

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

5/1/08 - 5/31/08

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

AURORA HIGH SCHOOL CAFETERIA	Routine Inspection	5/01/08
Critical 0	Non-Critical 1	
BOOTLEGGER REST/BREWERY	Routine Inspection	5/01/08
Critical 1		
	1. Bulk product being dispensed with single service plastic cup. Proper utensils must be used to dispense bulk food products. *	
Non-Critical 4		

MARIONVILLE

ROCCO'S OF MARIONVILLE	Pre-Opening Inspection	5/23/08
Critical 0	Non-Critical 1	

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9. Toxic products and soiled aprons stored next to coffee in food service area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
10. Mold growth on fan guard of compressor blowing onto food containers in walk-in refrigerator. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
11. Food strainer in disrepair. Food contact surfaces must be maintained in good repair.
12. Temperature in walk-in refrigerator at 56° F. Potentially hazardous cold food shall be held at 41° F. or below.

Non-Critical 10

(FACILITY DIRECTED TO CLOSE UNTIL CRITICAL ITEMS ARE CORRECTED)

RE-INSPECTION ** Requested by management 4/15/08
Critical 5

1. Dried food stuck to food dicer food contact surface and stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. (reoccurring)
2. Screen door disconnected and in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. (reoccurring)
3. Open employee drink container on counter 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. (reoccurring)
4. Heavy leakage from top of hot water heater. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Services Ordinance. (reoccurring)
5. Sliced lemons stored inside ice machine. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 5 (reoccurring)

(FACILITY REMAINS CLOSED)

RE-OPENING INSPECTION ** 4/17/08
Critical 1

1. Self-closing device on screen door missing, door standing open. (Temporary repairs made on-site.) Openings to the outside must be maintained in such condition to prevent vermin entrance. *

Non-Critical 4

(CLEARED TO RESUME OPERATIONS)

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COMPLAINT INSPECTION **

4/29/08

Critical

3

1. Temperature in walk-in refrigerator at 45° F. Door standing ajar due to missing door latch. Potentially hazardous cold food shall be held at 41° F. or below.
2. Roof leakage reoccurring in part of food prep area. Outside of building must be properly maintained in order to prevent contamination of food products and food contact surfaces.
3. Screen door disconnected and in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. (reoccurring)

Non-critical

1

SWEET TRADITIONS BAKE SHOP

Relocation Inspection

5/23/08

Critical

0

Non-Critical

2
