

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

2/1/10 - 2/28/10

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

HERITAGE HARMONY HOUSE	Routine Inspection		2/02/10
Critical 0	Non-Critical	1	
MERCY ST. JOHN'S HOSPITAL CAFETERIA	Routine Inspection		2/02/10
Critical 0	Non-Critical	1	
PAO'S CHINESE RESTAURANT	Routine Inspection		2/02/10
Critical 0	Non-Critical	2	
RAMEY'S/PRICECUTTER #15	COMPLAINT INSPECTION		2/04/10
Critical 0	Non-Critical	6	
OLIVE GRILLE	PRE-OPENING INSPECTION		2/04/10
Critical 0	Non-critical	0	
Critical 2	Routine Inspection		2/25/10
	1. Plumbing is leaking underneath the spray arm sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
	2. Unlabeled spray bottle of toxic product. Toxic products shall be properly used, labeled, and stored in such a manner as to prevent potential contamination. *		
Non-Critical 1			
SUPERIOR FOOD MART	Routine Inspection		2/08/10
Critical 5			
	1. Need backflow prevention device on spigot near back door. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.		
	2. Final rinse dish machine sanitizing agent 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *		
	3. Unlabeled bottle of toxic product. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *		
	4. Open employee drink container sitting on food prep table. All employees shall eat, drink or use any form of		

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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. *

5. Back door not tight fitting at bottom. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 2

RE-INSPECTION

Critical 1

1. Ice scoop needs to be stored with the handle up. Utensils with handles must be used to prevent cross contamination and handles shouldn't come into contact with food products. *

Non-Critical 1

C & M IMPORTS, INC. Routine Inspection 2/08/10

Critical 1

1. A container of Racconto heavily dented and possible springer due to possible gas buildup. Food products for sale to the public must be safe for human consumption. *

Non-Critical 1

HUDSON HOUSE Routine Inspection 2/11/10

Critical 0 Non-Critical 2

RICHARD'S HAWG WILD BBQ Routine Inspection 2/11/10

Critical 0 Non-Critical 1

SUBWAY OF AURORA COMPLAINT INSPECTION 2/17/10

Critical 0 Non-Critical 1

B & P SALVAGE GROCERY Routine Inspection 2/17/10

Critical 0 Non-Critical 1

AURORA FAMILY RESTAURANT Routine Inspection 2/22/10

Critical 3

1. Open bucket of waste grease sitting near the bulk grease container outside creating conditions which attract vermin. Outside of building must be free from conditions which would promote breeding of vermin and rodents.

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2. Several damp wiping cloths stored in work area, not in sanitizing solution. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *

3. Sanitizing solution in wiping cloth bucket 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 7

BRISTOL MANOR **RE-INSPECTION** 2/22/10

Critical 2

1. Knives stored in wooden block. Food contact surfaces must be an easy cleanable surface and must be maintained in good repair. *

2. Food utensil had a broken handle. All equipment must be maintained in good repair. *

Non-Critical 1

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MARIONVILLE

ALICE IRENE'S REST. & BAKERY	Routine Inspection	2/18/10
Critical	2	
<ol style="list-style-type: none"> 1. Plumbing leaking under 3-vat sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 2. Back screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. 		
Non-Critical	2	

MILLER

MILLER SENIOR CITIZENS CENTER	Routine Inspection	2/03/10
Critical	0	
	Non-Critical	2

DON'S CROSSROAD'S GROCERY	Routine Inspection	2/11/10
Critical	1	
<ol style="list-style-type: none"> 1. Several containers of over-the-counter drugs outdated. These types of products must be sold by sell date or they are subject to embargo. (Directed to remove from sales area) 		
Non-Critical	1	

T & D CROSSROADS RESTAURANT	Pre-Opening Inspection	2/25/10
Critical	0	
	Non-Critical	0

ROUTE 66 TAVERN	Routine Inspection	2/25/10
Critical	2	
<ol style="list-style-type: none"> 1. Glass brush at 3-vat sink in disrepair. Food contact surfaces must be maintained in a clean sanitized condition. 2. Need to clean micro oven. Food contact surfaces must be maintained in a clean sanitized condition. 		
Non-Critical	2	

MONETT

LOAVES & FISHES	Routine Inspection	2/23/10
Critical	0	
	Non-Critical	0

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MT. VERNON

MT. VERNON FAMILY RESTAURANT RE-INSPECTION 2/01/10
Critical 2

1. Sanitizer 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. Handle of ice scoop submerged in ice inside ice machine. Utensils with handles must be stored in a manner to prevent possible cross contamination of food products. *

Non-critical 1

COUNTRY PRIDE (WILMOUTH ENT.) COMPLAINT INSPECTION 2/04/10
Critical 1

1. Open frozen container of shrimp in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *

Non-Critical 2

BAMBOO GARDENS COMPLAINT INSPECTION 2/05/10
CRITICAL 10

1. Gallon of bleach stored on food prep table next to food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
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. Batter cooked chicken on buffet table at 130° F. Potentially hazardous hot food shall be held at 140° F. or above.
4. Food service employee standing on top of range food contact surface. Food contact surfaces must be maintained in a clean sanitized condition. *
5. Eggs stored above raw vegetables in cooler. Food products must be stored in such a manner to prevent possible contamination.
6. Employee mixing crab rangoon with bare hands. When handling ready-to-eat foods clean single service gloves, tongs or other utensils must be used. *
7. Spatula stored with clean utensils had dried rice encrusted on it. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
8. Food utensil in disrepair. Food contact surfaces must be maintained in good repair. *
9. Beef burritos on buffet held at 65° F. 130Potentially hazardous hot food shall be held at 140° F. or above. Product was discarded on the spot. *
10. Paint brush being used as a basting brush. Proper utensils must be used and must be made of food grade material.

Non-Critical 3

RE-INSPECTION 2/09/10
Critical 6

1. Ice cream cones on service line stored open container on paper towels. Food products must be dispensed in a proper manner to prevent possible contamination. *
2. Dead roach and debris in cleaning bucket in equipment storage area. Effective pest control measures must be used to prevent potential contamination
3. Cleaning solution stored in a container with food label still on container. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
4. Sanitizing solution in 3vat sink less than 50 ppm. Sanitizing agent residuals must be maintained in accordance MO 1999 Food Code and Lawrence County Food Ordinance.
5. One plastic sifter in disrepair. (discarded) Food contact surfaces must be maintained in good repair. *

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6. Food contact surface on work surface non-cleanable due to cracks in surface. Food contact surfaces must be maintained in a good condition and sanitized.

Non-critical 7

SUBWAY OF MT. VERNON	Routine Inspection		2/16/10
Critical 0	Non-Critical	3	

HOMETOWN PHARMACY	Routine Inspection		2/16/10
Critical 0	Non-Critical	0	

SUMMER FRESH MARKET	Routine Inspection		2/24/10
Critical ((deli) 4			

1. Dish machine malfunctioning. Utensils/dishes not being sanitized in final rinse. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
2. No sanitizing agent in wiping cloth water. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
3. Hand lotion and personal items stored with food and food containers. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.
4. No label on green spray stored with food items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.

Non-critical 8

Critical (Grocery) 4

1. Window on loading ramp door broken & temporary repaired with cardboard. Openings to the outside must be maintained in such condition to prevent vermin entrance.
2. Three types of over-the-counter medication outdated and offered for sale on discount table. These types of products must be sold by sell date or they are subject to embargo.
3. Dead flies noted in the bottom of ice cream display units.. (reoccurring) Effective pest control measures must be used to prevent potential vermin contamination.
4. East loading ramp door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 4

Critical (Butcher Shop) 1

1. Debris buildup on compressor fan guards blowing on to the prep tables. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.

Non-Critical 2

Critical (vegetable prep) 2

1. Ice scoop stored in open on soiled towel next to ice machine. Utensils must be used to dispense ice to prevent cross contamination and be stored in a manner to prevent contamination.
2. Ice in bulk container not covered. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 3

KFC/LJS #55	Routine Inspection		2/24/10
Critical 6			

1. Dried debris inside 2 mixing bowls. Food contact surfaces must be maintained in a clean sanitized condition.
2. Sanitizer in 3-vat sink below required level. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *

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3. Three open drink containers stored on equipment. 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.
4. Encrusted debris on wire storage shelving in warmer oven. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
5. Two open food containers noted in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *
6. Door seal on prep refrigerator next to deep fryer in disrepair. Food contact surfaces must be maintained in good repair.

Non-critical 7

SHERRY'S TAVERN		Routine Inspection	2/24/10
Critical	0	Non-Critical	2

RED MONKEY FOODS		Routine Inspection	2/24/10
Critical	0	Non-Critical	2

BPM NUTRITION		Routine Inspection	2/24/10
Critical	0	Non-Critical	0

COURTHOUSE CAFE		<u>RE-INSPECTION</u>	2/25/10
Critical	2		

1. Hand washing sink leaking in food prep area. (reoccurring) Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Using non-food grade paint brush as a basting brush. Food contact surfaces must be made of food grade materials.

Non-critical 12

BUD'S DONUTS		Routine Inspection	2/26/10
Critical	0	Non-Critical	0

PIERCE CITY

THOMPSON FAMILY DRUG		Routine Inspection	2/10/10
Critical	0	Non-Critical	0

TOWN & COUNTRY SUPERMARKET		Routine Inspection	2/10/10
Critical	1		

1. Unlabeled bottle of toxic product in butcher shop. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *

Non-Critical 3

FERN'S TAVERN		Routine Inspection	2/23/10
Critical	0	Non-Critical	0

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DOLLAR GENERAL #6781	Routine Inspection	2/23/10
Critical 2		
1. DG All Day Allergy dated 01/10. These types of products must be sold by sell date or they are subject to embargo. *		
2. DG Heartburn Prevention dated 12/09. These types of products must be sold by sell date or they are subject to embargo. *		
Non-Critical 2		

LUCY'S COFFEE SHOP & CAFÉ	COMPLAINT INSPECTION	2/24/10
Critical 0	Non-Critical 2	

SARCOXIE

HUNGRY HOUSE CAFE	Routine Inspection	2/10/10
Critical 2		
1. Can opener cutting blade had dried debris stuck to same. Food contact surfaces must be maintained in a clean sanitized condition. *		
2. Knife stored in clean equipment drawer had dried debris stuck to blade. Food contact surfaces must be maintained in a clean sanitized condition. *		
Non-critical 2		

STOTTS CITY

MASSIE'S SUPER STOP	Routine Inspection	2/23/10
Critical 0	Non-Critical 4	
