

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

11/1/09 - 11/30/09

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 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.

* = Items corrected on the spot.

** = Sent to the Prosecuting Attorney

AURORA

SUBWAY	Routine Inspection	11/02/09
Critical	1	
	1. Door seal on the reach in cooler is in disrepair. All equipment must be maintained in good repair.	
Non-Critical	1	

CHINA VILLAGE	<u>RE-INSPECTION</u>	11/03/09
Critical	1	
	1. Back door isn't tight fitting with temporary repairs made. Openings to the outside must be maintained in such condition to prevent vermin entrance.	
Non-Critical	2	

RAMEY'S/PRICE CUTTER #15	COMPLAINT INSPECTION	11/16/09
Critical	5	
	1. Dead flies and debris in bottom of frozen display cases. (reoccurring) Effective pest control measures must be used to prevent potential vermin contamination.	
	2. Walk-in freezer for frozen meat and foods continues to have issues with the compressor and fan units with ice accumulation <u>trernendous</u> . (reoccurring) Compressor units, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.	
	3. Dust and foreign objects in the fan guards in meat shop compressor units above meat prep tables. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. *	
	4. Excedrin medication outdated. 1/2009 These types of products must be sold by sell date or they are subject to embargo. *	
	5. Ecatin medication outdated. 3/2008 These types of products must be sold by sell date or they are subject to embargo. *	
Non-Critical	8 (Due to lack of cleaning and routine maintenance)	

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SUBWAY @ WAL-MART	Routine Inspection	11/20/09
Critical 1		
1. No sanitizer 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		

DOLLAR GENERAL STORE #2485	Routine Inspection	11/20/09
Critical 0	Non-Critical	0

RICARDO'S MEXICAN RESTAURANT	Routine Inspection	11/20/09
Critical 1		
1. Dried debris on can opener blade. Food contact surfaces must be maintained in a clean sanitized condition. *		
Non-Critical 2		

LOS PINOS	Routine Inspection	11/23/09
Critical 5		
1. Dried debris inside dicer unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *		
2. 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. *		
3. Raid insecticide stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *		
4. Chlorine residual 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. *		
5. Walk-in freezer malfunctioning. (directed not to use unit until repairs are made) Potentially hazardous cold food shall be held at 41° F. or below. All equipment must be maintained in good repair.		
Non-Critical 1		

YOUR PLACE PIZZA	Routine Inspection	11/23/09
Critical 0	Non-Critical	1

MARIONVILLE

CASEY'S GENERAL STORE #1285	Routine Inspection	11/05/09
Critical 2		
1. Mold beginning to grow inside the ice machine. 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. *		
Non-Critical 2		

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DOLLAR GENERAL #3949	Routine Inspection	11/05/09
Critical	1	
	1. Found Daytime PE Cold/Flu Relief on the shelf with an expiration date of 03/09. These types of products must be sold by sell date or they are subject to embargo. *	
Non-Critical	2	

BAMBOO HOUSE	Routine Inspection	11/09/09
Critical	4	
	1. Plates and bowls stored on soiled towels. (reoccurring) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.	
	2. Wiping clothes not being stored in sanitizer between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.	
	3. Employee drinking from open container at 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.	
	4. Tubs of chicken sitting at room temperature all day long. Potentially hazardous hot food shall be held at 140° F. or above.	
Non-Critical	2	

MURFIN'S MARKET	<u>RE-INSPECTION</u>	11/13/09
Critical	0	
	Non-Critical	1

MILLER

MAIN STREET CAFE	Pre-Opening Inspection	11/10/09
Critical	0	
	Non-Critical	1

MONETT

SONIC DRIVE IN OF MONETT	<u>RE-INSPECTION</u>	11/17/09
Critical	4	
	1. Vent hood above plugged with grease with drip page onto grill cooking surface. (reoccurring) Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. Also a fire hazard.	
	2. Pre-flush spray arm in disrepair. All equipment must be maintained in good repair.	
	3. Dried debris stuck to inside of dicer unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.	
	4. Bottom of container for clean utensils dirty. Food contact surfaces must be maintained in a clean sanitized condition.	
Non-Critical	3	

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	<u>RE-INSPECTION</u>		11/24/09
Critical	0	Non-Critical	1

	<u>RE-INSPECTION</u>		11/17/09
RAMEY'S/PRICE CUTTER #5			
Critical	6		
	<ol style="list-style-type: none"> 1. Enfamil A.R.L. Ipal expiration date 10/1/09. These types of products must be sold by sell date or they are subject to embargo. * 2. Ecatrin expiration date 9/2009. These types of products must be sold by sell date or they are subject to embargo.* 3. Non-Drowsy Allergy Relief Tablets expired 10/2008. These types of products must be sold by sell date or they are subject to embargo. * 4. Fan guards over compressor fans in meat department have dust buildup creating cross-contamination problems. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. * 5. Meat walk-in freezer door has bottom seal torn off. All equipment must be maintained in good repair. 6. Glass on meat display case cracked and in disrepair. All equipment must be maintained in good repair. 		
Non-Critical	5	(Due to lack of routine cleaning and maintenance.)	

MT. VERNON

	Routine Inspection		11/03/09
PANDA HOUSE			
Critical	4		
	<ol style="list-style-type: none"> 1. Sanitizer in the 3-vat sink >200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. * 2. Employee hand sink is in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. 3. Unlabeled bottles of toxic products. Toxic products shall be properly used, labeled, and stored in such a manner as to prevent potential contamination. * 4. Plastic strainer in disrepair. All equipment must be maintained in good repair. * 		
Non-Critical	2		

	<u>RE-INSPECTION</u>		
Critical	0	Non-Critical	0

	Routine Inspection		11/03/09
FAMILY DOLLAR			
Critical	0	Non-Critical	0

	Routine Inspection		11/04/09
COUNTRY JUNCTION			
Critical	1		
	<ol style="list-style-type: none"> 1. 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		

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STOP & SHOP Routine Inspection 11/04/09
 Critical 1
 1. Mold beginning to grow inside the ice machine. Food contact surfaces must be maintained in a clean/sanitized condition. *
 Non Critical 3

PAMIDA #892 Routine Inspection 11/05/09
 Critical 1
 1. One brand of over-the-counter drugs outdated. These types of products must be sold by sell date or they are subject to embargo. *
 Non-Critical 3

EL MARIACHI Routine Inspection 11/06/09
 Critical 5
 1. Dried food debris stuck to dicer unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
 2. Dried food debris stuck to lemon slicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
 3. Knife stored in crevice between equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
 4. Sanitizing agent 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.
 5. Wiping clothes not being stored in sanitizer when not in use. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
 Non-Critical 1

RE-INSPECTION 11/10/09
 Critical 1
 1. Open employee drink cup 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. *
 Non-Critical 0

COURTHOUSE CAFE **RE-INSPECTION** 11/18/09
 Critical 4
 1. Exit door in basement in disrepair. (reoccurring) Openings to the outside must be maintained in such condition to prevent vermin entrance.
 2. Evidence of roach infestation noted in basement and bathroom. Effective pest control measures must be used to prevent potential vermin contamination.
 3. Sanitizing and wiping cloth water in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
 4. Employee hand sink in disrepair. (reoccurring) All equipment must be maintained in good repair.
 Non-critical 8 (Due to lack of routine maintenance and cleaning)

KFC/LJS #55 COMPLAINT INSPECTION 11/18/09
 Critical 1
 1. Dried food debris stuck inside micro-oven. Food contact surfaces must be maintained in a clean sanitized condition. *
 Non-Critical 3

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BAMBOO GARDENS **RE-INSPECTION** 11/19/09

Critical 3

1. Open employee drink cup sitting on shelf above range. (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 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *
3. Chlorine residual 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. *

Non-Critical 3

SONIC DRIVE IN **RE-INSPECTION** 11/19/09

Critical 1

1. Container of corn and beans stored on top of raw hamburger patties. Food products must be stored in such a manner to prevent possible contamination. *

Non-Critical 4

MT. VERNON FAMILY RESTAURANT ** **RE-INSPECTION** 11/19/09

Critical 10

1. Can opener has dried debris stuck to cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. *
2. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition. *
3. Wiping cloth bucket has chlorine residual in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
4. No drain plug in dumpster. Liquid waste draining on ground around dumpster. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
5. Several kinds of meat stored on same tray creating possible cross-contamination. Food products must be stored in such a manner to prevent possible contamination.
6. Open employee drink cup 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 can not result. Individual containers with lids and a straw may be used. *
7. Dried debris stuck inside micro-oven. Food contact surfaces must be maintained in a clean sanitized condition.*
8. Employee's personal food items being stored with product offered for public sale. Food products must be stored in such a manner to prevent possible contamination. *
9. Ice bucket stored on top of ice machine under dirty vent unit. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. Food products/containers must be stored in such a manner to prevent possible contamination. *
10. Employee observed putting ice in customers drink glass with bare hands. Gloves or proper utensils must be used when handling ready to eat foods, no bare hand contact permitted.

Non-Critical 5

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11/1/09 - 11/30/09

PIERCE CITY

CASEY'S GENERAL STORE	Routine Inspection	11/04/09
Critical	3	
<ol style="list-style-type: none"> 1. Liquid waste running out of the dumpster across the parking lot. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. 2. Microwave has dried food debris splattered inside it. Food contact surfaces must be maintained in a clean/sanitized condition. * 3. Pizza topping cooler is in disrepair. All equipment must be maintained in good repair. 		
Non-Critical	3	

ROSEBROUGH GENERAL STORE	Routine Inspection	11/04/09
Critical	0	
	Non-Critical	0

SARCOXIE

SINCLAIR STATION	Routine Inspection	11/04/09
Critical	3	
<ol style="list-style-type: none"> 1. Found Mucinex DM on the shelf with an expiration date of 10/2009. These types of products must be sold by sell date or they are subject to embargo. * 2. Found Alka Seltzer on the shelf with an expiration date of MAR 2009. These types of products must be sold by sell date or they are subject to embargo. * 3. Pizza cutter found with dried food debris encrusted on it. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * 		
Non-Critical	4	

VERONA

WHITE'S DISCOUNT GROCERY	Routine Inspection	11/06/09
Critical	1	
<ol style="list-style-type: none"> 1. One type of over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. * 		
Non-Critical	1	