

**LAWRENCE COUNTY HEALTH DEPARTMENT**  
**Food Service Inspections**

1/1/12 - 1/31/12

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. More information may be obtained by looking on our web site [www.lawrencecohealth.com](http://www.lawrencecohealth.com).

\* = Items corrected on the spot.

\*\* = Sent to the Prosecuting Attorney

**AURORA**

SUPERIOR FOOD MART	Routine Inspection	1/05/12
Critical	4	
<ol style="list-style-type: none"> <li>1. Chili being held in hot holding unit at 102° F. Potentially hazardous hot food shall be held at 140° F. or above. *</li> <li>2. Hot water shut off at employee hand Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only sink.</li> <li>3. Door seals on refrigerator containing tortillas in disrepair. All equipment must be maintained in good repair.</li> <li>4. Steamer has rice stuck in it and is stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *</li> </ol>		
Non-Critical	5	

**RE-INSPECTION**

1/13/12

Critical	1	
<ol style="list-style-type: none"> <li>1. Roof on storage shed in disrepair, food products and equipment exposed to contamination. Outside of building must be properly maintained in order to prevent contamination of food products and food contact surfaces.</li> </ol>		
Non-Critical	2	

GOSSETT QUIK STOP	Pre-Opening Inspection/Routine	1/15/12
Critical	0	
	Non-Critical	3
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B & P DISCOUNT GROCERY	Routine Inspection	1/05/12
Critical	0	
	Non-Critical	1
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AMERICAN LEGION POST #126	Routine Inspection	1/05/12
Critical	0	
	Non-Critical	0

# LAWRENCE COUNTY HEALTH DEPARTMENT

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1/1/12 - 1/31/12

THE BLACKBIRD GRILL Routine Inspection 1/10/12  
 Critical 4  
 1. Faucet at 3-vat sink in need of repair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.  
 2. Bottle of toxic product not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*  
 3. Sanitizing agent in wiping cloth bucket in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*  
 4. Mold growth inside of ice machine. Food contact surfaces must be maintained in a clean sanitized condition. \*  
 Non-critical 2

**RE-INSPECTION**

1/31/12

Critical 1  
 1. French fry dicer in need of cleaning. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*  
 Non-Critical 2

LAS PALMAS Routine Inspection 1/10/12  
 Critical 2  
 1. Employee hand sink being used for food prep sink. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.  
 2. Dried food debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. \*  
 Non-Critical 2

BRISTOL MANOR Routine Inspection 1/11/12  
 Critical 1  
 1. Rodenticide dispensed in open bait container. Rodenticide must be dispensed in spill proof container.  
 Non-Critical 0

RICHARD'S HAWG WILD BBQ COMPLAINT INSPECTION 1/13/12  
 Critical 2  
 1. Gravy on buffet hot holding unit at 114° F. Potentially hazardous hot food shall be held at 140° F. or above \*  
 2. Air gap present on kitchen exit storm door. Openings to the outside must be maintained in such condition to prevent vermin entrance.  
 Non-Critical 1

SUBWAY Routine Inspection 1/19/12  
 Critical 1  
 1. Ice scoop stored on top of ice machine unprotected. When not in use ice scoop stored in a manner to protect possible Contamination. \*  
 Non-Critical 2

MERCY ST. JOHN'S HOSPITAL Routine Inspection 1/20/12  
 Critical 0 Non-Critical 4

THE STRIKE ZONE Routine Inspection 1/20/12  
 Critical 0 Non-Critical 2

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1/1/12 - 1/31/12

AURORA FAMILY RESTAURANT	Routine Inspection	1/26/12
Critical	4	
<ol style="list-style-type: none"> <li>1. Cooked bacon being set on soiled towel before serving to soak up grease. Food products must be stored in such a manner to prevent possible contamination.</li> <li>2. Employee drink cup setting 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 or other items needing protection cannot result,. Individual containers with lids and a straw may be used. *</li> <li>3. Potentially hazardous food in walk-in cooler not labeled or date marked. Potentially hazardous food must be labeled and date marked for use by date.</li> <li>4. Chlorine residual in wiping cloth bucket 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.</li> </ol>		
Non-Critical	7	

**RE-INSPECTION**

		1/31/12
Critical	3	
<ol style="list-style-type: none"> <li>1. Food debris stuck to pie cutters and cutters were stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *</li> <li>2. Ice cream scoop stored in improper manner between uses. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *</li> <li>3. Chlorine residual in wiping cloth water less than 100 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *</li> </ol>		
Non-Critical	3	

MADEWELL MEATS	Routine Inspection	1/24/12
Critical	0	
	Non-Critical	0

**MARIONVILLE**

MURFIN'S MARKET	Routine Inspection	1/18/12
Critical	2	
<ol style="list-style-type: none"> <li>1. Hat hanging above food table on a hook with the cutting board. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *</li> <li>2. Bottle of toxic spray not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *</li> </ol>		
Non-Critical	2	





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1/1/12 - 1/31/12

McDONALD'S                      \*\*                      COMPLAINT INSPECTION                      1/24/12  
Critical                      4

1. Spray arm at dish machine leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Wiping clothed not being stored in sanitizer solution between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
3. Some unclean utensils stored with clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
4. Gravy in hot holding unit at 120° F. Potentially hazardous hot food shall be held at 140° F. or above.

Non-Critical                      17

**RE-INSPECTION**

Critical                      0                      Non-Critical                      0                      1/27/12

SUBWAY                      **RE-INSPECTION**                      1/24/12

Critical                      0                      Non-Critical                      1

MT. VERNON FAMILY RESTAURANT                      COMPLAINT INSPECTION                      1/26/12  
Critical                      4

1. Two (2) open employee drink glasses setting on the work 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. Insecticides and cleaners stored together. Toxic products shall be properly used, labeled, and stored in such a manner as to prevent potential contamination. \*
3. Ice cream scoop stored improperly in between uses. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper mann to prevent recontamination.
4. 0 ppm of sanitizer in the wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. \*

Non-Critical                      10

SUMMER FRESH MARKET                      Routine Inspection                      1/31/12  
Critical                      2

(Retail Section)

1. Dead flies in bottom of pizza display freezers. Effective pest control measures must be used to prevent potential vermin contamination. \*
2. East exit doors remain in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical                      1



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1/1/12 - 1/31/12

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**RE-INSPECTION**

1/13/12

Critical 3

1. Dried debris stuck to can opener cutting blade attached to work table. Food contact surfaces must be maintained in a clean/sanitized condition. \*
2. Sanitizing solution in wiping cloth buckets 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*
3. Using restricted type fly bait and dispensing from open containers in dining area on west window ledges. Several dead flies on window ledges. Effective pest control measures must be used to prevent potential vermin contamination. Only FDA approved pesticides may be used in food service areas in accordance with label directions

Non-Critical 4

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**STOTTS CITY**

SPRING RIVER CAFE & BAR \*\*

Routine Inspection

1/06/12

Critical 6

1. Basting brush in disrepair. Food contact surfaces must be maintained in good repair. \*
2. Dispensing bulk products with single service cup without handle. Proper utensils must be used to dispense bulk food products.
3. Cabinet mounted potato dicer encrusted with dried debris. Food contact surfaces must be maintained in a clean sanitized condition.
4. Cutting board at bar area in disrepair, no longer cleanable. Food contact surfaces must be maintained in good repair.
5. No sanitizing agent in wiping cloth water. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*
6. No sanitizing agent in 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*

Non-Critical 7