

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

9/1/08 - 9/30/08

R Place Bar & Grill Critical	0	Routine Inspection Non-Critical	1	9/18/08
THE STRIKE ZONE Critical	0	Routine Inspection Non-Critical	1	9/24/08
K & K CONFECTIONS Critical	0	Routine Inspection Non-Critical	1	9/19/08
AURORA FAMILY RESTAURANT Critical	4	Routine Inspection		9/30/08
		<ol style="list-style-type: none"> 1. Moldy bread on food prep table. Food products offered for public sale must be in sound condition. * 2. Unlabeled spray bottles. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. 3. Utensils stored in crevices by grill. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. 4. Potentially hazardous food items not labeled or dated. 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	3			
RANDY'S CONVENIENCE STORE Critical	0	Pre-Opening Inspection Non-Critical	0	9/09/08

FREISTATT

TRINITY LUTHERAN SCHOOL Critical	0	Routine Inspection Non-Critical	0	9/03/08
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MARIONVILLE

MARIONVILLE SCHOOL CAFETERIA Critical	0	Routine Inspection Non-Critical	0	9/03/08
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WILES ORCHARD Critical	2	Routine Inspection		9/24/08
		<ol style="list-style-type: none"> 1. Insure door on west end of processing area is sealed at bottom. Openings to the outside must be maintained in such condition to prevent vermin entrance. 2. Need backflow prevention device on cold water spigot in processing area when hose is attached. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination. 		

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Non-Critical 2

MURPHY'S ORCHARD		Routine Inspection	9/24/08
Critical	0	Non-Critical	0

MILLER

CROSSROADS CORNER CAFÉ **		<u>3rd RE-INSPECTION</u>	9/02/08
Critical	2		

1. Wooden spoon in disrepair. All equipment must be maintained in good repair. *
2. Lagoon serving the facility in violation of Dept. of Natural Resources regulations. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.

Non-Critical 3

MILLER LIONS CLUB		Routine Inspection	9/09/08
Critical	0	Non-Critical	0

MILLER CENTRAL ELEMENTARY		Routine Inspection	9/08/08
Critical	0	Non-Critical	0

MILLER HIGH SCHOOL		Routine Inspection	9/08/08
Critical	0	Non-Critical	3

MT. VERNON

EL MARACHIA		Routine Inspection	9/17/08
Critical	0	Non-Critical	3

SUMMER FRESH (Retail)		COMPLAINT INSPECTION	9/02/08
Critical	2		

1. Several types of over-the-counter medication out-dated. These types of products must be sold by sell date or they are subject to embargo. *
2. Dead flies in refrigerator display cases. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 3

MT. VERNON HIGH SCHOOL		Routine Inspection	9/04/08
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Critical	0	Non-Critical	0	
MT. VERNON ELEMENTARY		Routine Inspection		9/04/08
Critical	0	Non-Critical	1	
MT. VERNON MIDDLE SCHOOL		Routine Inspection		9/04/08
Critical	0	Non-Critical	1	
MT. VERNON INTERMEDIATE		Routine Inspection		9/04/08
Critical	1			
		1. Ice accumulation on food containers in walk-in freezer due to malfunctioning defrost cycle. All equipment must be maintained in good repair.		
Non-Critical	0			
SUBWAY		Routine Inspection		9/24/08
Critical	0	Non-Critical	3	
FLYING M RESTAURANT		Routine Inspection		9/22/08
Critical	0	Non-Critical	2	
MAZZIO'S PIZZA		Routine Inspection		9/24/08
Critical	2			
		1. Food debris stuck to pizza pans stored with clean pans. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.		
		2. Food debris stuck to some plates stored with clean plates. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.		
Non-Critical	9			

PIERCE CITY

PIERCE CITY HIGH SCHOOL		Routine Inspection		9/03/08
Critical	0	Non-Critical	1	
PIERCE CITY ELEMENTARY		Routine Inspection		9/03/08
Critical	0	Non-Critical	1	
ST. MARY'S SCHOOL		Routine Inspection		9/03/08
Critical	0	Non-Critical	2	

VERONA

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VERONA SCHOOL CAFETERIA		Routine Inspection		9/02/08
Critical	0	Non-Critical	3	
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GRIP		Routine Inspection		9/02/08
Critical	0	Non-Critical	0	
