

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

7/1/08 - 7/31/08

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

ASH GROVE

YMCA CAMP WAKONDA ** **RE-INSPECTION** 7/08/08
Critical 7

- such
1. Spray cleaner stored on top of ice machine. Toxic products shall be properly used, labeled and stored in a manner as to prevent potential contamination. *
 2. Mold growth on inside ice machine door. Food contact surfaces must be maintained in a clean/sanitized condition.
 3. Ice scoop food contact surface in disrepair. Food contact surfaces must be maintained in good repair.
 4. Staff using 3-vat sink to wash hands and utensils. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. *
 5. Insecticide stored with food items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
 6. Several flies noted in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.
 7. Cleaning products in storage area stored above open paper plates. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *

Non-Critical 2

2ND RE-INSPECTION ** 7/10/08
Critical 6

1. Need to clean inside ice machine door. Food contact surfaces must be maintained in a clean/sanitized condition.
2. Need to repair holes in screen door. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Several flies noted in food prep area. Effective pest control measures must be used to prevent potential vermin contamination. (reoccurring)
4. Wire strainer in disrepair. (discarded) Food contact surfaces must be maintained in good repair.
5. Dead flies stuck to bottom of clean pan stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
6. Outside spigot had hose attached without backflow prevention device. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.

Non-Critical 2

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3RD INSPECTION ** 7/18/08

Critical 2

1. Several flies noted in dish washing area. Effective pest control measures must be used to prevent potential vermin contamination. (reoccurring)
2. Outside spigot had hose attached without backflow prevention device. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination. (reoccurring)

Non-Critical 0

AURORA

BRAUM'S ICE CREAM #283 ** **2ND RE-INSPECTION** 7/01/08

Critical 4

1. Two employee hand sinks in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Basting brush in disrepair no longer cleanable. Food contact surfaces must be maintained in good repair. *
3. Liquid cleaner stored next to food products at the service line. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
4. Roof leakage continues since September 7, 2007. Outside of building must be properly maintained in order to prevent contamination of food products and food contact surfaces.

Non-Critical 5

3RD RE-INSPECTION ** 7/08/08

Critical 2

1. Two employee hand sinks in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (reoccurring)
2. Syrup build up in soda dispenser nozzles near drive-in window. Food contact surfaces must be maintained in a clean/sanitized condition.

Non-critical 4

4TH RE-INSPECTION ** 7/11/08

Critical 0 Non-Critical 1

IN & OUT FOOD MART **RE-INSPECTION** 7/02/08

Critical 4

1. Syrup dispenser heads in need of cleaning at self-service drink fountain. Food contact surfaces must be maintained in a clean/sanitized condition.
2. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Ice scoop setting on top of ice machine exposed to potential contamination. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
4. Bleach stored with food products next to ice machine. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.

Non-Critical 5

2ND RE-INSPECTION 7/09/08

Critical 0 Non-Critical 2

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K HWY LIQUOR STORE		Routine Inspection	7/02/08
Critical	0	Non-Critical	2

PIZZA HUT		Routine Inspection	7/02/08
Critical	3		
		<ol style="list-style-type: none"> 1. Food debris stuck to pizza pans and rings used in pizza prep. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. 2. Air intake vents above food prep tables in need of cleaning. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 3. Numerous utensils in the clean utensil storage area have 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	4		

<u>RE-INSPECTION</u>			7/09/08
Critical	0	Non-Critical	5

McDONALD'S	**	COMPLAINT INSPECTION	7/09/08
Critical	7		
		<ol style="list-style-type: none"> 1. Several flies noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination. 2. Burrito mix at service area 70°. Potentially hazardous hot food shall be held at 140° F. or above. 3. Need to clean inside utensil storage containers. Food contact surfaces must be maintained in a clean/sanitized condition. 4. Home fragrance spray stored with open single service containers. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 5. Sanitizer/cleaner stored on box above condiments. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 6. Need to clean inside prep refrigerator next to grills. Food contact surfaces must be maintained in a clean/sanitized condition. 7. Need to clean dispenser nozzles on soft drink dispenser machine. Food contact surfaces must be maintained in a clean/sanitized condition. 	
Non-Critical	10		

<u>RE-INSPECTION</u>	**		7/10/08
Critical	2		

		<ol style="list-style-type: none"> 1. Ice accumulation on fan guards in walk-in freezer with ice on burger buns. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 2. Several flies noted in dining and food prep areas. Effective pest control measures must be used to prevent potential vermin contamination. 	
Non-critical	6		

KFC/A & W	**	Routine Inspection	7/08/08
Critical	1		

		<ol style="list-style-type: none"> 1. Utensils stored in crevices between equipment. Food contact utensils/equipment must be cleaned/sanitized 	
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after each use and stored in proper manner to prevent recontamination.
Non-Critical 7

RE-INSPECTION ** 7/09/08
Critical 4

1. 3-vat sink in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Dried debris stuck to can opener. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Back door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
4. Defrost unit malfunctioning in walk-in freezer. Ice accumulation on food product containers. All equipment must be maintained in good repair.

Non-Critical 4

RICHARDO'S MEXICAN REST. Routine Inspection 7/10/08
Critical 2

1. Food debris inside micro-wave oven. Food contact surfaces must be maintained in a clean/sanitized condition. *
2. Debris build-up on can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. *

Non-Critical 2

YOUR PLACE PIZZA Routine Inspection 7/10/08
Critical 0 Non-Critical 1

DOLLAR GENERAL Routine Inspection 7/10/08
Critical 0 Non-Critical 2

ACAMBORO MEXICAN RESTAURANT ** Routine Inspection 7/11/08
Critical 4

1. Dead flies in bottom of reach-in refrigerator. Effective pest control measures must be used to prevent potential vermin contamination.
2. Food debris stuck to baby spoon stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
3. Employee eating in food prep area while preparing food. 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.
4. Defrost cycle in freezer unit malfunction with ice build up on food containers creating potential contamination of food product. All equipment must be maintained in good repair and not creating a potential for contamination.

Non-Critical 11

RE-INSPECTION ** 7/17/08
Critical 4

1. Dried food debris stuck to can opener. Food contact surfaces must be maintained in a clean/sanitized condition. *
2. Sanitizer too strong in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *
3. Liquid waste running out of dumpster and running across parking lot to back door. Waste products must be

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disposed in accordance with 1999 MO Food Code and DNR Regulations.

4. Potentially hazardous food not date marked. Potentially hazardous food items must be labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance. *

Non-Critical 6

2ND RE-INSPECTION

7/23/08

Critical 2

1. Liquid waste running out of dumpster and running across parking lot to back door. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. (Re-occurring)
2. Grease build-up on the vent hood with the possibility of drippage and contamination. Vent hoods, fans, and attached equipment must be maintained in a way to prevent possible contamination. *

Non-Critical 3

SUBWAY/WAL-MART

Routine Inspection

7/11/08

Critical 1

1. Metal knife holder on service line covered with dried food debris. Food contact surfaces must be maintained in a clean/sanitized condition. *

Non-Critical 4

SONIC DRIVE IN

Routine Inspection

7/17/08

Critical 1

1. Defrost cycle malfunctioning in walk-in freezer with ice accumulation on food containers. All equipment must be maintained in good repair and not creating a potential for contamination.

Non-Critical 5

THE BLACKBIRD GRILL

Routine Inspection

7/17/08

Critical 0

Non-Critical

1

MOVIE GALLERY

Routine Inspection

7/17/08

Critical 0

Non-Critical

2

B & P DISCOUNT GROCERY

Routine Inspection

7/18/08

Critical 0

Non-Critical

4

KAFFE METROPOLITIAN

Routine Inspection

7/18/08

Critical 1

1. Pans stored on floor in space between ovens and sink. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *

Non-critical 5

SUPERIOR FOOD MART

Routine Inspection

7/18/08

Critical 3

1. Back door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
2. Dried debris stuck to can opener. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Several flies noted in dining area and kitchen. Effective pest control measures must be used to prevent

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potential vermin contamination.
Non-Critical 5

RE-INSPECTION 7/23/08
Critical 4

1. Towels being used as a food contact surface. Food contact surfaces must be made of food grade materials and easily cleanable.
2. Utensils being stored in crevice under grill. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
3. Raw meat being stored above ready-to-eat foods in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.
4. Exit door from food prep area not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 5

2nd RE-INSPECTION 7/25/08
Critical 6

1. Utensils being stored in crevice under grill. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. (reoccurring)
2. Potentially hazardous foods not labeled or dated in walk-in refrigerator. Potentially hazardous food items must be labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance.
3. Stainless steel cleaner stored next to onions. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
4. Raw meat being stored above ready-to-eat foods in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. (reoccurring)
5. Dish washing sink in disrepair. All equipment must be maintained in good repair.
6. Insecticide and meat tenderiser stored beside each other. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *

Non-Critical 5

3rd RE-INSPECTION 7/29/08
Critical 3

1. Chlorine residual in final rinse of dish machine 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. All equipment must be maintained in good repair. Direct to go to manual dish washing and use 3 step method.
2. Spigot on dish pre-flush sink in disrepair. All equipment must be maintained in good repair. (Part on hand but not yet installed. (reoccurring)
3. Hand sink no longer installed in food prep area. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.

Non-Critical 2

AMERICAN LEGION POST #126	Routine Inspection	7/24/08
Critical 0	Non-Critical 0	

CANNON & PATTY'S TAVERN	Routine Inspection	7/24/08
Critical 1		

1. Hot water faucet in disrepair near bathrooms. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 2

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HUDSON HOUSE		Routine Inspection	7/24/08
Critical	2		
		<ol style="list-style-type: none"> 1. Toaster in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. 2. Encrusted debris on can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. 	
Non-Critical	3		
<u>RE-INSPECTION</u>			
Critical	0	Non-Critical	0
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F.O.E. #3948		Routine Inspection	7/24/08
Critical	0	Non-Critical	2
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CHINA VILLAGE		Routine Inspection	7/30/08
Critical	6		
		<ol style="list-style-type: none"> 1. Several utensils with dried debris on food contact surface stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * 2. Food strainer in disrepair, repaired with tape and wire. Food contact surfaces must be maintained in good repair. * (thrown in trash) 3. Employee hand sink extremely slow draining. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. 4. Dispensing food product with metal bowl without handle. Bowl in disrepair. Food contact surfaces must be maintained in good repair. Utensils with handles must be used to prevent cross contamination. 5. Food stored in open #10 containers with lids partially attached. Food products must be stored in such a manner to prevent possible contamination. 6. 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. 	
Non-Critical	6		
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STARBUCKS- PRICECUTTER #15		Routine Inspection	7/29/08
Critical	0	Non-Critical	1
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MERCY ST. JOHN'S HOSPITAL		Routine Inspection	7/29/08
Critical	1		
		<ol style="list-style-type: none"> 1. Need to clean toasters. Food contact surfaces must be maintained in a clean/sanitized condition. * 	
Non-Critical	3		
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BRAUMS DAIRY STORE		Routine Inspection	7/29/08
Critical	0	Non-Critical	0
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JIM CARR'S OIL CO.		Routine Inspection	7/29/08
Critical	0	Non-Critical	2
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SUBWAY		Routine Inspection	7/29/08
Critical	4		
		<ol style="list-style-type: none"> 1. Tuna scoop had dried food debris stuck to it and was stored with the clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent 	

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Critical 1
1. Defrost cycle unit not working in walk-in freezer with ice accumulation on food containers. All equipment must be maintained in good repair.
Non-Critical 2

YOUR PLACE PIZZA		Routine Inspection	7/14/08
Critical 0		Non-Critical 2	

OZARK METHODIST MANOR		Routine Inspection	7/31/08
Critical 0		Non-Critical 2	

MONETT

GAS 'N' GROCERIES		<u>RE-INSPECTION</u>	7/02/08
Critical 1			
1. Walk-in refrigerator not at proper temperature. Potentially hazardous cold food shall be held at 41° F. or below.			
Non-Critical 2			

MT. VERNON

MT. VERNON FAMILY RESTAURANT **		<u>RE-INSPECTION</u>	7/01/08
Critical 3			
1. Wire strainer in disrepair. Food contact surfaces must be maintained in good repair. *			
2. Basting brush in disrepair and rusty. Food contact surfaces must be maintained in good repair. *			
3. Live fly in mixing bowl stored with clean equipment. Effective pest control measures must be used to prevent potential vermin contamination.			
Non-Critical 4			

		<u>2nd RE-INSPECTION</u>	7/31/08
Critical 2			
1. Open drink container 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. Open container of food in the outside walk-in storage shed. Food products offered for public sale must be in sound condition. * (product discarded on the spot)			
Non-Critical 4			

COUNTRY JUNCTION		Routine Inspection	7/02/08
Critical 0		Non-Critical 2	

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ALPS		Routine Inspection	7/07/08
Critical	1		
		1. Several flies in butcher shop work area. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-Critical	8		

SUMMER FRESH		Routine Inspection	7/03/08
Critical	4		
		1. Ice scoop improperly stored. (produce) Utensils must be used to dispense ice and stored properly between uses to prevent cross contamination. *	
		2. Two brands of medication outdated. (retail) These types of products must be sold by sell date or they are subject to embargo. *	
Non-Critical	5		

STOP 'N' SHOP		Routine Inspection	7/07/08
Critical	1		
		1. One type of over the counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. *	
Non-Critical	4		

AMILY DOLLAR STORE		Routine Inspection	7/07/08
Critical	0	Non-Critical	3

TA TRAVEL CENTER		Routine Inspection	7/07/08
Critical	2		
		1. One type of over the counter medication outdated. These types of products must be sold by sell date or they are subject to embargo.	
		2. Hot dog tongs not properly stored after use. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.	
Non-Critical	2		

MT. VERNON PLACE CARE CENTER		Routine Inspection	7/10/08
Critical	0	Non-Critical	1

MT. VERNON RESIDENTIAL CARE		Routine Inspection	7/10/08
Critical	0	Non-Critical	0

COURTHOUSE CAFÉ		Routine Inspection	7/14/08
Critical	1		
		1. Drain plug missing from dumpster with numerous flies feeding on waste drainage on ground. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-Critical	6		

RED BARN CAFÉ	**	COMPLAINT INSPECTION	
	7/15/08		
Critical	4		
		1. Liquid cleaner spray stored with food items and equipment near range. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	

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- 2. Employee hand sink not accessible in kitchen. Being used as food scrap reciprocal. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. *
 - 3. Mold growth on compressor guards in walk-in refrigerator blowing onto food containers. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
 - 4. Several flies on tables in dining area. Effective pest control measures must be used to prevent potential vermin contamination.
- Non-Critical 8

RE-INSPECTION ** 7/18/08
Critical 2

- 1. Utensils stored in crevice between wall and equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
 - 2. Baked goods covered with black plastic trash bags. Food contact surfaces must be made of food grade materials. *
- Non-Critical 1

KFC/LJS #55 Routine Inspection 7/17/08
Critical 1

- 1. Need to clean utensils in shortening and utensil storage container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
- Non-Critical 5

SONIC DRIVE IN ** COMPLAINT 7/21/08
Critical 2

- 1. Many flies throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.
 - 2. 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.
- Non-Critical 8

BAMBOO GARDENS ** Routine Inspection 7/22/08
Critical 5

- 1. Several open drink containers and package of cookies 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. Several food containers in disrepair. Food contact surfaces must be maintained in good repair.
 - 3. Reusing single service food containers. Single service containers must be discarded after one use.
 - 4. Several flies in food prep and dining area. Effective pest control measures must be used to prevent potential vermin contamination.
 - 5. Insecticide stored with cleaner in service area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
- Non-Critical 6

RE-INSPECTION 7/23/08
Critical 3

- 1. Two flies noted on food prep work table. Effective pest control measures must be used to prevent potential vermin contamination.
- 2. One large food container in disrepair. Food contact surfaces must be maintained in good repair. *(discarded)

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		3. Using two standard paint brushes which were in disrepair for basting brushes. Food contact surfaces must be made of food grade materials. * (discarded on the spot)	
Non-Critical	4		
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KEEN BEAN		Routine Inspection	7/22/08
Critical	0	Non-Critical	2
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TURNER'S CALICL CORNER		Routine Inspection	7/22/08
Critical	0	Non-Critical	0
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McDONALD'S	** Mt. Vernon	COMPLAINT INSPECTION	7/23/08
Critical	4		
		1. Debris inside clean utensil storage container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.	
		2. Several dead insects on floor behind water pressure tank. Live flies on trash cart without cover. Effective pest control measures must be used to prevent potential vermin contamination.	
		3. Evidence that defrost cycle is not working on walk-in freezer. Ice accumulation on food containers. All equipment must be maintained in good repair.	
		4. 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.	
Non-Critical	6		
		<u>RE-INSPECTION</u>	7/25/08
Critical	2		
		1. Several flies noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.	
		2. Some utensils need better cleaning. (2 egg holders and 1 hot food 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	1		
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MADEWELL MEATS		Routine Inspection	7/24/08
Critical	0	Non-Critical	0
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WILLIAMS S CREEK WINERY		Routine Inspection	7/24/08
Critical	0	Non-Critical	0
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JOHN TAYLOR SENIOR CENTER		Routine Inspection	7/24/08
Critical	0	Non-Critical	1
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PAMIDA STORE		Routine Inspection	7/30/08
Critical	0	Non-Critical	3
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GO CONVENIENCE #5		Routine Inspection	7/30/08
Critical	1		
		1. One brand of over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. *	
Non-Critical	2		
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MOVIE GALLERY		Routine Inspection	7/30/08

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Critical	0		Non-Critical	0
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ESTELLE'S		Routine Inspection		7/30/08
Critical	0		Non-Critical	2
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LAWRENCE COUNTY MANOR		Routine Inspection		7/31/08
Critical	1			
		1. One sink leaking in food prep area. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
Non-Critical	2			
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F.O.E. #4362		Routine Inspection		7/23/08
Critical	0		Non-Critical	0
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MT. VERNON TREATMENT CENTER		Routine Inspection		7/23/08
Critical	0		Non-Critical	0

PIERCE CITY

PIERCE CITY SENIOR CENTER		Routine Inspection		7/24/08
Critical	0		Non-Critical	1
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ROYAL CREATIONS		Routine Inspection		7/24/08
Critical	0		Non-Critical	0

VERONA

VERONA ONE STOP		Routine Inspection		7/24/08
Critical	2			
		1. Micro wave oven in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition.		
		2. Mold growth in nozzle of ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.		
Non-Critical	5			
