

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

2/1/08 - 2/29/08

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

MERCY ST. JOHN'S HOSPITAL		<u>RE-INSPECTION</u>	2/05/08
Critical	0	Non-Critical	0

STARBUCKS		<u>RE-INSPECTION</u>	2/05/08
Critical	0	Non-Critical	0

RAMEY'S/PRICE CUTTER #15	**	Routine Inspection	2/05/08
Critical	9		

1. Spray bottle of cleaner not properly labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
2. Opened and sliced deli meat 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.
3. Freezer not maintaining proper temperature. Food products not frozen. Freezer temperature must be maintained at 0° F. or below.
4. Bread slicer not cleaned after each use. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
5. Cleaning brush stored on food prep surface. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
6. Southeast doors in stock area not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
7. Dried food debris on utensils and knives in clean utensil storage. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
8. Numerous dead flies on dairy case shelving. Effective pest control measures must be used to prevent potential vermin contamination.
9. One type of over-the-counter cold medication outdated. These types of products must be sold by sell date or they are subject to embargo. *

Non-Critical	8		
		<u>RE-INSPECTION</u>	

1. Opened and slice deli meat not labeled and date marked in deli case. Refrigerated, ready-to-eat, potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked at the time the original container is opened in a food establishment 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

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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. *

Non-Critical	0			
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RAPID ROBERTS		<u>RE-INSPECTION</u>		2/05/08
Critical	0	Non-Critical	2	
<hr/>				
BRAUM'S ICE CREAM #283		Routine Inspection		2/08/08
Critical	5			
		<ol style="list-style-type: none"> 1. Cleaners stored above tomatoes at food prep sink. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 2. Food prep sink leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 3. Cleaner solution stored on top of ice machine. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 4. Debris stuck to lemon squeezer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * 5. Wet debris inside clean utensil storage container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. 		
Non-Critical	5			
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BRAUM'S DAIRY STORE		Routine Inspection		2/13/08
Critical	0	Non-Critical	1	
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HARDEE'S		Routine Inspection		2/13/08
Critical	5			
		<ol style="list-style-type: none"> 1. Plastic spatula has crack in food contact surface. Food contact surfaces must be maintained in good repair.* 2. Biscuit rolling clothing in disrepair. Food contact surfaces must be maintained in good repair. 3. Food contact utensils stored with pencils, flowers, etc. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * 4. Dirt build-up on compressor guards in walk-in freezer. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination. * 5. Inside of microwave oven dirty. Food contact surfaces must be maintained in a clean/sanitized condition. * 		
Non-Critical	5			
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		<u>RE-INSPECTION</u>		2/26/08
Critical	0	Non-Critical	1	
<hr/>				
SUBWAY		Routine Inspection		2/13/08
Critical	0	Non-Critical	1	
<hr/>				
KRISPY KRUNCHY CHICKEN		Pre-Opening Inspection		2/13/08
Critical	1			
		<ol style="list-style-type: none"> 1. Spray bottles of cleaners not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 		
Non-Critical	2			
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KFC/A & W		Routine Inspection		2/15/08
Critical	2			

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1. Potentially hazardous cold food on buffet at 50 °F. Potentially hazardous cold foods shall be held at 41° F. or below. *
2. Food contact surface on plastic spatula is cracked. Food contact surfaces must be maintained in good repair. *

Non-critical 8

CHINA VILLAGE ** Routine Inspection 2/26/08
Critical 5

1. Spigots at 3-vat sink will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. One food container in disrepair. Food contact surfaces must be maintained in good repair.
3. Evidence of smoking in food storage 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 cannot result.
4. Using single cups without handles to dispense bulk sugar. Utensils with handles must be used to dispense bulk products and to prevent cross contamination. *
5. Bungie cord being used to hold fire extinguisher in vent hood , vent hood and attached equipment in need of cleaning. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.

Non-Critical 6

RE-INSPECTION

Critical 0 Non-Critical 7 2/29/08

BRISTOL MANOR Routine Inspection 2/26/05
Critical 1

1. No sanitizing in spray bottle labeled bleach water. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.

Non-Critical 2

McDONALD'S ** Routine Inspection 2/26/08
Critical 3

- be
1. Pre-flush spray arm at dish machine resting below water level in sink. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.
 2. No sanitizing agent in final rinse of dish machine. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
 3. Water standing on floor on west side of dish machine area appears to be leakage with strong odor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 4

RE-INSPECTION

Critical 0 Non-Critical 0 2/27/08

PIZZA HUT Routine Inspection 2/26/08
Critical 5

1. Food contact surface of can opener dirty. Food contact surfaces must be maintained in a clean/sanitized condition. *
2. Food debris on clean utensils stored away. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *

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3. Storing food scraper in between table crevice. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
4. Fan guards dirty in walk-in refrigerator. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
5. Foreign debris in ice from in storm ice machine. Food products offered for public sale must be in sound condition.

Non-Critical 3

FUEL EXPRESS Routine Inspection 2/26/08

Critical 1

1. Build up of syrup and mold inside of soft drink dispenser nozzles. Food contact surfaces must be maintained in a clean/sanitized condition.

Non-Critical 1

SONIC DRIVE IN Routine Inspection 2/26/08

Critical 1

1. Food debris on clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *

Non-Critical 3

ACAMBARO MEXICAN RESTAURANT Routine Inspection 2/27/08

Critical 4

1. Potentially hazardous hot foods not held at 140° F. or above. Potentially hazardous hot food shall be held at 140° F. or above.
2. Back door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Bulk food items dispensed with pitcher without handle. Utensils with handles must be used to prevent cross contamination.
4. Food contact surface of can opener dirty. Food contact surfaces must be maintained in a clean/sanitized condition. *

Non-Critical 5

AURORA FAMILY RESTAURANT ** Routine Inspection 2/27/08

Critical 7

1. Raw meat stored above cooked potatoes. Food products must be stored in such a manner to prevent possible contamination. *
2. Compressor fan guards are dirty. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. *
3. Spray bottle of cleaner unlabeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
4. Using unapproved insecticide. Only approved insecticides are to be used in food prep area in accordance with label directions. *
5. Paint peeling from air vent over hot holding table in kitchen and dirty bulb over cooks prep area. Inside of building must be properly maintained in order to prevent contamination of food products and food contact surfaces.
6. Sanitizer too strong in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *
7. No sanitizing agent in dish machine final rinse cycle. After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code.

Non-Critical 8

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BOOTLEGGER'S RESTAURANT

Routine Inspection

2/27/08

Critical

7

1. Unlabeled spray bottles of cleaner. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
2. Debris in bottom of container used for storing clean utensils. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Unknown liquid stored in a chemical spray bottle. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
4. Potentially hazardous cold food not held at 41° F. Potentially hazardous cold food shall be held at 41° F. or above.
5. Spray bottle of cleaner stored on food prep surface. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
6. Raw fish stored above cooked potatoes in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.
7. Deli meats not labeled and dated. Potentially hazardous food items must be labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance.

Non-Critical

9

MARIONVILLE

JADE PALACE

Routine Inspection

2/14/08

Critical

2

1. Debris in bottom of container used to store clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
2. Compressor fan guards dirty in 2-door refrigerator. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. *

Non-Critical

2

ALICE IRENE'S REST. & BAKERY

Routine Inspection

2/14/08

Critical

6

1. Food contact surface of ice scoop cracked. Food contact surfaces must be maintained in good repair. *
2. Cream pie 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. *
3. Mashed potatoes held at 120° F. Potentially hazardous hot food shall be held at 140° F. or above. *
4. Debris in bottom on containers used to store clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
5. Personal items stored on top of food containers. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *
6. Ceiling fans in kitchen prep area in need of cleaning. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.

Non-Critical

5

RE-INSPECTION

2/29/08

Critical

0

Non-critical

0

SONIC DRIVE IN

Routine Inspection

2/14/08

Critical

5

1. Covers to flour and cornmeal bins are cracked. Food contact surfaces must be maintained in good repair.

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2. Food debris stuck to clean tongs. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
3. Compressor fan guards in freezer and walk-in cooler dirty. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination
4. Front entrance door does not close properly. Openings to the outside must be maintained in such condition to prevent vermin entrance.
5. Sanitizer too strong at 3-vat sinks and wiping buckets. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.

Non-Critical	7			
	<u>RE-INSPECTION</u>			2/29/08
Critical	0	Non-critical	0	

BULL'S EYE #32	Routine Inspection		2/28/08
Critical	7		

1. Utensils stored in soiled cardboard box. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
2. Several plastic food containers in disrepair. Food contact surfaces must be maintained in good repair. * (containers discarded)
3. Pre-flush spray arm resting below water level in sink. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.
4. Can opener in need of cleaning. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
5. Several open food containers in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *
6. Final rinse in 3-vat sink chlorine residual in excess of 200 ppm. 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. (recommended 50 ppm)
7. Dead insects in floor in storage area near back door. Effective pest control measures must be used to prevent potential vermin contamination. Continue effective pest control and clean up between applications.

Non-Critical	2			
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DAIRY QUEEN		Routine Inspection		2/28/08
Critical	2			

1. No sanitizing agent in 3-vat sink final rinse. 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. Lint and debris blowing off compressor unit fan guards onto ice cream containers. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination

Non-Critical	2			
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MILLER

CROSSROADS CORNER CAFÉ	**	<u>3rd RE-INSPECTION</u>		2/06/05
Critical	5			

1. Spillage inside prep refrigerator in service line. Food contact surfaces must be maintained in a clean/sanitized condition.
2. Evidence of staff smoking in food preparation areas. 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.
3. Mold and lint in fan guard and compressor in walk-in refrigerator blowing onto food containers. (reoccurring) Vent hoods and attached equipment must be maintained in a way to prevent possible

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contamination.
 4. East storm door remains in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
 5. Gravy at 122° F. in hot holding. Potentially hazardous hot food shall be held at 140° F. or above.
 Non-Critical 8

4th RE-INSPECTION ** 2/13/08
 Critical 5

1. Back storm door remains in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
 2. Dried debris stuck to slicer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
 3. Space around window air conditioner partially sealed with cloth towels. Openings to the outside must be maintained in such condition to prevent vermin entrance.
 4. Medications and window cleaner stored next to salad dressing dispenser unit in waitress service area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
 5. Bottle of unlabeled spray cleaner in dish washing area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
 Non-Critical 9

5th RE-INSPECTION ** 2/19/08
 Critical 4

1. Mold and lint on fan guard and compressor in walk-in refrigerator blowing onto food containers. (reoccurring) Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.
 2. Water pressure at hot and cold water faucet on employee hand sink was very low making it extremely difficult to wash hands in a proper manner. 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.
 3. Faucets at 3-Vat will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
 4. Storm door has been removed for repairs. Openings to the outside must be maintained in such condition to prevent vermin entrance.
 Non-critical 5

BAR-B-QUE PLACE		Pre-Opening Inspection	2/07/08
Critical	0	Non-Critical	2

KWIK STOP		<u>RE-INSPECTION</u>	2/13/08
Critical	0	Non-Critical	2

MAIN STREET CAFÉ		Complaint Inspection	2/20/08
Critical	2		
		1. Open salad containers nested in reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. *	
		2. Commode in men's toilet slow drainage and refill. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.	
Non-Critical	2		

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be labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance.

11. Inside of microwave oven in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition.

12. Several food containers in disrepair and no longer cleanable. Food contact surfaces must be maintained in good repair.

Non-Critical 11

FACILITY DIRECTED TO CLOSE UNTIL ALL CRITICAL ITEMS ARE CORRECTED.

RE-OPENING INSPECTION ** 2/05/08

Critical 3

1. Temporary repairs made to leaking sinks. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (Must be professionally installed.)
2. No evidence of live roaches noted at time of re-inspection. Effective pest control measures must be used to prevent potential vermin contamination. (Professional pest control services must be increased along with improved housekeeping practices to insure insect ratification.)
3. Raw fish stored above biscuit containers and other open food containers. Food products must be stored in such a manner to prevent possible contamination. *

Non-Critical 5

RE-INSPECTION 2/08/08

Critical 2

1. Wet food stuck to clean dish at self service area. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
2. Mold and lint on fan guard in walk-in refrigerator compressor. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.

Non-Critical 2

McDONALD'S ** **COMPLAINT INSPECTION** 2/04/08

Critical 3

1. Two open boxes of frozen pies with no coverings in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *
2. Inside of food prep reach-in refrigerator in need of cleaning due to spillage. Food contact surfaces must be maintained in a clean/sanitized condition. *
3. Employee outwear stored on top of food containers at service counter. Food contact surfaces must be maintained in a clean/sanitized. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.

Non-Critical 4

CASEY'S GEN. STORE # **COMPLAINT INSPECTION** 2/05/08

Critical 1

1. Sanitizer too strong 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

SHERRY'S TAVERN **Routine Inspection** 2/06/08

Critical 3

- 1 Air compressor fan guard dirty in reach-in cooler. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.
2. Packages of deli ham in refrigerator not labeled or dated marked. Potentially hazardous food items must be

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labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance.

3. Incorrect method used to sanitize equipment. Equipment food contact surfaces and utensils shall be sanitized in accordance to the 1999 MO Food Code.

Non-Critical 4

SUBWAY **RE-INSPECTION** 2/06/08
 Critical 0 Non-Critical 0

KFC/LJS #55 ** COMPLAINT INSPECTION 2/13/08
 Critical 4

1. Three vat sink leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Open food container in walk-in freezer with one packet of food on floor. Food products must be stored in such a manner to prevent possible contamination. *
3. Open bulk slaw container in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. *
4. Bulk slaw container in disrepair. Food contact surfaces must be maintained in good repair.

Non-Critical 8 (7 of these are reoccurring in nature)

RE-INSPECTION ** 2/20/08
 Critical 9

1. Dried debris stuck to inside of food scoop stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
2. Debris inside clean utensil stored container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
3. Two open food containers in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.
4. Debris build-up on compressor fan guards in walk-in chicken cooler blowing onto food containers. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
5. Food container lids need cleaning, stored next to shortening. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
6. Soiled towels/wiping cloths on food containers. Soiled linens must be stored in such a manner as to prevent possible product contamination.
7. Spigot remains in disrepair at hand sink on south side.. 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.
8. Urinal in men's toilet overflowing. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
9. Employee hand sink in north side slow draining. 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.

Non-Critical 5

FACILITY DIRECTED TO CLOSE UNTIL ALL CRITICAL ITEMS ARE CORRECTED.

RE-OPENING RE-INSPECTION ** 2/21/08
 Critical 1

1. 3-Vat sink spigot will not shut off. (reoccurring) Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 4

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TACO BELL		Routine Inspection	2/22/08
Critical	0	Non-Critical	1
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COUNTRY PRIDE	**	Routine Inspection	2/22/08
Critical	5		
		<ol style="list-style-type: none"> 1. Mold growth on fan guards in walk-in cooler. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 2. Debris on food contact surface of can opener. Food contact surfaces must be maintained in a clean/sanitized condition. * 3. Dust buildup on hood over steamer. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 4. Potentially hazardous foods not held at 140° F. or above. Potentially hazardous hot food shall be held at 140° F. or above. 5. Debris in bottom of container storing clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * 	
Non-Critical	5		
		<u>RE-INSPECTION</u>	
Critical	0	Non-critical	0
<hr/>			
GO CONVENIENCE #5		Routine Inspection	2/28/08
Critical	4		
		<ol style="list-style-type: none"> 1. Dust build up on compressor fan guards. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 2. One brand of over-the-counter outdated. These types of products must be sold by sell date or they are subject to embargo. 3. Two kinds of unapproved pesticide being used. Only approved insecticides are to be used in food prep area in accordance with label directions. 4. Toxic stored on food contact and food products containers. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. 	
Non-Critical	7		
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SONIC DRIVE IN		Routine Inspection	2/28/08
Critical	3		
		<ol style="list-style-type: none"> 1. Food contact surfaces of metal spatulas chipped. Food contact surfaces must be maintained in good repair. 2. Seals on reach-in freezer doors and walk-in cooler doors are dirty. Food contact surfaces must be maintained in a clean/sanitized condition. 3. Potentially hazardous cold food not held at 41° F. or below. Food contact surfaces must be maintained in a clean/sanitized condition. 	
Non-Critical	8		
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TACO PALACE		Routine Inspection	2/28/08
Critical	5		
		<ol style="list-style-type: none"> 1. Potentially hazardous hot foods not held at 140° F. or above. Potentially hazardous hot food shall be held at 140° F. or above. 2. Using cup with no handle for dispensing bulk sugar. Proper utensils must be used to dispense bulk food products. * 3. Food contact surfaces dirty. Food contact surfaces must be maintained in a clean/sanitized condition. 4. Employee did not wash hands prior to putting on gloves. Proper hand washing must be used to prevent possible contamination of food products. * 	

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5. Ready-to-eat foods 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.

Non-Critical 3

EL MARIACHI	RE-INSPECTION	2/29/08
Critical 0	Non-critical 1	

PIERCE CITY

ROSEBROUG GENERAL STORE	Routine Inspection	2/25/08
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 0

TOWN & COUNTRY SUPERMARKET	Routine Inspection	2/25/08
Critical 4		

1. Inside of microwave oven dirty. Food contact surfaces must be maintained in a clean/sanitized condition.
2. Open deli meats not labeled or 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.
3. Raw meat packages stored above ready-to-eat foods in meat walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.
4. Three different brands of baby food outdated. These types of products must be sold by sell date or they are subject to embargo.

Non-Critical 3

FERN'S TAVERN	Routine Inspection	2/25/08
Critical 1		

1. One type of medication outdated. These types of products must be sold by sell date or they are subject to embargo.

Non-Critical 1

RAYMOND'S MEXICAN RESTAURANT **	Routine Inspection	2/27/08
Critical 6		

1. Spigots leaking on 3-vat sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Used plastic bag used as liner in salad prep unit. Food products must be stored in such a manner to prevent possible contamination. *
3. Metal shavings and debris on cutting blade of can opener. Food contact surfaces must be maintained in a clean/sanitized condition.
4. Need to clean 2 toasters. Food contact surfaces must be maintained in a clean/sanitized condition.
5. Spray cleaner stored with single service items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
6. Dish machine final rinse mal-functioning. Warewashing machines heating device must maintain final rinse in accordance with MO 1999 Food Code. After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code.

Non-Critical 6

SARCOXIE

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

2/1/08 - 2/29/08

SINCLAIR STATION	DNR boil order lifted.	2/22/08
Facility permitted to resume normal food preparation procedures..		

STOTTS CITY

MASSIE'S SUPER STOP	Routine Inspection	2/26/08
Critical 0	Non-Critical 4	
