

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

11/1/08 - 11/30/08

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

ACAMBARO MEXICAN RESTAURANT ** Routine Inspection 11/13/08
Critical 10

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1. Several open food containers in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.
 2. Open employee drink container on counter at service window. All employees shall eat, drink or use any 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. Two wire food strainers in disrepair. Food contact surfaces must be maintained in good repair. (discarded on the spot) *
 4. Dried food 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. *
 5. Lint and grease blowing off fan on to clean equipment at 3-vat sink. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. *
 6. Sanitizing agent on 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. *
 7. Three packages of tortilla wraps in small reach-in refrigerator at 65° F. Potentially hazardous cold food shall be held at 41° F. or below. All equipment must be maintained in good repair. *
 8. Single service cup being used to dispense consecrated drink mix. Utensils with handles must be used to prevent cross contamination. *
 9. Sliced lemon container stored in ice used for fountain drinks. Food products must be stored in such a manner to prevent possible contamination. *
 10. Sink at service area and commode in ladies bathroom leaking on floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 6
(8 critical items corrected prior to opening)

RE-INSPECTION ** 11/14/08
Critical 2

1. Commode in ladies bathroom leaking on floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Small reach-in refrigerator remains out of order. Potentially hazardous cold food shall be held at 41° F. or below. All equipment must be maintained in good repair.

Non-Critical 5

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		linens or other items needing protection can not result. Individual containers with lids and a straw may be used. *	
		2. Scoop without handle being used to dispense bulk flour. Proper utensils must be used to dispense bulk food products. *	
Non-Critical	1		
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TOP DRESSED DOGS		Pre-Opening Inspection	11/25/08
Critical	0	Non-Critical	0
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LUPITA'S FASHION (Retail)		Pre-Opening Inspection	11/24/08
Critical	1		
		1. Laundry detergent stored next to tortillas. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
Non-Critical	1		
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FASTRIP #14		Routine Inspection	11/24/08
Critical	0	Non-Critical	1
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JUMP #332		Change of Ownership	11/20/08
Critical	0	Non-Critical	4
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RAPID ROBERT'S		Routine Inspection	11/26/08
Critical	0	Non-Critical	1

MARIONVILLE

SONIC DRIVE IN	**	COMPLAINT INSPECTION	11/25/08
Critical	6		
		1. Female working at grill handling ready to eat burger with bare hands. 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.	
		2. Front door broken and fixed in open position with a hammer. Openings to the outside must be maintained in such condition to prevent vermin entrance.	
		3. Heavy mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition.	
		4. Heavy debris stuck to lemon 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.	
		5. Standing water/food scrapes standing on floor in front of food machine with strong odor. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.	
		6. Open space under back door due to improper fitting door sweep. Openings to the outside must be maintained in such condition to prevent vermin entrance.	
Non-Critical	5		

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JUMP #333		Change of Ownership		11/20/08
Critical	0	Non-Critical	1	
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CASEY'S GEN. STORE #1019		Routine Inspection		11/26/08
Critical	0	Non-Critical	1	
