

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

12/1/09 - 12/30/09

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 show 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.

* = Items corrected on the spot.

** = Sent to the Prosecuting Attorney

AURORA

LOS PINOS	<u>RE-INSPECTION</u>	12/02/09
Critical	0	Non-Critical 0

RAMEY'S/PRICE CUTTER #15	COMPLAINTS (2) INSPECTION	12/03/09
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Critical	3	
	<ol style="list-style-type: none"> 1. Dead flies in open display freezer. Effective pest control measures must be used to prevent potential vermin contamination. 2. Need to store clean utensils in deli on clean surface not on soiled cloth towels. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. * 3. Open box of meat in display freezer creating a potential product contamination problem in customer shopping area. Food products must be stored in such a manner to prevent possible contamination. 	
Non-Critical	3	

PIZZA HUT/WINGSTREET	Routine Inspection	12/03/09
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Critical	1	
	<ol style="list-style-type: none"> 1. Can opener blade has dried food and debris. Food contact surfaces must be maintained in a clean sanitized condition. * 	
Non-Critical	4	

	COMPLAINT INSPECTION **	12/29/09
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Critical	3	
	<ol style="list-style-type: none"> 1. Dried debris stuck inside micro oven. Food contact surfaces must be maintained in a clean sanitized condition. 2. Chlorine residual in wiping cloth bucket in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. 3. Ice scoop stored on top of ice machine with non-food service equipment exposed to possible contamination. Food contact utensils/equipment must be stored in proper manner to prevent contamination. 	
Non-Critical	11	

SONIC DRIVE IN	Routine Inspection	12/03/09
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Critical	1	
	<ol style="list-style-type: none"> 1. Door seal on bottom of cooler door needs to be repaired/replaced. All equipment must be maintained in good 	

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Non-Critical	repair.	1		
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JIM CARR OIL CO.			Routine Inspection	12/08/09
Critical	0		Non-Critical	3
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MODERN VARITY			Routine Inspection	12/08/09
Critical	0		Non-Critical	1
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K HWY LIQUOR			Routine Inspection	12/10/09
Critical	0		Non-Critical	2
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AURORA FAMILY RESTAURANT	**		Routine Inspection	12/11/09
Critical	6			
			<ol style="list-style-type: none"> 1. Open employee drink cup on 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 can not result. Individual containers with lids and a straw may be used. * 2. Liquid waste and food scraped being discarded into parking lot. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. 3. Sanitizing residual in wiping cloth water 10 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. * 4. Compressor unit in walk-in freezer leading water onto food products below. (reoccurring) Food products must be stored in such a manner to prevent possible contamination. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 5. Waffle unit encrusted with dried debris. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. 6. Food products nested on top of other products. Food products must be stored in such a manner to prevent possible contamination. * 	
Non-Critical	4			
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			<u>RE-INSPECTION</u>	12/16/09
Critical	2			
			<ol style="list-style-type: none"> 1. Chlorine in wiping cloth water in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. 2. Compressor unit in walk-in freezer leading water onto food products below. (reoccurring) Food products must be stored in such a manner to prevent possible contamination. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 	
Non -Critical	1			
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PIZZA INN			Routine Inspection	12/11/09
Critical	3			
			<ol style="list-style-type: none"> 1. Bottom of utensil container in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition. 2. Unlabeled bottle of toxic product. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 3. Debris stuck to dicer unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. * 	
Non-Critical	2			
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GEORGE'S STORE			Routine Inspection	12/22/09
Critical	0		Non-Critical	1
			2	

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RICARDO'S MEXICAN REST.	Change of Ownership	12/28/09
Critical	1	
	1. Mold growth on inside door seal of reach-in refrigerator. Food contact surfaces must be maintained in a clean sanitized condition. *	
Non-Critical	3	

THE BLACKBIRD GRILL	Routine Inspection	12/23/09
Critical	1	
	1. Toxic items stored with food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
Non-Critical	4	

MOVIE GALLERY #1096	Routine Inspection	12/23/09
Critical	0	
	Non-Critical	0

BRAUM'S ICE CREAM #283	Routine Inspection	12/29/09
Critical	2	
	1. Utensils stored in dirty container. Food contact surfaces must be maintained in a clean sanitized condition. *	
	2. Chlorine residual in 3-vat sink in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *	
Non-Critical	4	

BRAUM'S DAIRY STORE	Routine Inspection	12/29/09
Critical	1	
	1. One container of toxic product not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
Non-Critical	0	

AURORA NURSING CENTER	Routine Inspection	12/28/09
Critical	1	
	1. Compressor fan unit in the walk in freezer is leaking water and freezing onto boxes of food product below. Fans and attached equipment must be maintained in a way to prevent possible contamination.	
Non-Critical	1	

MARIONVILLE

BULL'S EYE #32	** Change of Ownership Inspection	12/04/09
Critical	8	
	1. Metal shavings stuck to cutting blade on can opener. Food contact surfaces must be maintained in a clean sanitized condition. *	
	2. Pre-flush spray arm at 3-vat sink resting on bottom of sink on raw chicken. Food products must be stored in such a manner to prevent possible contamination. Frozen food products must be thawed in accordance with MO 1999 Food Code. All equipment must be maintained in good repair.	
MO 1999		
must	3. Three packages of partially thawed chicken in 3-vat sink thawing at room temperature. Frozen food products be thawed in accordance with MO 1999 Food Code. *	
	4. Employees food containers stored in prep refrigerator with items for public sale. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *	

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5. Encrusted debris on pizza pan stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
6. Dried debris stuck to food dicer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
7. Urinal out of order in men's toilet. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
8. Store room exit door not tight fitting at bottom. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 8

GRANNY K'S	Routine Inspection	12/17/09
Critical 0	Non-critical 0	

ROCCO'S PIZZA	Routine Inspection	12/17/09
Critical 1		

1. No sanitizing agent in final rinse of dish machine. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *

Non-Critical 0

MILLER

MAMA J'S	Routine Inspection	12/10/09
Critical 10		

1. Toxic product in spray bottle not properly labeled at dish machine. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
2. Soiled wiping cloths noted stored throughout food prep area not in sanitizing solution. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
3. Two basting brushes in disrepair. Food contact surfaces must be maintained in good repair.
4. Small oven encrusted with food and debris. Food contact surfaces must be maintained in a clean sanitized condition. *
5. Several food containers not covered in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.
6. Food prep refrigeration in disrepair. Temperature in unit 64°. Partially thawed bacon in top of unit. Potentially hazardous cold food shall be held at 41° F. or below. All equipment must be maintained in good repair.
7. Food contact surfaces on plates at service line chipped. Food contact surfaces must be maintained in good repair.*
8. Deep fryer strainers stored on top of refrigerator on soiled towels. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
9. Gravy in hot holding unit at 80° F. Potentially hazardous hot food shall be held at 140° F. or above. (Directed to reheat to 165° or discard product.)
10. Back storm door in disrepair, will not close. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 13

<u>RE-INSPECTION</u> **		12/11/09
Critical 5		

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1. Employee hand sink inaccessible in food prep area. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. *
2. Wiping clothes not stored in sanitizer between uses. (reoccurring) Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
3. One basting brush remains in disrepair. (reoccurring) Food contact surfaces must be maintained in good repair.
4. Chipped dishes noted on service line. (reoccurring) Food contact surfaces must be maintained in good repair.
5. Prep refrigerator remains out of order, food products being stored on ice. All equipment must be maintained in good repair.

Non-Critical 4

KWIK STOP Routine Inspection 12/03/09

Critical 2

1. Select Brand Quick Melts expired 11/09. These types of products must be sold by sell date or they are subject to embargo. Food products offered for public sale must be in sound condition. *
2. Equate Daytime Cold/Flu Medicine expired 10/09. These types of products must be sold by sell date or they are subject to embargo.

Non-Critical 1

MT. VERNON

COURTHOUSE CAFE ** **RE-INSPECTION** 12/01/09

Critical 5

1. Live roaches found on booth seat and on top of deep freeze, also rodent droppings in ice scoop container. Effective pest control measures must be used to prevent potential vermin contamination.
2. No sanitizer in wiping cloth water. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *
3. Employee hand sink in disrepair. (reoccurring) Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
4. Plumbing under water heater in disrepair pooling & flooding around unit. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (reoccurring)
5. Basement exit doors remain in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. (reoccurring)

Non-Critical 7

RE-INSPECTION

Critical 4 12/15/09

1. Open employee drink container on food 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 can not result. Individual containers with lids and a straw may be used.
2. Employee hand sink in disrepair. (reoccurring) Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
3. Dead adult roaches found in basement and live roach inside condiment cooler. Effective pest control measures must be used to prevent potential vermin contamination.
4. Rodent dropping on shelf in basement. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 4

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	<u>RE-INSPECTION</u>				12/18/09
Critical	1			1. Need to either fix hand sink or hook hot water up to either sink and use it as employee hand washing sink. Employees must discontinue pre-flush spray arm or wiping cloth bucket for washing hands.	
Non-Critical	3				
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RELIC'S ANTIQUE MALL		Routine Inspection			12/07/09
Critical	0	Non-Critical	0		
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MADEWELL MEATS		Routine Inspection			12/08/09
Critical	0	Non-Critical	1		
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KEEN BEAN		Routine Inspection			12/08/09
Critical	0	Non-Critical	0		
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MT. VERNON FAMILY RESTAURANT	**	<u>RE-INSPECTION</u>			12/01/09
Critical	2			1. No plug in dumpster, with liquid waste pooling around dumpster. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. 2. No person in charge with knowledge of food service regulations. Person in charge must be able to demonstrate knowledge of food safety practices and communicable disease procedures.	
Non-Critical	1				
		<u>RE-INSPECTION</u>	**		12/15/09
Critical	4			1. Chlorine residual in wiping cloth bucket in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. * 2. Freezer unit malfunctioning, internal temperature at 50° F. Freezer must maintain product at 0° F. Or below. 3. Sanitizer in final rinse of dish machine 0 ppm. (chlorine container empty) Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. * 4. Dumpster plug remains missing with liquid waste flowing onto ground. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.	
Non-Critical	0				
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		<u>RE-INSPECTION</u>	**		12/18/09
Critical	4			1. No plug in dumpster, with liquid waste pooling around dumpster. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. 2. Walk-in refrigerator door not tight fitting. (reoccurring) All equipment must be maintained in good repair. 3. Open drink 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 can not result. Individual containers with lids and a straw may be used. * (reoccurring) 4. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.	
Non-Critical	8				
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		<u>RE-INSPECTION</u>	**		12/29/09
Critical	4			1. One half quart of orange in use soured with pull date of 10/16/09. (discarded) Food products offered for public sale must be in sound condition. *	

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2. Utensils stored in crevices on 2 sites on work table. Food products must be stored in such a manner to prevent possible contamination.
3. Soiled wiping stored on cutting surface of prep table. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
4. Wiping cloth in sanitizing bucket with chlorine at 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *

Non-Critical 2

T/A TRAVEL CENTER Routine Inspection 12/11/09

Critical 1

1. Urinal in men's bathroom in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 1

ESTELLE'S RESTAURANT Routine Inspection 12/18/09

Critical 0 Non-Critical 1

TACO BELL #587 ** COMPLAINT INSPECTION 12/22/09

Critical 3

1. Sanitizing solution in wiping cloth buckets 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
2. Food scrapes stuck inside heating units. Food contact surfaces must be maintained in a clean sanitized condition.
3. Back door fixed in open position. Openings to the outside must be maintained in such condition to prevent vermin entrance. *

Non-Critical 8

ALPS ** COMPLAINT INSPECTION 12/22/09

Critical 3

1. Dead flies found in the following areas: Display freezer under frozen chicken breast. On display shelf with cold slaw. On biscuit cold storage display shelf. Effective pest control measures must be used to prevent potential vermin contamination.*
2. Paint brush used for basting in butcher shop covered with corrosion. Food contact surfaces must be maintained in good repair. (discarded) *
3. Butcher shop employee drinking from open single service cup. 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. *

Non-critical 5

SUPER 8 BREAKFAST BAR Routine Inspection 12/22/09

Critical 0 Non-Critical 1

J

JOHN TAYLOR SENIOR CENTER Routine Inspection 12/22/09

Critical 0 Non-Critical 0

MT. VERNON PLACE CARE CENTER Routine Inspection 12/30/09

Critical 1

1. Dried debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. *

Non-Critical 0

AUTUMN COURT Routine Inspection 12/30/09

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Critical 1
 1. No chlorine residual in wiping cloth bucket. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *

Non-Critical 2

MOVIE GALLERY	Routine Inspection		12/29/09
Critical 0	Non-Critical	0	

VERONA

DOWN THE LANE COUNTRY STORE Routine Inspection 12/10/09

Critical 2
 1. Need to clean dicer, dried food debris. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *

2. Sanitizer for wiping tables in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *

Non-Critical 2