

**LAWRENCE COUNTY HEALTH DEPARTMENT**  
**Food Service Inspections**

2/1/09 - 2/28/09

The health department divides food service code violations into two categories; critical and non-critical.

**Critical violations** are more likely than other violations to contribute to food contamination, illness and/or injury.

**Non-critical violations**, although important to the overall good hygiene of the establishment, do not necessarily present an immediate threat to food contamination, illness and/or injury.

A report for each establishment that is inspected shows the number of critical violations, along with a short statement as to the nature of the violations. The report also show the number of non-critical violations but doesn't list the nature of those violations

\* = Items corrected on the spot.

\*\* = Sent to the Prosecuting Attorney

**AURORA**

ST. JOHN'S MERCY HOSPITAL	Routine Inspection		2/04/09
Critical                    0	Non-Critical	1	

COCA-COLA WAREHOUSE	Routine Inspection		2/06/09
Critical                    1			
1. Need back-flow prevention device on faucet near mop sink. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.			
Non-Critical                5			

STARBUCKS @ RAMEY'S	Routine Inspection		2/06/09
Critical                    0	Non-Critical	3	

RICHARD'S HAWG WILD BBQ	Routine Inspection		2/10/09
Critical                    2			
1. Micro wave in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. *			
2. Insecticide stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *			
Non-Critical                0			

HERTIAGE HARMONY HOUSE	Routine Inspection		2/10/09
Critical                    1			
1. Utensil had dried debris. Food contact surfaces must be maintained in a clean/sanitized condition. *			
Non-Critical                2			

AMERICAN LEGION POST #137	Routine Inspection		2/18/09
Critical                    0	Non-Critical	1	



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2. Manager nor staff was knowledgeable of food service regulations. Person in charge must be able to demonstrate knowledge of food safety practices and communicable disease procedures.
3. Dried debris stuck to dicer unit stored with clean equipment. Food contact surfaces must be maintained in a clean/sanitized condition. \*
4. Dried debris stuck to lemon slicer stored with clean equipment. Food contact surfaces must be maintained in a clean/sanitized condition. \*
5. Hole in wire strainer stored with clean equipment. Food contact surfaces must be maintained in good repair.
6. Open container of burger patties in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.
7. Slime and debris buildup on inside door ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.
8. Dried debris on small wire strainer stored with clean equipment at service line. Food contact surfaces must be maintained in a clean/sanitized condition.
9. Debris buildup inside small utensil container used for clean equipment. Food contact surfaces must be maintained in a clean/sanitized condition.
10. Utensils at service line being stored in crevice equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

Non-Critical

5

**RE-INSPECTION**

2/27/09

Critical

0

Non-Critical

2

HILLBILLY GAS MART

Routine Inspection

2/17/09

Critical

0

Non-Critical

3

**MILLER**

THE SUSIE Q

\*\*

COMPLAINT INSPECTION

2/10/09

Critical

5

1. Over-the-counter medications and cosmetics stored on shelf with food items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
2. Dried food splash inside micro-wave. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Bulk salt being dispensed with device without handle. Proper utensils must be used to dispense bulk food products.
4. Dried food debris on splash area of malt mixers. Food contact surfaces must be maintained in a clean/sanitized condition.
5. Food product stored in original rusty #10 cans in reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical

6

**RE-INSPECTION**

2/20/09

Critical

0

Non-Critical

3

MAGGIE MAE'S

Routine Inspection

2/20/09

Critical

0

Non-Critical

2

**LAWRENCE COUNTY HEALTH DEPARTMENT  
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**MONETT**

LOAVES & FISHES		Routine Inspection				2/24/09	
Critical	0	Non-Critical	0				
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SONIC DRIVE IN	**	COMPLAINT INSPECTION				2/19/09	
Critical	3						
		<ol style="list-style-type: none"> <li>1. Dried debris stuck to dicer unit. Food contact surfaces must be maintained in a clean/sanitized condition. *</li> <li>2. 3-vat sink leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li> <li>3. Dried debris on food tongs. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *</li> </ol>					
Non-Critical	5						
		<b><u>RE-INSPECTION</u></b>					2/27/09
Critical	0	Non-Critical	1				

**MT. VERNON**

BIG BALDY'S BACKWOODS BBQ		Routine Inspection				2/02/09	
Critical	0	Non-Critical	0				
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F.O.E. #4362		Routine Inspection				2/02/09	
Critical	0	Non-Critical	0				
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KFC/LJS #55	**	COMPLAINT INSPECTION				2/06/09	
Critical	4						
		<ol style="list-style-type: none"> <li>1. Dried food stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition.</li> <li>2. Micro wave #1 had dried debris stuck inside. Food contact surfaces must be maintained in a clean/sanitized condition.</li> <li>3. Micro wave #2 had dried debris stuck inside. Food contact surfaces must be maintained in a clean/sanitized condition.</li> <li>4. Dried debris stuck to bottom of container with clean utensils stored inside. Food contact surfaces must be maintained in a clean/sanitized condition.</li> </ol>					
Non-Critical	6						
		<b><u>RE-INSPECTION</u></b>					2/10/09
Critical	3	**					
		<ol style="list-style-type: none"> <li>1. Water spigot in disrepair on south employee hand sink. Plumbing must be maintained in accordance with MO</li> </ol>					

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2/1/09 - 2/28/09

1999 Food Code and the Lawrence County Food Service Ordinance.

2. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Greasy debris buildup on splash area of table mounted mixer. Food contact surfaces must be maintained in a clean/sanitized condition.

Non-Critical 6

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

2/20/09

Critical 0 Non-Critical 1

COURTHOUSE CAFE \*\* Routine Inspection 2/08/09

Critical 3

1. Back door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
2. Door seal on reach-in cooler in disrepair. All equipment must be maintained in good repair.
3. Several different types of meat lying on top of each other in cooler causing possible cross contamination. \*

Non-Critical 7

**RE-INSPECTION**

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2/27/09

Critical 4

1. Numerous holes in screen on storm door in basement and upstairs storm door loose fitting and in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
2. Rusty, mold covered can containing cranberry sauce. Food products offered for public sale must be in sound condition. \*
3. Chlorine residual in final rinse of dish machine 0 ppm. (reoccurring) Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
4. Hand lotion stored with salad dressing containers at waitress service area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*

Non-Critical 9

HOMETOWN PHARMACY Routine Inspection 2/09/09

Critical 0 Non-critical 0

TACO BELL #587 Routine Inspection 2/10/09

Critical 0 Non-Critical 0

EL MARIACHI MEXISAN RESTAURANT \*\* Routine Inspection 2/11/09

Critical 4

1. Dried food debris on can opener blade. Food contact surfaces must be maintained in a clean/sanitized condition.
2. Dried food debris on dicer. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Spray nozzle next to dish machine in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
4. Severe roof leakage on to food prep tables and dining tables. Outside of building must be properly maintained in order to prevent contamination of food products and food contact surfaces.

Non-Critical 1

**( FACILITY DIRECTED TO CLOSE UNTIL CRITICAL ITEMS ARE CORRECTED IN ACCORDANCE WITH THE LAWRENCE COUNTY FOOD SERVICE ORDINANCE.)**

**RE-OPENING INSPECTION**

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2/12/09

Critical 3

1. Dead insects inside light shields in dining area. Effective pest control measures must be used to prevent potential

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vermin contamination.

2. Heavy food scrape build-up around floor drain clean-out at waitress station providing harborage and feeding area for insects. Effective pest control measures must be used to prevent potential vermin contamination.
3. Back storm door not tight fitting. Openings to the outside must be maintained in such condition to prevent

vermin entrance.

Non-Critical 1

**(FACILITY CONDITIONALLY ALLOWED TO RE-OPEN PROVIDED PERMANENT ROOF REPAIR IS COMPLETED)**

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RED MONKEY FOODS	Routine Inspection		2/17/09
Critical 1			

1. Weather stripping on one warehouse door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 1

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SUPER 8 MOTEL BRKFST BAR	Routine Inspection		2/17/09
Critical 0	Non-Critical 1		

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WIND & WILLOW DST.	Routine Inspection		2/17/09
Critical 0	Non-Critical 0		

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SHERRY'S TAVERN	Routine Inspection		2/24/09
Critical 0	Non-Critical 2		

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AUNT AIMEE'S BAKERY	Routine Inspection		2/26/09
Critical 0	Non-Critical 0		

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STEPHIE KAZ KATERING	Routine Inspection		2/26/09
Critical 0	Non-Critical 0		

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**PIERCE CITY**

FERN'S TAVERN	Routine Inspection		2/18/09
Critical 0	Non-Critical 0		

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TOWN & COUNTRY SUPERMARKET	Routine Inspection		2/18/09
Critical 0	Non-Critical 2		

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**STOTTS CITY**

LAWRENCE COUNTY HEALTH DEPARTMENT  
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2/1/09 - 2/28/09

MASSIE'S ONE STOP		Routine Inspection	2/19/09
Critical	0	Non-Critical	3

**VERONA**

LA TIENDA MICHOACANA		Routine Inspection	2/20/09
Critical	2		
		<ol style="list-style-type: none"> <li>1. Some repacked food items not in a hermetically sealed container. Food products must be repacked in containers which are properly sealed in order to prevent potential contamination.</li> <li>2. Several products not labeled and source of origin unknown. All products offered for public consumption must be manufactured in an approved facility. Products from non-approved sources are subject to embargo and possible destruction.</li> </ol>	
Non-Critical	0		

<b><u>RE-INSPECTION</u></b>			2/23/09
Critical	0	Non-Critical	0