

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

8/1/11 - 8/31/11

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.lawrencecohealth.com.

* = Items corrected on the spot.

** = Sent to the Prosecuting Attorney

AURORA

SUBWAY OF AURORA	Routine Inspection		8/01/11
Critical	6		
<ol style="list-style-type: none"> 1. Live flies noted on tables and service line. Effective pest control measures must be used to prevent potential vermin contamination. 2. Rodent droppings on floor next to open bait container in store room. Effective pest control measures must be used to prevent potential vermin contamination. Bait should be dispensed from a container with an enclosed feeding station. 3. Meatballs in hot holding unit at 118° F. . Potentially hazardous hot food shall be held at 140° F. or above. 4. Wiping clothes in sanitizer at 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength between uses. 5. Sanitizing agent in 3-vat sink at 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. 6. Cookie sheet liners in disrepair, no longer cleanable. Food contact surfaces must be maintained in good repair. 			
Non-Critical	7		
<u>RE-INSPECTION</u>			
Critical	0	Non-Critical	3
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WAL-MART #92	Routine Inspection		8/01/11
Critical	0	Non-Critical	0
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B & P DISCOUNT GROCERY	Routine Inspection		8/01/11
Critical	0	Non-Critical	1
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HUDSON HOUSE	Routine Inspection		8/01/11
Critical	2		
<ol style="list-style-type: none"> 1. Open employee drink glass on work counter. 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. * 2. Corrosion and debris on table mounted can opener. Food contact surfaces must be maintained in good repair. Food contact surfaces must be maintained in a clean sanitized condition. 			
Non-Critical	8		

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BRISTOL MANOR Critical	0	Routine Inspection Non-Critical	2	8/1/11
AMERICAN LEGION POST #126 Critical	0	Routine Inspection Non-Critical	1	8/02/11
CHRISSY'S SUGAR SHACK Critical	0	Routine Inspection Non-Critical	0	8/05/11
CHINA VILLAGE Critical	4	Routine Inspection		8/09/11
		<ol style="list-style-type: none"> 1. Rodent droppings in cabinet where drink cups are stored. 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. Personal food items stored in refrigerator intermixed with food for sale to public. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. 4. Eggs stored in pan of shredded carrots. Food products must be stored in such a manner to prevent possible contamination. * 		
Non-Critical	8			
<u>RE-INSPECTION</u> Critical	2			8/17/11
		<ol style="list-style-type: none"> 1. Evidence of rodent infestation, sugar packets chewed up. Effective pest control measures must be used to prevent potential vermin contamination. 2. Food containers in refrigerator not cover or protected from contamination. Food products must be stored in such a manner to prevent possible contamination. 		
Non-Critical	1			
MADEWELL MEATS Critical	0	Pre-opening Inspection Non-Critical	0	8/09/11
SUPERIOR FOOD MART Critical	2	<u>RE-INSPECTION</u>		8/11/11
		<ol style="list-style-type: none"> 1. Sanitizer in wiping cloth bucket 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. * 2. Chicken in hot holding unit at 120° F. Potentially hazardous hot food shall be held at 140° F. or above. 		
Non-Critical	3			
LAS PALMAS Critical	2	Routine Inspection		8/11/11
		<ol style="list-style-type: none"> 1. Spray arm leaking at dish machine. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 2. Open employee drink container on 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 or other items needing protection cannot result,. Individual containers with lids and a straw may be used. * 		
Non-Critical	2			

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AURORA FAMILY RESTAURANT ** **RE-INSPECTION** 8/15/11

- Critical 6
1. Chlorine in excess of 200 ppm in wiping cloth bucket. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
 2. Live fly on bacon in walk-in refrigerator. Effective pest control measures must be used to prevent potential vermin contamination. *
 3. Scoop without handle being used to scoop paprika. Utensils with handles must be used to dispense ice to prevent cross contamination.
 4. Micro wave in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.
 5. Employee's peppers stored with clean equipment. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *
 6. Employer refused to allow sanitizer in wiping cloth bucket near fryers to be tested. Employee grabbed bucket and dumped it.

Non-Critical 6

LIMITED COMPLAINT INSPECTION ** 8/17/11

- Critical 3
1. Several flies on boxes and around back door. Effective pest control measures must be used to prevent potential vermin contamination.
 2. Flies on tables in dining area. Effective pest control measures must be used to prevent potential vermin contamination.
 3. Several live flies noted on inside window near cash register. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 0

4TH RE-INSPECTION ** 8/25/11

- Critical 4
1. Chlorine residual in wiping cloth bucket 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
 2. Can opener blade in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition. *
 3. Dried food debris inside the microwave. Food contact surfaces must be maintained in a clean sanitized condition. (reoccurring)
 4. Food products stored in walk-in cooler left uncovered. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 2

RICARDO'S MEXICAN RESTAURANT ** **COMPLAINT INSPECTION** 8/18/11

- Critical 1
1. Spigot on 3-vat sink leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 4

SUBWAY @ WAL-MART Routine Inspection 8/26/11
 Critical 0 Non-Critical 2

OLIVE GRILLE Routine Inspection 8/26/11

- Critical 4
1. Employee drink cup setting on shelving with clean food utensils. 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. *
 2. Unlabeled bottle of toxic product. Toxic products shall be properly used, labeled and stored in such a manner as to

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prevent potential contamination. *

3. Rice scoop needs a handle. Utensils with handles must be used to dispense ice to prevent cross contamination.
4. No backflow prevention device on the hose outside. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.

Non-Critical 3

RE-INSPECTION

8/31/11

Critical 0 Non-Critical 2

McDONALD'S ** COMPLAINT INSPECTION 8/29/11

Critical 5

1. Flies in men's restroom and around trash containers. Effective pest control measures must be used to prevent potential vermin contamination.
2. Employee hand sink slow to drain and spigot in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
3. Spillage in prep refrigerator. Food contact surfaces must be maintained in a clean sanitized condition. *
4. Mold growth in ice machine. Food contact surfaces must be maintained in a clean sanitized condition.
5. Open food containers in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *

Non-Critical 14

MURPHY OIL CO. #7446 Routine Inspection 8/30/11

Critical 0 Non-Critical 1

MARIONVILLE

MURFIN'S MARKET Routine Inspection 8/02/11

Critical 2

1. Need backflow prevention device where hose is attached at 1-vat sink. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.
2. Need to clean lint and debris off compressor unit above meat grinder in walk-in refrigerator. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.

Non-Critical 7

RE-INSPECTION

8/30/11

Critical 2

1. Need backflow prevention device where hose is attached at 1-vat sink. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination. (reoccurring)
2. Flies in bottom of display dairy case under butter. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 2

ALICE IRENE'S REST & BAKERY Routine Inspection 8/11/11

Critical 3

1. Dough cutter in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.
2. Spigot leaking on 3-vat sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

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3. Open container of powdered sugar in party room. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 7

MOSSIE'S TEA ROOM		Pre-Opening Inspection		8/15/11
Critical	0	Non-Critical	1	

SONIC DRIVE IN		Routine Inspection		8/25/11
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- Critical 2
1. Numerous flies throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.
 2. Ice scoop stored on top of soda syrup boxes. Food contact utensils/equipment must be stored in proper manner to prevent contamination.

Non-Critical 2

MILLER

MINGLES RESTAURANT		Routine Inspection		8/08/11
Critical	1			

1. Sanitizing rinse in dish machine less than 50 ppm chlorine. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.

Non-Critical 5

MODERN DAY VETS (Route 66 Tavern)		Routine Inspection		8/24/11
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- Critical 2
1. Debris blowing off of fan guard on compressor unit onto food containers. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
 2. Need to clean can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 2

MONETT

SONIC DRIVE IN	**	COMPLAINT INSPECTION		8/04/11
Critical	4			

1. Dried debris stuck to french fry cutter stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
2. Employee soda container setting on work 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. *
3. Open containers of food nested inside 2-door prep refrigerator. Food products must be stored in such a manner to prevent possible contamination. *
4. Dried debris stuck to lemon slicer stored with clean equipment. Food contact surfaces must be maintained in a clean sanitized condition. *

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Non-Critical 5

MT. VERNON

SUBWAY OF MV ** COMPLAINT INSPECTION 8/05/11
Critical 0 Non-Critical 3

BAMBOO GARDENS Routine Inspection 8/05/11
Critical 3

1. Final rinse temperature of dish machine below 160° F. Final rinse temperature when using hot water as sanitizer must be 160° F.
2. Need new cutting blade on can opener. Heavy metal accumulation on sane. All equipment must be maintained in good repair.
3. Two containers of cooked chicken at holding station at 132° F. Potentially hazardous hot food shall be held at 140° F. or above. Potentially hazardous cold food shall be held at 41° F. or below.

Non-Critical 5

RE-INSPECTION

Critical 0 Non-Critical 1

COUNTRY PRIDE Routine Inspection 8/05/11
Critical 2

1. Sanitizer in 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. *
2. Sanitizer in wiping cloth bucket at 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *

Non-Critical 3

BIG BALDY'S BBQ Routine Inspection 8/09/11
Critical 0 Non-critical 0

TACO PALACE ** COMPLAINT INSPECTION 8/15/11
Critical 10

1. Screen on storm door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
2. Sewer gas odor noted in ladies bathroom. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
3. Chlorine residual 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. Spillage inside of small reach-in refrigerator. Food contact surfaces must be maintained in a clean sanitized condition.
5. Debris and lint blowing off from compressor fan falling onto food containers. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
6. Food container in walk-in refrigerator in disrepair. All equipment must be maintained in good repair.
7. Ice machine out of order. All equipment must be maintained in good repair.

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8. Spillage inside micro oven. Food contact surfaces must be maintained in a clean sanitized condition.
9. Debris stuck to several utensils at deep fry area. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
10. Hand sink broken and in disrepair. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. (Directed to use temporary hand washing set up until sink can be repaired.

Non-Critical 15

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

RE-OPENING INSPECTION

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8/15/11

Critical 2

1. Dicer unit in need of cleaning. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
2. One utensil in disrepair. (discarded) All equipment must be maintained in good repair. *

Non-Critical 1

(RE-OPENING CONDITIONAL TO TEMPORARY REPAIRS MUST BE MADE PERMENANT THIS WEEK.)

2ND RE-INSPECTION

**

8/22/11

Critical 3

1. Hand sink broken and in disrepair. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. (Directed to use temporary hand washing set up until sink could be repaired. (Owner states new sink will be installed this date.)
2. Mold growth on 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.
3. Food products taken from refrigeration unit and placed on steam table without being heated to proper temperature. Steam table must not be used to reheat food products from refrigerator. Unit to be used for hot holding only. Potentially hazardous hot food shall be held at 140° F. or above.

Non-Critical 6

3RD RE-INSPECTION

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8/24/11

Critical 1

1. Hand sink broken and in disrepair. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. (Directed to use temporary hand washing set up until sink could be repaired. (Owner states new sink will be installed this date.) (reoccurring) Employee did not wash hands in temporary hand washing set up during inspection period.

Non-Critical 8

4TH RE-INSPECTION

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8/31/11

Not conducted due to owner advising that at the end of work day restaurant would be closing and would remain closed until building renovation and new management can take over.

MT. VERNON FAMILY RESTAURANT ** Routine Inspection

8/17/11

Critical 7

1. Several flies in food prep; and dish washing area. Effective pest control measures must be used to prevent potential vermin contamination.
2. Chlorine residual in 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.
3. Encrusted debris on and around waffle iron. Food contact surfaces must be maintained in a clean sanitized condition.

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4. Heavy debris buildup inside micro oven. Food contact surfaces must be maintained in a clean sanitized condition.
5. Knives stored in crevices between prep tables. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
6. Dead flies crush on door seal of ice machine. Effective pest control measures must be used to prevent potential vermin contamination. Food contact surfaces must be maintained in a clean sanitized condition.
7. Mixed items of meat defrosting on work table at room temperature. 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.

Non-Critical 8

RE-INSPECTION

Critical 0 Non-Critical 2 8/18/11

COMPLAINT INSPECTION

**

Critical 2 8/25/11

1. Chlorine residual in wiping cloth bucket 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
2. Water draining out door of prep refrigerator next to steam table. Appears to be plumbing problem. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 8

VIKING CLUB #518 (SHERRY'S) Routine Inspection 8/18/11
 Critical 0 Non-Critical 1

WIND & WILLOW 8/18/11
 Critical 0 Non-Critical 2

RED BARN RESTAURANT ** COMPLAINT INSPECTION 8/22/11
 Critical 0 Non-Critical 6

STEFFIE KAY'S KATERING Routine Inspection 8/22/11
 Critical 0 Non-Critical 1

EL AZTECA Routine Inspection 8/22/11
 Critical 4

1. Employee energy drink stored in cooler with products for sale to consumers. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *
2. Final rinse in dish machine at 0 ppm chlorine. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
3. Chicken in hot holding unit at 116° F. Potentially hazardous hot food shall be held at 140° F. or above.
4. Sanitizer 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.

Non-Critical 6

CASEY'S GEN STORE #2818 Routine Inspection 8/23/11
 Critical 2

1. Dried pizza sauce on scissors. . Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
2. Employee outerwear stored on top of 2 liter bottles of soda. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. *

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Non-Critical 3

MAZZIO'S PIZZA Routine Inspection 8/29/11

Critical 4

1. Mold growth on cooler door seals on pull out 2-door unit. Food contact surfaces must be maintained in a clean sanitized condition.
2. Dried food debris on scoop stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
3. Container of Crisco stored on shelf with cleaning products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
4. Open employee drink cup setting on shelving 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 or other items needing protection cannot result,. Individual containers with lids and a straw may be used. *

Non-Critical 6

PIERCE CITY

DOLLAR GENERAL Routine Inspection 8/03/11

Critical 0 Non-Critical 7

THOMPSON FAMILY DRUG Routine Inspection 8/26/11

Critical 0 Non-Critical 2

PIERCE SENIOR CENTER Routine Inspection 8/26/11

Critical 0 Non-Critical 5

SARCOXIE

HUNGRY HOUSE CAFE Routine Inspection 8/03/11

Critical 4

1. Dried debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition.
2. Encrusted debris in ovens and on oven racks. Food contact surfaces must be maintained in a clean sanitized condition.
3. Wet wiping clothes not being stored in sanitizer between uses. (bakery) Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
4. Wiping cloth bucket sanitizer bucket in excess of 200 ppm/ Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.

Non-Critical 7

RE-INSPECTION

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8/22/11

Critical 6

1. Meat thawing at room temperature. Meat temperature 60°F. Hazardous foods must be thawed in accordance with

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1999 MO Food Code: 1. Under refrigeration; 2. Under cold running potable water; 3. Frozen state directly to grill or in micro wave oven. *

2. Wet wiping clothes not being stored in sanitizer between uses. (bakery) Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
3. Several pieces of frozen meat thrown in refrigerator not wrapped on top of boxes. Food products must be stored in such a manner to prevent possible contamination. *
4. Bathroom cleaner stored next to clean dishes in service area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
5. Hand sink inaccessible due to equipment stacked in same. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. *
6. Knife stored in crevice between equipment and tongs stored on soiled towels at service line. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *

Non-Critical 5

STOTTS CITY

MASSIE'S SUPER STOP Routine Inspection 8/15/11
Critical 1

1. Dried food debris inside micro wave. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 5

VERONA

SCHROCK 'S GENERAL STORE Pre-Opening Inspection 8/16/11
Critical 0 Non-Critical 0
