

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

3/1/08 - 3/31/08

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

ACAMBARO MEXICAN RESTAURANT **RE-INSPECTION** 3/05/08

Critical 3

1. Potentially hazardous foods not held at 140° F. or above. Potentially hazardous hot food shall be held at 140° F. or above. (beans, rice, cheese sauce) (reoccurring)
2. Food contact surface of can opener is dirty. Food contact surfaces must be maintained in a clean/sanitized condition. * (reoccurring)
3. Lights still shows around back door; not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance. (reoccurring)

Critical 3

RE-INSPECTION 3/11/08

Critical 0 Non-Critical 1

AURORA FAMILY RESTAURANT ** **RE-INSPECTION** 3/05/08

Critical 5

1. Storage shed door not close tightly. Openings to the outside must be maintained in such condition to prevent vermin entrance. *
2. Food stored uncovered in walk-in cooler. Food products must be stored in such a manner to prevent possible contamination.
3. Raw meat stored above other food containers. Food products must be stored in such a manner to prevent possible contamination. (reoccurring)
4. Spray bottle of cleaner not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * (reoccurring)
5. Sanitizer too strong in wiping cloth water. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. * (reoccurring)

Non-Critical 5

RE-INSPECTION 3/11/08

Critical 0 Non-Critical 0

BOOTLEGGER RESTAURANT **RE-INSPECTION** 3/05/08

Critical 2

1. Bottles of spray cleaner in kitchen and at bar. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * (reoccurring)

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2. 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 2

2nd RE-INSPECTION

3/20/08

Critical 2

1. Three 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. *
2. Debris buildup on can opener blade. Food contact surfaces must be maintained in a clean/sanitized condition. *

Non-Critical 2

PIZZA HUT

RE-INSPECTION

3/05/08

Critical 4

1. Storing food thermometer between table crevices. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * (reoccurring)
2. Inside micro wave oven dirty with food debris. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Food debris on can opener. Food contact surfaces must be maintained in a clean/sanitized condition. (reoccurring)
4. 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 2

AURORA HIGH SCHOOL

Routine Inspection

3/06/08

Critical 3

1. Chicken nuggets on serving line at 120° F. Potentially hazardous hot food shall be held at 140° F. or above. *
2. Cheese on serving line at 50° F. Potentially hazardous cold food shall be held at 41° F. or above. *
3. No sanitizing agent in 3-vat sink or wiping cloth bucket. 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. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *

Non-Critical 2

FUEL EXPRESS

RE-INSPECTION

3/06/08

Critical 0

Non-Critical

0

PATE EARLY CHILDHOOD DEV.

RE-INSPECTION

3/11/08

Critical 4

1. Dead roach in eggs case under food equipment and shelving in store room. Effective pest control measures must be used to prevent potential vermin contamination.
2. Food debris on clean and stored utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
3. Sanitizer not of proper strength in 3-vat and wiping cloth buckets. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
4. Potentially hazardous hot food not held at 140° F. (hotdogs) Potentially hazardous hot food shall be held at 140° F. or above.

Non-Critical 2

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	<u>RE-INSPECTION</u>		3/14/08
Critical	0	Non-Critical	0

AURORA JR. HIGH		Routine Inspection	1/3/11/08
Critical	2		

1. Sour cream in bowl dated 3-2-08. Potentially hazardous food items must be labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance. (discarded.)
2. Sanitizer not strong enough 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		
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	<u>RE-INSPECTION</u>		3/14/08
Critical	0	Non-Critical	0

FREISTATT

TRINITY LUTHERAN SCHOOL		Routine Inspection	3/13/08
Critical	0	Non-Critical	0

MARIONVILLE

BULLSEYE #32		<u>RE-INSPECTION</u>	3/14/08
Critical	4		

1. Food containers pitted and non-cleanable. Food contact surfaces must be maintained in good repair. * (reoccurring)
2. Dried debris stuck to food strainer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
3. Open food containers in walk-in freezer. (reoccurring) Food products must be stored in such a manner to prevent possible contamination. *
4. Urinal overflowing on floor in men's bathroom. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical	3		
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	<u>RE-INSPECTION</u>		3/20/08
Critical	0	Non-Critical	1

ALICE IRENE'S REST/BAKERY		COMPLAINT INSPECTION	3/20/08
Critical	3		

1. Open food containers nested in reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. *
2. Dried debris stuck to pans stored with clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
3. Back screen door in disrepair. Openings to the outside must be maintained in such condition to prevent

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vermin entrance.
Non-Critical 3

MILLER

DON'S CROSSROADS GROCERY Routine Inspection 3/05/08
Critical 0 Non-Critical 2

CROSSROAD'S CAFÉ ** **6TH RE-INSPECTION** 3/05/08
Critical 6

1. Back door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
 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 Service Ordinance. (reoccurring)
 3. 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.
 4. Employee's soiled ball cap and open drink container in food prep area on shelf with food items. 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. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *
 5. Corrosion on small food grinder and can opener. Food contact surfaces must be maintained in good repair. *
 6. Using plate to dispense bulk beans. Utensils with handles must be used to prevent cross contamination.
- Food
Non-Critical 8

7th RE-INSPECTION ** 3/06/08
Critical 3

1. Temporary repairs to back exit door unsatisfactory. Openings to the outside must be maintained in such condition to prevent vermin entrance. Unit remains not tight fitting.
 2. Sticky spillage inside clean utensil container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
 3. Grease dripping from grease vent hood above ranges onto food contact working surfaces. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
- Non-Critical 4

MILLER HIGH SCHOOL Routine Inspection 3/17/08
Critical 3

1. Chicken & noodle held at 124° F. Potentially hazardous hot food shall be held at 140° F. or above. *
2. Food debris on clean and stored utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
3. Cheese held at 52° F. Potentially hazardous cold food shall be held at 41° F. or above.

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Non-Critical 2

MILLER CENTRAL Routine Inspection 3/17/08

Critical 1

1. Handles of scoop in bulk item covered with food product. Potentially hazardous cold food shall be held at 41° F. or above. *

Non-Critical 1

MILLER EAST ELEMENTARY Routine Inspection 3/17/08

Critical 0

Non-Critical 1

MONETT

MONETT INTERMEDIATE SCHOOL Routine Inspection 3/13/08

Critical 0

Non-Critical 1

MONETT HIGH SCHOOL Routine Inspection 3/13/08

Critical 1

1. Unlabeled bottle of cleaner. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *

Non-Critical 0

MT. VERNON

MT. VERNON FAMILY RESTAURANT ** COMPLAINT INSPECTION 3/06/08

Critical 7

1. Food contact surface of spatula cracked and chipped. Food contact surfaces must be maintained in good repair. *
2. Debris on clean and stored utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
3. Using plate to dispense hash browns. Utensils with handles must be used to prevent cross contamination. *
4. Mash potatoes held at 120° F. Potentially hazardous hot food shall be held at 140° F. or above.
5. Dirty bracket on can opener contaminating food contact surface. Food contact surfaces must be maintained in a clean/sanitized condition. *
6. Storing sour kraut in tin can in refrigerator. Food products must be stored in such a manner to prevent possible contamination. *
7. Refrigerator not maintaining proper temperature. Potentially hazardous cold food shall be held at 41° F. or above. All equipment must be maintained in good repair.

Non-Critical 5

RE-INSPECTION

3/18/08

Critical 1

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	1. Cleaner stored on food prep area next to open food. 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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MT. VERNON HIGH SCHOOL			Routine Inspection	3/12/08
Critical	0		Non-Critical	0
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MT. VERNON ELEMENTARY			Routine Inspection	3/12/08
Critical	2			
	1. Potentially hazardous food held at 120° F. (chicken) Potentially hazardous hot food shall be held at 140° F. or above. *			
	2. Sanitizer too strong in 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *			
Non-Critical		1		
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MT. VERNON MIDDLE SCHOOL			Routine Inspection	3/12/08
Critical	0		Non-Critical	3
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McDONALD'S	**		COMPLAINT INSPECTION	3/19/08
Critical	6			
	1. Encrusted debris on round egg holder stored with clean equipment. (reoccurring) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *			
	2. One food container in disrepair stored with clean equipment. Food contact surfaces must be maintained in good repair. * (discarded on the spot)			
	3. Several open food containers in walk-in freezer with some food spillage on floor under pallets. Food products must be stored in such a manner to prevent possible contamination.			
	4. Open employee drink container setting on work surface next to grill. 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. *			
	5. Dried debris stuck to lemon dicer. (reoccurring) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *			
	6. Container of fryer cleaner stored next to vegetable oil in food prep area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *			
Non-Critical		7		
	<u>RE-INSPECTION</u>	**		3/21/08
Critical	4			
	1. One broken food container and one food container with corri son on food contact surface stored with clean equipment. Food contact surfaces must be maintained in good repair. * (reoccurring)			
	2. Food container encrusted with debris ready for use on service line. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *			
	3. Employee had open drink container on salad prep table. 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. *			
	4. Foul odors at floor drains in the following areas: ice machine, dish machine, and mop sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.			
Non-Critical		6		

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2nd RE-INSPECTION
Critical 0 Non-Critical 0

K & K CONFECTIONS **RE-INSPECTION** 3/18/08
Critical 0 Non-Critical 0

TACO PALACE **RE-INSPECTION** 3/18/08
Critical 0 Non-Critical 0

COMPLAINT INSPECTION 3/24/08
Critical 6

1. Two utensils on clean storage rack in need of cleaning. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
2. Mold growth on fan guard compressor in walk-in refrigerator. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
3. Drain line disconnected from compressor. Water draining on floor in walk-in refrigerator. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. *
4. Water and debris dripping from food dicer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
5. Need to clean inside micro wave oven. Food contact surfaces must be maintained in a clean/sanitized condition. *
6. Lint and debris falling off vent system above 3-vat sink. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.

Non-Critical 7

RE-INSPECTION 3/25/08
Critical 0 Non-Critical 3

SHERRY'S TAVERN **RE-INSPECTION** 3/18/08
Critical 0 Non-Critical 0

MOUT'NEER 66 Routine Inspection 3/18/08
Critical 0 Non-Critical 7

PIERCE CITY

PIERCE CITY ELEM. SCHOOL Routine Inspection 3/04/08
Critical 1

1. Mold growth on compressor fan guard in walk-in refrigerator. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. *

Non-Critical 2

PIERCE CITY HIGH SCHOOL Routine Inspection 3/04/08
Critical 0 Non-Critical 1

ST. MARY'S SCHOOL Routine Inspection 3/04/08
Critical 3

1. Box of potatoes stored under 3-vat sink. Food products must be stored in such a manner to prevent possible contamination. *

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2. Chemical stored in cabinet next to bowls. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
3. Food contact surface of stored can opener dirty. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *

Non-Critical 1

TOWN & COUNTRY SUPERMARKET	<u>ROUTINE INSPECTION</u>	3/04/08
Critical 0	Non-Critical 0	

RAYMOND'S MEXICAN REST.	<u>RE-INSPECTION</u>	3/07/08
Critical 2		

1. Spigots on 3-vat sink leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (reoccurring)
2. Final rinse of dish machine malfunctioning. (reoccurring) Warewashing machines heating device must maintain final rinse in accordance with MO 1999 Food Code. Directed to use 3-vat sink for manual dishwashing until repairs are made.

Non-Critical 4

<u>RE-INSPECTION</u>		3/19/08
Critical 0	Non-Critical 5	