

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

6/1/08 - 6/31/08

Non-Critical 1

CASEY'S GEN STORE #1271 Routine Inspection 6/17/08
Critical 0 Non-Critical 1

GO CONVENIENCE STORE #3 Routine Inspection 6/17/08
Critical 2

1. Mold inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition. *
2. Dead insects lying on floor by wall and walk-in cooler door. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 4

BRAUM'S ICE CREAM #283 ** COMPLAINT INSPECTION 6/20/08
Critical 8

1. Several green bottle flies noted around dumpster and standing water at dumpster. Effective pest control measures must be used to prevent potential vermin contamination.
2. Mold growth on door covering inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Ice accumulation on top of food containers from defrost cycle in reach-in freezers creating a potential contamination hazard. Food products must be stored in such a manner to prevent possible contamination.
4. Two sinks leaking around seals and will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
5. Two plastic spatulas in disrepair. Food contact surfaces must be maintained in good repair. *
6. Debris stuck to ice cream scoop and lemon juicer. Food contact surfaces must be maintained in a clean/sanitized condition. *
7. Knives stored between crevices at grill. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
8. Lint and grease blowing off two fans onto food contact surfaces in work area. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.

Non-Critical 5

RE-INSPECTION 6/23/08

Critical 4

1. Need To clean debris from between molding and work table food contact surface near warmer. Food contact surfaces must be maintained in a clean/sanitized condition.
2. Food contact surface on lemon squeezer no longer easily cleanable. Food contact surfaces must be maintained in good repair.
3. Mold on inside of door cover on ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.
4. Heavy leakage around south windows during periods of heavy rain creating potential contamination

problem.

Outside of building must be properly maintained in order to prevent contamination of food products and food contact surfaces.

Non-Critical 5

AURORA HIGH SCHOOL CAFETERIA Summer Feeding Program
6/05/08

Critical 1

1. Dried debris stuck to meat slicer. Food contact utensils/equipment must be cleaned/sanitized after

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each use and stored in proper manner to prevent recontamination. *

Non-Critical 1

AURORA JR. HIGH SCHOOL CAFETERIA Summer Feeding Program 6/09/08

Critical 1

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

Non-Critical 2

ROBINSON INTERMEDIATE SCHOOL Summer Feeding Program 6/09/08

Critical 2

1. Dried spillage in micro oven. Food contact surfaces must be maintained in a clean/sanitized condition. *
2. Screen exit door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 0

ROBINSON ELEMENTARY SCHOOL Summer Feeding Program 6/09/08

Critical 1

1. Dried debris stuck to cake cutter 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 1

PATE EARLY CHILDHOOD CENTER Summer Feeding Program 6/05/08

Critical 1

1. Water from defrost cycle of walk-in freezer pooling on top of food containers creating potential hazard. All equipment must be maintained in good repair. Products moved or covered to prevent contamination.

Non-Critical 1

IN 'N' OUT FOOD MART Routine Inspection 6/25/08

Critical 3

1. Syrup build-up inside drink dispenser nozzles. Food contact surfaces must be maintained in a clean/sanitized condition.
2. Micro wave needs to be cleaned. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Ice scoop not properly stored. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

Non-Critical 5

RAPID ROBERTS Routine Inspection 6/25/08

Critical 0 Non-Critical 1

FASTRIP #14 Routine Inspection 6/25/08

Critical 0 Non-Critical 1

MARJON ENTERPRISES Routine Inspection 6/30/08

Critical 0 Non-Critical 0

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MARIONVILLE

MARIONVILLE SCHOOLS	Routine Inspection	6/12/08
Critical	3	
<ol style="list-style-type: none"> 1. Ice accumulation on food containers in walk-in freezer created during defrost cycle. (Product to be covered to prevent contamination until repairs are made. Food products must be stored in such a manner to prevent possible contamination. 2. Oil seal leaking on floor mounted mixer. Debris in mixing bowl. All equipment must be maintained in good repair. (Unit removed from service until repaired.) 3. One can of shortening swelling and bulging. Food products offered for public sale must be in sound condition. (Product discarded.) * 		
Non-Critical	2	

MURFINS MARKET	COMPLAINT INSPECTION	6/16/08
Critical	3	
<ol style="list-style-type: none"> 1. Container of rubbing alcohol stored with open single service meat trays in butcher shop. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 2. Need to clean compressor fan guard in walk-in refrigerator. Debris blowing from fan guard onto meat grinder. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 3. Knives and utensils stored between wall and plumbing in walk-in refrigerator. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. 		
Non-Critical	3	

<u>RE-INSPECTION</u>		6/20/08
Critical	0	Non-Critical 1

CASEY'S GEN STORE #1285	Routine Inspection	6/17/08
Critical	0	Non-Critical 5

MILLER

DON'S GROSSROADS GROCERY	Routine Inspection	6/12/08
Critical	0	Non-Critical 4

CASEY'S GEN. STORE #1079	Routine Inspection	6/12/08
Critical	1	
<ol style="list-style-type: none"> 1. Can opener has debris stuck to cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. * 		
Non-Critical	0	

MILLER HIGH SCHOOL CAFETERIA	Summer Feeding Program	6/10/08
Critical	1	
<ol style="list-style-type: none"> 1. Table mounter can opener in need of cleaning. Food contact surfaces must be maintained in a 		

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clean/sanitized condition. *
Non-Critical 3

MILLER ELEMENTARY CAFETERIA	Summer Feeding Program	6/10/08
Critical 0	Non-Critical 1	

MONETT

GAS'N'GROCERIES	Change of Ownership	6/11/08
Critical 4		

1. Corrosion on food tongs. Food contact surfaces must be maintained in good repair. *
2. Dried debris stuck on pizza holder unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
3. Inside of ice machine door broken. Food contact surfaces must be maintained in good repair.
4. Temperature in 2-door freezer at 20° F. Some frozen products partially thawed in unit. Temperature in freezer units must be maintained at 0° F or below.

Non-Critical 5

<u>RE-INSPECTION</u>	**	6/16/08
Critical 5		

1. Inside of ice machine door broken. Food contact surfaces must be maintained in good repair. (reoccurring)
2. Two cases of mixed drinks unfit for human consumption due to suspended mold and debris in bottles, some containers had been open, in walk-in refrigerator. (Employees directed to remove from public sale this date) All products offered for public consumption must be maintained in sound condition. *
3. Dried debris stuck to number of metal pizza holders. Food contact surfaces must be maintained in a clean/sanitized condition.
4. Several dead roaches noted under pizza oven. Effective pest control measures must be used to prevent potential vermin contamination.
5. Three-vat sink continues to leak. Will not shut off. (reoccurring) Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 3

<u>2nd REINSPECTION</u>		6/25/08
Critical 5		

1. Dried debris stuck to food contact surfaces. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
2. Three-vat sink continues to leak. Will not shut off. (reoccurring) Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
3. Personal carry-in orders stored with uncooked food products in reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. (Personal employee food items should be stored in separate unit.
4. Ice scoop improperly stored. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
5. Clorox kitchen cleaner stored on food contact surfaces. Toxic products shall be properly used, labeled and

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stored in such a manner as to prevent potential contamination.
Non-Critical 1

SONIC DRIVE IN ** Routine Inspection 6/11/08
Critical 4

1. Dried debris stuck to lemon dicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
2. Employee observed washing and rinsing malt collars in 1-vat sink. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
- 3.. Dead roaches noted on floor near 3-vat sink and store room. Effective pest control measures must be used to prevent potential vermin contamination. (Continue pest control program.)
4. Dried debris stuck to french fry dicer unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *

Non-Critical 3

MT. VERNON

SUMMER FRESH MARKET COMPLAINT INSPECTION 6/03/08
Critical 1

1. Three containers of outdated baby food products on shelves. These types of products must be sold by sell date or they are subject to embargo. *

Non-Critical 1 (Retail area only)

McDONALD'S ** COMPLAINT INSPECTION 6/03/08
Critical 5

1. Standing murky water with bad odor at dumpster. Eight to ten green bottle flies at site. Effective pest control measures must be used to prevent potential vermin contamination.
2. Dead insects and debris on floor around compressor tank. Effective pest control measures must be used to prevent potential vermin contamination.
3. Water dripping from defrost cycle in walk-in freezer dripping on food containers creating a potential contamination hazard. Food products must be stored in such a manner to prevent possible contamination.
4. Dried debris stuck to lemon dicer. Food contact surfaces must be maintained in a clean/sanitized condition.
- * 5. Dried debris stuck to egg holder 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 7

RE-INSPECTION

Critical 1 6/06/08

1. Water dripping from defrost cycle in walk-in freezer dripping on food containers creating a potential contamination hazard. (reoccurring) Product temporarily covered with plastic covers until repairs can be made.) Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 3

KFC/LONG JOHN SILVER'S #55 Routine Inspection 6/06/08

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Critical 1
1. Ceiling/roof leaking in several areas in dining section. Building must be properly maintained in order to contact surfaces.

Non-Critical 6

KFC/LJS #55 ** COMPLAINT INSPECTION 6/20/08

Critical 7
1. Roof continues to leak onto tables in dining area. Outside of building must be properly maintained in order to prevent contamination of food products and food contact surfaces. (reoccurring)
2. Mold growth in dispenser tips of soft drink self-service unit. Food contact surfaces must be maintained in a clean/sanitized condition. *
3. Employee hand sink faucet in disrepair. (reoccurring) Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
4. Flies noted near the ice machine and near clean equipment storage shelving. Effective pest control measures must be used to prevent potential vermin contamination.
5. Several pans on clean utensil storage shelf greasy with food stuck inside one pan. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
6. Debris blowing off fan guard of compressor onto food containers in walk-in refrigerator. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
7. Need to clean splash area on table mounted mixer. (appears grease seal may be leaking) Food contact surfaces must be maintained in a clean/sanitized condition. All equipment must be maintained in good repair.

Non-Critical 8

RE-INSPECTION 6/23/08

Critical 2
1. Roof continues to leak onto tables in dining area. Outside of building must be properly maintained in order to prevent contamination of food products and food contact surfaces. (reoccurring)
2. Need to clean splash area on table mounted mixer. (appears grease seal may be leaking) Food contact surfaces must be maintained in a clean/sanitized condition. All equipment must be maintained in good repair.

Non-Critical 1

SONIC DRIVE IN ** COMPLAINT INSPECTION 6/10/08

Critical 6
1. Front 3-vat sink leaking on floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Container of polish/lubricant stored with clean equipment. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
4. Back draft on hot water heater remains in disrepair. (Noted on May 2, 2008 report) Plumbing/venting must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
5. Heavy ice accumulation on food containers in walk-in freezer due to malfunctioning drain on defrost cycle. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
6. Spray unit on pre-flush arm broken and will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 10

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Critical	0	Non-Critical	5	
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FASTRIP #30		Routine Inspection		6/11/08
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Critical	0	Non-Critical	5	
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TACO PALACE	**	COMPLAINT INSPECTION		6/16/08
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Critical	6			
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1. Splash and spillage in micro oven. Food contact surfaces must be maintained in a clean/sanitized condition.
2. 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.
3. Mist from window mounted air conditioner unit blowing onto open single service food containers. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. *
4. Food containers without tight fitting lids stored on the floor in walk-in food refrigerator. Food products must be stored in such a manner to prevent possible contamination. *
5. Dried debris stuck to food dicer unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
6. Chlorine residual in sanitizing part of 3-vat sink at 0 ppm. 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.

Non-critical	4			
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RE-INSPECTION ** 6/20/08

Critical	2			
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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. (reoccurring)
2. Several plastic food containers in disrepair and no longer has cleanable surfaces. Food contact surfaces must be maintained in good repair. *

Non-Critical	1			
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COW GIRL CATERING		Pre-Opening Inspection		6/13/08
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Critical	0	Non-Critical	6	
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COURTHOUSE CAFÉ	**	COMPLAINT INSPECTION		6/23/08
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Critical	5			
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1. Fly larva/maggots in open dumpster. Effective pest control measures must be used to prevent potential vermin contamination. Wet garbage should be placed in plastic garbage bag, closed and placed in dumpster With lid closed.
2. Basement screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Heavy mold/spillage on four food containers in basement walk-in refrigerator. All products offered for public consumption must be from an approved source and in a sound condition. (Product voluntarily discarded.)
4. Using drinking glass to dispense bulk sugar. Proper utensils must be used to dispense bulk food products.
5. Ice accumulation on food containers in walk-in freezer due to malfunctioning defrost cycle. All equipment must be maintained in good repair.

Non-Critical	5			
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RE-INSPECTION ** 6/27/08

Critical	4			
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1. Malfunctioning grease trap sewage system with backflow. Plumbing must be maintained in accordance with

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MO 1999 Food Code and the Lawrence County Food Service Ordinance.			
	2.	Open meat container stored above eggs and milk in walk-in refrigerator in basement. Food products must be stored in such a manner to prevent possible contamination.	
	3.	Employee outer wear stored on top of floor mounted mixer while in use. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.	
	4.	Can opener in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition.	
Non-critical	8		
	<u>2ND RE-INSPECTION</u>	**	6/30/08
Critical	2		
	1.	Mold and debris on inside of door seal of food prep refrigerator. Food contact surfaces must be maintained in a clean/sanitized condition.	
	2.	Need to clean splash area on small mixer unit. Food contact surfaces must be maintained in a clean/sanitized condition.	
Non-Critical	9		
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CASEY'S GEN. STORE #1019		Routine Inspection	6/23/08
Critical	1		
	1.	Using utensil without handle to dispense bulk product. Utensils with handles must be used to prevent cross contamination. *	
Non-Critical	0		
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PANDA HOUSE		Routine Inspection	6/25/08
Critical	3		
	1.	Using utensil without handle to dispense bulk sugar. Proper utensils must be used to dispense bulk food products. *	
	2.	Reusing single service food containers. Single service containers must be discarded after one use. *	
	3.	Several utensils no longer cleanable and in disrepair. Food contact surfaces must be maintained in good repair. (discarded) *	
Non-critical	2		
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FUEL EXPRESS		Routine Inspection	6/26/08
Critical	0	Non-critical	2
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MT. VERNON FAMILY RESTAURANT		COMPLAINT INSPECTION	6/30/08
Critical	7		
	1.	Using scoop without handle to dispense bulk sugar. Proper utensils must be used to dispense bulk food products.	
	2.	Toxic products stored on same shelf with food items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
	3.	Dried debris build-up on can opener. Food contact surfaces must be maintained in a clean/sanitized condition. *	
	4.	Meat in open pan thawing at room temperature. Thawing frozen products must be done in accordance with Lawrence County Food Service Ordinance and 1999 MO Food Code.	
	5.	Dinner plate being used to scoop potatoes. Proper utensils must be used to dispense bulk food products.	
	6.	Dirty knife in food prep rack with debris stuck to unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.	
	7.	Debris falling onto clean plates from prep table. 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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MICKEY OWENS BASEBALL CAMP	Routine Inspection	6/30/08
Critical	2	
<ol style="list-style-type: none"> 1. Chlorine residual in 3-vat sink at 200+ ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. * 2. All staff eating behind service line. 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. * 		
Non-Critical	4	

PIERCE CITY

PIERCE CITY ELEMENTARY SCHOOL	Summer Feeding Program	6/11/08
Critical	0	
	Non-Critical	1

CASEY'S GEN. STORE #1054	Routine Inspection	6/27/08
Critical	1	
<ol style="list-style-type: none"> 1. Numerous flies throughout facility. Effective pest control measures must be used to prevent potential vermin contamination. 		
Non-Critical	3	

ROSEBOUGH GEN. STORE	Routine Inspection	6/27/08
Critical	0	
	Non-Critical	1

PIERCE CITY CAFÉ	Routine Inspection	6/27/08
Critical	1	
<ol style="list-style-type: none"> 1. Micro wave in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. * 		
Non-Critical	5	

CHUNKEY'S	Routine Inspection	6/27/08
Critical	2	
<ol style="list-style-type: none"> 1. Raw meat stored on shelves above other food items. Food products must be stored in such a manner to prevent possible contamination. * 2. Food debris on pan 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	5	

VERONA

VERONA SCHOOLS CAFETERIA	Summer Feeding Program	6/11/08
Critical	0	
	Non-Critical	2