



CASEY'S GEN. STORE #1368                      Routine Inspection                      1/07/08  
 Critical                      1  
 1. Employee's jacket stored on top of food storage container. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*  
 Non-Critical                      4

RAPID ROBERT'S                      Routine Inspection                      1/07/08  
 Critical                      3  
 1. No backflow prevention device on mop sink spigot. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.  
 2. Spray bottle of cleaner not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.  
 3. Three units of over-the-counter medication outdated.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

CHINA VILLAGE                      Routine Inspection                      1/10/08  
 Critical                      1  
 1. Open employee drink glass on counter next to range in kitchen. 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                      4

HERREL'S ICE                      **RE-INSPECTION**                      1/10/08  
 Critical                      3                      Non-Critical                      0

After 2 consecutive safe water samples and disinfection unit repair facility allowed to resume operations.

AMERICAN LEGION POST #126                      Routine Inspection                      1/10/08  
 Critical                      0                      Non-Critical                      0

McDONALD'S                      \*\*                      Routine Inspection                      1/10/08  
 Critical                      4  
 back- 1. Need backflow prevention device on spigot with hose attached at cleanup area. Back-flow prevention devices must be installed where necessary to prevent potential flow contamination. \*  
 2. One plastic food container in disrepair. Food contact surfaces must be maintained in good repair. \*  
 3. Three-vat sink leaking. Spigot will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

4. Pre-flush spray arm at dish washer resting in sink below water level creating potential back siphonage contamination. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.

Non-Critical 6

**RE-INSPECTION** 1/11/08

Critical 0 Non-Critical 0

SUBWAY AT WAL-MART Routine Inspection 1/09/08

Critical 1

1. Employee did not wash hands prior to putting on gloves. Proper hand washing procedures must be used prior to putting on gloves. \*

Non-Critical 4

WAL-MART STORE Routine Inspection 1/09/08

Critical 1

1. Food debris on knife stored in cutlery holder. (deli) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*

Non-Critical 2

COCA-COLA WAREHOUSE **RE-INSPECTION** 1/09/08

Critical 0 Non-Critical 0

JIM CARR OIL CO., INC. Routine Inspection 1/15/08

Critical 0 Non-Critical 2

STARBUCKS Routine Inspection 1/15/08

Critical 1

1. Hose attached to sink spigot without backflow prevention device. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.

Non-Critical 2

SUPERIOR FOOD MART Routine Inspection 1/15/08

Critical 2

1. Stainless steel cleaner stored with food items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*

2. Mold and lint on compressor fan guards blowing onto food product containers. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination. \*

Non-Critical 4

DOLLAR GENERAL STORE #2485		Routine Inspection	1/17/08
Critical	1		
		1. Two types of medication out of date. These types of products must be sold by sell date or they are subject to embargo. *	
Non-Critical	0		

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IN 'N OUT FOOD MART		RE-INSPECTION	1/17/08
Critical	0	Non-Critical	0

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THE STRIKE ZONE		Routine Inspection	1/18/08
Critical	0	Non-Critical	2

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YOUR PLACE PIZZA		Routine Inspection	1/18/08
Critical	0	Non-Critical	4

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St. John's Mercy Hospital		Re-opening Inspection	1/25/08
Critical	1		
		1. No air gap present at floor drain. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment or utensils are placed.	
Non-Critical	0		

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**EVERTON**

BRITAIN'S STORE		Routine Inspection	1/07/08
Critical	0	Non-Critical	0

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

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**FRIESTATT**

BIERMANN'S RESTAURANT		Routine Inspection	1/17/08
Critical	3		

2. Container of ready-to-eat food not labeled and date marked. Refrigerated, ready-to-eat, potentially hazardous food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed. \*
3. Drink dispenser nozzle dirty. Food contact surfaces must be maintained in a clean/sanitized condition. \*
4. Employee uncovered drink cup on work surface. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, clean equipment, utensils, and linen;

and unwrapped single-service and single-use articles. \*  
Non-Critical 3

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**MARIONVILLE**

DOLLAR GENERAL Routine Inspection 1/10/08  
Critical 1

1. Four types 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

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MURFIN'S MARKET Routine Inspection 1/10/08  
Critical 3

1. One container of baby formula outdated. These types of products must be sold by sell date or they are subject to embargo. \*
2. Prep sink faucets leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
3. Six units of over-the-medications outdated. These types of products must be sold by sell date or they are subject to embargo.

Non-Critical 2

**RE-INSPECTION**

Critical 0 Non-critical 0

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HILLBILLY GAS MART Routine Inspection 1/15/08  
Critical 4

1. Containers of ready-to-eat foods held over 24 hours, not labeled and not date marked. Potentially hazardous food items must be labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance. \*
2. Toxic products stored with and above food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
3. Raw hamburger patties stored above ham. Food products must be stored in such a manner to prevent possible contamination. \*
4. Three brands 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

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CASEY'S GEN. STORE #1285 Routine Inspection 1/15/08  
Critical 1

1. Air compressor fan guard inside walk-in freezer. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.

Non-Critical 2

**RE-INSPECTION**

Critical 1  
 1. Air compressor fan guard inside walk-in freezer. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.  
 Non-Critical 0

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**MILLER**

KWIK STOP Routine Inspection 1/17/08

Critical 1  
 1. Cold water spigot handle missing from hand washing sink. Hot and cold water under pressure shall be provided at each sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 1

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CROSSROAD CORNER \*\* Routine Inspection 1/17/08

Critical 8  
 1. Three vat sink leaking at floor drain. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.  
 2. Spillage inside reach-in refrigerator. Food contact surfaces must be maintained in a clean/sanitized condition.  
 3. Grease dripping from vent hood onto food contact surfaces and non-food contact surfaces. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.  
 4. Gravy in steam table at 122° F. Potentially hazardous hot food shall be held at 140° F. or above. \*  
 5. Knives stored in crevice between steam table and prep refrigerator. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*  
 6. Several open food containers stored in walk-in refrigerator, some stored on floor and some nested. Food products must be stored in such a manner to prevent possible contamination. ( Products in nested containers discarded on the spot)  
 7. Bowl being used to dispense bulk chicken batter mix. Proper utensils must be used to dispense bulk food products. \*  
 8. Mold growth on inside on ice machine door. Food contact surfaces must be maintained in a clean/sanitized condition.

Non-Critical 6

**RE-INSPECTION** \*\* 1/25/08

Critical 3  
 1. Three vat sink leaking at floor drain. Plumbing must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Service Ordinance. (work order in)  
 2. No sanitizing agent in final rinse dish machine. Warewashing machines heating device

must maintain final rinse in accordance with MO 1999 Food Code. \*

3. Mold growth on inside on ice machine door. Food contact surfaces must be maintained in a clean/sanitized condition. (reoccurring)

Non-Critical 4

**RE-INSPECTION**

1/29/08

Critical 3

1. Three vat sink leaking at floor drain. Plumbing must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Service Ordinance. (work order in)
2. Screen door not tight fitting at the top. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Milk shake mixer not cleaned after use. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

Non-Critical 4

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THE SUSIE Q Routine Inspection 1/25/08

Critical 2

1. Mold growth on inside of ice cream dipper well. Food contact surfaces must be maintained in a clean/sanitized condition.
2. Spigots leaking at 3-vat sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 5

**RE-INSPECTION**

1/29/08

Critical 0 Non-Critical 3

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MAGGIE MAE'S Routine Inspection 1/25/08

Critical 0 Non-Critical 2

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CASEY'S GEN. STORE #1079 Routine Inspection 1/25/08

Critical 1

1. Ice machine cleaner stored on top of ice machine door. 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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MODERN DAY VETS # 284 (Route 66) Routine Inspection \*\* 1/28/08

Critical 3

1. Water sample collected positive for coliform bacteria, negative for E coli. Water from a public water system shall meet state drinking water quality standards.
2. Wastewater disposal system fails to meet required standards. Wastewater disposal systems must meet State and County Wastewater Treatment Standards.
3. Glass brush at 3-vat sink in disrepair. Equipment must be maintained in good repair.

Non-Critical 7

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

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**MONETT**

GAS & GROCERIES **RE-INSPECTION** 1/03/08  
 Critical 3

1. Dirty compressor fan covers in walk-in cooler. (reoccurring) Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.
2. Exit door in store room not tight fitting at bottom. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Egg rolls held at 120° F. (reoccurring) Potentially hazardous hot food shall be held at 140° F. or above.

Non-Critical 3

**RE-INSPECTION** 1/10/08  
 Critical 0 Non-Critical 0

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LOAVES & FISHES Routine Inspection 1/10/08  
 Critical 0 Non-Critical 0

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RAMEY'S #5 \*\* Routine Inspection 1/23/08  
 Critical 7

1. Several pair tongs hung on the outside of the hot holding unit and exposed to contamination. (deli) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*
2. Heavy lint and mold on compressor fan guards in walk in refrigerator. (deli) Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.
3. Container of rubbing alcohol stored above food prep table. (deli) Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.\*
4. Water from defrost cycle freezer has encrusted food containers on shelf below. (deli) Food products must be stored in such a manner to prevent possible contamination.
5. Hand sink in butcher shop not operational. Hot and cold water, under pressure, shall be provided at each sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
6. Insecticide spray stored with spray cleaners in the butcher shop. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
7. Cigarette butts on floor in dairy walk-in refrigerator. 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.

Non-Critical 8

<b><u>RE-INSPECTION</u></b>			1/28/08
Critical	0	Non-Critical	2

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**MT. VERNON**

MT. VERNON FAMILY REST. ** COMPLAINT INSPECTION			01/03/08
Critical	4		

1. Using drink glass to dispense bulk food products. Proper utensils must be used to dispense bulk food products. \*
2. Can opener in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. \*
3. Medications and hand lotion stored on shelf near food products in work area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
4. Live roach crawling up wall near dish machine and dead insects in light shields. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical	9		
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<b><u>RE-INSPECTION</u></b>		**	1/08/08
Critical	0	Non-Critical	8

RED MONKEY FOODS		Routine Inspection	1/04/08
Critical	3		

1. Cleaner stored next to open bottle of food product and on top of food container. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
2. Loading door left open at storeroom. Openings to the outside must be maintained in such condition to prevent vermin entrance. \*
3. No hot water at hand sink. Hot and cold water, under pressure, shall be provided at each sink.

Non-Critical	2		
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<b><u>RE-INSPECTION</u></b>			
Critical	0	Non-critical	0

PAMIDA		Routine Inspection	1/04/08
Critical	1		

1. Five types 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		
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**RE-INSPECTION**

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

SONIC DRIVE IN **RE-INSPECTION** 1/07/08

Critical 5  
 1. Wastewater and debris on ground near sewer line cleanout at rear of building. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.  
 2. Heavy leakage onto floor at front 3-vat sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.  
 3. Prep salad and mayonnaise at room temperature. Reach in refrigerator out of order. Potentially hazardous cold food shall be held at 41° F. or above. Equipment must be maintained in a way to prevent possible contamination.

Non-Critical 7

**RE-INSPECTION** 1/08/08

Critical 1  
 1. Severe back draft on water heater exhaust vent. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.

Non-critical 4

SUMMER FRESH SUPERMARKET COMPLAINT INSPECTION (limited) 1/02/08

Critical 1  
 1. Employee with communicable disease working at register. Personnel with an acute gastrointestinal illness, such as diarrhea, fever, vomiting, sore-throat, to be restricted from working in food service areas. Person in charge must be able to demonstrate knowledge of food safety practices and communicable disease procedures.\* Employee sent home.

Non-Critical 0

COURTHOUSE CAFÉ **RE-INSPECTION** 1/11/08

Critical 3  
 1. Back door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.  
 2. Dish machine in disrepair. After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code. (work order in)  
 3. Hand sink in disrepair. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (New sink on order)

Non-Critical 2

<b><u>RE-OPENING AFTER FIRE</u></b>				1/15/08
Critical	2			
	1. Two screen doors in disrepair due to fire damage. Openings to the outside must be maintained in such condition to prevent vermin entrance.			
	2. Employee hand sink remains non-operational. Hot and cold water, under pressure, shall be provided at each sink. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. (reoccurring)			
Non-Critical	7			
<b><u>RE-INSPECTION</u></b>				1/30/08
Critical	1			
	1. Screen doors remain in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.			
Non-Critical	2			
<b>MAZZIO'S PIZZA</b>		<b>Routine Inspection</b>		1/11/08
Critical	3			
	1. Food debris on clean tongs. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *			
	2. Bottle of cleaner stored on shelving with food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *			
	3. No hot water at men's restroom hand sink. Hot and cold water, under pressure, shall be provided at each sink.			
Non-Critical	3			
<b><u>RE-INSPECTION</u></b>				
Critical	0	Non-critical	0	
<b>FASTRIP #30</b>		<b><u>RE-INSPECTION</u></b>		1/11/08
Critical	0	Non-Critical	0	
<b>MOVIE GALLERY</b>		<b>Routine Inspection</b>		1/14/08
Critical	0	Non-Critical	0	
<b>STOP 'N' SHOP</b>		<b><u>RE-INSPECTION</u></b>		1/14/08
Critical	0	Non-Critical	0	
<b>HOMETOWN PHARMACY</b>		<b>Routine Inspection</b>		1/14/08
Critical	0	Non-Critical	1	
<b>WIND 'N' WILLOW</b>		<b>Routine Inspection</b>		1/14/08

Critical	0	Non-Critical	0
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BIG BALDY'S BACK WOODS BBQ		Routine Inspection	1/15/08
Critical	0	Non-Critical	3
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FRATERNAL ORDER OF EAGLES		Routine Inspection	1/17/08
Critical	0	Non-Critical	0
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PANDA HOUSE		Routine Inspection	1/22/08
Critical	2		
		<ol style="list-style-type: none"> <li>1. No sanitizing solution in wiping cloth water. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *</li> <li>2. Compressor fan guards dirty in reach-in cooler creating a potential contamination hazard. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination. *</li> </ol>	
Non-Critical	4		
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SUBWAY		Routine Inspection	1/22/08
Critical	3		
		<ol style="list-style-type: none"> <li>1. Service hand sink not draining properly. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li> <li>2. Mop sink faucets leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li> <li>3. Container used to store clean lids is dirty. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.</li> </ol>	
Non-Critical	4		
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ESTELLE'S RESTAURANT		Routine Inspection	1/23/08
Critical	2		
County		<ol style="list-style-type: none"> <li>1. Potentially hazardous foods not labeled or dated. Potentially hazardous food items must be labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance. *</li> <li>2. No sanitizer agent on rinse cycle of dish machine. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.</li> </ol>	
Non-Critical	2		
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		<b><u>RE-INSPECTION</u></b>	
Critical	0	Non-Critical	0
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KFC/LJS		Routine Inspection	1/30/08
Critical	2		
		<ol style="list-style-type: none"> <li>5. Employee jacket stored on top food products. Lockers or other suitable facilities shall be</li> </ol>	

provided for the orderly storage of employees' possessions to prevent possible contamination. \*

6. Ceiling hatch left open. Openings to the outside must be maintained in such condition to prevent vermin entrance. \*

Critical 5

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BAMBOO GARDEN Routine Inspection 1/30/08  
Critical 9

7. Pasta salad and creamy fruit salad in walk-in cooler dated 1/6/08, product held for more than 7 days. Refrigerated, ready-to-eat, potentially hazardous food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed which is, including the day of preparation; 7 calendar day or less from the day that the food is prepared, if the food is maintained at 41 °F or less; or 4 calendar days or less from the day the food is prepared, if the food is maintained at 45 °F or less. \*
8. Food contact surface of plastic spatula is cracked. Food contact surfaces must be maintained in good repair. \*
9. Potentially hazardous hot food not held at 140 °F or above. Potentially hazardous hot food shall be held at 140° F. or above.
10. Employee jacket stored next to uncovered food product. Lockers or other suitable facilities shall be provided for the orderly storage of employees' possessions to prevent possible contamination. \*
11. Prep sink faucet leaking in kitchen. A plumbing system shall be maintained in good repair.
12. Food seasoning stored next to toxic products. Toxic products shall be stored in such a manner as to prevent potential contamination. \*
13. Food contact surface of can opener dirty. Food contact surfaces must be maintained in a clean/sanitized condition. \*
14. BBQ sauce stored at room temperature. Potentially hazardous cold foods shall be held at 41° F. or below.
15. Food stored uncovered open to contamination. Food products must be stored in such a manner to prevent possible contamination

Non-Critical 9

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K & K CONFECTIONS Pre-opening Inspection 1/31/08  
Critical 1

16. No hot water at bathroom sink. A hand-washing lavatory shall be equipped to provide water at a temperature of at least 110°F.

Non-Critical 1

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EL MARIACHI RESTAURANT Routine Inspection 1/31/08  
Critical 5

17. Sanitizer too strong in dish machine. A chemical sanitizing solution for a mechanical operation shall meet the requirements of the MO 1999 Food Code.
  18. No water at 3-vat sink. Hot and cold water, under pressure, shall be provided at each sink.
  19. Spray bottle of bleach not labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. \*
  20. Cheese sauce held at 125 °F. Potentially hazardous hot food shall be held at 140° F. or above. \*
  21. No sanitizer in wiping cloth bucket. Cloths that are in use for wiping food spills shall be stored in a chemical sanitizer at a concentration in accordance with the MO1999 Food Code.
- Non-Critical                    4

**PIERCE CITY**

THOMPSON FAMILY DRUG	Routine Inspection	1/23/08
Critical                    0	Non-Critical                    0	

**SARCOXIE**

SINCLAIR STATION	WATER BOIL ORDER	1/11/08
Critical                    1		

1. Department of Natural Resources boil order issued due to water sample analysis indicated water E Coli positive. Water from a non-community water system shall meet state drinking water quality standards. (Use of water supply suspended until such time As 2 consecutive safe samples are obtained.) **( FACILITY APPROVED FOR SALE OF PACKAGED PRODUCTS FROM APPROVED SOURCE ONLY)**

**VERONA**

LA TIENDA MICHOACANA	Re- Inspection	12/31/07
Critical                    1		

22. No hot water at sink. Hot and cold water, under pressure, shall be provided at each sink.
- Non-Critical                    1

**RE-INSPECTION**

Critical                    1		1/17/08
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1. No hot water at facility. Hot and cold water, under pressure, shall be provided at each sink.
- Non-Critical                    0

