



LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections

6/1/09 - 6/30/09

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- Sanitizing agent in wiping cloth water at 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
  - Cook stated he was unaware of how to check sanitizing agent in dish machine and other required practices. Person in charge must be able to demonstrate knowledge of food safety practices and communicable disease procedures.

Non-Critical 3

**2<sup>ND</sup> RE-INSPECTION**

6/18/09

Critical 2

- Chlorine residual in final rinse of dish machine in excess of 200 ppm, after repairs. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. Corrected on site, but needs to continue to be monitored.
- Side door in dining area in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 0

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**AURORA**

RAMEY'S/PRICE CUTTER #15 \*\* COMPLAINT INSPECTION 6/01/09

Critical 3

- Liquid waste draining from trash compactor across parking lot. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
- Dead flies noted in dairy display case. Effective pest control measures must be used to prevent potential vermin contamination.
- Dead flies noted in frozen pizza display freezer. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 3

**RE-INSPECTION**

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6/16/09

Critical 8

- Brown gravy in hot holding unit 120° F. Potentially hazardous hot food shall be held at 140° F. or above.
- Liquid waste draining from outside waste container on to drive way loading ramp. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
- Heavy fly infestation in area where liquid waste is draining from trash compactor. Effective pest control measures must be used to prevent potential vermin contamination.
- Five (5) bags of boiled eggs in walk-in refrigerator swollen with gas from decomposition. Bags were dated 5-17-09. Food products offered for public sale must be in sound condition.
- One open employee drink container on work counter and two open employee drink containers on open shelf in walk-in refrigerator in deli. 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.
- Dead flies too numerous to count under lunch meat in display case. Effective pest control measures must be used to prevent potential vermin contamination.
- Open employee drink container in butcher shop. 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.

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- 8. Rusty utensils stored with clean equipment in butcher shop. Food contact surfaces must be maintained in good repair. (discarded) \*
- 9. Dead flies in meat cooler display in butcher shop. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 6

**2<sup>nd</sup> RE-INSPECTION** \*\*

6/24/09

Critical 1

- 1. Malfunctioning defrost unit on freezer dripping into and on food open box containers creating a potential contamination hazard. Refrigeration unit and attached equipment must be maintained in a way to prevent possible contamination.

Non-Critical 4

PIZZA INN Routine Inspection 6/02/09

Critical 3

- 1. No hot water at employee hand sink. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
- 2. Spray bottle of toxic product not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
- 3. Spatula in disrepair. Food contact surfaces must be maintained in good repair. \*

Non-Critical 2

**RE-INSPECTION** \*\*

6/17/09

Critical 5

- 1. Funnel used for food prep in disrepair. Food contact surfaces must be maintained in good repair. \*
- 2. Bottom of food clean utensil holder full of debris. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
- 3. Employee toilet commode leaking on floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
- 4. Food contact surfaces of dough mixer not cleaned since last day's operation. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
- 5. Several utensils encrusted with debris from previous day's operation. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

Non-Critical 9

**2<sup>ND</sup> RE-INSPECTION**

6/22/09

Critical 0 Non-Critical 0

JIM CARR OIL CO. Routine Inspection 6/03/09

Critical 0 Non-Critical 2

YOUR PLACE PIZZA Routine Inspection 6/03/09

Critical 0 Non-Critical 1

PATE EARLY CHILDHOOD CENTER (Summer Feeding Site) 6/03/09

Critical 2

- 1. Pre-flush spray arm resting below water line at 3-vat sink. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination. \*
- 2. Final rinse in 3-vat sink in excess of 200 ppm chlorine. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*

Non-Critical 4

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6/1/09 - 6/30/09

ROBINSON MIDDLE SCHOOL (ELEMENTARY) R-VII (Summer Feeding Site) 6/04/09

Critical 1  
 1. Encrusted debris on table mounted mixer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*  
 Non-Critical 0

ROBINSON INTERMEDIATE SCHOOL R-VIII (Summer Feeding Site) 6/04/09

Critical 0 Non-Critical 2

ROBINSON JUNIOR HIGH R-VIII (Summer Feeding Site) 6/05/09

Critical 2  
 1. Wooden utensil in disrepair, non-cleanable. Food contact surfaces must be maintained in good repair. \*  
 2. Basting brush in disrepair, non-cleanable. Food contact surfaces must be maintained in good repair. \*  
 Non-Critical 2

AURORA HIGH SCHOOL R-VII (Summer Feeding Site) 6/05/09

Critical 0 Non-Critical 1

AURORA FAMILY RESTAURANT \*\* Routine Inspection 6/05/09

Critical 10  
 1. Black flies noted throughout the facility too numerous to count. Effective pest control measures must be used to prevent potential vermin contamination.  
 2. Back door fixed in open position. Openings to the outside must be maintained in such condition to prevent vermin entrance. \*  
 3. No backflow prevention device on outside hose outlet. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.  
 4. Liquid waste being squiggled out the back door into parking lot. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.  
 5. Compressor on freezer unit in walk-in freezer malfunctioning creating a possible contamination hazard. All equipment must be maintained in good repair.  
 6. WD-40 stored next to fresh rolls. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*  
 7. Food prep bowl cracked and in disrepair. Food contact surfaces must be maintained in good repair. \*  
 (discarded)  
 8. Basting brush in disrepair, bristles worn out. Food contact surfaces must be maintained in good repair. \*  
 (discarded)  
 9. Dried debris stuck to egg slicer. Food contact surfaces must be maintained in a clean sanitized condition. \*  
 10. Dried debris stuck to meat slicer. Food contact surfaces must be maintained in a clean sanitized condition.  
 Non-Critical 5

**RE-INSPECTION**

Critical 6 6/08/09

1. Black flies still present inside the facility. Effective pest control measures must be used to prevent potential vermin contamination.
2. Liquid waste draining from dumpster onto ground. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
3. Three knives used for lemon slicing stored under stereo at waitress area. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*
4. Knife stored in crevice at steam table. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*

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6/1/09 - 6/30/09

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5. Dried debris stuck to food dicer. Food contact surfaces must be maintained in a clean sanitized condition. \*
6. Employee washing mop in employee hand 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 2

**RE-INSPECTION**

6/12/09

- Critical 2
1. Insecticide stored with window cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
2. Employees not changing gloves or washing hands between tasks creating possible contamination. Employees wash hands and change gloves between tasks.
- Non-Critical 2

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PIZZA HUT/WING STREET

COMPLAINT INSPECTION

6/09/09

- Critical 3
1. Several flies noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.
2. Pizza holder/pan in disrepair. Food contact surfaces must be maintained in good repair. \*
3. Outside water spigot without backflow prevention device. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.
- Non-Critical 5

**RE-INSPECTION**

6/12/09

- Critical 1
1. Several flies still present throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.
- Non-Critical 2

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LOS PINOS

Routine Inspection

6/12/09

- Critical 3
1. Spray bottle of toxic product unlabeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
2. Open employee drink cup stored beside salsa. 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.
3. Employee drink cup sitting on food prep table next to raw meat. 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.
- of
- Non-Critical 4

**RE-INSPECTION**

6/22/09

- Critical 3
1. Back door fixed in open position. Openings to the outside must be maintained in such condition to prevent vermin entrance. \*
2. No sanitizer in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*
3. Self-closing device on screen door broken. Openings to the outside must be maintained in such condition to prevent vermin entrance.
- Non-Critical 4

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6/1/09 - 6/30/09

K HWY LIQUOR STORE 6/15/09		Routine Inspection	
Critical	0	Non-Critical	1
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SONIC DRIVE IN		Routine Inspection	6/18/09
Critical	1		
		1. Black flies present within the facility. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-Critical	3		
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MODERN VARIETY		Routine Inspection	6/26/09
Critical	0	Non-Critical	1

**HALLTOWN**

BAUMER'S FOOD MART		COMPLAINT INSPECTION	6/22/09
Critical	2		
		1. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition. *	
		2. Insects lying on floor near beer coolers. Effective pest control measures must be used to prevent potential vermin contamination.	
		3. Water sample analysis tested unsafe for drinking purposes. Positive for coliform and E coli. <b><u>Placed on Boil Order procedures until such time as chlorinator is repaired and two safe water samples are obtained.</u></b>	
Non-Critical	2		

**MARIONVILLE**

MARIONVILLE R-IX SCHOOL (Summer Feeding Site)			5/29/09
Critical	2		
		1. Wire strainer in disrepair. Food contact surfaces must be maintained in good repair. *	
		2. Need to clean upper plastic shelf inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition. *	
Non-Critical	2		
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GRANNY K'S		Routine Inspection	6/04/09
Critical	0	Non-Critical	0
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MODERN DAY VETS(DOUBLE J BAR)		<b><u>RE-INSPECTION</u></b>	6/16/09
Critical	1		
		1. Heavy roof leakage throughout the facility creating a potential food and beverage contamination. Structure must be maintained in such a manner to prevent possible contamination to food/beverage products.	
Non-Critical	5		
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ROCCO'S PIZZA		Routine Inspection	6/18/09
Critical	3		
		1. Dried debris inside microwave. Food contact surfaces must be maintained in good repair. *	
		2. Mold growth inside ice machine. Food contact surfaces must be maintained in good repair. *	
		3. Several flies noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-Critical	2		

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**RE-INSPECTION**

6/23/09

Critical	1	1. Air gap present underneath the back screen door. Openings to the outside must be maintained in such a manner as to prevent potential contamination.	
Non-Critical	0		

APPLE DUMPLING BAKERY	Routine Inspection		6/25/09
Critical	0	Non-Critical	1

LINDERMAN ORCHARDS	Routine Inspection		6/25/09
Critical	0	Non-Critical	1

**MILLER**

MILLER R-II HIGH SCHOOL (Summer Feeding Site)			6/01/09
Critical	3		

1. Several employees drinking from open drink containers 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 used. \*
2. Dried debris stuck to meat slicer blade. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*
3. Defrost cycle in compressor unit in walk-in freezer malfunctioning creating heavy ice buildup on food containers. All equipment must be maintained in good repair. Food products must be stored in such a manner to prevent possible contamination. (Temporary corrective measures are being taken by removing ice from food containers and covering food containers with tarp.

PACE'S KWIK STOP	Routine Inspection		6/01/09
Critical	0	Non-Critical	2

MODERN DAY VETS (ROUTE 66)	Routine Inspection		6/16/09
Critical	0	Non-Critical	2

**( FACILITY APPROVED FOR SALE OF PACKAGED PRODUCTS FROM APPROVED SOURCE ONLY )**

**MT. VERNON**

JOHN TAYLOR SENIOR CENTER	Routine Inspection		6/03/09
Critical	0	Non-Critical	0

PAMIDA STORE #892 **			6/05/09
Critical	4	<b><u>3<sup>rd</sup> RE-INSPECTION</u></b>	

1. Mosquito larva noted in standing water on north side of building. Effective pest control measures must be used



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- 2. Compressor unit in walk-in freezer malfunctioning leaking onto food products below creating a potential contamination hazard.. All equipment must be maintained in good repair.
  - 3. Sanitizer in wiping cloth water in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*
  - (retail) 4. East exit door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
- Non-Critical 3

**RE-INSPECTION**

6/25/09

- Critical 6
- 1. Rotisserie chicken being held at 128° F. Potentially hazardous hot food shall be held at 140° F. or above.
  - 2. Flies throughout deli too numerous to count. Effective pest control measures must be used to prevent potential vermin contamination.
  - 3. Dried debris on can opener cutting blade. (deli) Food contact surfaces must be maintained in a clean sanitized condition.\*
  - 4. Debris in bottom of food utensil storage container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
  - 5. Sausage patties in walk-in freezers not covered, prone to possible contamination. Food products must be stored in such a manner to prevent possible contamination.
  - 6. No sanitizer in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
- Non-Critical 6

SONIC DRIVE IN \*\* COMPLAINT INSPECTION 6/22/09

- Critical 6
- 1. One dicer unit in disrepair. Food contact surfaces must be maintained in good repair.
  - 2. One dicer unit in need of cleaning, stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*
  - 3. Several flies noted around the utensil washing area. Effective pest control measures must be used to prevent potential vermin contamination.
  - 4. Dried debris stuck to strainer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*
  - 5. Open containers of hot dogs stored in walk-in refrigerators. Food products must be stored in such a manner to prevent possible contamination. \*
  - 6. Open boxes of frozen hamburgers nested in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. \*
- Non-Critical 4

CASEY'S GEN. STORE #2818 COMPLAINT INSPECTION 6/22/09

- Critical 3
- 1. Several flies noted in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.
  - 2. Several open food containers of frozen doughnuts in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.
  - 3. Several frozen doughnuts laying on top of shipping boxes in walk-in freezer exposed to possible contamination. Food products must be stored in such a manner to prevent possible contamination. \*
- Non-Critical 7

EL MARIACHI MEX. RESTAURANT \*\* COMPLAINT INSPECTION 6/22/09

- Critical 5

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1. Live roach and dead roach under soda drinking fountain. Effective pest control measures must be used to prevent potential vermin contamination.
2. Several flies noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.
3. Plumbing at 3-vat sink leaking non-stop. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
4. One food strainer with dried debris inside. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
5. One food strainer cracked and in disrepair. Food contact surfaces must be maintained in good repair. (discarded)

Non-Critical 5

**RE-INSPECTION**

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6/26/09

Critical 5

- to
1. Major roach infestation with live adult roaches noted throughout. Effective pest control measures must be used to prevent potential vermin contamination.
  2. Numerous black flies noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.
  3. Plumbing at 3-vat sink leaking non-stop. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (reoccurring) Equipment must be maintained in good repair.
  4. Temperature in one refrigeration unit at 50° F. Potentially hazardous cold food shall be held at 41° F. or below.
  5. Dried debris on inside of shredder/grinder unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination

Non-Critical 5

**2<sup>nd</sup> RE-INSPECTION**

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6/29/09

Critical 5

- Building
1. Ceiling tile in disrepair, wet, soggy and water dripping from same in back food prep area. (reoccurring) must be maintained in a manner with will prevent food contact surfaces from possible contamination.
  2. Mold growth on compressor unit fan guard in walk-in refrigerator to the point of blowing off onto open food container. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. \*
  3. Plumbing at 3-vat sink leaking non-stop. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (reoccurring) Equipment must be maintained in good repair.
  4. Debris on deep fryer strainer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
  5. Roach population activity greatly decreased, however pest control must continue. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 2

<b>KEEN BEAN</b>		Routine Inspection		6/25/09
Critical	0	Non-Critical	1	
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<b>MADEWELL MEATS</b>		Routine Inspection		6/25/09
Critical	0	Non-Critical	1	
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<b>COURTHOUSE CAFE</b>	**	Routine Inspection		6/26/09

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- Critical 12
1. Fried chicken on steam table at 118° F. Potentially hazardous hot food shall be held at 140° F. or above. \*
  2. Products in refrigerated pie case at 50° F. Potentially hazardous cold food shall be held at 41° F. or below.
  3. Need to repair holes in screen door at walkout basement door. (north section) Openings to the outside must be maintained in such condition to prevent vermin entrance.
  4. Waste grease sitting in container outside exit door on second floor. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
  5. Grease filter so absorbed with that grease is dripping back on to cooking surface creating potential cross contamination and fire hazard. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
  6. Small sink in kitchen drain leaking onto kitchen floor. (reoccurring) Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
  7. Two open employee drink containers 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. \*
  8. Sanitizing rinse at dish machine less than 50 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
  9. Dried debris stuck to knives on clean storage rack. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination
  10. Open food containers in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.
  11. All food products in walk-in freezer partially thawed. Product temperature 30° F. Freezer temperature must be maintained at 0° F. or below. Equipment must be in good repair
  12. Open bulk single service container stored in basement. Food contact utensils/equipment must be stored in proper manner to prevent contamination.
- Non-Critical 7

**RE-INSPECTION**

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6/29/09

- Critical 10
1. Holes in basement screen door. (reoccurring) Openings to the outside must be maintained in such condition to prevent vermin entrance.
  2. Using plastic drink glasses to dispense bulk food items. Utensils with handles must be used to prevent cross contamination. \*
  3. Wiping clothes not stored in sanitizing solution between uses. Sanitizing agent must be used in wiping cloths water and cloths must be stored in same between uses. \*
  4. Grease filter so absorbed with that grease is dripping back on to cooking surface creating potential cross contamination and fire hazard. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. (reoccurring)
  5. Basement employee toilet leaking heavily after being flushed. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
  6. Drainage from compressor in walk-in refrigerator draining into open meat box below same. Food products must be stored in such a manner to prevent possible contamination. All equipment must be maintained in good repair.
  7. Open bulk single service container stored in basement. Food contact utensils/equipment must be stored in proper manner to prevent contamination.
  8. Fried chicken on steam table at 132° F. Potentially hazardous hot food shall be held at 140° F. or above. (reoccurring)
  9. Door seal on reach-in refrigerator near service line molding and in disrepair. All equipment must be maintained in good repair. Food contact surfaces must be maintained in a clean sanitized condition.
  10. Rodent droppings on top of single service cup lids stored on basement shelf. Effective pest control measures must be used to prevent potential vermin contamination.

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Non-Critical 6

**FACILITY ORDERED TO CLOSE IMMEDIATELY UNTIL CRITICAL ITEMS ARE CORRECTED IN ACCORDANCE WITH THE LAWRENCE COUNTY FOOD SERVICE ORDINANCE.**

**3<sup>rd</sup> RE-INSPECTION**      \*\*      6/30/09  
 Critical 1  
 1. Sanitizing solution in wiping cloth buckets in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*  
 Non-Critical 4

**FACILITY ALLOWED TO RE-OPEN PROVIDED MINIMUM SANITATION BE MAINTAINED IN ACCORDANCE WITH THE LAWRENCE COUNTY FOOD SERVICE ORDINANCE AND MO DOH/SS FOOD CODE**

SUPER 8 MOTEL BRKFST BAR	Change of Ownership		6/26/09
Critical 0	Non-Critical	1	
MOVIE GALLERY	Routine Inspection		6/30/09
Critical 0	Non-Critical	0	
ESTELLE'S RESTAURANT	Routine Inspection		6/30/09
Critical 0	Non-Critical	2	

**PIERCE CITY**

PIERCE CITY R-VI SCHOOL (Summer Feeding Site) 6/02/09  
 Critical 1  
 1. Mold and lint on compressor fan guard in walk-in refrigerator to the point of blowing off on food containers creating a potential contamination problem. \*  
 Non-Critical 1

**VERONA**

VERONA R-VII SCHOOL (Summer Feeding Site) 6/03/09  
 Critical 3  
 1. Debris buildup on compressor unit in 3 door refrigerator to the point of blowing off on to food containers creating a potential contamination problem. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. \*  
 2. Encrusted debris on splash area of table mounted mixer. Food contact surfaces must be maintained in a clean sanitized condition. \*  
 3. Ice machine drain stuck inside floor drain cover creating a potential cross contamination. Plumbing must be

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maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (Air  
gap must be provided.) \*  
Non-Critical 4

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