

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

9/1/09 - 9/30/09

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

ASH GROVE

BRAUMER'S SHELL FOOD MART	Routine Inspection	9/15/09
Critical	2	
	<ol style="list-style-type: none"> 1. People using bare hands at self-service pastry case. Gloves or proper utensils must be used when handling ready to eat foods. 2. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition. 	
Non-Critical	3	

AURORA

MURPHY'S USA OIL #7446	Routine Inspection	9/10/09
Critical	0	
	Non-Critical	0

AURORA FAMILY RESTAURANT	Routine Inspection	9/14/09
Critical	8	
MO	<ol style="list-style-type: none"> 1. Dried food debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. * 2. Dried food stuck to knife blade. Food contact surfaces must be maintained in a clean sanitized condition. * 3. Pan coating stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 4. No sanitizing agent in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with 1999 Food Code and Lawrence County Food Ordinance. * 5. Latch missing on back door preventing it from staying closed. Openings to the outside must be maintained in such condition to prevent vermin entrance. 6. Compressor fan unit in walk-in freezer leaking water and refreezing on food products and floor. Openings to the outside must be maintained in such condition to prevent vermin entrance. Food contact surfaces must be maintained in good repair. 7. Dicer unit has dried food stuck to contact surface. Food contact surfaces must be maintained in a clean sanitized condition. * 8. Egg slicer has dried debris stuck to cutting surface. Food contact surfaces must be maintained in a clean 	
sanitized	condition. *	

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

9/1/09 - 9/30/09

Non-Critical 7

RE-INSPECTION

9/17/09

Critical 2

- MO 1. No sanitizing agent in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with 1999 Food Code and Lawrence County Food Ordinance. (reoccurring)
- and 2. Employee hand sink being used to wash coffee pots. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.

Non-Critical 1

CHINA VILLAGE. Routine Inspection 9/15/09

Critical 7

1. 3-vat sink not set up for wash, rinse & sanitize procedure. No evidence of sanitizer being used at all. (reoccurring) Where there is no dish washing machine available, dishes and utensils must be washed, rinsed and sanitized in a 3-vat sink in accordance with MO 1999 Food Code.
2. Employee hand lotion and mouth wash stored with food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
3. Open employee drink container next to grill. 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. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition.
5. Back screen door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
6. Food strainer in disrepair. Food contact surfaces must be maintained in good repair. *
7. Eggs stored on top shelf in cooler above other open food products. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 4

RE-INSPECTION

9/17/09

Critical 3

- only 1. Open employee drink container next to 3-vat sink. All employees shall eat, drink or use any form of tobacco 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)
2. Back screen door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance. (reoccurring)
- MO 3. No sanitizing agent in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with 1999 Food Code and Lawrence County Food Ordinance.

Non-Critical 1

AURORA JR. HIGH Routine Inspection 9/22/09

Critical 0 Non-Critical 2

PATE EARLY CHILDHOOD CENTER Routine Inspection 9/22/09

Critical 1

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

Non-Critical 1

ROBINSON ELEMENTARY Routine Inspection 9/23/09

Critical 0 Non-Critical 0

**LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections**

9/1/09 - 9/30/09

ROBINSON INTERMEDIATE	Routine Inspection	9/23/09
Critical	1	
1. Food utensils at salad bar in disrepair. Food contact surfaces must be maintained in good repair. * (discarded)		
Non-Critical	0	

AURORA HIGH SCHOOL	Routine Inspection	9/23/09
Critical	1	
1. No sanitizing agent in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *		
Non-Critical	0	

THE STRIKE ZONE	Routine Inspection	9/25/09
Critical	0	
	Non-Critical	1

F.O.E. #3948	Routine Inspection	9/25/09
Critical	0	
	Non-Critical	2

McDONALD'S	COMPLAINT INSPECTION	9/25/09
Critical	2	
1. Sanitizing agent in final rinse of dish machine in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.		
2. Several flies observed throughout the kitchen and dining area. Effective pest control measures must be used to prevent potential vermin contamination.		
Non-Critical	7	

EVERTON

BRITIAN'S STORE	Routine Inspection	9/15/09
Critical	0	
	Non-Critical	0
<u>(FACILITY APPROVED FOR SALE OF PACKAGED PRODUCTS FROM APPROVED SOURCE ONLY)</u>		

FREISTATT

FARMER'S EXCHANGE	Routine Inspection	9/17/09
Critical	0	
	Non-Critical	0

TRINITY LUTHERAN	Routine Inspection	9/29/09
Critical	0	
	Non-Critical	0

MARIONVILLE

**LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections**

9/1/09 - 9/30/09

DAIRY QUEEN Critical	0	Routine Inspection Non-Critical	2	9/03/09
MURPHY'S ORCHARD Critical	0	Routine Inspection Non-Critical	2	9/08/09
APE HANGERS Critical	0	Pre-Opening Inspection Non-Critical	0	9/14/08
LINDEMAN'S ORCHARD Critical	0	Routine Inspection Non-Critical	0	9/17/09
SONIC OF MARIONVILLE Critical	6	<u>RE-INSPECTION</u>		9/28/09
		<ol style="list-style-type: none"> 1. Wire strainer rusted and has dried debris. Food contact surfaces must be maintained in a clean sanitized condition. * 2. Mold growing on container of soft serve ice cream mix under soft serve machine. Food products must be stored in such a manner to prevent possible contamination. 3. Water shutoff valve behind ice machine is leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 4. Door seal on reach-in refrigerator in disrepair causing refrigerator temperature to stay above 40° F. All equipment must be maintained in good repair. Potentially hazardous cold food shall be held at 41° F. or below. 5. Dead insects and live flies were noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination. 6. Rodent droppings found within facility. Effective pest control measures must be used to prevent potential vermin contamination. 		
Non-Critical	5			
MARIONVILLE ELEM./MIDDLE SCHOOL Critical	0	Routine Inspection Non-Critical	3	9/29/09
MARIONVILLE HIGH SCHOOL Critical	0	Routine Inspection Non-Critical	1	9/29/09
<u>MILLER</u>				
MILLER LION'S CLUB Critical	0	Routine Inspection Non-Critical	0	9/10/09
ROUTE 66 TAVERN Critical	2	Routine Inspection		9/17/09
		<ol style="list-style-type: none"> 1. Dried food splatter inside micro oven. Food contact surfaces must be maintained in a clean sanitized condition. * 2. Evidence of employee smoking at bar #2. 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			

**LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections**

9/1/09 - 9/30/09

MILLER ELEMENTARY	Routine Inspection	9/30/09
Critical	1	
1. Dried food debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. *		
Non-Critical	1	

MILLER HIGH SCHOOL	Routine Inspection	9/30/09
Critical	0	
	Non-Critical	1

MONETT

HERD'S GENERAL STORE	Routine Inspection	9/17/09
Critical	0	
	Non-Critical	1

MONETT CENTRAL ELAMENTARY	Routine Inspection	9/28/09
Critical	1	
1. Back door standing open. Openings to the outside must be maintained in such condition to prevent vermin entrance.		
Non-critical	2	

MONETT HIGH SCHOOL	Routine Inspection	9/28/09
Critical	0	
	Non-Critical	2

MT. VERNON

TACO PALACE	Routine Inspection	9/01/09
Critical	2	
after	1. Dried food on utensils stored with clean utensils. Food contact utensils/equipment must be cleaned/sanitized each use and stored in proper manner to prevent contamination.	
	2. Water and debris accumulation in bottom of utensil storage container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.	
Non-Critical	0	

MAZZO'S PIZZA	Routine Inspection	9/04/09
Critical	0	
	Non-Critical	4

DOLLER GENERAL STORE #7596	Routine Inspection	9/09/09
Critical	1	
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	

**LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections**

9/1/09 - 9/30/09

RELAX INN Routine Inspection 9/14/09
 Critical 3
 1. Need to clean inside of two toaster units. Food contact surfaces must be maintained in a clean sanitized condition. *
 2. Opti-free Pre-wetting Drops stored in butter section of reach-in refrigerator with food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
 3. Sugar stored in open sack in cabinet above waffle unit. Food products must be stored in such a manner to prevent possible contamination. *
 Non-Critical 3

MT. VERNON INTERMEDIATE SCHOOL Routine Inspection 9/25/09
 Critical 0 Non-Critical 2

MT. VERNON HIGH SCHOOL Routine Inspection 9/25/09
 Critical 0 Non-Critical 0

MT. VERNON ELEMENTARY SCHOOL Routine Inspection 9/25/09
 Critical 1
 1. Compress fan unit in the walk-in freezer leaking and refreezing onto food products below it. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
 Non-Critical 1

MT. VERNON MIDDLE SCHOOL Routine Inspection 9/25/09
 Critical 1
 1. Compress fan unit in the walk-in freezer leaking and refreezing onto food products below it. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
 Non-Critical 2

PIERCE CITY

DOLLAR GENERAL STORE #7681 Routine Inspection 9/09/09
 Critical 1
 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 2

PIERCE CITY ELEMENTARY Routine Inspection 9/21/09
 Critical 1
 1. Compress fan unit in the walk-in freezer leaking and refreezing onto food products below it. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
 Non-Critical 1

PIERCE CITY HIGH SCHOOL Routine Inspection 9/21/09
 Critical 1
 1. Compress fan unit in the walk-in freezer leaking and refreezing onto food products below it. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
 Non-Critical 1

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

9/1/09 - 9/30/09

ST. MARY'S SCHOOL	Routine Inspection	9/30/09
Critical	1	
	1. Numerous flies throughout the kitchen. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-Critical	2	

VERONA

VERONA SCHOOL	Routine Inspection	9/29/09
Critical	1	
	1. Fan guards in walk-in cooler has heavy lint & debris buildup with possibility of blowing unto food containers. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.	
Non-Critical	2	
