

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

4/1/08 - 4/30/08

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

AURORA FAMILY RESTAURANT ** COMPLAINT INSPECTION 4/07/08

Critical 6

1. Back door fixed in open position with a cord. Openings to the outside must be maintained in such condition to prevent vermin entrance. *
2. Two 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. *
3. Dried debris stuck on pans stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
4. Debris blowing off fan guards in walk-in cooler unto food containers. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
5. Some food products stored in used cardboard boxes in reach-in freezer. Food products must be stored in such a manner to prevent possible contamination.
6. Wet garbage on parking lot near appears to be mop water. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.

Non-Critical 3

RE-INSPECTION **

4/11/08

Critical 5

1. Employee eating and drinking while cooking 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. Inside door seal on dairy reach-in cooler in disrepair. Food contact surfaces must be maintained in good repair.
3. Knives stored in crevices on steam table. (reoccurring) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
4. Several dishes chipped and cracked in clean dish store area. Food contact surfaces must be maintained in good repair.
5. Large chunk of cooked roast beef lying on shelf in walk-in refrigerator without covering or pan. Food products must be stored in such a manner to prevent possible contamination. *

Non-Critical 4

2nd RE-INSPECTION **

4/18/08

Critical 6

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1. Medical vial of medicine labeled insulin stored inside salad reach-in refrigerator at service area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
2. Using table plate to dispense hash brown potatoes. Proper utensils must be used to dispense bulk food products.*
3. Space noted between storm door and top of frame (1"). Several flies noted in food prep area. Openings to the outside must be maintained in such condition to prevent vermin entrance. Effective pest control measures must be used to prevent potential vermin contamination.
4. Open food containers nested in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. *
5. Fan guards on compressor unit covered with mold and lint which was blowing on open food containers in walk-in refrigerator.
6. Garden hose attached to outside spigot without backflow prevention device. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.

Non-Critical 3

3RD RE-INSPECTION

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4/25/08

Critical 3

1. Employees continue to dump mop water in parking lot. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
2. 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. *
3. Knives stored in crevices between steam table and equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *

Non-Critical 2

MARIONVILLE

ALICE IRENE'S REST. & BAKERY

RE-INSPECTION

4/29/08

Critical 0

Non-Critical 2

MONETT

GAS 'N' GROCERIES

COMPLAINT INSPECTION

4/07/08

Critical 6

1. One half gallon and two quart milk containers setting out at room temp., 75°, spoiled. Food products offered for public sale must be in sound condition. (product discarded on the spot) *
2. Dried food stuck to clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
3. Encrusted food inside pizza prep reach-in refrigerator. Food contact surfaces must be maintained in a clean/sanitized condition.
4. Three vat sink will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
5. Evidence of pests around overflowing dumpster. Effective pest control measures must be used to prevent potential vermin contamination.

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6. Dead flies stuck to fly strip in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 8

RE-INSPECTION

4/10/08

Critical 4

1. Three vat sink will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (reoccurring)
2. Evidence of pests around overflowing dumpster. Effective pest control measures must be used to prevent potential vermin contamination. (reoccurring)
3. Dead flies stuck to fly strip in food prep area. Effective pest control measures must be used to prevent potential vermin contamination. (reoccurring)
4. Need to clean micro oven. Food contact surfaces must be maintained in a clean/sanitized condition.

Non-Critical 5

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

DAIRY QUEEN

COMPLAINT INSPECTION

4/07/08

Critical 1

1. Hand cream stored with food items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *

Non-Critical 5

MT. VERNON

COUNTRY PRIDE REST.

COMPLAINT INSPECTION

4/01/08

Critical 9

1. No sanitizing agent in final rinse of dish machine. After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code. Food contact surfaces must be maintained in good repair. (directed to use 3-vat sink until machine repaired)
2. Debris from portable fan blowing onto clean utensils after washing/sanitizing. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
3. Two utensils in disrepair stored with clean utensils. Food contact surfaces must be maintained in good repair. *
4. Dried debris stuck inside food containers stored on clean equipment shelf. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
5. Mold growth on fan guards in walk-in refrigerator. Vent hoods, fans and attached equipment must be
6. maintained in a way to prevent possible contamination.
6. Using plate to dispense bulk product. Utensils with handles must be used to prevent cross contamination. *
7. Heavy metal shaving build-up on can opener blade in bakery. Food contact surfaces must be maintained in a clean/sanitized condition. *
8. Storing utensils in crevices along steam table at service line. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
9. Plumbing at 3-vat sink malfunctioning, Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 8

RE-INSPECTION

4/04/08

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4/1/08 - 4/30/08

Critical	0	Non-Critical	2
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RED BARN CAFÉ & HEN HOUSE		Pre-Opening Inspection	4/03/09
Critical	0	Non-Critical	1
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SUBWAY		COMPLAINT INSPECTION	4/11/08
Critical	1		
		1. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.	
Non-Critical	3		
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		<u>RE-INSPECTION & 2 COMPLAINTS</u>	4/25/08
Critical	0	Non-Critical	1
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McDONALD'S		COMPLAINT INSPECTION	4/21/08
Critical	1		
		1. No sanitizing agent in final rinse of dish machine. Warewashing machines heating device must maintain final rinse in accordance with MO 1999 Food Code. *	
Non-Critical	4		
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SUMMER FRESH MARKET		COMPLAINT INSPECTION	4/21/08
Critical	3		
		(Bakery)	
		1. Debris and mold growth on compressor fan unit cover. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.	
		2. Debris in 2 utensil storage containers. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *	
		3. Insecticide stored with cleaning items and insecticide stored next to table mounted mixer. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
Non-Critical	3		
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MT. VERNON FAMILY RESTAURANT **		Routine Inspection	4/23/08
Critical	4		
		1. Food debris on can opener blade. Food contact surfaces must be maintained in a clean/sanitized condition. *	
		2. Cook handling ready-to-eat salad with bare hands. When handling ready-to-eat foods, clean single service gloves, tongs or other utensils must be used.	
		3. Grease dripping from fire extinguishing system and vent hood onto grill and range cooking surface. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.	
		4. Onion slicer 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	7		
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		<u>RE-INSPECTION</u>	4/25/08
Critical	1		
		1. Meat box stored on top of open bacon in refrigerator. Food products must be stored in such a manner to prevent possible contamination. *	
Non-Critical	2		
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MAZZIO'S	**	Routine Inspection	4/23/08
Critical	7		
		1. Metal shavings on can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. *	
		2. Food spillage on single service cup covers. Food products and single service must be stored in such a manner to	

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prevent possible contamination.

3. Debris falling from vent hood onto and into pizza ovens. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
4. Dead roaches and other insects stuck in syrup under soft drink service counter. Effective pest control measures must be used to prevent potential vermin contamination.
5. Food spillage inside beverage reach-in refrigerator. Food contact surfaces must be maintained in a clean/sanitized condition.
6. Mold and lint blowing off compressor fan guards onto food containers. Mold growth on ceiling of walk-in refrigerator. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
7. Live roach crawling across floor in storage area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 6

RE-INSPECTION **

Critical 0 Non-Critical 2 4/25/08

DOLLAR GENERAL Routine Inspection 4/28/08

Critical 0 Non-Critical 1

SONIC DRIVE IN ** Routine Inspection 4/28/08

- Critical 5
1. Hand held can opener in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. *
 2. Dried debris stuck to dicer unit stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
 3. Strong back draft through water heater vent. Plumbing and attached equipment must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
 4. Two plastic food containers in disrepair, food contact surfaces cracked and broken. Food contact surfaces must be maintained in good repair.
 5. Heavy spillage and food splatter in food prep refrigerator. Food contact surfaces must be maintained in a clean/sanitized condition. *

Non-Critical 12

PIERCE CITY

DOLLAR GENERAL STORE Routine Inspection 4/23/08

Critical 0 Non-Critical 2