

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

5/1/09 - 5/31/09

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

* = Items corrected on the spot.

** = Sent to the Prosecuting Attorney

AURORA

PIZZA HUT / WING STREET	Routine Inspection		5/01/09
Critical	0	Non-Critical	1

RAMEY'S #15 **	Routine Inspection		5/13/09
Critical	4		

1. Micro wave ovens in deli in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition. *
2. Employee hand sink next to 3-vat sink in deli inaccessible, area was being used to store single service supplies. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. *
3. Insecticide stored with cleaners in bucket in product processing area. (reoccurring) Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
4. Door seal on loading ramp door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical	8		
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COMPLAINT INSPECTION

5/20/09

Critical	2		
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1. 3-vat sink in butcher shop leaking on floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Defrost cycle malfunctioning in walk-in freezer (butcher shop) with drainage on to shelving and food containers. All equipment must be maintained in good repair. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical	2		
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SUB-WAY @ WAL-MART	Routine Inspection		5/15/09
Critical	1		

1. Nozzles on soft drink dispensers in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.

Non-critical	0		
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RE-INSPECTION

5/29/09

Critical	0	Non-Critical	0
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5/1/09 - 5/31/09

DOLLAR GENERAL STORE #2485	Routine Inspection		5/22/09
Critical 0	Non-Critical	1	

RICHARDO'S MEXICAN REST.	Routine Inspection		5/22/09
Critical 0	Non-Critical	3	

MARIONVILLE

ROCCO'S PIZZA	Pre-Opening Inspection		5/01/09
Critical 0	Non-Critical	0	

MURFIN'S MARKET	Routine Inspection		5/07/09
Critical 2			
	<ol style="list-style-type: none"> 1. Compressor fan unit leaking water and freezing on food products. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 2. One brand of over-the-counter medications outdated. These types of products must be sold by sell date or they are subject to embargo. * 		
Non-Critical 6			

<u>RE-INSPECTION</u>			5/21/09
Critical 0	Non-Critical	0	

JADE PALACE	Routine Inspection		5/12/09
Critical 1			
	<ol style="list-style-type: none"> 1. Gap under back exit door. Openings to the outside must be maintained in such condition to prevent vermin entrance. 		
Non-Critical 4			

<u>RE-INSPECTION</u>			5/27/09
Critical 0	Non-Critical	0	

CASEY'S GEN. STORE #1285	Routine Inspection		5/13/09
Critical 1			
	<ol style="list-style-type: none"> 1. One type over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. * 		
Non-Critical 0			

BAMBOO HOUSE	Routine Inspection		5/29/09
Critical 2			
	<ol style="list-style-type: none"> 1. Utensil without handle being used to dispense chicken. Utensils with handles must be used to prevent cross contamination. * 2. Insecticide containers stored with cleaners. 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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YOUR PIZZA PLACE	Routine Inspection	5/29/09
Critical	1	
1. No sanitation agent in wiping cloth water. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *		
Non-Critical	4	

MONETT

DAIRY QUEEN	Routine Inspection	5/27/09
Critical	0	
	Non-Critical	1

MT. VERNON

BOONDOCKS COUNTRY	Pre-Opening Inspection	5/01/09
Critical	0	
	Non-Critical	0

PANDA HOUSE	Routine Inspection	5/07/09
Critical	2	
1. Front door held in open position with board. Openings to the outside must be maintained in such condition to prevent vermin entrance. *		
2. Employee open 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. *		
Non-Critical	1	

FAMILY DOLLAR #1894	Routine Inspection	5/07/09
Critical	2	
1. Two over-the-counter medications outdated. These types of products must be sold by sell date or they are subject to embargo. *		
2. Evidence of roach infestation noted in storage area. Effective pest control measures must be used to prevent potential vermin contamination.		
Non-Critical	4	

<u>RE-INSPECTION</u>		5/21/09
Critical	0	
	Non-Critical	0

COUNTRY JUNCTION	Routine Inspection	5/07/09
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	4	

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PIERCE CITY

Pierce City Cafe	Routine Inspection	5/12/09
Critical	1	
	1. Employee preparing food without wearing gloves. When handling/preparing raw foods, clean single service gloves, tongs or other utensils must be used.	
Non-Critical	5	

RE-INSPECTION

5/27/09

Critical	0	Non-Critical	1
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CASEY'S GEN. STORE #1054	Routine Inspection	5/12/09
Critical	1	
	1. Toxic products and food products sitting on the same shelf next to each other. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
Non-Critical	0	

ROSEBROUGH GEN. STORE	Routine Inspection	5/12/09
Critical	0	
	Non-Critical	0

VERONA

DOWN THE LANE COUNTRY STORE	Pre-Opening Inspection	5/07/09
Critical	0	
	Non-Critical	2