

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

12/1/11 - 12/31/11

HERITAGE HARMONY HOUSE	Routine Inspection	12/12/11
Critical 1		
1. Dried debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition.*		
Non-Critical 3		

F.O.E. #3948	Routine Inspection	12/15/11
Critical 2		
1. Wire food strainer in disrepair. Food contact surfaces must be maintained in good repair. * (discarded)		
2. Need new door seal on exit door, not tight fitting at bottom. Openings to the outside must be maintained in such condition to prevent vermin entrance.		
Non-Critical 4		

COCA COLA WAREHOUSE	Routine Inspection	12/15/11
Critical 0	Non-Critical 0	

McDONALD'S OF AURORA	**	COMPLAINT INSPECTION	12/19/11
Critical 6			
1. Heavy debris buildup in cold storage unit for meat next to grill. Food contact surfaces must be maintained in a clean sanitized condition.			
2. Gravy in hot holding unit at 122° F. Potentially hazardous hot food shall be held at 140° F. or above.			
3. Open food containers in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *			
4. Can of spray cleaner stored next to salt shaker on top of french fry unit. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *			
5. Drain line in one compartment sink in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (work order in)			
6. Some equipment has debris stuck on same 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 13			

RE-INSPECTION

		12/20/11
Critical 0	Non-Critical 0	

AURORA NURSING CENTER	Routine Inspection	12/20/11
Critical 3		
1. Pre-flush arm at dish machine water will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
2. Two toaster units stored with clean equipment need better cleaning. Food contact surfaces must be maintained in a clean sanitized condition. *		
3. Back screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.		
Non-Critical 4		

MODERN VARIETY	Routine Inspection	12/22/11
Critical 0	Non-Critical 0	

K HWY LIQUOR STORE	Routine Inspection	12/22/11
Critical 0	Non-Critical 3	

LAWRENCE COUNTY HEALTH DEPARTMENT
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12/1/11 - 12/31/11

JIM CARR OIL CO. Routine Inspection 12/28/11
Critical 1
1. Gravy in hot holding unit at 130° F. Potentially hazardous hot food shall be held at 140° F. or above. *
Non-Critical 3

SUBWAY In WAL-MART Routine Inspection 12/28/11
Critical 2
1. Some utensils stored with clean equipment not clean. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
2. Two open food containers in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *
Non-Critical 1

MILLER

CROSSROADS GROCERY Routine Inspection 12/09/11
Critical 0 Non-Critical 4

MONETT

SONIC DRIVE IN Routine Inspection 12/20/11
Critical 3
1. Onions stuck to dicer stored with clean equipment. Food contact surfaces must be maintained in a clean sanitized condition.
2. Food debris stuck on spoons stored with clean equipment. Food contact surfaces must be maintained in a clean sanitized condition.
3. Heavy grease accumulation in grease filter above the grill. Grease dripping onto cooking surface. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
Non-Critical 6

RE-INSPECTION

Critical 1 12/23/11
1. Two boxes of hot dogs left open in walk-in cooler. Food products must be stored in such a manner to prevent possible contamination. *
Non-Critical 2

LITTLE CAESARS PIZZA Routine Inspection 12/20/11
Critical 1
1. Sanitizer in 3-vat sink below required concentration. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *
Non-Critical 1

LAWRENCE COUNTY HEALTH DEPARTMENT
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12/1/11 - 12/31/11

MT. VERNON

EL AZTECA MEXICAN REST. ** COMPLAINT INSPECTION 12/01/11
Critical 10

1. Person in Charge indicated they had no knowledge of food service regulations or had attended training. Person in charge must be able to demonstrate knowledge of food safety practices and communicable disease procedures. It appeared that no staff on site was knowledgeable of food service safety regulations.
2. Pitcher in walk-in refrigerator containing food that was moldy with foul odor, unfit for human consumption. Food products offered for public sale must be in sound condition. (discarded) *
3. Vegetables and meat in small hot holding unit at 78° F. Potentially hazardous hot food shall be held at 140° F. or above. Hot holding unit is not to be used to reheat or cook food products.
4. Sanitizer 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. *
5. Food products in upright freezer not covered or protected from contamination. Food products must be stored in such a manner to prevent possible contamination.
6. Stainless steel cleaner stored with clean utensils. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
7. Micro oven in need of cleaning due to spillage and splash. Food contact surfaces must be maintained in a clean sanitized condition.
8. Food spillage inside clean utensil holder. Food contact surfaces must be maintained in a clean sanitized condition.
9. Pre-flush spray arm would not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
10. Customer advisory was not printed on customer menu. Menus must contain warnings about under cooked foods such as meat or eggs being a potential foodborne hazard.

Non-Critical 9

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

RE-INSPECTION

12/02/11

RE-OPENING PERMITTED CONDITIONAL TO : PLACING THE CONSUMER ADVISORY ON THE MENUS, REPAIRING NECESSARY PLUMBING AND STAFF ATTENDING FOOD SAFETY WORKSHOP.

SUMMER FRESH Routine Inspection 12/01/11
(Grocery Section)

Critical 3

1. Several dead flies in bottom of freezer cases. Effective pest control measures must be used to prevent potential vermin contamination. *
2. Similac outdated. These types of products must be sold by sell date or they are subject to embargo. *
3. Door frame on back door is rusted and in need of repair. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 2

(Butcher Shop)

Critical 1

1. Knife stored on top of beef grinding sanitation log has chunks of meat stuck to blade. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.

Non-Critical 3

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

12/1/11 - 12/31/11

	(Produce area)		
Critical	0	Non-Critical	2
	(Deli/Bakery)		
Critical	3		
	<ol style="list-style-type: none"> 1. Food debris stuck in wedger stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. * 2. Spray bottle of toxic product unlabeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 3. Boxes of bread products left open in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. * 		
Non-Critical	3		
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RELIC'S ANTIQUE MALL		Routine Inspection	12/14/11
Critical	0	Non-Critical	1
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T/A TRAVEL CENTER		Routine Inspection	12/14/11
Critical	1		
	<ol style="list-style-type: none"> 1. Rodents droppings in cabinet under soda fountain. Effective pest control measures must be used to prevent potential vermin contamination. 		
Non-Critical	1		
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MT. VERNON FAMILY RESTAURANT **		Routine Inspection	12/15/11
Critical	4		
	<ol style="list-style-type: none"> 1. Micro oven repaired with duct tape. All equipment must be maintained in good repair. 2. Back exit door not tight fitting, door seal in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. 3. Thawing meat at room temperature on work table and in sink. (reoccurring) Hazardous foods must be thawed in accordance with 1999 MO Food Code: <ol style="list-style-type: none"> 1. Under refrigeration; 2. Under cold running potable water; 3. Frozen state directly to grill or in micro wave oven.* 4. Three food containers in walk-in freezer not covered. Food products must be stored in such a manner to prevent possible contamination. * 		
Non-Critical	8		
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PAMIDA #3892		Routine Inspection	12/16/11
Critical	0	Non-Critical	3
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SUBWAY OF MT. VERNON		COMPLAINT INSPECTION	12/19/11
Critical	2		
	<ol style="list-style-type: none"> 1. Several dead roaches on floor near mop sink and hot water heater. Effective pest control measures must be used to prevent potential vermin contamination. 2. Ice scoop not stored in a manner to prevent contamination between uses. Utensil must be stored in a manner to prevent contamination between uses. 		
Non-Critical	4		

**LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections**

12/1/11 - 12/31/11

RE-INSPECTION

12/30/11

Critical	3		
		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. No plug in dumpster, liquid draining onto ground surface. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.	
		3. Open employee drink cup setting on shelf next to drive-in window. 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	1		

MT. VERNON TREATMENT CENTER		Routine Inspection		12/29/11
Critical	0	Non-Critical	1	
LAWRENCE CO. JAIL		Routine Inspection		12/29/11
Critical	0	Non-critical	4	
BUDS DONUTS		Routine Inspection		12/29/11
Critical	0	Non-critical	1	

PIERCE CITY

TOWN & COUNTRY SUPERMARKET		Routine Inspection		12/15/11
Critical	1			
		1. Meat knife stored in knife holder before being cleaned and sanitized. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *		
Non-Critical	1			

NAE'S DINER	**	Routine Inspection		12/15/11
Critical	4			
		1. Faucet at 3-vat sink leaking, will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
		2. Open employee drink cups setting on top of upright freezer. 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. No backflow prevention device on hose near water heater. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.		
		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.		
Non-Critical	7			

**LAWRENCE COUNTY HEALTH DEPARTMENT
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12/1/11 - 12/31/11

RE-INSPECTION

12/21/11

Critical	3	1. 3-vat sink remains in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.	
		2. Mold on bread setting on food prep table. Food products offered for public sale must be in sound condition. *	
		3. Gravy in hot holding unit at 126° F. Potentially hazardous hot food shall be held at 140° F. or above. *	
Non-Critical	3		

VERONA

GUANAJUATO REST./STORE	Routine Inspection		12/08/11
Critical	3	1. Wire strainer in disrepair. Food contact surfaces must be maintained in good repair. (discarded) *	
		2. Screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.	
		3. Sanitizer in wiping cloth water in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *	
Non-Critical	1		

VERONA ONE STOP	<u>3RD RE-INSPECTION</u>		12/08/11
Critical	0	Non-Critical	1