thermometer, no sanitizer strips were available, sponges being used on clean dishes, wet wiping cloths laying on the counters & no sanitizer container for holding wiping cloths was observed, ware washing sink compartments were not able to hold water – adequate sink plugs were needed, holding time for barbeque brisket juice had expired, earned a score of 94
- Burger King #134 – 112 S. LHS Dr., Lumberton – onions were being held at room temperature on the prep line for 8 hours, no hot water in the restrooms at the hand washing sink, employees working with food did not have a food handler or food manager certificate, the clean dishes are being stacked together not allowing for air drying – earned a score of 92

- Kirby Hill House – 210 W. Main St., Kountze - all specifications were met – earned a perfect score of 100
- Speedy Stop – 755 S. Main St., Lumberton – before donning new gloves an employee did not wash their hands, thermometers were not observed in any cold or hot holding equipment, hot water was not observed @ the hand sink restroom used by employees, one hand washing sink in the cook area was not in working order & the only other hand sink in the cook area did not supply adequate pressure to wash hands correctly – the ware washing sink was being used as the hand sink - earned a score of 92
- Happy Donut – 104 S. LHS Dr., Lumberton – kolaches were being cooled to serve @ a later time @ room temperature, kolaches in the display case for sale were time marked 3 hours past their discard time, date labeling was not present on cut vegetable and opened meat packages in the prep cooler, expired dressings were in the cooler from 2022 & 2023, wet wiping cloths were laying on the counters, shelving & spice containers are needed to have more frequent cleaning - earned a score of 88
- Al's Shaved Ice Truck – Apostolic Lighthouse Church - all specifications were met – earned a perfect score of 100
- Apostolic Lighthouse Commissary –1100 Hwy 326 S., Sour Lake - all specifications were met – earned a perfect score of 100
- Brookshire Brother Foods – produce dept - 100 – meat/poultry dept 100 - 285 Hwy 105, Sour Lake - all specifications were met – earned a perfect score of 100
- MET Early Head Start – 1155 Hwy 327 East, Silsbee, TX - All specifications met- earned a perfect score of 100
- FBC Academy – 350 Hwy 96 South, Silsbee, TX - All specifications met- earned a perfect score of 100
- Kotoyama – 215 S. Main St., Lumberton, TX – Scored a 78 – Used bowl to scoop rice from pot. Placed bowl in water and bare hands touched the water the bowl was sitting in. No sanitizing counter tops before or after use. Employees didn't wash hands before or after changing tasks. No air gap to water supply and fountain drink hoses. Employee had contact with RTE food with bare hands. The hand sink in kitchen had no soap. No sanitizer for wiping rags. No inspection report hung up in establishment.

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