

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

8/1/08 - 8/31/08

HERTIAGE HARMONY HOUSE		Routine Inspection		8/01/08
Critical	0	Non-Critical	1	
HERRELL'S ICE		Routine Inspection		8/15/08
Critical	2			
	<ol style="list-style-type: none"> 1. Need to seal hole in wall around equipment drain in manufacturing area. Openings to the outside must be maintained in such condition to prevent vermin entrance. 2. Water sample collect at time of inspection tested unsafe. (Positive for coliform, negative for E.Coli) Water from a non-public water system shall meet state drinking water quality standards. 			
Non-Critical	0			
	<u>RE-INSPECTION</u>			8/22/08
Critical	0	Non-Critical	0	
CHINA VILLAGE		<u>RE-INSPECTION</u>		8/15/08
Critical	** 2			
	<ol style="list-style-type: none"> 1. Chlorine residual in 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. (reoccurring) 2. Debris blowing off portable fan guards onto food contact surfaces in kitchen. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 			
Non-Critical	1			
RICHARD'S HAWG WILD BBQ		Routine Inspection		8/20/08
Critical	1			
	<ol style="list-style-type: none"> 1. Outside spigot has hose attached without back-flow prevention device. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination. * 			
Non-Critical	0			
HONEY CREEK GOLF CLUB		Routine Inspection		8/20/08
Critical	0	Non-Critical	2	
SUPERIOR FOOD MART		<u>RE-INSPECTION</u>		8/27/08
Critical	0	Non-Critical	1	
PIZZA INN		Pre-Opening Inspection		8/29/08
Critical	3			
	<ol style="list-style-type: none"> 1. Spray bottle of cleaner not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 2. Can opener in need of cleaning. 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. 			
Non-Critical	6			
KFC/A & W		COMPLAINT INSPECTION		8/28/08
Critical	3			
	<ol style="list-style-type: none"> 1. Knife stored in crevice by chicken batter on food prep table. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * 2. Defrost cycle not working properly on walk-in freezer. Ice accumulation on open food containers. All equipment must be maintained in good repair. Food products must be stored in such a manner to prevent 			

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

8/1/08 - 8/31/08

possible contamination.

3. 3-vat sink in disrepair. Draining into bucket. Plumbing must be maintained in accordance with MO 1999 Code and the Lawrence County Food Service Ordinance.
Food Non-Critical 5

EVERTON

BRITIAN'S STORE Routine Inspection 8/18/08
Critical 0 Non-Critical 0

(FACILITY APPROVED FOR SALE OF PACKAGED PRODUCTS FROM APPROVED SOURCE ONLY)

FREISTATT

FARMER'S EXCHANGE Routine Inspection 8/13/08
Critical 0 Non-Critical 1

HALLTOWN

BAUMER'S SHELL FOOD MART Routine Inspection 8/18/08
Critical 3

1. Insecticides stored with cleaners in storage area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
2. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Debris blowing off compressor unit fan guards onto product containers in walk-in refrigerator.

Non-Critical 3

RE-INSPECTION

Critical 1 8/2/08

1. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.

Non-Critical 2

MARIONVILLE

APPLE DUMPLING BAKERY Routine Inspection 8/06/08
Critical 0 Non-Critical 1

LINDEMAN ORCHARDS Routine Inspection 8/06/08
Critical 0 Non-Critical 1

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

8/1/08 - 8/31/08

HILLBILLY GAS MART	Routine Inspection	8/05/08
Critical	2	
<ol style="list-style-type: none"> 1. Toxic products stored with food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 2. Debris stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. * 		
Non-Critical	1	
<hr/>		
MODERN DAY VETS #493	Routine Inspection	8/21/08
Critical	0	
	Non-Critical	5

MILLER

KWIK STOP	Routine Inspection	8/07/08
Critical	0	
	Non-Critical	1
<hr/>		
THE SUSIE Q	Routine Inspection	8/07/08
Critical	2	
<ol style="list-style-type: none"> 1. Vent hood in need of cleaning. Grease build up to point of dripping onto food contact surfaces. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 2. Exit door on south side not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance. 		
Non-Critical	2	
<hr/>		
CROSSROADS CORNER CAFÉ **	Routine Inspection	8/13/08
Critical	13	
<ol style="list-style-type: none"> 1. Back door standing open. Openings to the outside must be maintained in such condition to prevent vermin entrance. * 2. Several live flies in dish washing area. Dead flies noted on window sills. Effective pest control measures must be used to prevent potential vermin contamination. 3. Broken window above 3-vat sink noted on June 12, 2008 covered with saran wrap. Openings to the outside must be maintained in such condition to prevent vermin entrance. Building must be maintained in such a way as to prevent potential contamination. 4. Food workers not washing hands due to hand sink being inaccessible. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. * 5. Dried ice cream splash on malt mixers food contact surface. Food contact surfaces must be maintained in a clean/sanitized condition. * 6. Ball glove and other personal items stored on shelf with food items. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. * 7. Open food containers nest inside reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. 8. Baked items stored inside black trash bag. Food products must be stored in such a manner to prevent possible contamination. Food contact surfaces must be made of food grade materials. *. 9. Open food containers in walk-in refrigerator. One stored on floor. Food contact surfaces must be made of food grade materials. 10. Grease seal leaking on mixer onto mixing bowl. Food contact surfaces must be maintained in good repair. (Mixer removed from service.) 		

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

8/1/08 - 8/31/08

11. Meat slicer had wet and dried debris stuck to unit from previous usage. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
12. Spray can of de-icer stored next to micro oven, on work counter. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
13. Lagoon serving the facility is in violation of DNR Regulations. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations and DNR letter of warning on July 24, 2008.

Non-Critical 6

RE-INSPECTION ** 8/14/08

Critical 5

1. Numerous flies noted inside and outside near back door. Effective pest control measures must be used to prevent potential vermin contamination.
2. Mop water being dumped on ground outside back door. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
3. Self-closing device broken on back storm door not allowing door to close. Openings to the outside must be maintained in such condition to prevent vermin entrance.
4. Insecticide stored with clean utensils and food items at service area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
5. Lagoon serving the facility is in violation of DNR Regulations. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations and DNR letter of warning on July 24, 2008.

Non-Critical 8

2ND RE-INSPECTION ** 8/18/08

Critical 2

1. Flies in food prep area. Effective pest control measures must be used to prevent potential vermin contamination. (reoccurring)
2. Lagoon serving the facility is in violation of DNR Regulations. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations and DNR letter of warning on July 24, 2008.

Non-Critical 2

ROUTE 66 TAVERN (MDV #284) Routine Inspection 8/14/08

Critical 3

1. Brushes used to clean bar glasses are worn out. All equipment must be maintained in good repair.
2. Back screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Heavy debris build-up inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.

Non-Critical 4

ROUND GROVE BAPT. SCHOOL Routine Inspection 8/28/08

Critical 1

1. Need to clean splash area on table mixer. Food contact surfaces must be maintained in a clean/sanitized condition. *

Non-Critical 0

MAGGIE MAE'S Routine Inspection 8/27/08

Critical 0 Non-Critical 4

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

8/1/08 - 8/31/08

MONETT

SONIC DRIVE INN		COMPLAINT INSPECTION	8/12/08
Critical	4		
		<ol style="list-style-type: none"> 1. Dried debris on plastic milk shake mixer collars stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. 2. Open employee drink container on top on employee towel at hand sink. 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. Dirty utensils stored with clean utensils at 3-vat sink. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * 4. Numerous dead insects in the floor and also in walk-in refrigerator. Effective pest control measures must be used to prevent potential vermin contamination. 	
Non-Critical	3		

LOAVES & FISHES		Routine Inspection	8/11/08
Critical	0	Non-Critical	1
<hr/>			
RAMEY'S #5		Routine Inspection	8/13/08
Critical	0	Non-Critical	1
<hr/>			
MONETT HIGH SCHOOL		Routine Inspection	8/26/08
Critical	0	Non-Critical	1
<hr/>			
MONETT CENTAL ELEMENTARY		Routine Inspection	8/26/08
Critical	0	Non-Critical	0

MT. VERNON

BAMBOO GARDENS		Routine Inspection	8/07/08
Critical	9		
		<ol style="list-style-type: none"> 1. One tub of three tubs of partially cooked chicken sitting out at room temperature, 120° F. Potentially hazardous hot food shall be held at 140° F. or above. Potentially hazardous cold food shall be held at 41° F. or below. 2. Open employee drink 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. (reoccurring) * 3. Observed several employees wiping hands on shared cloth towels between work tasks instead of washing hands properly. Proper hand washing must be used to prevent possible contamination of food products and the spread of communicable disease. 4. Several dirty utensil stored in container with clean utensils on top of soiled cloth. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * 	

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

8/1/08 - 8/31/08

5. Six containers of shrimp setting on floor under work table thawing at room temperature. Food products must be stored in such a manner to prevent possible contamination. Frozen foods must be thawed in accordance with Lawrence County Food Code.
6. Final rinse on dish machine failed to reach proper temperature level. Warewashing machines heating device must maintain final rinse in accordance with MO 1999 Food Code. Directed manager to use manual dish washing methods until dish machine is repaired.
7. Three utensils in disrepair. Food contact surfaces must be maintained in good repair. (discarded on the spot)*
8. Insecticide stored with cleaners in service area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
9. Two sinks continue to leak. (reoccurring) Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (reoccurring)

Non-Critical 4

RE-INSPECTION

**

8/08/08

Critical 6

1. Worker using bare hands to prepare ready-to-eat foods. When handling ready-to-eat foods, clean single service gloves, tongs or other utensils must be used. *
2. Exit door from kitchen not tight fitting at bottom. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Egg rolls in walk-in cooler not covered completely. Food products must be stored in such a manner to prevent possible contamination. *
4. Two sinks continue to leak. (reoccurring) Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
5. Spillage on clean pans and inside storage container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
6. One large food container in disrepair. Food contact surfaces must be maintained in good repair. (discarded on the spot)*

Non-Critical 4

2ND RE-INSPECTION

**

8/15/08

Critical 1

1. Flies noted in dining area. Effective pest control measures must be used to prevent potential vermin contamination. (reoccurring)

Non-Critical 1

BIG BALDY'S BACK WOODS BBQ	Routine Inspection		8/05/08
----------------------------	--------------------	--	---------

Critical 0	Non-Critical	0	
------------	--------------	---	--

MT. VERNON INTERMEDIATE SCH.	Pre-Opening Inspection		8/12/08
------------------------------	------------------------	--	---------

Critical 0	Non-Critical	2	
------------	--------------	---	--

HOMETOWN PHARMACY	Routine Inspection		8/11/08
-------------------	--------------------	--	---------

Critical 0	Non-Critical	0	
------------	--------------	---	--

SHERRY'S TAVERN	Routine Inspection		8/11/08
-----------------	--------------------	--	---------

Critical 0	Non-Critical	2	
------------	--------------	---	--

TACO BELL #587	Routine Inspection		8/12/08
----------------	--------------------	--	---------

Critical 0	Non-Critical	1	
------------	--------------	---	--

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

8/1/08 - 8/31/08

WIND & WILLOW		Routine Inspection		8/12/08
Critical	0	Non-Critical	0	

EL MARIACHI **		COMPLAINT INSPECTION		8/12/08
Critical	7			

1. Roof continues to leak onto food prep table. (noted 4/2008 also) Building must be maintained in such a way as to prevent potential contamination.
2. Several frozen food items not covered or wrapped in chest freezer. Food products must be stored in such a manner to prevent possible contamination.
3. Dried debris stuck to dicer unit, inside microwave and shredder. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
4. Reusing foil pans. Single service containers must be discarded after one use. *
5. Roach noted on shelf next to coffee maker in service area. Effective pest control measures must be used to prevent potential vermin contamination.
6. Pre-flush spray arm leaking, will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
7. No label on spray cleaner stored near 3-vat sink. *

Non-Critical	1			
--------------	---	--	--	--

RE-INSPECTION

8/13/08

Critical

1. Roof continues to leak onto food prep table. (noted 4/2008 also) Building must be maintained in such a way as to prevent potential contamination. (remains in disrepair)
2. No evidence of live roaches, but some egg case shells were noted. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical	1			
--------------	---	--	--	--

SUPER 8 MOTEL BRKST BAR		Routine Inspection		8/13/08
Critical	0	Non-Critical	3	

MURRAY'S VINTAGE VENUE		Routine Inspection		8/13/08
Critical	0	Non-Critical	0	

McDONALD'S **		COMPLAINT INSPECTION		8/15/08
Critical	3			

1. Back door fixed in open position. Openings to the outside must be maintained in such condition to prevent vermin entrance. *
2. Ice condensation from defrost cycle dripping into and onto open food containers from compressor unit in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. All equipment must be maintained in good repair. (staff directed to cover food containers to prevent food contamination) *
3. Dried debris stuck to lemon slicer. Food contact surfaces must be maintained in a clean/sanitized condition. (reoccurring) *

Non-Critical	1			
--------------	---	--	--	--

MO BAPT. CHILDREN'S HOME x 3		Routine Inspection		8/19/08
Critical	1			

1. Two containers of home canned pickles observed in one kitchen reach-in refrigerator. All products offered for public consumption must be manufactured in an approved facility. Products from non-approved sources are subject to embargo and possible destruction.. * (removed from facility)

Non-Critical	0			
--------------	---	--	--	--

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

8/1/08 - 8/31/08

COURTHOUSE CAFÉ		Routine Inspection		8/18/08
Critical	1			
	1. Need drain plug in dumpster to prevent liquid waste from draining onto ground surface. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.			
Non-Critical	7			
LAW. CO. CORRECTIONAL FACILITY		Routine Inspection		8/21/08
Critical	1			
	1. Utensils and equipment being washed in employee hand sink. 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	2			
ELLIE'S SHAVED ICE		Routine Inspection		8/20/08
Critical	0	Non-Critical	0	
RED MONKEY FOODS		Routine Inspection		8/19/08
Critical	0	Non-Critical	1	
AMERICAN LEGION POST #137		Routine Inspection		8/20/08
Critical	0	Non-Critical	1	
AUNT AIMEE'S BAKERY		Routine Inspection		8/22/08
Critical	0	Non-Critical	1	
STEFFIE KAY'Z KATERING		Routine Inspection		8/22/08
Critical	0	Non-Critical	1	

PIERCE CITY

THOMPSON FAMILY DRUGS		Routine Inspection		8/07/08
Critical	0	Non-Critical	0	
FREDA MAE'S		Routine Inspection		8/07/08
Critical	0	Non-Critical	4	
FERN'S TAVERN		Routine Inspection		
8/11/08				
Critical	0	Non-Critical	0	
ANNIE'S DISCOUNT GROCERY		Pre-Opening Inspection		8/29/08
Critical	0	Non-Critical	0	
<u>(FACILITY APPROVED FOR SALE OF PACKAGED PRODUCTS FROM APPROVED SOURCE ONLY)</u>				

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

8/1/08 - 8/31/08

TOWN & COUNTRY SUPERMARKET	Routine Inspection	8/29/08
Critical	1	
1. Basting brush in deli section in disrepair. All equipment must be maintained in good repair. (discarded on the spot) *		
Non-Critical	1	

SARCOXIE

SINCLAIR STATION	Routine Inspection	8/11/08
Critical	2	
1. Mouse droppings in cabinet under nacho machine. Effective pest control measures must be used to prevent potential vermin contamination.		
2. Employee medication stored in cooler with consumer products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *		
Non-Critical	3	

STOTTS CITY

DONNA'S STOTTS CITY BAR(MDV #427)	Routine Inspection	8/21/08
Critical	1	
1. Mold and lint blowing off fan guard compressor onto beverage containers in walk-in refrigerator. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.		
Non-Critical	3	

MASSIE'S ONE STOP	Routine Inspection	8/29/08
Critical	0	
	Non-Critical	5

VERONA

LA TIENDA MICHOACANA	Routine Inspection	8/18/08
Critical	0	
	Non-Critical	3

SPRING RIVER RESTAURANT/BAR	Routine Inspection	8/14/08
Critical	0	
	Non-Critical	1

MARY'S MOBILE CONCESSION	Routine Inspection	8/20/08
Critical	0	
	Non-Critical	0