

**LAWRENCE COUNTY HEALTH DEPARTMENT**  
**Food Service Inspections**

1/1/10 - 1/31/10

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](http://www.lawrencecohealth.com).

\* = Items corrected on the spot.

\*\* = Sent to the Prosecuting Attorney

**AURORA**

BRISTOL MANOR	Routine Inspection	1/11/10
Critical	2	
<ul style="list-style-type: none"> <li>1. Inside of micro oven in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition. *</li> <li>2. Can opener blade has dried debris stuck to unit. Food contact surfaces must be maintained in a clean sanitized condition. *</li> </ul>		
Non-Critical	3	
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STARBUCK'S	Routine Inspection	1/11/10
Critical	0	
	Non-Critical	1
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WAL-MART #92 (Limited Inspection)	COMPLAINT INSPECTION	1/19/10
Deli & Retail	Critical	1
<ul style="list-style-type: none"> <li>1. Management indicated on-going live bird infestation within facility with control measures underway. Maintain facility in a manner to prevent vermin or birds entry , preventing a potential food contamination problem.</li> </ul>		
Non-critical	0	
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AMERICAN LEGION POST #126	Routine Inspection	1/21/10
Critical	0	
	Non-Critical	2
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COCA-COLA WAREHOUSE	Routine Inspection	1/21/10
Critical	1	
<ul style="list-style-type: none"> <li>1. Need weather stripping around 1 exit door. Openings to the outside must be maintained in such condition to prevent vermin entrance.</li> </ul>		
Critical	2	
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CANNON & PATTY'S TAVERN	Routine Inspection	1/22/10
Critical	0	
	Non-Critical	0



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2. Zero ppm chlorine in 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.

Non-Critical 1

EL MARIACHI Routine Inspection 1/08/10

Critical 3

1. Metal container of steak for fajitas setting on top of another container of steak with bare metal touching the steak.
2. Bowl in deep freezer setting on top of food product that is below it. Food products must be stored in such a manner to prevent possible contamination.
3. Employee using bare hands to flip tortillas as they warmed up. When handling ready-to-eat foods, clean single service gloves, tongs or other utensils must be used.

Non-Critical 2

**RE-INSPECTION** \*\* 1/13/10

Critical 8

in  
to

1. Open employee drink container on food prep table. (reoccurring) 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. No sanitizer in final rinse of dish machine due to malfunction of machine. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. (reoccurring)
3. Live roach noted on top of water heater. (continued insect infestation) Effective pest control measures must be used to prevent potential vermin contamination.
4. Dried debris stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. \*
5. Employee chopping lettuce with bare hands. When handling ready-to-eat foods, clean single service gloves, tongs or other utensils must be used. \*
6. Observed manager dropping sour cream scoop on floor, rinsing it off in employee hand sink and putting it back product. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner prevent contamination. After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
7. During the hour it took for inspection no employees where ever observed washing hands between tasks.  
Employees must wash hands and change gloves between tasks.
8. Observed manager rinsing container of lettuce in employee hand sink using bare hands. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. When handling ready-to-eat foods, clean single service gloves, tongs or other utensils must be used.

Non-critical 2

**2<sup>ND</sup> RE-INSPECTION** 1/20/10

Critical 0 Non-Critical 1

BIG BALDY'S BACKWOODS BBQ Routine Inspection 1/12/10

Critical 0 Non-critical 0

LAWRENCE COUNTY MANOR Routine Inspection 1/12/10

Critical 2

1. Door seal on the right refrigerator door in disrepair. All equipment must be maintained in good repair.
2. Plumbing beneath spray arm at dish machine leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 0

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MT. VERNON TREATMENT CENTER Critical	0	Routine Inspection Non-Critical	1	1/12/10
RED BARN & GRILL Critical	1	COMPLAINT INSPECTION (Limited Inspection)		1/15/10
		1. Dry storage area in outbuilding located near bakery not vermin proof. Openings to the outside must be maintained in such condition to prevent vermin entrance.		
Non-Critical	0			
CIRCLE K STORE #333 ** Critical	2	COMPLAINT INSPECTION		1/12/10
		1. Commercially prepared sandwich found to have heavy mold growth. Food products offered for public sale must be in sound condition. *		
		2. Two brands of over-the-counter medications outdated. These types of products must be sold by sell date or they are subject to embargo. *		
Non-Critical	2			
AMERICAN LEGION POST #137 Critical	1	Routine Inspection		1/21/10
		1. No sanitizing agent in 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.		
Non-Critical	3			
MT. VERNON FAMILY RESTAURANT Critical	6	<b><u>RE-INSPECTION</u></b>		1/25/10
		1. Dried debris on can opener blade. Food contact surfaces must be maintained in a clean sanitized condition. *		
		2. Encrusted debris on splash guard of food mixer. Food contact surfaces must be maintained in a clean sanitized condition.		
		3. Plumbing to dish machine leaking on floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
		4. Container of lemons stored inside ice machine on ice used for customer drinks. Food products must be stored in such a manner to prevent possible contamination. *		
a		5. Employee lotion container on food prep table. Toxic products shall be properly used, labeled and stored in such manner as to prevent potential contamination. *		
		6. Employee drink container stored in cooler with customer food items. Food products must be stored in such a manner to prevent possible contamination. *		
Non-Critical	4			
COURTHOUSE CAFE Critical	2	<b><u>RE-INSPECTION</u></b>		1/26/10
		1. Need a working hand sink with hot water to it in the 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. (reoccurring)		
		2. Walk-in freezer compressor fan unit is leaking and refreezing onto food items below. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. (reoccurring)		
Non-Critical	3			
TACO BELL #587 Critical	0	<b><u>RE-INSPECTION</u></b> Non-Critical	4	1/28/10

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**PIERCE CITY**

HUFF DISTRIBUTING	Opening Insurance	1/26/10
Critical	Non-Critical	
0	2	

**VERONA**

GUANAJUATO MEXICAN REST/STORE	** Routine Inspection	1/06/10
Critical		
5		

1. Employees using common towel at waitress hand sink. Proper hand washing and drying on a paper towel or air dryer must be used to prevent possible contamination of food products.
2. Chlorine reading 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.
3. Several wiping cloths used to wipe food contact surfaces not stored in sanitizing water between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
4. Meat being thawed in and on 2-vat sink at room temperature. Frozen food products must be thawed in accordance with MO 1999 Food Code.
5. Store employees washing hands in 2-vat sink. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.

Non-Critical 6

**RE-INSPECTION**

- |          |   |  |
|----------|---|--|
| Critical | 1 |  |
|          |   | 1. 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.* (reoccurring) |

Non-Critical 1

VERONA ONE STOP	Routine Inspection	1/05/10
Critical		
1		

1. Scoop without handle used to dispense flour. Utensils with handles must be used to prevent cross contamination.

Non-Critical 0