

LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections

7/1/09 - 7/31/09

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 shows the number of non-critical violations but doesn't list the nature of those violations. More information may be obtain by looking on our web site [www.lawrencecohealth.com](http://www.lawrencecohealth.com).

\* = Items corrected on the spot.

\*\* = Sent to the Prosecuting Attorney

**ASH GROVE**

YMCA CAMP WAKONDA	**	Routine Inspection	7/21/09
Critical	5		
		<ol style="list-style-type: none"><li>1. Mold growth on inside of ice machine door. Food contact surfaces must be maintained in a clean sanitized condition.</li><li>2. Employees using 3-vat sink as hand washing sink. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. Hands must be washed in designated hand sink only.</li><li>3. Sanitizer in final rinse of dish machine less than 50 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.</li><li>4. Three containers of food from previous operations stored in food warmer at room temperature. Food products offered for consumption must be in sound condition. Ordered food to be discarded.</li><li>5. Chlorine unit on water well again malfunctioning. Chlorine reading in dining facility at 0 ppm. All equipment must be maintained in good repair.</li></ol>	
Non-Critical	3		

**AURORA**

BRAUM'S ICE CREAM #283	**	COMPLAINT INSPECTION	7/01/09
Critical	7		
		<ol style="list-style-type: none"><li>1. Water will not shut off to the spray arm at the 3-vat sink and at the small sink at the service line. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li><li>2. Live flies observed in the following areas: 3-vat sink, garbage can at back door, service counter area, and window ledge in storage area. Numerous dead flies and other insects on window ledges. Effective pest control measures must be used to prevent potential vermin contamination.</li><li>3. Drive-thru service window was left standing open while employee attended to other tasks. Effective pest control measures must be used to prevent potential vermin contamination.</li></ol>	

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4. Debris in storage container holding spatulas and other clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
5. Two non-labeled spray labels noted containing toxic material; one stored above 3-vat sink, other in container next to ice machine. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
6. Dried debris stuck to utensils and cutting board next to grill. Food contact surfaces must be maintained in a clean sanitized condition. \*
7. Chlorine sanitizer in 3-vat sink in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.

Non-Critical 6

**RE-INSPECTION**

7/10/09

Critical 2

1. Chlorine residual in wiping cloth water less than 50 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*
2. Chlorine residual at 3-vat sink in excess of 200+ ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*

Non-Critical 2

AURORA NURSING CENTER	Routine Inspection		7/06/09
Critical 0	Non-Critical	1	

THE BLACKBIRD GRILL	Routine Inspection		7/07/09
Critical 0	Non-Critical	1	

MOVIE GALLERY	Routine Inspection		7/08/09
Critical 0	Non-Critical	0	

KAFFEE METROPOLITAN	Routine Inspection		7/08/09
Critical 1			
Non-critical 3	1. Debris in silverware storage container. Food contact surfaces must be maintained in a clean sanitized condition.		

GEORGE'S STORE	Routine Inspection		7/09/09
Critical 0	Non-Critical	1	

HUDSON HOUSE	Routine Inspection		7/09/09
Critical 0	Non-Critical	1	

BRAUM'S RETAIL STORE	Routine Inspection		7/10/09
Critical 0	Non-Critical	1	

STARBUCKS @ Price Cutter's	Routine Inspection		7/15/09
Critical 0	Non-Critical	2	

BRISTOL MANOR	Routine Inspection		7/14/09
Critical 1			

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1. Bottle of toxic product not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.

Non-critical 1

PAO'S CHINESE RESTAURANT Routine Inspection 7/13/09  
 Critical 4

1. No sanitizing agent in 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
2. Screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Strainer in disrepair. Food contact surfaces must be maintained in good repair.
4. Cook not washing hands between tasks while preparing food. Proper hand washing must be used to prevent possible contamination of food products. Gloves or proper utensils must be used when handling ready to eat foods.

Non-Critical 5

**RE-INSPECTION**

Critical 0 Non-Critical 2 7/24/09

COCA-COLA ENTPRISES Routine Inspection 7/16/09  
 Critical 1

1. Need backflow prevention device on hose at mop-vat sink. (reoccurring) Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.

Non-Critical 2

HONEY CREEK GOLF COURSE Routine Inspection 7/17/09  
 Critical 0 Non-Critical 0

HERRELL'S ICE Routine Inspection 7/17/09  
 Critical 0 Non-Critical 1

MARJON ENTERPRISES (Mobile Unit) Routine Inspection 7/17/09  
 Critical 1

1. Water sample tested unsafe. Water from a non-public water system shall meet state drinking water quality standards.

(Directed to use water from approved source for mobile unit.)

McDONALD'S \*\* SPECIAL CIRCUMSTANCES INVESTIGATION 7/21/09  
 Critical 3

1. Dried debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition.
2. Several flies noted at service counter and food pick-up window areas. Effective pest control measures must be used to prevent potential vermin contamination.
3. Automatic window closing device not operational at food pick-up window. Openings to the outside must be maintained in such condition to prevent vermin entrance. All equipment must be maintained in good repair.

Non-Critical 6

**RE-INSPECTION**

7/28/09

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Critical 1  
 1. Several flies noted within facility. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 5

CANNON & PATTY'S TAVERN	Routine Inspection		7/27/09
Critical 0	Non-Critical	3	

MERCY ST. JOHN'S HOSPITAL	Routine Inspection		7/30/09
Critical 0	Non-Critical	3	

### MARIONVILLE

OZARK METHODIST MANOR	Routine Inspection		7/13/09
Critical 1			
1. Open drink on food prep table. 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		2	

BULL'S EYE #32	**	COMPLAINT INSPECTION	7/20/09
Critical	9		
1. Corrosion on paint brush used for basting. Food contact surfaces must be maintained in good repair. * 2. Final rinse in 3-vat sink 200+ ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. * 3. Open employee drink container setting next to scales at hot holding unit. 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. Spray cleaner setting next to scales at hot holding unit. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. 5. Wet wiping clothes not stored in sanitizing solution between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm). 6. Chicken in hot holding unit at 122° F. Potentially hazardous hot food shall be held at 140° F. or above. 7. Handle of ice scoop broken off and laying under ice machine on floor. Utensils must be used to dispense ice to prevent cross contamination. Utensils with handles must be used to prevent cross contamination. Food contact surfaces must be maintained in good repair. * 8. Dead insects inside and on outside an open packet of self-service items. Food products must be stored in such a manner to prevent possible contamination. Effective pest control measures must be used to prevent potential vermin contamination. 9. Two boxes of chicken (one open) setting in container of bloody water in walk-in cooler. Food products must be stored in such a manner to prevent possible contamination.			
Non-Critical		7	

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	<b><u>RE-INSPECTION</u></b>			7/24/09
Critical	0	Non-Critical	1	
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SONIC DRIVE IN		Routine Inspection		7/31/09
Critical	3			
		<ol style="list-style-type: none"><li>1. Grease strainer in disrepair. Food contact surfaces must be maintained in good repair.</li><li>2. Heavy leakage from water spigot at mop sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li><li>3. Several flies noted in food prep area, front entrance area and at mop sink. Effective pest control measures must be used to prevent potential vermin contamination.</li></ol>		
Non-Critical	1			

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**MILLER**

MINGLES RESTAURANT	**	COMPLAINT INSPECTION		7/09/09
Critical	5			
		<ol style="list-style-type: none"><li>1. Four pies setting uncovered on open table next to customer seating area. Food products must be stored and displayed in such a manner to prevent possible contamination. *</li><li>2. Wiping clothes stored in sanitizer that was 200+ ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *</li><li>3. Debris in clean utensil storage container. Food contact surfaces must be maintained in a clean sanitized condition. *</li><li>4. Utensil used to dispense shortening stored on cardboard carton sitting on floor. Food contact surfaces must be maintained in a clean sanitized condition. *</li><li>5. Urinal in men's bathroom non-functional due to plumbing problems. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li></ol>		
Non-Critical	5			

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**MONETT**

RAMEY'S/PRICE CUTTER #5	**	Routine Inspection		7/10/09
Critical	8			
		<ol style="list-style-type: none"><li>1. Back loading ramp door on east side standing open. Openings to the outside must be maintained in such condition to prevent vermin entrance. *</li><li>2. Trash storage has large amount trash on ground flies, maggots and odor noted. Effective pest control measures must be used to prevent potential vermin contamination.</li></ol>		

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3. Numerous dead flies noted in display cases within facility. Effective pest control measures must be used to prevent potential vermin contamination
4. Some cans on discount shelf heavily dented and in unsound condition. Food products offered for public sale must be in sound condition. \*
5. Butcher drinking from open 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.
6. Knives stored in crevice between 3-vat sink and wall in butcher shop. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
7. Malfunctioning compressor unit in walk-in freezer in deli creating condition of ice freezing on food containers. All equipment must be maintained in good repair.
8. Several containers of outdated over-the-counter drugs noted. These types of products must be sold by sell date or they are subject to embargo.

Non-Critical 7

**RE-INSPECTION**

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7/22/09

Critical 2

1. Heavy ice accumulation on food containers in walk-in freezer creating potential food contamination problem. Food products must be stored in such a manner to prevent possible contamination.
2. Corrosion on paint brush being used as a basting brush in deli. Food contact surfaces must be made of food grade materials. All equipment must be maintained in good repair. \*

Non-Critical 7

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SONIC DRIVE IN

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Routine Inspection

7/31/09

Critical 7

1. No sanitizing agent in 2 3-vat sinks. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*
2. Numerous flies around the open dumpster and grease container. Effective pest control measures must be used to prevent potential vermin contamination.
3. Dried debris stuck to food dicer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
4. Dead insects on floor in walk-in cooler and in hallway. Effective pest control measures must be used to prevent potential vermin contamination.
5. Open/uncovered box of hot dogs in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. \*
6. Ices scoop stored in dirty holder. After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code.
7. Ice scoop holder at ice machine in disrepair. Utensils must be used to dispense ice to prevent cross contamination and must be sanitized and in good repair.

Non Critical 5

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**MT. VERNON**

McDONALD'S \*\* COMPLAINT INSPECTION 7/02/09  
Critical 8

1. Numerous flies were noted in the following areas: men's toilet, main service line, dishwashing area, dining area and trash containers near back door. Effective pest control measures must be used to prevent potential vermin contamination.
2. Insecticide container stored on ice machine. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
3. Mold growth on inside of ice machine door. Food contact surfaces must be maintained in a clean sanitized condition. \*
4. Some food containers stored with clean equipment in need of cleaning. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
5. Dried debris inside clean utensil storage holder. Food contact surfaces must be maintained in a clean sanitized condition. \*
6. Drainage from malfunctioning compressor unit in freezer draining and freezing on food containers. (reoccurring) All equipment must be maintained in good repair. Food products must be stored in such a manner to prevent possible contamination.
7. Employees using hand sink to pre-wash utensils. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
8. Soiled wiping lying on counter at coffee service area not stored in sanitizing agent between uses. Wiping cloths must be stored in sanitize water between uses accordance with the Lawrence County Food Service Code.

Non-Critical 3

**RE-INSPECTION** \*\* 7/07/09  
Critical 3

1. Numerous flies were noted around and at trash compactor unit. Effective pest control measures must be used to prevent potential vermin contamination.
2. Flies noted in dining area dish washing area and food service area. Effective pest control measures must be used to prevent potential vermin contamination. Liquid waste draining from trash compactor with drainage across drive thru area. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.

Non-Critical 2

**2<sup>ND</sup> RE-INSPECTION** \*\* 7/22/09  
Critical 2

1. Continued heavy fly infestation throughout facility and around and on trash container at the service line. Effective pest control measures must be used to prevent potential vermin contamination. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. (reoccurring)
2. Food scraps noted in the hand washing sink in food prep area. Hand washing sinks are to be used for hand washing only and not for food preparation. (reoccurring)

Non-Critical 1

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stored in such a manner as to prevent potential contamination. \*

3. No sanitizing agent in 3<sup>rd</sup> compartment of 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*
4. Food strainer has dried debris on it stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
5. Can opener has dried debris stuck to cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. \*
6. Open employee drink container on work table 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. \*
7. Scoop without handle being used to scoop bulk salt and rice. Utensils with handles must be used to prevent cross contamination. \*
8. Strainer and sifter in disrepair. Food contact surfaces must be maintained in good repair.
9. Two live roaches noted in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 3

**2<sup>ND</sup> RE-INSPECTION** \*\*

7/13/09

Critical 3

1. No sanitizer in wiping cloth buckets. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*
2. Flies still present in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.
3. No sanitizing agent in 3<sup>rd</sup> compartment of 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. (reoccurring)

Non-Critical 2

**3<sup>rd</sup> RE-INSPECTION** \*\*

7/16/09

Critical 2

1. Sanitizer in wiping cloth buckets over 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*
2. Insecticide stored with product containers under service counter. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*

Non-Critical 0

BUD'S DONUTS Pre-Opening Inspection

7/10/09

Critical 1

1. One containers of toxic product not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*

Non-Critical 2

KFC/LJS #55 **RE-INSPECTION**

7/10/09

Critical 0 Non-Critical 1

LAWRENCE COUNTY MANOR Routine Inspection

7/14/09

Critical 1

1. Compressor unit malfunctioning in walk-in freezer leaking onto food containers and freezing. All equipment must be maintained in good repair.

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Non-Critical 0

MT. VERNON TREATMENT CENTER Routine Inspection 7/14/09

Critical 1  
1. Bottle of toxic product with no label. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*

Non-Critical 0

BIG BALDY'S BBQ Routine Inspection 7/14/09

Critical 0 Non-Critical 0

EL MARIACHI MEXICAN REST. \*\* **3<sup>RD</sup> RE-INSPECTION** 7/01/09

Critical 4  
1. Evidence of roach infestation on-going. Effective pest control measures must be used to prevent potential vermin contamination.  
2. Sanitizer in wiping cloth bucket in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.  
3. Insecticide and cleaners intermixed with other product containers. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.  
4. Flies present in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 3

**4<sup>TH</sup> RE-INSPECTION** \*\* 7/06/09

Critical 3  
1. Live roaches on top of hot water heater and under 3-vat sink. Effective pest control measures must be used to prevent potential vermin contamination.  
2. Water squirting out of the base of faucet on 3-vat sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.  
3. No sanitizer in wiping cloth bucket 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.

MO Non-critical 2

**5<sup>TH</sup> RE-INSPECTION** \*\* 7/10/09

Critical 1  
1. Roach population greatly decreased but evidence of infestation continues. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 2

**REGULAR MONTHLY INSPECTION** \*\* 7/21/09

Critical 1  
1. Heavy leakage from roof draining onto food preparation tables while food was being prepared. **DIRECTED FACILITY BE CLOSED IMMEDIATELY AS AN IMMINANT HEALTH HAZARD.**

**RE-OPENING INSPECTION** \*\* 7/21/09

**Temporary repairs to prevent leakage completed. Facility allowed to resume operations after assurance from owner that permanent repairs will be made.**

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SUMMER FRESH DELI/BAKERY \*\* 2<sup>ND</sup> RE-INSPECTION 7/01/09  
 Critical 1

1. Fried chicken in hot holding unit at 132° F in deli. Potentially hazardous hot food shall be held at 140° F. or above.

Non-Critical 0

TURNER'S CALICO CORNER Routine Inspection 7/08/09  
 Critical 0 Non-Critical 0

MT. VERNON RESIDENTIAL CARE Routine Inspection 7/09/09  
 Critical 1

1. Sanitizer in wiping bucket 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*

Non-Critical 0

MT. VERNON PLACE CARE CENTER Routine Inspection 7/09/09  
 Critical 1

1. Non-labeled spray bottle containing toxic product in food prep area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*

Non-critical 0

PAMIDA #892 Routine Inspection 7/20/09  
 Critical 0 Non-Critical 3

COURTHOUSE CAFE \*\* COMPLAINT INSPECTION 7/21/09  
 Critical 4

1. Mouse droppings on floor in men's bathroom. Effective pest control measures must be used to prevent potential vermin contamination.
2. Open employee drink container on work counter. 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. Sanitizer 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.
4. Open food containers in walk-in refrigerator in basement. Food products must be stored in such a manner to prevent possible contamination. \*

Non-Critical 10

RE-INSPECTION 7/30/09  
 Critical 3

1. Water from defrost cycle walk-in freezer running down wall onto open electrical boxes and bagged soda product. Food products must be stored in such a manner to prevent possible contamination.
2. Pair of tennis shoes stored on shelf with clean utensils in kitchen. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. (food prep area) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
3. Spray cleaner sanitizing solution at 200+ ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*

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Non-Critical 9

MT. VERNON FAMILY REST. \*\* Routine Inspection 7/31/09  
Critical 10

- be
1. Gravy in plastic container setting on shelf at 120° F. Potentially hazardous hot food shall be held at 140° F. or above. \*
  2. Cook did not change gloves or wash hands after using cell phone in food prep area. Proper hand washing must be used to prevent possible contamination of food products between tasks.
  3. Numerous flies noted at dumpster and grease container outside. Effective pest control measures must be used to prevent potential vermin contamination.
  4. Flies noted at dish washing area and numerous insects stuck to glue board floating in water under 2-door refrigerator. Effective pest control measures must be used to prevent potential vermin contamination.
  5. Debris and mold on rail inside ice machine door. Food contact surfaces must be maintained in a clean sanitized condition. \*
  6. Carpenter glue stored with meat tenderizer. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
  7. Dried debris stuck to mixing bowl and mixer splash area. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
  8. Using small cup without handle to dispense salt. Proper utensils must be used to dispense bulk food products.
  9. Back door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
  10. Open food container in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.

Non-critical 10

**PIERCE CITY**

THOMPSON FAMILY DRUG Routine Inspection 7/20/09  
Critical 0 Non-Critical 0

**VERONA**

VERONA ONE STOP Routine Inspection 7/13/09  
Critical 0 Non-Critical 1