



August 2022 – Hardin County Health Inspections

- Kat's Korner - 130 E Ave H, Silsbee - all specifications met - earned a perfect score of 100
- Pine Arbor Nursing Home – 705 FM 418 West, Silsbee – macaroni was being washed in the ware washing sinks, shall keep all foods for washing in the prep sink – earned a score of 97
- Donut Palace #2 – 820 Hwy 96 S., Silsbee – shall have a Certified Food Manager on all shifts, date mark and label all foods taken from original package, metal racks in the walk in cooler need rust and grime build up removed, earned a score of 95
- Tejas # 1 - RE-INSPECTION – 2142 Hwy 327 East, Silsbee – no sanitizer strips to measure sanitizer for washing of counters or utensils, thermometers needed in all coolers containing dairy or food products, foods separated from bulk packaging shall be date marked with expiration date, earned a score of 91
- Zip N Go - 15321 FM 418 East, Silsbee – restroom sink faucet no able to turn on easily - no hot water, soap or paper towels, person holding a Food Handler certificate was not on duty, test strips for measuring sanitizer not present for wiping counters and sanitizing drink nozzles and ice scoop, ice scoop was broken and laying on unclean surface, ice machine closed for cleaning - observed slime and black build up, bologna was discarded with expired date from cooler, all commercial prepackaged time and temperature foods shall have a date mark for expiration - thermometers needed in cooler, earned a score of 87
- Subway -760 Hwy 96 S, Silsbee- all specifications met – earned a perfect score of 100
- Country Corner #1 - REINSPECTION – 3211 FM 92, Silsbee –during re-inspection the cleaning and date marking was accomplished - sanitizer strips shall be in place for measuring the concentration of sanitizer solution of wiping cloths to maintain sanitization of counters, ware washing and all drink machine nozzles, thermometers shall be placed in a way to easily read and be accurate, earned a score of 95
- County Corner #2- REINSPECTION – 8005 FM 418, Silsbee – hot water for hand sink service ordered, sanitizer strips needed for measuring sanitizer solution for cleaning counters and drink nozzles, earned a score of 95
- Lucky Donuts – 570 Hwy 105, E Sour Lake – needs a mop sink installed, sanitizer not being used for wiping cloths and ware washing/corrected on site, date and label all foods taken from their original packaging - earned a score of 92
- Gourmet Cupboard – 18003 Hwy 105, Sour Lake - all specifications met – earned a perfect score of 100
- Tobacco Barn # 459 – 285 Hwy 105, Sour Lake - all specifications met – earned a perfect score of 100

- McDonald's – 103 N Main, Lumberton - all specifications met – earned a perfect score of 100
- McDonald's – 610 Hwy 96 N, Silsbee - all specifications met – earned a perfect score of 100
- Joe's Italian Restaurant – 900 US 96, Silsbee – need to purchase a food thermometer, very clean and organized – earned a score of 98
- Little Palermo Deli & Market – 3542 96 N, Silsbee – New Business - need water well testing twice a year – earned a score of 97
- Whataburger – 401 N Main, Lumberton - all specifications met – earned a perfect score of 100
- Arby's – 190 S Main, Lumberton - all specifications met – earned a perfect score of 100
- Lumberton Seafood – 351 S Main, Lumberton – food handlers needed for all kitchen staff, dates needed on prepped foods, sanitizer test kit needed to test dish machine and sanitizer buckets, equipment on drying rack needs to be inverted so water will drain as they dry – earned a score of 93
- Chili's Grill & Bar – 1010 Hwy 96 S, Silsbee – ice scoop found in the ice bin, found dirty trays in clean dish area, food laying in the window on a dirty surface, not plated or deli sheet used, found dead roaches on top of the dish machine, drying racks need cleaning, gap at back door that can allow entry to insects and rodents, a lot of trash and debris on the floor, cleanliness issues in kitchen area, high dusting in the dining area needs attention – earned a score of 87
- Kotoyama's Japanese Steak House – 215 S Main, Lumberton – walk-in cooler not maintaining temperature, at 60 degrees upon arrival, a lot of food uncovered in coolers, food contact surfaces not clean, knives stored not clean, equipment not cleaned or sanitized, no sanitizer test strips, no gloves in the kitchen area, no certified food manager upon arrival, food in coolers not labeled or dated, no thermometers in coolers, soap and paper towels missing from hand sinks, counters and ledges not wipeable and cleanable, servers working in prep area without hair restraints or caps, one sanitizer bucket without the proper level of sanitizer due to no strip to test, equipment full of grease and dirt build-up, no labels on food taken from bulk and portioned, all food contact and non-contact surfaces need cleaning – earned a score of 66 – closed for cleaning and tossed food from the walk-in cooler. Opened a day later with a reinspection. One more reinspection will be held within 10 days.
- Little Hawks Daycare – 7694 Hwy 105, Sour Lake - all specifications met - earned a perfect score of 100
- Children's World Daycare – 130 East Cora St., Sour Lake – No Food Handler certificate was obtained with the kitchen staff, no sanitizer or sanitizer strips for measuring concentration of sanitizer for ware washing and wiping counters was available, no thermometer located in the cooler, a service sink to be installed for the cleaning of mops & disposal of mop water - earned a score of 90
- Dollar General – 2771 FM92, Silsbee - all specifications met – earned a perfect score of 100

- E-Z Mart #4264 –5075 Hwy 92 N., Silsbee – foods that are damaged and to be returned are to be marked as such & placed separately from for sale items, opened bacon was wrapped in a black plastic bag and placed where food was being sold, thermometer needed in cooler storing milk - earned a score of 95
- P. J.'s Country Store – 6630 FM 92 , Silsbee - no thermometer was observed in the refrigerator holding foods for daily cooked breakfast items - the temperature was observed at 55 degrees F/ food had to be removed & the refrigerator was “Red Tagged” closed for replacement or repair, foods taken from their original packaging or ingredients cooked must be in closed tight packaging or container, name labeled and date marked within 7 days to discard, wet wiping cloths should be placed in a bucket with measured sanitizer and water to help aid against microbial growth or placed in a place to take home for daily mechanical washing – earned a perfect score of 93

Inspectors:

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