

**LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections**

4/1/09 - 4/30/09

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

HARDEE'S		Routine Inspection		4/10/09
Critical	0	Non-Critical	1	
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BOOTLEGGER RESTAURANT		Routine Inspection		4/15/09
Critical	3			
		<ol style="list-style-type: none"> 1. Using a basket to scoop bulk flour. Utensils with handles must be used to prevent cross contamination. 2. Pitchers used to dispense ice placed in ice machine with handles in ice. Utensils used to dispense food products must be stored in such a manner as to prevent cross contamination. 3. Weather stripping on back door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. 		
Non-Critical	4			
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		<u>RE-INSPECTION</u>		4/23/09
Critical	0	Non-Critical	0	
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CASEY'S #1271		Routine Inspection		4/16/09
Critical	0	Non-Critical	0	
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CASEY'S #1368		Routine Inspection		4/16/09
Critical	0	Non-Critical	2	
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LUPITA'S FASHION		Routine Inspection		4/23/09
Critical	0	Non-Critical	1	
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FASTRIP #14		Routine Inspection		4/23/09
Critical	0	Non-Critical	1	
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JUMP'S #332		Routine Inspection		4/23/09
Critical	0	Non-Critical	2	
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CASEY'S #1324		Routine Inspection		4/23/09
Critical	0	Non-Critical	1	

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RAPID ROBERT'S Critical	0	Routine Inspection Non-Critical	2	4/24/09
C & M IMPORTS, INC. Critical	0	Pre-Opening Inspection Non-Critical	0	4/24/09

FREISTATT

BEIRMAN'S RESTAURANT Critical	5	** Routine Inspection		4/17/09
<ol style="list-style-type: none"> 1. Wooden knife holder non-cleanable. Equipment storage containers be made of food grade materials and easily cleanable. 2. Heavy rust accumulation on shelving in deli refrigerator. Food contact surfaces must be maintained in good repair. 3. Mold growth on shelving in reach-in refrigerator at bar. Food contact surfaces must be maintained in a clean sanitized condition. 4. No hot water at either toilet hand sinks. Hand sinks must be readily accessible with hot and cold water available at all times and used for hand washing only. 5. 3-vat sink leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 				
Non-Critical	5			

MILLER

CASEY'S GEN STORE Critical	0	Routine Inspection Non-Critical	2	4/10/09
MINGLES RESTAURANT Critical	0	Routine Inspection Non-Critical	2	4/10/09
CROSSROADS CORNER CAFE Critical	5	** Routine Inspection		4/21/09
<ol style="list-style-type: none"> 1. Meat not covered in reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. * 2. Encrusted spillage in micro-oven. Food contact surfaces must be maintained in a clean sanitized condition. * 3. Gravy in hot holding unit at 128° F. Potentially hazardous hot food shall be held at 140° F. or above. 4. Cigarettes, hair spray, and other items stored above ice bin door. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. Personal items must be stored where they will 				

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not be a potential contamination hazard to food contact surfaces. *

5. Lagoon not in compliance with DNR Regulations. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.

Non-Critical 4

THE SUSIE Q **RE-INSPECTION** 4/27/09

Critical 2

1. Dried debris stuck to small muffin holders. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *

2. Dried syrup and debris on soft drink dispenser tips. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 4

MONETT

HERD'S GENERAL STORE Routine Inspection 4/07/09

Critical 0 Non-Critical 0

RAMEY'S #5 Routine Inspection 4/07/09

Critical 1

1. Enfamil (2 types) outdated. These types of products must be sold by sell date or they are subject to embargo.

Non-Critical 2

MT. VERNON

YESTERDAY'S GARDENS Routine Inspection 4/01/09

Critical 0 Non-Critical 0

FASTRIP #30 Routine Inspection 4/08/09

Critical 0 Non-Critical 1

HOT SPOT #3 Routine Inspection 4/08/09

Critical 0 Non-Critical 0

SONIC DRIVE IN Routine Inspection 4/08/09

Critical 1

1. Employee hand sink in disrepair. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.

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Non-Critical 3

RE-INSPECTION

4/22/09

Critical 1

1. 3-vat sink in disrepair (leaking). All equipment must be maintained in good repair.

Non-Critical 1

SUMMERFRESH

Routine Inspection

4/09/09

Critical 1

1. Some quart containers of Enfamil outdated. These types of products must be sold by sell date or they are subject to embargo. *

Non-Critical 1

BAMBOO GARDENS **

Routine Inspection

4/13/09

Critical 4

1. Can opener had dried debris stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition.
2. Dish machine in disrepair. (temperature gauge indicated over 200° and water pouring out of top of machine like a waterfall) All equipment must be maintained in good repair. After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code
3. Two five gallon buckets used for bulk storage of flour have dispenser without handles. Utensils with handles must be used to prevent cross contamination.
4. One five gallon bucket of pickles with device without handles. Utensils with handles must be used to prevent cross contamination.

Non-Critical 1

RE-INSPECTION

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4/20/09

Critical 2

1. Two employees washing hands in 2-vat sink used for utensil washing. Only hand washing sink is to be used for hand washing. 2-vat sink for utensil washing only.
2. Rice stuck in crevice of wooden rice sifter unit 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 2

ALPS

Routine Inspection

4/14/09

Critical 0

Non-Critical 1

RED BARN & BAKERY

Routine Inspection

4/20/09

Critical 1

1. Dried debris stuck to french fry 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.

Non-Critical 4

JUMP'S 333

Routine Inspection

4/22/09

Critical 0

Non-Critical 2

SUB WAY

COMPLAINT INSPECTION

4/23/09

Critical 0

Non-Critical 1

McDONALD'S **

(2) COMPLAINT INSPECTION

4/29/09

LAWRENCE COUNTY HEALTH DEPARTMENT
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4/1/09 - 4/30/09

Critical 1
1. Wet food particles stuck to washed trays 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 2

KFC/LJS #55 ** COMPLAINT INSPECTION 4/29/09

Critical 2
1. Broken drain on sink at service counter, sewer gas odor noted. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Corrosion on can opener cutting blade. All equipment must be maintained in good repair. *

Non-Critical 3

PIERCE CITY

FREDA MAE'S ** COMPLAINT INSPECTION 4/30/09

Critical 3
1. Debris and dirty utensils stored in clean utensil storage container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
2. Chlorine residual in final rinse of dish machine in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
3. Debris blowing off fan guards in walk-in cooler onto food containers. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. *

Non-critical 3

VERONA

WHITE'S DISCOUNT GROCERY Pre-Opening Inspection 4/13/09

Critical 2
1. Three brands of over-the-counter drugs outdated. These types of products must be sold by sell date or they are subject to embargo. *
2. Several can items have heavy dents on seams and 2 cans were swollen due to gas formation. Food products offered for public sale must be in sound condition. *

Non-critical 0
