

LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections

4/1/10 - 4/30/10

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 shows 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**

AURORA FAMILY RESTAURANT \*\* **3<sup>RD</sup> RE-INSPECTION** 4/02/10

Critical 5

1. Two basting brushes in disrepair. Food contact surfaces must be maintained in good repair.
2. Door seal on heating cabinet and door seal on salad refrigerator in disrepair. All equipment must be maintained in good repair.
3. Open food containers in walk-in refrigerator units. Food products must be stored in such a manner to prevent possible contamination. \*
4. Open container of cooked potatoes in walk-in refrigerator in questionable condition, owner ordered to discard. Food products offered for public sale must be in sound condition. \*
5. Uncooked biscuits stored directly on top of uncooked frozen fish. Food products must be stored in such a

manner to prevent possible contamination.

Non-Critical 6

RAMEY'S/PRICE CUTTER #15 \*\* **COMPLAINTS (2) INSPECTION** 4/02/10

Critical 7

1. Dead flies noted in turkey display freezer with other insects. Noted on previous reports. (reoccurring) Effective pest control measures must be used to prevent potential vermin contamination.
2. Dead flies in Johnsonville frozen food display freezer. Effective pest control measures must be used to prevent potential vermin contamination.
3. Water will not shut off at 3-vat sink in deli. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
4. Both corn meal and flour being dispensed with paper cup without handle in deli. Utensils with handles must be used to prevent cross contamination.
5. Food tongs at hot holding section in deli laid out on counter and used for a number of items. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
6. Compressor units malfunctioning in walk-in freezer with drainage running onto food containers. Vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. (reoccurring)
7. Emergency release inside walk-in freezer is non-functioning. Door will not open from inside. All equipment must be maintained in good repair.

Non-Critical 9

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	<b><u>RE-INSPECTION</u></b>			4/09/10
Critical	1			
		1. Need to clean slide rail on inside and outside of hot holding unit sliding door. Food contact surfaces must be maintained in a clean sanitized condition. *		
Non-Critical	1			

		**	Routine Inspection	4/07/10
CHINA VILLAGE				
Critical	7			
		1. Eggs stored in same container as carrots. Food products must be stored in such a manner to prevent possible contamination.		
		2. Using bowls to scoop flour and sauces. Utensils with handles must be used to prevent cross contamination.		
		3. Pudding on buffet being held at 47° F. Potentially hazardous cold food shall be held at 41° F. or below.		
		4. Diaper bag stored in shelving with food products. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.		
		5. Baby still in diapers present in food prep area. Only authorized food service personnel are allowed in food preparation area. *		
		6. Chlorine residual in excess of 200 ppm in 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *		
		7. Back door not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.		
Non-Critical	5			

	<b><u>RE-INSPECTION</u></b>			4/14/10
Critical	15			
		1. Plate being used to dispense cooked rice. Utensils with handles must be used to prevent cross contamination. (reoccurring)		
		2. Container of rice stored on ice on self-service salad bar at 48° F.. Potentially hazardous cold food shall be held at 41° F or below or reheated to above 140° F.		
		3. Sliced lemons stored inside ice machine on ice to be used for drinks. Food products must be stored in such a manner to prevent possible contamination.		
		4. Wet wiping clothes not stored in sanitizer between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.		
		5. Dispenser tips on self-serve ice cream machine covered with mold and debris. Food contact surfaces must be maintained in a clean sanitized condition.		
		6. Topping for ice cream stored in open container on work counter over night. Open bulk container of same stored on service counter over night. Food products must be stored in such a manner to prevent possible contamination.		
		7. Pan of vegetables stored on top of cooked cabbage in reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination, not to be nested on top of each other.		
		8. Container of green onions stored on top of white onions in reach-in refrigerator. Food products must be stored in such a manner to prevent possible contamination, not to be nested on top of each other.		
		9. Plastic strainer encrusted with dried debris and stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.		
		10. Rodenticide bait block stored nest to clean glasses in cabinet. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.		
		11. Metal strainer in disrepair. Food contact surfaces must be maintained in good repair.		
		12. Front door not tight fitting at bottom. Openings to the outside must be maintained in such condition to prevent vermin entrance.		
		13. Food debris stuck in crevices of rice sifter. Food contact utensils/equipment must be cleaned/sanitized after each		

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use and stored in proper manner to prevent contamination.

14. Dried food and debris stuck to plastic tongs stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
15. Foreign object in the whisk stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.

Non-Critical 14

**FACILITY ORDERED TO CLOSE IMMEDIATELY UNTIL CRITICAL ITEMS ARE CORRECTED IN ACCORDANCE WITH THE LAWRENCE COUNTY FOOD SERVICE ORDINANCE.**

**Facility was allowed to reopen after all critical items were corrected.**

**3<sup>rd</sup> RE-INSPECTION**

4/16/10

Critical 3

1. Debris stuck to utensils in clean utensil container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
2. Dried debris stuck in bottom of clean utensil storage container. Food contact surfaces must be maintained in a clean sanitized condition. \*
3. Nested food containers in reach-in refrigerator. Do not nest open container. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 4

RAPID ROBERTS #116

Routine Inspection

4/07/10

Critical 2

1. One over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. \*
2. Mold inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition. \*

Non-Critical 1

Fastrip #14

Routine Inspection

4/08/10

Critical 0

Non-Critical

2

LUPITA'S

Routine Inspection

4/08/10

Critical 1

1. Need scoop with handle for beans. Utensils with handles must be used to prevent cross contamination.

Non-Critical 2

AURORA FAMILY RESTAURANT

**4<sup>TH</sup> RE-INSPECTION**

4/09/10

Critical 1

1. Chlorine residual in final rinse of dish machine in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.

Non-Critical 2

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CIRCLE K STORE #332	Routine Inspection	4/12/10
Critical	3	
<ol style="list-style-type: none"> <li>1. Select Brand Pseudo-Free PE dated 3/10. These types of products must be sold by sell date or they are subject to embargo. *</li> <li>2. Alavert dated 03/2010. These types of products must be sold by sell date or they are subject to embargo. *</li> <li>3. Personal clothing stored on top of boxes of food product in the back storage area. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *</li> </ol>		
Non-Critical	3	

THE BLACKBIRD GRILL	COMPLAINT INSPECTION	4/13/10
Critical	7	
<ol style="list-style-type: none"> <li>1. Wire strainer in disrepair. Food contact surfaces must be maintained in good repair. * (discarded)</li> <li>2. Wicker baskets are non-cleanable food contact surfaces. Food contact surfaces must be made of food grade materials and easily cleanable. *</li> <li>3. Spillage in bottom of 2-door reach-in refrigerator. Food contact surfaces must be maintained in a clean sanitized condition.</li> <li>4. Open box of meat in 3-door freezer. Food products must be stored in such a manner to prevent possible contamination.</li> <li>5. Sanitizing agent 0 ppm in wiping cloth water. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.</li> <li>6. Using single service cup without handle to dispense bulk salt. Utensils with handles must be used to prevent cross contamination.</li> <li>7. Encrusted debris inside soft drink dispenser head at bar. Food contact surfaces must be maintained in a clean sanitized condition.</li> </ol>		
Non-Critical	7	

<b><u>RE-INSPECTION</u></b>		4/16/10
Critical	2	
<ol style="list-style-type: none"> <li>1. Container of insecticide stored with cleaning compounds. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *</li> <li>2. Sanitizer in wiping cloth buckets in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *</li> </ol>		
Non-Critical	0	

CASEY'S #1271	Routine Inspection	4/20/10
Critical	2	
<ol style="list-style-type: none"> <li>1. One type of over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. *</li> <li>2. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition.</li> </ol>		
Non-Critical	0	

CASEY'S #1368	Routine Inspection	4/20/10
Critical	0	
	Non-Critical	2

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CASEY'S #1324		Routine Inspection		4/20/10
Critical	0	Non-Critical	1	

BOOTLEGGER'S REST/BREWERY		Routine Inspection		4/21/10
Critical	4			
		<ol style="list-style-type: none"> <li>1. Cook using bare hands to shred cheese for salad. Gloves or proper utensils must be used when handling ready to eat foods.</li> <li>2. Bowl being used to scoop ice from ice machine. Utensils with handles must be used to prevent cross contamination. *</li> <li>3. Several different bottles have various kind of liquid in them not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *</li> <li>4. Slicer has dried food debris. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *</li> </ol>		
Non-Critical	3			

MARJON ENTERPRIZES		Routine Inspection		4/23/10
Critical	0	Non-Critical	0	

**FREISTATT**

TRINITY LUTHERAN SCHOOL		Routine Inspection		4/07/10
Critical	0	Non-Critical	0	

**LAWRENCEBURG**

BRITIAN'S STORE		Routine Inspection		4/27/10
Critical	1			
		<ol style="list-style-type: none"> <li>1. One type of over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. *</li> </ol>		
Non-Critical	0			

**MARIONVILLE**

CHEAP SEATS, LLC.		Pre-Opening Inspection		4/21/10
Critical	0	Non-Critical	0	

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SONIC DRIVE IN		Routine Inspection	4/22/10
Critical	0	Non-Critical	2

CASEY'S #2803		Routine Inspection	4/23/10
Critical	6		
		<ol style="list-style-type: none"> <li>1. Wiping clothes not stored in sanitizer between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.</li> <li>2. Using plastic cup without handle to scoop items from bulk container in prep refrigerator. Proper utensils must be used to dispense bulk food products. Utensils with handles must be used to prevent cross contamination.</li> <li>3. Meat thawing in 2 containers of warm water. Hazardous foods must be thawed in accordance with 1999 MO Food Code: 1. Under refrigeration; 2. Under cold running potable water; 3. Frozen state directly to grill or in micro wave oven.</li> <li>4. Stainless steel cleaner stored with clean equipment. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *</li> <li>5. 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.</li> <li>6. Ice scoop not stored in protective manner between uses. Food contact utensils/equipment must be stored in proper manner to prevent contamination.</li> </ol>	
Non-Critical	5		

**MILLER**

CROSSROADS CAFE	**	Routine Inspection	4/12/10
Critical	5		
tobacco		<ol style="list-style-type: none"> <li>1. Back screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.</li> <li>2. Two open employee drink containers in food prep area. All employees shall eat, drink or use any form of 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. *</li> <li>3. Spring on pre-flush spray arm in disrepair. All equipment must be maintained in good repair.</li> <li>4. Advisory on undercooked products not printed on menus. Consuming undercooked meat or eggs may increase your risk of foodborne illness. (new menus on order)</li> <li>5. Chlorine residual in wiping cloth buckets in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.</li> </ol>	
Non-Critical	5		

CASEY'S #1079		Routine Inspection	4/12/10
Critical	1		
		<ol style="list-style-type: none"> <li>1. Two open food containers in reach=in freezer unit. Food products must be stored in such a manner to prevent possible contamination. *</li> </ol>	
Non-Critical	2		



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**SONIC DRIVE IN** **3<sup>rd</sup> RE-INSPECTION** 4/15/10  
 Critical 4  
 1. Chili being held at 124° F in hot holding unit. Potentially hazardous hot food shall be held at 140° F. or above.  
 2. Spray arm on 3-vat sink in disrepair. All equipment must be maintained in good repair.  
 3. Food debris stuck in dicer unit stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.  
 4. Hamburger presses have dried debris encrusted on them. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.  
 Non-Critical 3

**4<sup>th</sup> RE-INSPECTION** 4/21/10  
 Critical 5  
 in good  
 1. Water draining into ice machine from repairs being made above it creating a cross contamination. Food products must be stored in such a manner to prevent possible contamination. All equipment must be maintained repair. Owner directed to obtain from an approved source until machine is repaired and disinfected.  
 2. Flies noted around open dumpster. Effective pest control measures must be used to prevent potential vermin contamination.  
 3. Back door fixed in open position. Openings to the outside must be maintained in such condition to prevent vermin entrance.  
 4. Debris stuck to food dicer stored with clean equipment. (reoccurring) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.  
 5. Hand held can opener has encrusted food debris on cutting blade. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.  
 Non-Critical 6

**5<sup>TH</sup> RE-INSPECTION** 4/22/10  
 Critical 0 Non-Critical 4

**DAIRY QUEEN** Routine Inspection 4/15/10  
 Critical 3  
 1. Single service cup being used to scoop Oreos pieces. Utensils with handles must be used to prevent cross contamination.. \*  
 2. Two employee purses setting on shelf with food products. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*  
 3. Several flies noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.  
 Non-Critical 1

**RE-INSPECTION** 4/23/10  
 Critical 0 Non-Critical 0

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**MT. VERNON**

FASTRIP #30		Routine Inspection		4/06/10
Critical	0	Non-Critical	3	

HOT SPOT #3		Routine Inspection		4/06/10
Critical	1			
		1. Rodent droppings found in dry storage area. Effective pest control measures must be used to prevent potential vermin contamination.		
Non-Critical	3			

ELI'S SHORT STOP		Pre-opening Inspection		4/09/10
Critical	0	Non-Critical	0	
		Routine Inspection		
Critical	0	Non-Critical	3	4/21/10

SUMMER FRESH MARKET (Deli)		SPECIAL CIRCUMSTANCE		4/16/10
Critical	4			
		1. Using single service cup without handle to dispense bulk food item. Utensils with handles must be used to prevent cross contamination. *		
		2. Need to clean table mounted mixer splash area on mixer. Food contact surfaces must be maintained in a clean sanitized condition. *		
		3. Open employee drink container on cabinet. 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. *		
		4. Employees soiled apron and personal items stored on top of single service cups in storage area. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.		
Non-Critical	3			

(Retail Area)				
Critical	1			
		1. Dead flies noted in two display freezer areas. (reoccurring) Effective pest control measures with adequate routine cleaning must be used to prevent potential vermin contamination.		
Non-Critical	2			

(Butcher Shop)				
Critical	0	Non-Critical	1	

(Vegetable prep area)				
Critical	1			
		1. Bulk ice storage unit not covered. Food products must be stored in such a manner to prevent possible contamination. *		
Non-Critical	1			

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McDONALD'S OF MT. VERNON	SPECIAL CIRCUMSTANCE		4/16/10
Critical	Non-Critical	2	

SONIC DRIVE IN	Routine Inspection		4/21/10
Critical			
	3		
	<ol style="list-style-type: none"> <li>1. Open box of hamburger patties in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *</li> <li>2. Spray arm at 3-vat sink hanging down into dirty water creating potential back-siphon age problem. All equipment must be maintained in good repair.</li> <li>3. Faucet at 3-vat sink leaking. All equipment must be maintained in good repair.</li> </ol>		
Non-Critical	4		

EL MARIACHI MEX. REST.	<b><u>RE-INSPECTION</u></b>		4/13/10
Critical			
	4		
in	<ol style="list-style-type: none"> <li>1. Employee coffee cup setting on food prep table. All employees shall eat, drink or use any form of tobacco only 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. *</li> <li>2. Can opener blade has dried debris stuck to it. Food contact surfaces must be maintained in a clean sanitized condition. *</li> <li>3. Food strainer in disrepair. All equipment must be maintained in good repair.</li> <li>4. Open food container in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.</li> </ol>		
Non-Critical	5		

	<b><u>2<sup>ND</sup> RE-INSPECTION</u></b>		4/19/10
Critical			
	2		
	<ol style="list-style-type: none"> <li>1. Red sauce on hot holding unit at 126° F. Potentially hazardous hot food shall be held at 140° F. or above. *</li> <li>2. Handle on utensil in disrepair. All equipment must be maintained in good repair. *</li> </ol>		
Non-Critical	2		

RED BARN REST/HEN HOUSE BAKERY	Routine Inspection		
			4/30/10
Critical			
	2		
	<ol style="list-style-type: none"> <li>1. Spring on pre-flush arm in disrepair. All equipment must be maintained in good repair.</li> <li>2. Sanitizer in excess of 200 ppm in wiping cloth water. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *</li> </ol>		
Non-Critical	5		

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PANDA HOUSE	Routine Inspection	4/30/10
Critical	4	
<ol style="list-style-type: none"> <li>1. Strainer in disrepair. Food contact surfaces must be maintained in good repair. * (discarded)</li> <li>2. Ants found on food prep table and cashier table. Effective pest control measures must be used to prevent potential vermin contamination. Food contact surfaces must be maintained in a clean sanitized condition.</li> <li>3. Need to repair weather stripping on back door. Openings to the outside must be maintained in such condition to prevent vermin entrance.</li> <li>4. Open food containers nested. Food products must be stored in such a manner to prevent possible contamination.</li> </ol>		
Non-Critical	1	

FAMILY DOLLAR STORE #1894	Routine Inspection	4/30/10
Critical	0	
	Non-Critical	1

**PEIRCE CITY**

PEIRCE CITY SENIOR CENTER	Routine Inspection	4/13/10
Critical	0	
	Non-Critical	1