

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

1/1/09 - 1/31/09

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 shows 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

ACAMBAROS

RE-OPENING INSPECTION

1/02/09

Critical

1

1. Dumpster in disrepair with liquid leaking on to ground. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. All equipment must be maintained in good repair.

Non-Critical

3

PRICE CUTTER #15

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RE-INSPECTION

1/08/09

Critical

8

and

1. Peeled boiled eggs cooked 12/7/08 - 12/18/08 still on shelf in deli display case. Plastic storage container swollen from gas being formed from product. Food products offered for public sale must be in sound condition. (Product discarded on the spot.) *
2. Storing utensils used to dispense hot and cold product from deli in container of water creating a potential cross contamination hazard. (reoccurring) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
3. Wiping cloth stored in water without sanitizing agent. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. (deli)
4. Easy-Off stored with spray containers of pan coating. (deli) Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
5. No sanitizing in 3-vat sink due to malfunctioning sanitizer dispenser. 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. All equipment must be maintained in good repair.
6. Chicken and dumplings in hot holding temperature at 112° F. Potentially hazardous hot food shall be held at 140° F. or above. 8
7. Stainless steel cleaner stored with seasonings in butcher shop. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
8. Compressor units in walk-in freezers in butcher shop and ice cream freezer were mal-functioning with ice accumulation on food containers. (reoccurring)

Non-Critical

11

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	<u>2nd RE-INSPECTION</u>				1/18/09
Critical	0	Non-Critical		1	
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SONIC DRIVE IN		Routine Inspection		1/16/09	
Critical	1				
1. Employee outwear stored on top of French fry containers. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *					
Non-Critical	3				
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YOUR PLACE PIZZA		Routine Inspection		1/06/09	
Critical	0	Non-Critical		0	
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KAFFE METROPOLITIAN		Routine Inspection		1/07/09	
Critical	2				
1. Clean utensils stored in dirty container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *					
2. Back door not tight fitting at bottom. Openings to the outside must be maintained in such condition to prevent vermin entrance.					
Non-Critical	4				
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PIZZA INN		COMPLAINT INSPECTION		1/07/09	
Critical	2				
1. Can opener in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. *					
2. Food dicer has dried debris stuck to unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *					
Non-Critical	3				
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	<u>RE-INSPECTION</u>				1/19/09
Critical	1				
1. Microwave has chili spillage inside. Food contact surfaces must be maintained in a clean/sanitized condition.					
Non-Critical	1				
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THE BLACKBIRD GRILL		Routine Inspection		1/08/09	
Critical	1				
1. Sanitizing agent in final rinse of dish machine 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *					
Non-Critical	0				
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MODERN VARIETY		Routine Inspection		1/08/09	
Critical	0	Non-Critical		0	
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MOVIE GALLERY		Routine Inspection		1/08/09	
Critical	0	Non-Critical		1	
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B & P DISCOUNT GROCERY		Routine Inspection		1/08/09	
Critical	0	Non-Critical		2	
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CHINA VILLAGE *		<u>RE-INSPECTION</u>		1/09/09	
Critical	4				
1. Not using proper procedure when washing, rinsing and sanitizing utensils in 3-vat sink. Where there is no dish					

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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. Food containers stored in reach-in refrigerator not completely covered and food stuck on outside of container. Food products must be stored in such a manner to prevent possible contamination.
3. Food scrapes (chunks of meat) found inside of bulk flour container. Food products must be stored in such a manner to prevent possible contamination. *
4. Dried food stuck to utensils stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

Non-Critical

3

AURORA NURSING HOME	Routine Inspection		1/09/09
Critical 0	Non-Critical	2	

BRAUM'S DAIRY STORE	Routine Inspection		1/13/09
Critical 0	Non-Critical	1	

GEORGE'S STORE	Pre-Opening Inspection		1/13/09
Critical 0	Non-Critical	1	

HUDSON HOUSE	Routine Inspection		1/13/09
Critical 2			

1. Plastic container holding clean utensils in need of cleaning. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
2. Sanitizing agent at 0 ppm in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *

Non-Critical

1

PAO'S CHINESE RESTAURANT	Routine Inspection		1/13/09
Critical 0	Non-Critical	2	

CANNON & PATTY'S TAVERN	Routine Inspection		1/22/09
Critical 0	Non-Critical	1	

AM. LEGION POST #126	Routine Inspection		1/22/09
Critical 0	Non-Critical	0	

BRISTOL MANOR			1/26/09
Critical 0	Non-Critical	0	

MARIONVILLE

OZARK METHODIST MANOR	Routine Inspection		1/23/09
Critical 0	Non-Critical	1	

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MT. VERNON

WILMOTH ENTER.RESTAURANT Critical	0	Change of Ownership Non-Critical	3	1/2/09
KFC/LJS #55 Critical	1	COMPLAINT INSPECTION		1/07/08
		1. Pre-flush spray arm at 3-vat sink leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
Non-Critical	6			
KEEN BEAN COFFEE SHOP Critical	0	Routine Inspection Non-Critical	2	1/12/09
MADEWELL MEATS Critical	0	Routine Inspection Non-Critical	2	1/12/09
MT. VERNON TREATMENT CENTER Critical	0	Routine Inspection Non-Critical	1	1/12/09
MT. VERNON RESIDENTIAL CARE Critical	0	Routine Inspection Non-Critical	0	1/12/09
TURNER'S CALICO CORNER Critical	0	Routine Inspection Non-Critical	0	1/12/09
SONIC DRIVE IN Critical	5	Routine Inspection		1/13/09
		1. Dried food stuck to dicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *		
		2. Dried food stuck to lime slicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *		
		3. Spatulas in disrepair. Food contact surfaces must be maintained in good repair.		
		4. Wire strainer in disrepair. Food contact surfaces must be maintained in good repair.		
		5. Several tongs at 3-vat sink had dried food and debris stuck to them. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *		
Non-Critical	9			
		<u>RE-INSPECTION</u>		1/16/09
Critical	0	Non-Critical	5	
ESTELLE'S RESTAURANT Critical	0	Routine Inspection Non-Critical	1	1/15/09
PAMIDA STORE #3892 Critical	0	Routine Inspection Non-Critical	3	1/15/09
MOVIE GALLERY Critical	0	Routine Inspection Non-Critical	0	1/15/09
WILIAMS CREEK VINERY		Routine Inspection		1/15/09

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Critical	0	Non-Critical	0
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BAMBOO GARDENS		Routine Inspection	1/22/09
Critical	8		
		<ol style="list-style-type: none"> 1. Metal bowls being washed without sanitizing and dried with cloth towel. Dishes and utensils must be washed, rinsed, sanitized and air dried in a 3-vat sink in accordance with MO 1999 Food Code. 2. Scooping breaded chicken with bowl that has no handle. Utensils with handles must be used to prevent cross contamination. 3. Employee observed washing dishes and hands in 3-vat sink without soap, then drying with soiled towel. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. 4. Wiping cloth bucket has no sanitizer. Wiping clothes being used to clean prep table. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. 5. Silverware being soaked in sanitizer solution in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. 6. Open employee drink container noted 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. 7. Dried food on cutting blade of can opener. Food contact surfaces must be maintained in a clean/sanitized condition. * 8. Plastic bowl in disrepair. Repaired with duck tape. Food contact surfaces must be maintained in good repair. * 	
Non-Critical	4		
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<u>RE-INSPECTION</u>			1/23/09
Critical	3		
		<ol style="list-style-type: none"> 1. Dried encrusted food debris found on the food utensils used at the buffet. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * 2. Leaking hot water knob at the mop sink. Plumbing must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Service Ordinance. 3. Sanitizer too strong. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code And Lawrence County Food Ordinance. 	
Non-Critical	3		
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WILMOTH ENTERPRISES RESTAURANT		COMPLAINT INSPECTION	1/23/09
Critical	0	Non-Critical	4
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LAWRENCE CO. MANOR		Routine Inspection	1/21/09
Critical	0	Non-Critical	2
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MT. VERNON PLACE CARE CENTER		Routine Inspection	1/21/09
Critical	2		
		<ol style="list-style-type: none"> 1. Compressor malfunctioning in walk-in freezer. Drainage from defrost cycle onto food containers. All equipment must be maintained in good repair. Food products must be stored in such a manner to prevent possible contamination. 2. Microwave in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. 	
Non-Critical	3		

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PIERCE CITY

FREDA MAE'S		Routine Inspection	1/29/09
Critical	2		
		<ol style="list-style-type: none"> 1. Scoops without handles being used to dip salad dressings. Utensils with handles must be used to prevent cross contamination. * 2. No sanitizer being used in the dishmachine. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. * 	
Non-Critical	2		

ROYAL CREATIONS		Routine Inspection	1/29/09
Critical	0	Non-Critical	0

THOMPSON FAMILY DRUG		Routine Inspection	1/29/09
Critical	0	Non-Critical	0

SARCOXIE

HUNGRY HOUSE CAFÉ		Pre-Opening Inspection	1/29/09
Critical	0	Non-Critical	1

VERONA

VERONA ONE STOP		Routine Inspection	1/21/09
Critical	1		
		1. Microwave in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition.	
Non-Critical	3		