

LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections  
10/1/08 - 10/31/08

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

**AURORA**

WAL-MART #92		Routine Inspection	10/01/08
Critical	0	Non-Critical	2

ALICE IRENE'S REST & BAKERY		Routine Inspection	10/01/08
Critical	0	Non-Critical	1

AURORA FAMILY RESTAURANT	**	<u><b>RE-INSPECTION</b></u>	10/03/08
Critical	7		

1. Four 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. \*
2. Two uncovered raw meat containers stored in walk-in refrigerator above each other. Food products must be stored in such a manner to prevent possible contamination.
3. Waste water continues to be dumped on ground in parking lot. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
4. Several containers of meat not covered and stored in an unprotected manner in reach-in and walk-in refrigerators. Food products must be stored in such a manner to prevent possible contamination.
5. Screen door in disrepair on back exit. Openings to the outside must be maintained in such condition to prevent vermin entrance.
6. Open ice cream containers nested in chest freezer. Food products must be stored in such a manner to prevent possible contamination. \*
7. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.

Non-Critical	11		
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<u><b>RE-INSPECTION</b></u>			10/06/08
Critical	3		

1. Pancake mix and eggs in food prep refrigerator at 50° F. Potentially hazardous cold food shall be held at 41° F. or below.
2. Door seal in disrepair on food prep refrigerator at service line. All equipment must be maintained in good repair.
3. Stack of uncooked biscuits stored unprotected on shelf in reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. (discarded on the spot)

Non-Critical	2		
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MURPHY OIL USA #7446	Pre-Opening Inspection		10/16/08
Critical	0	Non-Critical	0

ACAMBRO MEXICAN RESTAURANT	Routine Inspection		10/16/08
Critical	1		
	1. Ice accumulation approximately 1 food deep on floor due to malfunctioning freezer defrost cycle creating potential contamination and safety hazard. All equipment must be maintained in good repair.		
Non-Critical	2		

BRAUM'S ICE CREAM #283	Routine Inspection		10/16/08
Critical	2		
	1. Sanitizing agent stored with single service cups. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *		
	2. Employee hand sink next to office in disrepair. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.		
Non-Critical	0		

KFC/A&W	Routine Inspection		10/27/08
Critical	3		
	1. Dried food debris stuck on ice cream milk shake mixer. Food contact surfaces must be maintained in a clean/sanitized condition.		
	2. Sanitizer and food containers stored on same shelf. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination		
	3. Walk-in freezer has dripping water onto food containers and freezing on boxes of open food products. Food products must be stored in such a manner to prevent possible contamination.		
Non-Critical	2		

<b><u>RE-INSPECTION</u></b>			10/31/08
Critical	0	Non-Critical	2

**MARIONVILLE**

ALICE IRENE'S REST. & BAKERY	Routine Inspection		10/01/08
Critical	0	Non-Critical	1

**MILLER**

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ROUTE 66 TAVERN(MDV) Routine Inspection 10/15/08  
 Critical 2  
 1. Need to repair storm door and front door. Openings to the outside must be maintained in such condition to prevent vermin entrance.  
 2. Bar brush at 3-vat sink in need of replacement. Food contact surfaces must be maintained in a clean/sanitized condition and in good repair.  
 Non-Critical 1  
**( FACILITY APPROVED FOR SALE OF PACKAGED PRODUCTS FROM APPROVED SOURCE ONLY)**

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MILLER SENIOR CENTER Routine Inspection 10/15/08  
 Critical 0 Non-Critical 0

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**MONETT**

DAIRY QUEEN Routine Inspection 10/21/08  
 Critical 1  
 1. Scoop without handle used to dispense bulk product. Proper utensils must be used to dispense bulk food products. \*  
 Non-Critical 1

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**MT. VERNON**

MAZZIO'S PIZZA \*\* **RE-INSPECTION** 10/03/08  
 Critical 6  
 1. Insecticide stored with cleaners next to employee hand sink. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*  
 2. Dicer unit in need of cleaning and in disrepair. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. Food contact surfaces must be maintained in good repair.  
 3. Spatula in disrepair. Food contact surfaces must be maintained in good repair.  
 4. Flies noted in dinning area. Effective pest control measures must be used to prevent potential vermin contamination.  
 5. Dried debris stuck to pans stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.  
 6. Slicer encrusted with food and debris. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.  
 Non-Critical 2

**RE-INSPECTION** 10/06/08  
 Critical 1  
 1. Utensils stored in crevice between two food containers next to pizza oven. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*

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Non-Critical 2

BAMBOO GARDENS Routine Inspection 10/08/08

Critical 2

1. Open employee drink container 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. \*
2. Stack of CD's wrapped in cloth towel stored with clean utensils. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*

Non-Critical 4

TACO PALACE Routine Inspection 10/08/08

Critical 1

1. Numerous flies noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 2

McDONALD'S Routine Inspection 10/08/08

Critical 1

1. Freezer defrost cycle not working properly causing water to drip and refreeze on food products. All equipment must be maintained in good repair. (reoccurring)

Non-Critical 3

SONIC DRIVE IN \*\* Routine Inspection 10/07/08

Critical 3

1. Open employee drink container at grill. 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 flies at 3-vat sink area. Effective pest control measures must be used to prevent potential vermin contamination.
3. Dried debris on several utensils 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 4

KFC/LJS #55 Routine Inspection 10/08/08

Critical 0 Non-Critical 2

MT. VERNON FAMILY RESTAURANT Routine Inspection 10/08/08

Critical 1

1. Raw meat stored above container of ready to serve onions in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 5

YESTERDAY'S GARDEN Routine Inspection 10/15/08

Critical 0 Non-Critical 0

DOLLAR GENERAL STORE Routine Inspection 10/14/08

Critical 0 Non-Critical 0

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SWEET TRADITIONS BAKE SHOPPE		Routine Inspection	10/15/08
Critical	0	Non-Critical	0

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McDONALD'S	**	COMPLAINT INSPECTION	10/21/08
Critical	7		

1. Defrost cycle not working in proper manner in walk-in freezer. Ice accumulation on containers. (reoccurring) All equipment must be maintained in good repair. Food products must be stored in such a manner to prevent possible contamination.
2. Open food containers throughout walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.
3. Several flies on bags and carts near back exit door. Effective pest control measures must be used to prevent potential vermin contamination.
4. Some utensils in disrepair and need replacing. Food contact surfaces must be maintained in good repair. \*
5. Open employee drink cup on work shelf next to grill. 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. Dried debris stuck to lemon slicer. (reoccurring) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
7. Catsup spillage at self-service area dripping into box of small single service cups. Food contact utensils/equipment must be stored in proper manner to prevent contamination. \*

Non-Critical	3		
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<b><u>RE-INSPECTION</u></b>	**		10/24/08
Critical	2		

1. Defrost cycle in walk-in freezer continues to mal-function. (reoccurring) All equipment must be maintained in good repair. Food containers now covered.
2. Ice accumulation on walk-in freezer ceiling over open food containers. Food products must be stored in such a manner to prevent possible contamination. \*

Non-Critical	2		
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**PIERCE CITY**

DOLLAR GENERAL		Routine Inspection	10/21/08
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	0		
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