



SEPTEMBER 2024 – Hardin County Health Inspections

- Dollar General - 2771 FM 92 S., Silsbee - all specifications were met – earned a perfect score of 100
- Kotoyama – 215 S. Main, Lumberton – cooler temperature was not holding correct temperature, frozen chicken in the freezer was wrapped in unapproved packaging, spatula was worn out and held together with frayed tape, ice scoop was greasy- not placed in a clean sanitized container, unidentified substance was running down the back wall of the ice machine, microwave was in need of cleaning, spray bottles with cleaner were not marked to identify product inside, cleaners co-mingled in the food area, no labeling or discard dates on foods in coolers, thermometers were missing in the coolers, cinder block used for supporting stove had accumulated grease and grim, food contact surfaces & nonfood contact surfaces had accumulated grease and grim buildup, ventilation hood system was not sufficient to prevent grease and condensation, lighting in the cooking and prep areas were very dim & not sufficient, the automatic dish machine soap dispenser was clogged & not dispensing soap leaving cook ware & utensils greasy & dirty, live insect crawling in uncooked rice container, sanitizer buckets holding wiping cloths were placed on the floor, no name labeling on bulk containers holding rice, flour & sugar - scoops in the containers had no handles pointing in the up position – most recent health inspection report was not displayed for customer view - earned a score of 70
- LISD F-Ball Concession (Home) – 103 S LHS Dr., Lumberton - concessions are contracted with Miller Concessions - cooler was not at correct temperature during the inspection, thermometer was broken in cooler, ice scope was old and pitted & not in a clean & sanitized container between uses, Food Manager certificate, most recent Health Department permit and inspection report must be displayed for customer view – earned a score of 89
- LISD F-Ball Concession (Visitor) –103 S. LHS Dr., Lumberton - concessions are contracted with Miller Concessions – thermometers missing in the coolers, food measuring thermometer needed for measuring temperatures of foods, Food Manager certificate, most recent Health Department permit and inspection report must be displayed for customer view - earned a score of 95
- Gourmet Cupboard – 18003 Hwy 105, Sour Lake - all specifications were met – earned a perfect score of 100
- S.C.A.T. – (senior citizens meals together) – 250 East Deer St., Kountze - all specifications were met – earned a perfect score of 100

- Main Street Café – 731 N. Main St., Lumberton – ice cream scoop between uses was placed in a slimy sink with water, the sanitizing step in the 3 step process of ware washing was being skipped by using the sanitizer compartment of the sink to dry dishes, employee did not wash hands before putting on gloves to work with food, not cooling foods according to the food code, milk was expired in cooler, cut vegetables & other foods in the cooler not labeled with discard dates, no sanitizer strips for measuring sanitizer in containers for wiping cloths, sanitizer container with wiping cloths observed was from the previous day - was dirty & measured too high in sanitizing concentration, thermometers were missing in the coolers, no hand soap was observed at the hand sink, observed nonfood contact surfaces of equipment not clean & contained liter & tools, back door had gaps to the exterior, the physical facilities shall be cleaned as often as necessary to keep them clean, 1 food manager certificate & most recent health inspection report were not displayed for customer view, no food handler certificates were on site for the additional employees – earned a score of 78
- Lumberton Seafood House – 351 S. Main St., Lumberton – forks for service were placed in a dirty container with the lip surface facing up, condiments were also in dirty containers & all placed on an unsanitary table, raw shrimp dated in the cooler was expired, old parts of labels were not removed from containers previously, foods observed in coolers not bearing identity of the food or a discard date, thermometers were missing in the coolers, dish drying area was not wipeable & cleanable, sponges were being used & discarded, sanitizer container holding wiping cloths did not measure any sanitizer, cleaning of the facility, equipment sides, legs & shelving shall be done as often as necessary to keep it clean, outdoor dumpster lids & doors must remain closed and clear of litter, fire Ansel rods above the cooking area were dripping with grease and grim, removal of dish machine not in good repair & other unnecessary items not in use, food manager and most recent inspection report must be displayed for customer view, no other employees could present their food handler certificate or food manager certificates – earned a score of 82
- Brookshire Brothers – 90 W. Monroe, Kountze – cookie sheet pans & utensils were observed with accumulated food & remained greasy to touch, dish drying shelving was lined with old foil that was tattered, torn and dirty, air ducts had accumulated dust & grime, the facility needed a deep cleaning, missing ceiling tiles, no paper towels at the hand sink in the bakery or the meat department – earned a score of 90
- Dunkin Donuts/Baskin Robbins (New Ownership) – 112 S. Main, Lumberton - all specifications were met – earned a perfect score of 100
- Casa Ole (New Ownership) – 915 Hwy 96 S., Silsbee – container of garlic mayonnaise was expired in the walk in cooler & labeling of the day of preparation nor discard dates were marked on the foods, hand sink drain pipe was leaking & very dirty, paper towel dispenser was broken & unable to dispense towels for drying hands, water temperature on the auto dish machine did not temp efficient according to the manufacture date

plate, no sanitizer was observed dispensing from the dish machine, tiles were missing & holding water at the entrance of the walk in cooler – earned a score of 93

- Main Street Café – (Re-Inspection) – 731 N. Main St., Lumberton - all specifications were met – earned a perfect score of 100
- Tejas #5 (New Ownership) – 3322 FM 92, Silsbee – food was not marked with discard times in the hot hold display, merchandise for return was mingled & not separated with foods for use, bottles of cleaners were not name labeled, no cold water available in the 3 compartment sink - only hot water (both are necessary), cut vegetables, prepackaged sandwiches & burgers had no date markings, thermometers were missing in the coolers, no sanitizer kit for measuring concentration was on site, drinking cups were being stored on the floor in boxes, single service forks were being served unwrapped with mouth contact end facing up, floor in the walk in cooler were not wipeable & cleanable with missing tiles to the entrance of the cooler, cooler shelving is dirty, unnecessary equipment - icee machine, auto soap & sanitizer dispenser needing repair or not in use shall be removed – earned a score of 83
- Ro’s Seafood – 118 Main St., Lumberton – bulk foods such a flour, cornmeal held in large containers were not labeled with name of the food inside & utensils inside the containers were laying in the food & did not have a handle facing upward, large garbage can was touching the prep table - opening up for contamination & shifting flour over the garbage can, ice machine had black substance inside, food manager certificate was expired & no food handler certificates were on site, oyster tags were not kept for 90 days, no date markings or name of foods labeled in the walk in cooler, had no thermometer for temping foods, no sanitizer kit to measure sanitizer was available, container with wiping cloths was placed on the floor & sanitizer measured at a toxic level, mechanical ware washing machine temperature was not temping effective according to the manufacture data plate requirements, table ware was being handled with bare hands, drying rack for clean dishes was greasy & soiled, no paper towels were observed at the hand sink, the garbage bin in the ladies restroom must have a lid, their most recent inspection was not available & displayed in site of customer view – earned a score of 71
- Juan’s Mexican Food – 1109 South Main, Lumberton – sanitizer hose was not dispensing @ the 3 compartment sink, 2 containers of tamale meat was past labeled discard date, tamales and prepared hot sauce containers did not have date labels, hot water on the dish machine was not efficient to the manufacture data plate requirements, wiping cloths held in containers of water for wiping counters measured no sanitizer, utensils held inside bulk containers of foods must have a handle facing upward - earned a score of 89
- Journey Community Church - 1534 US-96, Lumberton, TX - All specifications met- earned a perfect score of 100

- Hard Bean – 78 NLHS Dr., Lumberton - All specifications met- earned a perfect score of 100

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