

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

10/1/09 - 10/31/09

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 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

McDONALD'S OF AURORA	Routine Inspection	10/02/09
Critical	1	
1. Sauce dispenser unit had dried debris on it. Food contact surfaces must be maintained in a clean sanitized condition. *		
Non-Critical	2	
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LUPITA'S FASHION	Routine Inspection	10/07/09
Critical	0	
	Non-Critical	3
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HARDEEE'S	Routine Inspection	10/07/09
Critical	1	
1. Plumbing in disrepair, water draining of floor near ice cream scoop dipper well. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. *		
Non-Critical	4	
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FASTRIP #14	Routine Inspection	10/13/09
Critical	0	
	Non-Critical	1
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RAPID ROBERTS #116	Routine Inspection	10/13/09
Critical	1	
1. Benadryl Allergy product outdated. These types of products must be sold by sell date or they are subject to embargo. *		
Non-Critical	2	
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CASEY'S #1271	Routine Inspection	10/14/09
Critical	1	
1. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition. *		
Non-Critical	3	
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CASEY'S #1368	Routine Inspection	10/14/09

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Critical	1	1. Cleaners and insecticides stored together. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
Non-Critical	3		
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BOOTLEGGER REST. & BREWERY		Routine Inspection	10/14/09
Critical	2		
		1. 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 can not result. Individual containers with lids and a straw may be used. *	
		2. Unlabeled container of toxic product on top of dish machine. 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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CASEY'S #1324		Routine Inspection	10/14/09
Critical	1		
		1. Compressor unit in walk-in freezer drain malfunctioning with drainage onto food product containers. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.	
Non-Critical	1		
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JUMP'S #332		Routine Inspection	10/15/09
Critical	4		
		1. Sudafed PE medication outdated. These types of products must be sold by sell date or they are subject to embargo. *	
		2. Pan coating and Crisco stored with toxic products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
		3. Insecticide stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
		4. Employ hand sink in store room inaccessible to employees. 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		
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RAMEY'S #15	**	Routine Inspection	10/26/09
Critical	6		
		1. Spillage inside deli display refrigerator. Food contact surfaces must be maintained in a clean sanitized condition.*	
		2. Wet wiping cloth laying on work table in deli. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *	
		3. One hand sink in deli inaccessible to employees. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.	
		4. Insecticide stored with cleaner in vegetable prep area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
		5. Knife holder in butcher shop has encrusted dried meat. Food contact surfaces must be maintained in a clean sanitized condition.	
		6. Dead flies in several open display cases in shopping area. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-Critical	11		
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R PLACE BAR & GRILL		Routine Inspection	10/30/09
Critical	0	Non-Critical	0

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CHINA VILLAGE	**	COMPLAINT INSPECTION	10/30/09
Critical	10		
		<ol style="list-style-type: none">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. *2. Number of clean utensils stored in dirty container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.3. Fly strip with numerous flies on it hanging above clean glasses. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. Effective pest control measures must be used to prevent potential vermin contamination.4. Unlabeled spray container setting next to 2-vat sink. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *5. Back door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.6. Shell eggs stored above containers of raw chicken. Food products must be stored in such a manner to prevent possible contamination. *7. Wet wiping clothes on tables throughout food prep area, not in sanitizing solution. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.8. Open food containers nested in reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.9. Chicken & onions in self-service hot holding unit at 115° F. Potentially hazardous hot food shall be held at 140° F. or above. * (discarded)10. Bar-b-que chicken wings in self-service hot holding unit at 115° F. Potentially hazardous hot food shall be held at 140° F. or above. * (discarded)	
Non-Critical	5		

MARIONVILLE

SONIC OF MARIONVILLE		<u>RE-INSPECTION</u>	10/02/09
Critical	2		
		<ol style="list-style-type: none">1. Door seal on reach-in cooler remains in disrepair. All equipment must be maintained in good repair.2. Open container of hamburger patties in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.	
Non-Critical	2		

		<u>RE-INSPECTION</u>	10/16/09
Critical	1		
		<ol style="list-style-type: none">1. Door seal on reach-in cooler remains in disrepair. All equipment must be maintained in good repair.	
Non-Critical	2		

ROCCO'S PIZZA		Change of Ownership	10/16/09
Critical	2		
		<ol style="list-style-type: none">1. Clean glasses being stored in soiled towel. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *2. Soiled wiping clothes left on table from previous days operation. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.	

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Non-Critical 7

MONETT

HERD'S GENERAL STORE Routine Inspection 10/23/09
 Critical 0 Non-Critical 1

DAIRY QUEEN Routine Inspection 10/23/09
 Critical 3

1. Dried debris stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. *
2. Chili being reheated in hot holding unit at 80° F. Potentially hazardous hot food shall be rapidly reheated to 140° F. Hot holding units are for products that have already been rapidly heated to 140° F. or above. *
3. Several food containers in upright freezer not covered. Food products must be stored in such a manner to prevent possible contamination. *

Non-Critical 2

RAMEY'S #5 ** Routine Inspection 10/23/09
 Critical 8

1. Dead flies in soda display and several reach-in refrigeration units. Effective pest control measures must be used to prevent potential vermin contamination.
2. Gravy at 132° F. in deli. Potentially hazardous hot food shall be held at 140° F. or above. *
3. Utensil cleaning brush in disrepair (deli). Food contact surfaces must be maintained in good repair. (discarded on the spot) *
4. A fly swatter was stored inside clean utensil container with clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. * (rewashed utensils)
5. Insecticide stored with cleaners in vegetable prep area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
6. Cutting surface on vegetable prep table was deeply cut and grooved, not cleanable. Food contact surfaces must be maintained in a clean sanitized condition. Food contact surfaces must be maintained in good repair.
7. Food container in butcher shop in disrepair. (discarded) Food contact surfaces must be maintained in good repair. *
8. Fresh sea food in display case not properly dated. Potentially hazardous food items must be labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance.

Non-Critical 8

SONIC OF MONETT ** Routine Inspection 10/23/09
 Critical 4

1. Dirty utensils stored with clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
2. Inside of utensil holder greasy with dried debris stuck to side of holder. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
3. Two utensils in disrepair. Food contact surfaces must be maintained in good repair.
4. Door seal in reach-in refrigerator in disrepair. (reoccurring) Food contact surfaces must be maintained in good repair.

Non-Critical 9

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MILLER

SUZY-Q		Routine Inspection	10/27/09
Critical	1		
		1. Dried ice cream on ice cream scoop handles. Food contact surfaces must be maintained in a clean sanitized condition. *	
Non-Critical	4		

CASEY'S #1079		Routine Inspection	10/27/09
Critical	0	Non-Critical	3

MT. VERNON

COURTHOUSE CAFE **		Routine Inspection	10/05/09
Critical	6		
		1. Basement exit door in disrepair, self-closing device broken. (reoccurring) Openings to the outside must be maintained in such condition to prevent vermin entrance.	
		2. Ground beef in walk-in refrigerator not covered. Food products must be stored in such a manner to prevent possible contamination. *	
		3. Leftover food containers not covered. Food products must be stored in such a manner to prevent possible contamination. *	
		4. Heavy leakage from spigot at employee in food prep area. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.	
		5. Vent filters above grill and deep fryers in need of cleaning. Heavy dirt & debris buildup. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.	
		6. Live roach crawling across floor in dinning area. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-critical	6		

MT. VERNON FAMILY RESTAURANT **		Routine Inspection	10/05/09
Critical	3		
		1. Turkey breast and beef stored together on bloody tray in walk-in refrigerator. Food products must be stored in such a manner to prevent possible cross-contamination. *	
		2. Walk-in refrigerator door not tight fitting. (reoccurring) All equipment must be maintained in good repair.	
		3. Sanitizer in final rinse of dish machine less than 50 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.	
Non-Critical	1		

BAMBOO GARDENS **		Routine Inspection	10/05/09
Critical	6		
		1. Container of egg rolls sitting on floor under work table. Food products must be stored in such a manner to prevent possible contamination. *	
		2. Rice strainer in disrepair. Unit discarded. Food contact surfaces must be maintained in good repair. *	

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3. Dried rice stuck to inside of strainer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
4. Basting brush in disrepair. (discarded) Food contact surfaces must be maintained in good repair. *
5. Nesting empty soiled pans on top of egg rolls at service area. Food products must be stored in such a manner to prevent possible contamination. *
6. Flies noted in dining area on tables, chairs and in window. Effective pest control measures must be used to prevent potential vermin contamination.

Non-critical 2

COMPLAINT INSPECTION

10/19/09

Critical 12

1. Open employee drink cup 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. *
2. Dried debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. *
3. Food spillage inside sugar container cross-contaminating product. Food products must be stored in such a manner to prevent possible contamination. *
4. Dried debris on food strainer. Food contact surfaces must be maintained in a clean sanitized condition. *
5. Employees eating and drinking while preparing food. Employees personal food container sitting 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 drink containers with lids and a straw may be used. *
6. Unlabeled bottle of toxic product. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
7. Sanitizing agent in wiping cloth container in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *
8. Employee using bare hands to prepare ready-to-eat lettuce. Gloves or proper utensils must be used when handling ready to eat foods. *
9. Scoops without handles being used to dispense food from bulk containers. Utensils with handles must be used to prevent cross contamination. *
10. Soiled cutting board laying on top of ready to eat salad. Food products must be stored in such a manner to prevent possible contamination.
11. Some food products found in refrigerator dated 9/30/09. Potentially hazardous food items must be labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance and used by appropriate date or discarded.
12. Food products and cleaning products stored together. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *

Non-Critical 2

RE-INSPECTION

10/20/09

Critical 3

1. Cooking utensils being stored between stove and wall. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
2. Three utensils in disrepair and non-cleanable. (discarded/destroyed) Food contact surfaces must be maintained in good repair. *
3. Some raw food products wrapped with cloth like material in reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. *

Non-Critical 2

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1. Compressor unit in walk-in freezer in disrepair. During defrost cycle leaks in food containers and refreezes.
2. 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.

Non-Critical 1

McDONALD'S Routine Inspection 10/07/09

Critical 2

1. Dried debris stuck to food holding units stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
2. Heavy lint accumulation around heat lamp holder units at hot holding section. Vent hoods, heating units, fans and attached equipment must be maintained in a way to prevent possible contamination. *

Non-Critical 6

FASTRIP #30 Routine Inspection 10/06/09

Critical 0

Non-Critical 3

KFC/LJC #55 Routine Inspection 10/07/09

Critical 2

1. Basting brush in disrepair. Food contact surfaces must be maintained in good repair. *
2. Some equipment/utensils not cleaned after last use. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *

Non-Critical 5

SONIC DRIVE IN Routine Inspection 10/07/09

Critical 2

1. Food scrapes and debris in hamburger freezer prep unit. Food products must be stored in such a manner to prevent possible contamination. *
2. Rear exit door not tight fitting at bottom. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 7

ALPS Routine Inspection 10/16/09

Critical 2

1. Compressor unit in walk-in freezer malfunctioning. Draining onto food containers and refreezing. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
2. Bottle of toxic cleaning material not labeled in butcher shop. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *

Non-Critical 5

EAGLES LODGE #4362 Routine Inspection 10/19/09

Critical 0

Non-Critical 0

SUMMER FRESH DELI COMPLAINT INSPECTION 10/19/09

Critical 2

1. Corrosion on one utensil/in disrepair. (discarded) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
2. Splash area on mixer in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition. *

Non-Critical 4

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VERONA

GUANAJUATO MEXICAN REST/STORE	Pre-Opening Inspection		10/05/09
Critical	0	Non-Critical	4
