

**LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections**

12/1/08 - 12/31/08

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

CHINA VILLAGE ** Routine Inspection 12/02/08
Critical 6

1. Dishes being washed in luke warm water without sanitizing agent at 3-vat sink. Chlorine residual at 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. (reoccurring)
2. Dried food stuck to plastic drainer stored with clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
3. Using soiled cloth towel to dry hands at employee hand sink, all though, I did not see any employee wash hands between tasks during inspection. Proper hand washing must be used to prevent possible contamination of food products.
4. One bag of flour torn open and spillage on floor. Food products must be stored in such a manner to prevent possible contamination.
5. Dried debris stuck to inside of micro wave oven door. Food contact surfaces must be maintained in a clean/sanitized condition.
6. Open pan of oysters stored on shelf above open pan of raw chicken in 3-door refrigerator. Food products must be stored in such a manner to prevent possible contamination. *

Non-Critical 2

RE-INSPECTION ** 12/05/08

- Critical 1
1. No evidence of dishes being sanitized at 3-vat sink. (reoccurring) 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 3

COMPLAINT INSPECTION ** 12/16/08

- Critical 6
1. No sanitizing agent in 3-vat sink. Chlorine residual 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.
 2. Reusing a broken flour strainer that had been discarded the last inspection into trash can. Food contact

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surfaces must be maintained in good repair.

3. Mold growth and dried debris on inside of door seal on reach-in refrigerator. Food contact surfaces must be maintained in a clean/sanitized condition.
4. Two employee open drink containers near ranges 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. *
5. Ash tray with cigarette ashes on top of prep refrigerator. 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 or other items needing protection can not result. Individual containers with lids and a straw may be used.

linens

6. Two knives stored on shelf under dirty food container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

Non-Critical 2

McDONALD'S ** Routine Inspection 12/04/08

Critical 5

1. Food contact surface on non-stick trays in disrepair. Food contact surfaces must be maintained in good repair.
2. Sanitizer and insecticide stored together in small storage closet. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
3. Water heater leaking on floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
4. Dead insects and debris in cabinet under self-service soft drink machines. Effective pest control measures must be used to prevent potential vermin contamination.
5. Heavy debris buildup on compressor fan guards in walk-in freezer with debris blowing into open food containers.

Non-Critical 5

RE-INSPECTION

12/08/08

Critical 1

1. Sanitizer and insecticide stored together in small storage closet. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. (reoccurring)

Non-Critical 3

AURORA FAMILY RESTAURANT ** Routine Inspection 12/05/08

Critical 5

1. Dried food debris stuck to numerous utensils in food prep area. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
2. Biscuits stored uncovered on open shelving in freezer. (reoccurring) Food products must be stored in such a manner to prevent possible contamination. *
3. Open tub of bacon stored under dirty compressor fan in walk-in cooler. Food products must be stored in such a manner to prevent possible contamination. *
4. Fish stored uncovered in open container in walk-in cooler. Food products must be stored in such a manner to prevent possible contamination. *
5. Personal items stored on utensils and equipment storage racks. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.

Non-Critical 5

RE-INSPECTION

12/08/08

Critical 3

1. Final rinse of dish machine malfunctioning. Sanitizer 0 ppm. After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code. Sanitizing agent residuals

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must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.

2. 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 recontamination. *
3. Open employee drink container on food prep service line. 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
Non-Critical

2

2nd RE-INSPECTION

12/09/08

Critical

2

1. Employee observed placing ready-to-eat food on consumers place with bare hands. Proper hand washing must be used to prevent possible contamination of food products. Gloves or proper utensils must be used to handle ready to eat foods. *
2. Final rinse of dish machine malfunctioning. Sanitizer 0 ppm. (reoccurring) After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.

Non-Critical

1

3RD RE-INSPECTION

12/10/08

Critical

0

Non-Critical

0

ACAMBARO MEXICAN REST. **

Routine Inspection

12/19/08

Critical

7

1. Evidence of roach infestation in facility. Effective pest control measures must be used to prevent potential vermin contamination.
2. Dried debris stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. *
3. De-icer stored on food prep table near food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
4. Cook using bare hands to pick up tortillas. 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. *
5. Screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
6. Plastic food container in disrepair. Food contact surfaces must be maintained in good repair. *
7. Dish machine final sanitizing rinse 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.

Non-Critical

8

1st RE-INSPECTION **

12/24/08

Critical

5

1. Leaking around both commodes in ladies and men's restrooms. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Sanitizing agent in final rinse of dish machine 0 ppm. (reoccurring) Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
3. No sanitizer in wiping cloth bucket used to clean table tops. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
4. Back exit door in need of repair. (reoccurring) Openings to the outside must be maintained in such condition to prevent vermin entrance.
5. Heavy grease accumulation in vat at 3-vat sink. All equipment must be maintained in good repair and maintained in a sanitary condition.

Non-Critical

6

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2nd RE-INSPECTION ** 12/30/08
 Critical 14

1. Dumpster in disrepair and liquid waste draining onto ground. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
2. The outer back door weather stripping in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Inside storm door in disrepair, (attempt to make repair with bread ties). Openings to the outside must be maintained in such condition to prevent vermin entrance.
4. Employee has open drink container and food 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.
5. Cigarettes, cigarette lighter and soiled apron stored on top of food 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. Food container not completely covered in walk-in freezer. Product exposed to potential contamination. Food products must be stored in such a manner to prevent possible contamination.
7. Commodes in both bathrooms leaking onto floor. (reoccurring) Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
8. Compressor unit in walk-in freezer malfunctioning with heavy ice accumulation on floor. All equipment must be maintained in good repair.
9. Food product in walk-in refrigerator at 44° F. Potentially hazardous cold food shall be held at 41° F. or below.
10. Sanitizing agent in final rinse of dish machine at less than 10 ppm. (reoccurring) Sanitizing agent residuals must be maintained at 50 ppm in accordance with MO 1999 Food Code and Lawrence County Food

Ordinance.

11. Sanitizing agent in wiping cloth bucket in excess of 200 ppm. Sanitizing agent residuals must be maintained at 100 ppm in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
12. Dead roach fell from overhead light fixture and live roach noted crawling up wall by steam table. Effective control measures must be used to prevent potential vermin contamination.
13. Seal leaking on floor mounted mixer creating potential product contamination. All equipment must be maintained in good repair.
14. No employee originally on site was knowledgeable in sanitation practices and regulations to prevent foodborne disease. Person in charge must be able to demonstrate knowledge of food safety practices and communicable disease procedures.

Non-Critical 8

FACILITY DIRECTED TO CLOSE UNTIL CRITICAL ITEMS ARE CORRECTED IN ACCORDANCE WITH THE LAWRENCE COUNTY FOOD SERVICE ORDINANCE

DOLLAR GENERAL STORE #2485	Routine Inspection		12/19/08
Critical 0	Non-Critical	0	
JIM CARR OIL CO.	Routine Inspection		12/16/08
Critical 0	Non-Critical	1	
K HWY LIQOUR & CONV.	Routine Inspection		12/11/08
Critical 0	Non-Critical	2	

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PIZZA HUT		Routine Inspection	12/11/08
Critical	0	Non-Critical	5

RICHARDO'S MEX. REST.		Routine Inspection	12/16/08
Critical	0	Non-Critical	1

SUBWAY @ WAL-MART		Routine Inspection	12/19/08
Critical	1		
		1. Dried debris stuck to lettuce shredder stored with clean equipment. Food contact surfaces must be maintained in a clean/sanitized condition. *	
Non-Critical	1		

MARIONVILLE

SONIC DRIVE IN	**	RE-INSPECTION/2 ND COMPLAINT	12/01/08
Critical	1		
		1. Front door remains in disrepair. (work order submitted) Openings to the outside must be maintained in such condition to prevent vermin entrance.	
Non-Critical	3		

BULL'S EYE #32	**	Routine Inspection	12/10/08
Critical	5		
		1. Chicken in hot holding unit at 130° F. Potentially hazardous hot food shall be held at 140° F. or above.	
		2. Sanitizer in spray bottle 200 ppm+. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.	
		3. Sanitizer in 3-vat sink 200+. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.	
		4. Wire food strainer in disrepair with dried debris stuck on same and stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.	
thawed		5. Chicken and other meat products on work table thawing at room temperature. Hazardous foods must be in accordance with 1999 MO Food Code: 1. Under refrigeration; 2. Under cold running potable water;	
		3. From frozen state directly to grill or in micro wave oven.	
Non-Critical	5		

		<u>RE-INSPECTION</u>	12/16/08
Critical	1		
		1. Sanitizer in spray bottle 200 ppm+. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. (reoccurring)	
Non-Critical	4		

MARIONVILLE SCHOOL CAFETERIA		COMPLAINT INSPECTION	12/19/08
Critical	0	Non-Critical	2

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DAIRY QUEEN	Routine Inspection	12/23/08
Critical	1	
	1. Walk-in freezer malfunctioning during defrost cycle creating a possible contamination because of melting ice refreezing on food containers. All equipment must be maintained in good repair.	
Non-Critical	0	

MURFIN'S MARKET	Routine Inspection	12/02/08
Critical	1	
	1. Fan guards in the walk-in meat cooler dirty with the possibility of blowing on to food products. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. *	
Non-Critical	2	

JADE PALACE	Routine Inspection	12/09/08
Critical	2	
	1. Scoop without handle being used to dispense bulk product. Proper utensils must be used to dispense bulk food products. *	
	2. WD-40 stored with food items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
Non-Critical	5	

DOLLAR GENERAL	Routine Inspection	12/09/08
Critical	0	
	Non-Critical	2

GRANNY K'S	Routine Inspection	12/09/08
Critical	0	
	Non-Critical	0

BAMBOO HOUSE	Routine Inspection	12/29/08
Critical	1	
	1. Using dispensing device without handle to dispense product from bulk food product tubs. Proper utensils must be used to dispense bulk food products. Utensils with handles must be used to prevent cross contamination.	
Non-Critical	3	

YOUR PLACE PIZZA	Routine Inspection	12/29/08
Critical	3	
	1. Dried debris stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition.	
	2. Spatulas cracked and in disrepair. Food contact surfaces must be maintained in a clean/sanitized condition. Food contact surfaces must be maintained in good repair.	
	3. Bottom of utensil storage container in need of cleaning. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.	
Non-Critical	3	

<u>RE-INSPECTION</u>		12/30/08
Critical	0	
	Non-Critical	1

MILLER

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CROSSROADS CORNER CAFÉ	Routine Inspection	12/03/08
Critical	5	
<ol style="list-style-type: none"> 1. Lagoon not in compliance DNR Regulations. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. 2. Chlorine residual in spray bottle used for sanitizing food contact surfaces in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. (100 ppm for food contact surfaces) 3. Temperature in upright freezer at 20° F. All equipment must be maintained in good repair. 4. Open food containers nested in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. * 5. Heavy corrosion noted on can opener and wooden knife storage is not cleanable. Food contact surfaces must be maintained in a clean/sanitized condition. 		
Non-Critical	4	

RE-INSPECTION

		12/05/08
Critical	2	
<ol style="list-style-type: none"> 1. Lagoon not in compliance DNR Regulations. (reoccurring) Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. 2. Heavy corrosion noted on can opener and wooden knife storage is not cleanable. Food contact surfaces must be maintained in a clean/sanitized condition. (reoccurring) 		
Non-Critical	1	

CASEY'S #1285	Routine Inspection	12/02/08
Critical	1	
<ol style="list-style-type: none"> 1. Food contact surface at doughnut prep area is broken and peeling. Food contact surfaces must be maintained in good repair and in a clean/sanitized condition. 		
Non-Critical	0	

PACE'S QUICK STOP	Change of Ownership Inspection	12/22/08
Critical	0	Non-Critical 1

MONETT

GAS 'N' GROCERIES	Routine Inspection	12/05/08
Critical	2	
<ol style="list-style-type: none"> 1. Insecticide stored with cleaning products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 2. Food products stored with toxic products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 		
Non-Critical	5	

DAIRY QUEEN	COMPLAINT INSPECTION	12/23/08
Critical	1	
<ol style="list-style-type: none"> 1. Utensil without handle being used to dispense bulk product. Utensils with handles must be used to prevent 		

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cross contamination. *
 Non-Critical 1

MT. VERNON

FUEL EXPRESS Routine Inspection 12/02/08
 Critical 0 Non-Critical 2

PANDA HOUSE Routine Inspection 12/01/08
 Critical 1

1. Scoop in sugar container has no handle. Utensils with handles must be used to prevent cross contamination. *
 Non-Critical 2

JOHN TAYLOR SENIOR CENTER Routine Inspection 12/01/08
 Critical 0 Non-Critical 0

EL MARIACHI MEX. REST. ** Routine Inspection 12/04/08
 Critical 6

1. Live roaches noted throughout the facility. (reoccurring) Effective pest control measures must be used to prevent potential vermin contamination.
2. Two food strainers in disrepair. Food contact surfaces must be maintained in good repair. *
3. 3-vat sink in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
4. Can opener in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. *
5. Food products stored on same shelf as toxic products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
6. 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 items needing protection can not result. Individual containers with lids and a straw may be used.

Non-Critical 3

RE-INSPECTION ** 12/05/08
 Critical 4

1. Numerous live roaches noted throughout facility. (reoccurring) Effective pest control measures must be used to prevent potential vermin contamination.
2. Dried debris and live roach noted on grinder head. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
3. Insecticide stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. 8
4. Seal on floor mounted mixer leaking creating potential product contamination. Food contact surfaces must be maintained in good repair.

Non-Critical 2

2ND RE-INSPECTION ** 12/08/08
 Critical 1

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1. Live and dead roaches noted throughout facility after spraying by pest control service. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 4

BAMBOO GARDENS ** COMPLAINT INSPECTION 12/17/08

Critical 8

1. Cook handling egg rolls 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. Dried debris on plates stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
3. Window cleaner stored with single service items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
4. Wooden knife block has non-cleanable food contact surface. Food contact surfaces must be easily cleanable and maintained in good repair.
5. Sauce in bucket being dispensed with utensil without a handle. Utensils with handles must be used to prevent cross contamination. *
6. Dried debris stuck on food strainer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
7. Silverware being stored in sanitizer in excess of 200 pp. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. (100 ppm required)
8. Insecticide stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *

Non-Critical 8

1st RE-INSPECTION ** 12/24/08

Critical 4

1. Dirty plates stored with clean plates. (reoccurring) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
2. Dipping sauce out of buckets with 2 scoops that did not have handles. Utensils with handles must be used to prevent cross contamination.
3. Wooden knife block has non-cleanable food contact surface. Food contact surfaces must be easily cleanable and maintained in good repair. (reoccurring)
4. One employee not washing hands prior to putting on gloves or changing gloves between work tasks.) Employees must wash hands prior to putting on gloves in accordance with Lawrence County Food Ordinance.

Non-Critical 2

2nd RE-INSPECTION ** 12/30/08

Critical 5

1. Encrusted debris on tea strainer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
2. Encrusted food on plastic food basket used to dispense food products, also without handle. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. * (discarded on the spot)
3. Several single service food containers being reused several times. Single service containers must be discarded after one use. * (discarded on the spot)
4. One bulk food dispenser without handle. Proper utensils must be used to dispense bulk food products. * (discarded on the spot)
5. Open rodent poison being used to dispense rodent poison. Must be dispensed in a manner in accordance to regulations to prevent contamination/poisoning to food or humans.

Non-Critical 4

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FAMILY DOLLAR STORE Critical	0	Routine Inspection Non-Critical	2	12/11/08
COUNTRY JUNCTION STORE Critical	0	Routine Inspection Non-Critical	2	12/11/08
T/A TRAVEL CENTER Critical	0	Routine Inspection Non-Critical	2	12/16/08
STOP 'N SHOP Critical	0	Routine Inspection Non-Critical	2	12/11/08
TACO PALACE Critical	2	COMPLAINT INSPECTION		12/17/08
		1. Dried debris stuck to food dicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *		
		2. Dried debris stuck inside pitcher. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *		
Non-Critical	5			

MONETT

GAS 'N GROCERIES Critical	0	Routine Inspection Non-Critical	0	12/10/08
RAMEY'S #5 Critical	2	Routine Inspection		12/10/08
		1. Spray bottles in bakery deli not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *		
		2. Spray bottles in meat department not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *		
Non-Critical	6			

PIERCE CITY

PIERCE CITY CAFÉ Critical	0	Routine Inspection Non-Critical	5	12/03/08
CASEY'S #1054		Routine Inspection		12/03/08

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Critical	0	Non-Critical	2	
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SHARI'S GENERAL STORE		Pre-Opening Inspection		12/03/08
Critical	0	Non-Critical	2	

SARCOXIE

SINCLAIR STATION		Routine Inspection		12/18/08
Critical	2			
		<ol style="list-style-type: none"> 1. Several containers of over-the-counter cold medication out-dated. These types of products must be sold by sell date or they are subject to embargo. * 2. Burritos in hot holding at 120° F. Potentially hazardous hot food shall be held at 140° F. or above. * 		
Non-Critical	6			
