

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

4/1/11 - 4/30/11

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.lawrencocohealth.com](http://www.lawrencocohealth.com).

\* = Items corrected on the spot.

\*\* = Sent to the Prosecuting Attorney

**ASH GROVE**

BAUMER'S FOOD MART	Routine Inspection	4/04/11
Critical	2	
<ol style="list-style-type: none"> <li>1. Faucet in room with cleaning products will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li> <li>2. Food debris in bottom of convection oven. Food contact surfaces must be maintained in a clean sanitized condition.</li> </ol>		
Non-Critical	4	

**AURORA**

MOLLY'S SHAVED ICE	Pre-Opening Inspection	4/01/11
Critical	0	
	Non-Critical	0
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VARIEDADE'S LUPITAS	Routine Inspection	4/06/11
Critical	0	
	Non-Critical	3
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BRAUM'S ICE CREAM #283	COMPLAINT INSPECTION	4/06/11
Critical	1	
<ol style="list-style-type: none"> <li>1. Door seals on walk-in freezer in disrepair. All equipment must be maintained in good repair. (on order)</li> </ol>		
Non-Critical	1	
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CASEY'S #1368	Routine Inspection	4/08/11
Critical	1	
<ol style="list-style-type: none"> <li>1. Boxes of food product left open in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *</li> </ol>		
Non-Critical	1	

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CASEY'S #1271			Routine Inspection		4/08/11
Critical	0		Non-Critical	2	
CASEY'S #1324			Routine Inspection		4/08/11
Critical	0		Non-Critical	1	
RAMEY'S/PRICE CUTTER	**		COMPLAINT INSPECTION		4/11/11
Critical	4				
			1. Grease accumulation on deli insert pans stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *		
			2. Ice scoops at ice machine in vegetable prep area stored in box with dirty equipment. Food contact surfaces must be maintained in a clean sanitized condition.		
			3. Rust on food contact surface of meat slicer in butcher shop. All equipment must be maintained in good repair. (Directed unit be removed from service.) *		
			4. Splash and spillage in micro oven. Food contact surfaces must be maintained in a clean sanitized condition. *		
Non-Critical	16				
RAPID ROBERTS #116			Routine Inspection		4/11/11
Critical	0		Non-Critical	1	
FASTRIP #14			Routine Inspection		4/11/11
Critical	1				
			1. One brand of over-the-counter out-dated. These types of products must be sold by sell date or they are subject to embargo. *		
Non-Critical	1				
RICARDO'S MEXICAN FOODS			Routine Inspection		4/13/11
Critical	2				
			1. Using scoop without handle to dispense bulk chili powder. Proper utensils must be used to dispense bulk food products. *		
			2. Unlabeled bottle of sanitizer being used. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *		
Non-Critical	2				
SONIC DRIVE IN OF AURORA	**		Routine Inspection		4/15/11
Critical	3				
			1. Dried debris 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 contamination.		
			2. Door broken on burger prep freezer. (reoccurring) . All equipment must be maintained in good repair.		
			3. Mold growth on side and inside of prep refrigerator. Food contact surfaces must be maintained in a clean sanitized condition.		
Non-Critical	10				
<b><u>RE-INSPECTION</u></b>					4/22/11
Critical	0		Non-Critical	1	

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4/1/11 - 4/30/11

YOUR PLACE PIZZA Routine Inspection 4/15/11  
 Critical 1  
 1. Operating with expired food service permit. Facility must have current Lawrence County Food Service Permit in accordance with Lawrence County Food Service Ordinance.  
 Non-critical 5

ASHBURY HEIGHTS RESIDENTIAL Routine Inspection 4/15/11  
 Critical 1  
 1. Operating with expired food service permit. Facility must have current Lawrence County Food Service Permit in accordance with Lawrence County Food Service Ordinance.  
 Non-Critical 0

BOOTLEGGERS REST. & BREWERY **\*\* COMPLAINT INSPECTION** 4/19/11  
 Critical 3  
 1. Buckets of food scrapes in the alley, some is spilled and need to be cleaned up to prevent attracting vermin. Outside of building must be free from conditions which would promote breeding of vermin and rodents. (Food scrapes, trash, non-essential equipment, pallets, etc.)  
 2. Employee's personal food items stored in walk-in with customer food items. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*  
 3. Back door needs to be repaired, screen needs to be repaired permanently without duck tape. Openings to the outside must be maintained in such condition to prevent vermin entrance.  
 Non-Critical 5

**RE-INSPECTION** 4/26/11  
 Critical 3  
 1. Using single service paper cups without handles to dispense various bulk products in food prep area. Utensils with handles must be used in bulk products to prevent cross-contamination.  
 2. Debris buildup on splash area of table mounted mixer. Food contact surfaces must be maintained in a sanitary condition. \*  
 3. Glass brush at bar in disrepair/in need of replacement. All equipment must be maintained in good repair.  
 Non-Critical 4

AURORA FAMILY RESTAURANT Routine Inspection 4/27/11  
 Critical 4  
 1. Chlorine 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. \*  
 2. Cornmeal stored on shelf with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*  
 3. Several flies in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.  
 4. Back door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.  
 Non-Critical 3

**RE-INSPECTION** 4/29/11  
 Critical 2  
 1. Several flies noted throughout the food prep area. Effective pest control measures must be used to prevent potential vermin contamination.  
 2. Food debris encrusted onto the waffle maker. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.  
 Non-Critical 2

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LAS PALMAS		Pre-Opening Inspection	4/29/11
Critical	0	Non-Critical	2

**MARIONVILLE**

OZARK METHODIST MANOR		Routine Inspection	4/15/11
Critical	1		
		1. Faucet at 3-vat sink will not shut off. (Work request in) Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.	
Non-Critical	0		

HILLBILLY GAS MART		Routine Inspection	4/26/11
Critical	1		
		1. Ice accumulation on floor in walk-in freezer and on food products stored below compressor fan. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.	
Non-Critical	1		

**MILLER**

CASEY'S GEN. STORE #1079		Routine Inspection	4/26/11
Critical	2		
		1. Faucet at 3-vat sink leaks at the base. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.	
		2. NoDoz medication offered for sale past expiration date. These types of products must be sold by sell date or they are subject to embargo.	
Non-Critical	1		

**MONETT**

LOAVES & FISHES		Routine Inspection	4/14/11
Critical	1		
		1. Scoop without handle being used to dispense bulk flour. Utensils with handles must be used to prevent cross contamination. *	
Non-critical	0		

SONIC DRIVE IN		<b><u>RE-INSPECTION</u></b>	4/14/11
Critical	3		
		1. Roach observed on floor inside walk-in cooler. Effective pest control measures must be used to prevent potential vermin contamination.	
		2. Faucet on 3-vat sink leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the	

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Lawrence County Food Service Ordinance.

3. Dried food debris in steamer. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 8

**2<sup>ND</sup> RE-INSPECTION**

4/21/11

Critical 3

1. Dried food debris on dicer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
2. Roaches on floor in dry storage area and equipment storage room. Effective pest control measures must be used to prevent potential vermin contamination.
3. Chili on hot holding unit at 54° F. Potentially hazardous hot food shall be held at 140° F. or above.

Non-Critical 4

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

4/28/11

Critical 2

1. Box of hot dogs left open in the walk-in cooler. Food products must be stored in such a manner to prevent possible contamination. \*
2. Rust on the metal edge of a food utensil. Food contact surfaces must be maintained in a clean sanitized condition. \*

Non-Critical 3

**MT.VERNON**

HOTSPOT #3

Routine Inspection

4/4/11

Critical 0

Non-Critical 1

McDONALD'S

\*\*

COMPLAINT INSPECTION

4/13/11

Critical 3

1. Soiled wet wiping cloth stored on ice machine. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*
2. Ice accumulation on top of open boxes in walk-in freezer due to dripping condensation. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. Food products must be stored in such a manner to prevent possible contamination.
3. Live flies noted on floor next to food prep table. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 15

**RE-INSPECTION**

4/15/11

Critical 1

1. Drainage from trash compactor draining onto parking area near pickup window. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.

Non-Critical 0

FASTRIP #30

Routine Inspection

4/13/11

Critical 1

1. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 4

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ESTELLE'S Critical	0	COMPLAINT INSPECTION Non-Critical	4	4/14/11
SHERRY'S TAVERN Critical	1	Routine Inspection		4/18/11
		1. Holes in front screen door, in need of repair. Openings to the outside must be maintained in such condition to prevent vermin entrance.		
Non-Critical	2			
ELI'S SHORT STOP Critical	0	Routine Inspection Non-Critical	0	4/18/11
HEN HOUSE BAKERY OUTLET Critical	0	COMPLAINT INSPECTION Non-Critical	0	4/22/11
BAMBOO GARDENS Critical	4	Routine Inspection		4/27/11
		1. Food utensil is cracked and in disrepair. Food contact surfaces must be maintained in good repair. *		
		2. Employee drink cup setting on the 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 cannot result,. Individual containers with lids and a straw may be used. *		
		3. Rodent droppings in dry storage area by employee bathroom. Hole in bag of sugar possible caused by a rodent. Effective pest control measures must be used to prevent potential vermin contamination.		
		4. Dried food debris on knife blade stored in clean knife holder. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *		
Non-Critical	2			
<b><u>RE-INSPECTION</u></b> Critical	2			4/29/11
		1. Rodent droppings in the dry storage area by the employee bathroom. Effective pest control measures must be used to prevent potential vermin contamination.		
		2. Dried food debris on knife blade stored in clean knife holder. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *		
Non-Critical	1			

**PIERCE CITY**

CASEY'S #1054 Critical	0	Re-opening Inspection Non-Critical	4	4/08/11
HUFF DISTRUBTING Critical	0	Routine Inspection Non-Critical	0	4/22/11