

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

3/1/09 - 3/31/09

Critical	0	Non-Critical	0
"R" PLACE BAR & GRILL		Routine Inspection	3/10/09
Critical	0	Non-Critical	0
SUBWAY		Routine Inspection	3/10/09
Critical	2		
	1. Faucet in disrepair on 3-vat sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 2. Two utensils with dried food stuck on units stored with clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *		
Non-Critical	4		
<u>RE-INSPECTION</u>			3/25/09
Critical	0	Non-Critical	1
KFC/A&W #51		Routine Inspection	3/12/09
Critical	1		
	1. Dried debris in micro wave oven. Food contact surfaces must be maintained in a clean/sanitized condition.		
Non-Critical	5		
RAMEY'S/PRICE CUTTER #15		<u>RE-INSPECTION</u>	3/18/09
Critical	0	Non-Critical	4
CHINA VILLAGE		Routine Inspection	3/18/09
Critical	1		
	1. Evidence of employees smoking 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.		
Non-Critical	3		
B & P DISCOUNT GROCERY		Routine Inspection	3/19/09
Critical	0	Non-Critical	2
McDONALD'S OF AURORA		Routine Inspection	3/19/09
Critical	1		
	1. Basting brush in disrepair and no longer cleanable. Food contact surfaces must be maintained in good repair. *		
Non-Critical	5		
AURORA JUNIOR HIGH		Routine Inspection	3/18/09
Critical	1		
	1. Compressor fan unit in walk-in freezer leaking and freezing on food products below. All equipment must be maintained in good repair. Food products must be stored in such a manner to prevent possible contamination.		
Non-Critical	1		
ROBISON ELEMENTARY SCHOOL		Routine Inspection	3/18/09
Critical	1		
	1. Compressor fan unit in walk-in freezer leaking and freezing on food products below. All equipment must be maintained in good repair. Food products must be stored in such a manner to prevent possible contamination.		
Non-Critical	0		

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ROBINSON INTERMEDIATE SCHOOL		Routine Inspection		3/18/09
Critical	0	Non-Critical	1	

AURORA HIGH SCHOOL		Routine Inspection		3/20/09
Critical	0	Non-Critical	0	

PATE EARLY CHILDHOOD CENTER		Routine Inspection		3/20/09
Critical	0	Non-Critical	2	

BRAUM'S ICE CREAM		Routine Inspection		3/20/09
Critical	1			
		1. Dried debris 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	4			

MURPHY OIL USA #7446		Routine Inspection		3/27/09
Critical	0	Non-Critical	0	

EVERTON

BRITAIN'S STORE		Routine Inspection		3/09/09
Critical	0	Non-Critical	0	

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

FREISTATT

TRINITY LUTHERAN SCHOOL		Routine Inspection		3/11/09
Critical	0	Non-Critical	0	

FREISTATT FARMERS EXCHANGE		Routine Inspection		3/11/09
Critical	0	Non-Critical	0	

HALLTOWN

BAUMER'S SHELL FOOD MART		Routine Inspection		3/09/09
Critical	0	Non-Critical	4	

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JOPLIN

JACK'S ICE CREAM TRUCK		Routine Inspection	3/23/09
Critical	0	Non-critical	0

MARIONVILLE

BULL'S EYE #32	**	Routine Inspection	3/11/09
Critical	6		

1. Clean and dirty equipment stored in same container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
2. Several plastic containers with food contact surface no longer cleanable. Food contact surfaces must be maintained in good repair.
3. Metal section of basting brush rusty. Food contact surfaces must be maintained in good repair.
4. Open food containers in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.
5. Fish fillets in hot holding unit at 128° F. Potentially hazardous hot food shall be held at 140° F. or above.
6. Chlorine residual in 3-vat sink in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *

Non-Critical	4		
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RE-INSPECTION

	**		3/31/09
Critical	1		

1. Pizza cutter not being cleaned between uses. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *

Non-Critical	6		
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MODERN DAY VETS #493	**	Routine Inspection	3/11/09
Critical	2		

1. Temperature in walk-in cooler at 53° F. Potentially hazardous cold food shall be held at 41° F. or below.
2. Debris and mold blowing off fan compressor blades onto beverage containers in walk-in cooler. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.

Non-Critical	5		
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RE-INSPECTION

	**		3/31/09
Critical	0	Non-Critical	1

ALICE IRENE'S BAKERY & REST.		Routine Inspection	3/11/09
Critical	1		

1. Back screen door in need of repair. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical	2		
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DOLLAR GENERAL STORE #3949	Routine Inspection	3/12/09
Critical 1		
1. Need back-flow prevention device on spigot with hose attached at mop sink. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.		
Non-Critical 3		

DAIRY QUEEN	Routine Inspection	3/12/09
Critical 0	Non-Critical 4	

MILLER

ROUTE 66 TAVERN	Routine Inspection	3/05/09
Critical 0	Non-Critical 1	

MONETT

CENTRAL PARK ELEM. SCHOOL	Routine Inspection	3/11/09
Critical 1		
1. Tongs stored with clean utensils had dried food stuck to them. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *		
Non-Critical 3		

MONETT HIGH SCHOOL	Routine Inspection	3/13/09
Critical 0	Non-Critical 2	

MT. VERNON

COURTHOUSE CAFE	**	<u>RE-INSPECTION</u>	3/12/09
Critical 5			
1. Pre-flush spray arm at dish machine will not shut off and dish machine was leaking on floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.			
2. Employee open drink container on work shelf 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			

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- or other items needing protection can not result. Individual containers with lids and a straw may be used.
3. WD-40 stored above pre-flush area at dish machine with clean equipment. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
 4. Door seal on small prep refrigerator covered with mold and in disrepair. Food contact surfaces must be maintained in a clean/sanitized condition. All equipment must be maintained in good repair.
 5. Nail polish remover stored with clean food equipment at waitress service area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *

Non-Critical 7

RE-INSPECTION

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3/31/09

Critical 6

1. Employee hand sink in prep area leaking on floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Three drinking glasses being used to dispense bulk products. Proper utensils must be used to dispense bulk food products. *
3. Door seal on reach-in prep moldy and in disrepair. (reoccurring) Food contact surfaces must be maintained in a clean/sanitized condition. All equipment must be maintained in good repair.
4. Two food containers on service line without sneeze guard or container covering. Food products must be stored/served in such a manner to prevent possible contamination.
5. Ice falling from compressor unit during defrost cycle into open food containers in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. All equipment must be maintained in good repair.
6. Weather strip missing from bottom of exit door to basement. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-critical 4

MT. VERNON INTERMEDIATE SCHOOL Routine Inspection 3/17/09

Critical 1

1. 3-vat sink leaking onto floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 0

MT. VERNON HIGH SCHOOL Routine Inspection 3/17/09

Critical 0 Non-Critical 0

MT. VERNON MIDDLE SCHOOL Routine Inspection 3/17/09

Critical 0 Non-Critical 2

MT. VERNON ELEM. SCHOOL Routine Inspection 3/17/09

Critical 0 Non-Critical 2

SUBWAY Routine Inspection 3/18/09

Critical 0 Non-Critical 3

MAZZIO'S PIZZA Routine Inspection 3/23/09

Critical 4

1. Dried food debris inside micro wave ovens. Food contact surfaces must be maintained in a clean/sanitized condition.
2. 3-vat sink in disrepair, will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
3. Insecticide and cleaners stored together. Toxic products shall be properly used, labeled and stored in such a

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manner as to prevent potential contamination.
 4. Many utensils and containers holding utensils had debris dried on them. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
 Non-Critical 4

RE-INSPECTION 3/26/09
 Critical 1
 1. Flies noted in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.
 Non-Critical 0

MT. VERNON FAMILY RESTAURANT Routine Inspection 3/25/09
 Critical 4
 1. Wire strainer in disrepair. Food contact surfaces must be maintained in good repair. *
 2. Can opener has dried debris stuck to cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. *
 3. Mixer had dried debris stuck to splash area. Food contact surfaces must be maintained in a clean/sanitized condition. *
 4. Liquid waste draining out of dumpster and pooling on ground. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
 Non-Critical 4

DOLLAR GENERAL STORE Routine Inspection 3/27/09
 Critical 0 Non-Critical 2

SUMMERFRESH SUPERMARKET Routine Inspection 3/26/09
 Critical 6
 (retail)
 1. Weather stripping on east side door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
 2. One container of Enfamil outdated. These types of products must be sold by sell date or they are subject to embargo.
 (bakery/deli)
 1. Several flies noted in bakery area. Effective pest control measures must be used to prevent potential vermin contamination.
 2. Insecticide stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
 (butcher shop)
 1. 3-vat sink in disrepair, will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
 (produce prep area)
 1. 3-vat sink in disrepair, will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
 Non-critical 5

RELAX INN BRKFST BAR Routine Inspection 3/30/09
 Critical 0 Non-Critical 1

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PIERCE CITY

DOLLAR GENERAL STORE #6781		Routine Inspection		3/03/09
Critical	0	Non-Critical	0	
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PIERCE CITY HIGH SCHOOL		Routine Inspection		3/13/09
Critical	0	Non-Critical	0	
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PIERCE CITY ELEM. SCHOOL		Routine Inspection		3/13/09
Critical	0	Non-Critical	2	
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ST. MARY'S SCHOOL		Routine Inspection		3/13/09
Critical	0	Non-Critical	0	
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VERONA

VERONA SCHOOLS		Routine Inspection		3/23/09
Critical	0	Non-Critical	3	
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