

# LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

8/1/09 - 8/31/09

The health department divides food service code violations into two categories; critical and non-critical.

**Critical violations** are more likely than other violations to contribute to food contamination, illness and/or injury.

**Non-critical violations**, although important to the overall good hygiene of the establishment, do not necessarily present an immediate threat to food contamination, illness and/or injury.

A report for each establishment that is inspected shows the number of critical violations, along with a short statement as to the nature of the violations. The report also shows the number of non-critical violations but doesn't list the nature of those violations. More information may be obtained by looking on our web site [www.lawrencecohealth.com](http://www.lawrencecohealth.com).

\* = Items corrected on the spot.

\*\* = Sent to the Prosecuting Attorney

## AURORA

HERITAGE HARMONY HOUSE	Routine Inspection		8/04/09
Critical                    0	Non-Critical	0	
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RICHARD'S HAWGWILD BBQ	Routine Inspection		8/04/09
Critical                    0	Non-Critical	2	
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SUPERIOR FOOD MART	Routine Inspection		8/04/09
Critical                    4			
	<ol style="list-style-type: none"> <li>1. Several flies noted in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.</li> <li>2. Need backflow prevention device on outside spigot with hose attached. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.</li> <li>3. Not enough sanitizer in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *</li> <li>4. Fan guard in the reach-in cooler of salsa has dust build up with the possibility of blowing into salsa containers on shelf below. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.</li> </ol>		
Non-Critical                5			
<hr/>			
	<b><u>RE-INSPECTION</u></b>		8/14/09
Critical                    3			
	<ol style="list-style-type: none"> <li>1. Metal strainer in disrepair. Food contact surfaces must be maintained in good repair. *</li> <li>2. Sanitizing agent in final rinse of dish machine in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.</li> <li>3. Sanitizing agent level in wiping cloth water in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.</li> </ol>		
Non-Critical                1			
<hr/>			
KFC/A&W	Routine Inspection		8/13/09
Critical                    2			
	<ol style="list-style-type: none"> <li>1. Dried debris stuck inside micro-wave. Food contact surfaces must be maintained in a clean sanitized condition.</li> <li>2. Spray nozzle and hot water faucet at 3-vat sink leaking. Plumbing must be maintained in accordance with MO</li> </ol>		

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1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical	6		
		<b><u>RE-INSPECTION</u></b>	8/27/09
Critical	1		
		<ol style="list-style-type: none"> <li>1. Compressor and unit in walk-in freezer leaking and refreezing onto food products below it. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. Food products must be stored in such a manner to prevent possible contamination.</li> </ol>	
Non-Critical	2		
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HUDSON HOUSE		SPECIAL CIRCUMATANCE INSPECTION	8/17/09
Critical	0	Non-Critical	2
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McDONALD'S		<b><u>RE-INSPECTION</u></b>	8/18/09
Critical	2		
		<ol style="list-style-type: none"> <li>1. Male employee drinking from open cup at pick-up window. All employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils and linens or other items needing protection can not result. Individual containers with lids and a straw may be used. *</li> <li>2. Open box of hamburger in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *</li> <li>3. Fly population drastically decreased, however, a few live flies were noted in dish washing area. Effective pest control measures must be used to prevent potential vermin contamination.</li> </ol>	
Non-Critical	3		
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WAL-MART #92		Routine Inspection	8/19/09
Critical	2		
		<ol style="list-style-type: none"> <li>1. Slicer cleaner brush in disrepair. (deli) All equipment must be maintained in good repair. * (discarded)</li> <li>2. Leaking spigot at 3-vat sink in meat department. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li> </ol>	
Non-Critical	3		
<hr/>			
C & M IMPORTS, INC.		COMPLAINT INSPECTION	8/20/09
Critical	1		
		<ol style="list-style-type: none"> <li>1. Food products from unapproved source being sold within facility. All products offered for public consumption must be manufactured in an approved facility. Products from non-approved sources are subject to embargo and possible destruction. *</li> </ol>	
Non-Critical	0		
<hr/>			
B & P SALVAGE GROCERY		Routine Inspection	8/27/09
Critical	2		
		<ol style="list-style-type: none"> <li>1. Allen's Seasoned Turnip Greens can severely dented and bulging. Food products offered for public sale must be in sound condition. (discarded) *</li> <li>2. Rack of outdated drugs being offered for sale. These types of products must be sold by sell date or they are subject to embargo. (discarded) *</li> </ol>	
Non-Critical	1		



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<b>MINGLES RESTAURANT</b>	<b><u>RE-INSPECTION</u></b>	8/06/09
Critical	2	
	<ol style="list-style-type: none"> <li>1. Final rinse of dish machine contained 0 ppm sanitization solution. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *</li> <li>2. Corrosion on metal Part of basting brush. Food contact surfaces must be maintained in good repair. *</li> </ol>	
Non-Critical	1	

MILLER CENTRAL ELEM. SCHOOL	Pre-Opening Inspection	8/13/09
Critical	0	
	Non-Critical	0

MAGGIE MAE'S	Routine Inspection	8/13/09
Critical	0	
	Non-Critical	2

**MONETT**

SONIC DRIVE IN Monett	<b><u>RE-INSPECTION</u></b>	8/07/09
Critical	5	
	<ol style="list-style-type: none"> <li>1. Grease dripping from intake vent on to work table in back work area. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.</li> <li>2. Several wiping not being stored in sanitizing solution between uses. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *</li> <li>3. Dirty tennis shoes stored on shelf next to chili warmer in back prep area. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *</li> <li>4. Burn ointment, tip container and pack of cigarettes stores next to equipment in service area. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *</li> <li>5. Several flies noted at front service area. Effective pest control measures must be used to prevent potential vermin contamination.</li> </ol>	
Non-Critical	3	

	<b><u>RE-INSPECTION</u></b>	8/28/09
Critical	1	
	<ol style="list-style-type: none"> <li>1. Dirty utensils stored with clean utensils in plastic storage container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *</li> </ol>	
Non-Critical	3	

LOAVES & FISHES	Routine Inspection	8/17/09
Critical	0	
	Non-Critical	0

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**MT. VERNON**

MT. VERNON FAMILY RESTAURANT	<b><u>RE-INSPECTION</u></b>	8/03/09
Critical                    0	Non-Critical	2

<b><u>COMPLAINT INSPECTION</u></b>		8/14/09
Critical                    4		

1. Flies noted in walk-in refrigerator and around open dumpster. Effective pest control measures must be used to prevent potential vermin contamination.
2. Open employee drink container in food prep area. All employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils and linens or other items needing protection cannot result. Individual containers with lids and a straw may be used. \*
3. Two tubes of hand lotion stored with clean dishes. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
4. Container of lemons stored in ice used for customer drinks. Food products must be stored in such a manner to prevent possible contamination. \*

Non-Critical                    5

<b><u>RE-INSPECTION</u></b>		8/31/09
Critical                    3		

1. Door on walk-in refrigerator in disrepair, not tight fitting creating problem with maintaining proper temperature level. Potentially hazardous cold food shall be held at 41° F. or below.
2. Chlorine residual in final rinse of dish machine at 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. All equipment must be maintained in good repair.
3. Open employee drink container on prep table. All employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils and linens or other items needing protection cannot result. Individual containers with lids and a straw may be used. \*

Non-Critical                    4

RED MONKEY FOODS	Routine Inspection	8/11/09
Critical                    0	Non-Critical	0

WIND & WILLOW, INC.	Routine Inspection	8/12/09
Critical                    0	Non-Critical	0

HOMETOWN PHARMACY	Routine Inspection	8/12/09
Critical                    0	Non-Critical	0

SUMMER FRESH MARKET	COMPLAINT x 2	8/13/09
Critical                    13		

Deli    Critical                    5

1. Mop sink leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Flies noted around 3-vat sink. Effective pest control measures must be used to prevent potential vermin contamination.
3. Final sanitizing rinse in utensil washing machine failed to reach 160° F. Sanitizing methods must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. All equipment must be maintained in good repair.

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4. Open bakery cart in walk-in freezer, products unprotected from potential contamination. Food products must be stored in such a manner to prevent possible contamination.
5. Live fly observed crawling across glazed doughnuts at self-service area. Food products offered for public sale must be in sound condition. (Directed entire lot be discarded due to contamination.)

Vegetable prep area: 3

1. Several live flies observed feeding inside recently emptied trash containers. Effective pest control measures must be used to prevent potential vermin contamination.
2. Approximately 20 containers of cream cheese fruit dip sitting on counter at 77° F. Containers labeled 'Keep Refrigerated'. Potentially hazardous cold food shall be held at 41° F. or below. (Directed to discard product due to temperature abuse.)
3. Ice scoop stored on shelf with spray cleaner and soiled wet wiping cloth. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.

Grocery Shopping Section 4

1. Debris on top of trash compactor and waste grease containers and numerous flies observed on same. Effective pest control measures must be used to prevent potential vermin contamination.
2. Dead flies noted in following areas: Juice and beverage refrigeration unit; frozen pizza display unit; 3 ice cream freezer units. Effective pest control measures must be used to prevent potential vermin contamination.
3. One container of beef liver in display freezer shows evidence of being thawed and refrozen. Food products offered for public sale must be in sound condition. (Direct to discard products.)
4. East loading ramp door not tight fitting and in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. (reoccurring)

Butcher Shop: 1

1. Several product trays with meat scraps stuck inside them stored with clean trays. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.

Total Non-Critical 9

**RE-INSPECTION**

8/21/09

Critical 1

1. Final sanitizing rinse in utensil washing machine failed to reach 160° F. Sanitizing methods must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. All equipment must be maintained in good repair. Repairs pending; Directed to wash, rinse & sanitize in 3-vat sink until repairs are made.

Non-Critical 1

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EL MARIACHI \*\*

**RE-INSPECTION**

8/18/09

Critical 4

1. Cooked meat on bloody cutting board beside soiled wiping cloth. Food products must be stored in such a manner to prevent possible contamination. Food contact utensils/equipment (cutting boards) must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
2. Live roach on cutting board used to slice lemons at waitress service area. Effective pest control measures must be used to prevent potential vermin contamination. Food contact utensils/equipment (cutting boards) must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
3. Food chopper in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.
4. Open food containers in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 2

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CASEY'S GEN. STORE #2818		Routine Inspection	8/19/09
Critical	2		
		1. Bulk salami being dispensed with plastic cup without handle. Utensils with handles must be used to prevent cross contamination. *	
		2. Plastic pan without handle being used to scoop ice from ice machine. Utensils with handles must be used to prevent cross contamination. *	
Non-Critical	1		

TACO BELL		Routine Inspection	8/12/09
Critical	0	Non-Critical	2

SUB-WAY OF MT. VERNON		Routine Inspection	8/19/09
Critical	0	Non-Critical	2

SHERRY'S TAVERN		Routine Inspection	8/19/09
Critical	0	Non-Critical	1

STEFFIE KAY'S KATERING		Routine Inspection	8/20/09
Critical	0	Non-Critical	1

AUNT AIMEE'S		Routine Inspection	8/20/09
Critical	0	Non-Critical	1

**PIERCE CITY**

TOWN & COUNTRY SUPERMARKET		Routine Inspection	8/05/09
Critical	0	Non-Critical	1

FERN'S TAVERN		Routine Inspection	8/05/09
Critical	0	Non-Critical	0

**SARCOXIE**

HUNGRY HOUSE CAFE		Routine Inspection	8/05/09
Critical	1		
		1. Strainer in disrepair. Food contact surfaces must be maintained in good repair. *	
Non-Critical	2		

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**STOTTS CITY**

MASSEY'S SUPER STOP		Routine Inspection		8/05/09
Critical	0	Non-Critical	2	

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MODERN'S DAY VETS #427		Routine Inspection		8/14/09
Critical	0	Non-Critical	4	

**(FACILITY APPROVED FOR SALE OF PACKAGED PRODUCTS FROM APPROVED SOURCE ONLY)**

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**VERONA**

G.R.I.P.		Routine Inspection		8/04/09
Critical	0	Non-Critical	2	

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