

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

1/1/11 - 1/31/11

**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](http://www.lawrencecohealth.com).

\* = Items corrected on the spot.

\*\* = Sent to the Prosecuting Attorney

**AURORA**

CIRCLE K #332                      \*\*                      **RE-INSPECTION**                      1/03/11  
 Critical                                      6

1. Operating on expired food service permit. Facility must have a current Food Service Permit in order to operate. Directed management to obtain permit today or close facility. \*
6. Employee hand sink inaccessible, sink filled with salvage products. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. \*
3. Unlabeled food container filled with toxic product stored above open single service cups and coffee filters. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
4. Spillage in micro wave oven. Food contact surfaces must be maintained in a clean sanitized condition. \*
5. Breakfast sandwiches on hot holding unit at 119°F. Potentially hazardous hot food shall be held at 140° F. or above.
6. Hot dogs on heated roller unit at 107°F. Potentially hazardous hot food shall be held at 140° F. or above.

Non-Critical                                      16

**RE-INSPECTION**                      \*\*                      1/07/11  
 Critical                                      2

1. Drain on hand sink leaking at customer self-service area. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Ten to fifteen containers of over-the-counter drugs outdated. These types of products must be sold by sell date or they are subject to embargo.

Non-Critical                                      3

PRICE CUTTER #15                      **COMPLAINT INSPECTION**                      1/05/11  
 Critical                                      2

1. Dried debris on utensils stored with clean items at food prep area. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
2. Open box of corn dogs stored in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. \*

Non-Critical                                      4

K HWY LIQUOR STORE                      Routine Inspection                      1/05/11  
 Critical                                      0                      Non-Critical                      2

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COCA COLA WAREHOUSE Critical	0	Routine Inspection Non-Critical	0	1/07/11
JIM CARR OIL CO. Critical	0	Routine Inspection Non-Critical	3	1/07/11
AURORA NURSING CENTER Critical	2	Routine Inspection		1/13/11
		<ol style="list-style-type: none"> <li>1. Plumbing to 3-vat sink in disrepair/leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li> <li>2. Wiping sanitizing agent in excess of 400 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength.</li> </ol>		
Non-Critical	0			
McDONALD'S Critical	3	* COMPLAINT INSPECTION		1/13/11
		<ol style="list-style-type: none"> <li>1. Prep refrigeration unit where meat and eggs are stored at 54° F. Potentially hazardous cold food shall be held at 41° F. or below.</li> <li>2. Clean utensil storage container has debris in bottom. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.</li> <li>3. Sanitizing agent in wiping cloth water 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.</li> </ol>		
Non-Critical	12			
<b><u>RE-INSPECTION</u></b> Critical	4	**		1/21/11
		<ol style="list-style-type: none"> <li>1. Open food containers in walk-in freezer with food spilling on floor. Food products must be stored in such a manner to prevent possible contamination.</li> <li>2. Need to keep all wet wiping clothes in sanitizer solution between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.</li> <li>3. Prep reach-in freezer door being held on with piece of cardboard. All equipment must be maintained in good repair.</li> <li>4. Mold growth and heavy debris buildup on inside door of prep refrigerator. Food contact surfaces must be maintained in a clean sanitized condition.</li> </ol>		
Non-Critical	17	(11 non-criticals are reoccurring from previous inspections)		
<b><u>2<sup>nd</sup> RE-INSPECTION</u></b> Critical	0	Non-Critical	2	1/27/11
ROBINSON INTERMEDIATE SCHOOL Critical	2	COMPLAINT INSPECTION		1/14/11
		<ol style="list-style-type: none"> <li>1. Wooden cutting board and one pan food contact surface no longer cleanable. (units discarded) Food contact surfaces must be maintained in a clean sanitized condition. Food contact surfaces must be maintained in good repair. *</li> <li>2. Mixed food items in upright completely thawed. Internal temperature 45° F. Food products in freezer units must be maintained at 0° F or below. (Products are deemed unfit for human consumption and discarded) *</li> </ol>		
Non-Critical	6			

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CHINA VILLAGE

**RE-INSPECTION**

1/14/11

Critical

9

1. 0 ppm of chlorine in the 3-vat sink and wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. \*
2. Chicken in a bowl of water setting out at room temperature. Potentially hazardous cold food shall be held at 41° For below. \*
3. Roach found in cabinet where the drink cups are stored. Effective pest control measures must be used to prevent potential vermin contamination.
4. Box of cashews stored next to bleach in the dry storage area. Food products must be stored in such a manner to prevent possible contamination.
5. Dried food debris on spoon and stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*
6. Tub of intermixed food products from yesterday's buffet that was going to be put back out onto the buffet table. Food products must be stored in such a manner to prevent possible cross contamination. \* (discarded)
7. Heavy grease accumulation on grease filters in the vent hood. As noted previously, grease filters are to be kept clean of grease accumulation to keep grease from dripping down and contaminating food product below.
8. Top of cooler is encrusted with debris with pans used for the buffet stored on it. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
9. Coca cola cooler door seal/gasket is in disrepair. All equipment must be maintained in good repair.

Non-Critical

8

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

1/14/11

Critical

12

1. Chlorine residual in 3-vat sink and wiping cloth bucket 0 ppm. (reoccurring) Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Coca cola cooler door seal/gasket is in disrepair. All equipment must be maintained in good repair. (reoccurring) All equipment must be maintained in good repair.
3. Top of cooler is encrusted with debris with pans used for the buffet stored on it. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
- (reoccurring) 4. Using common spoon stored in water was being used to dispense lemons at beverage service area. Proper utensils (use tongs and leave in container between uses) must be used to dispense bulk food products.
5. Soup 127°, rice 116°, and meat on a stock 116° on buffet hot holding unit. Potentially hazardous hot food shall be held at 140° F. or above.
6. Open nested food containers inside chest freezer. Food products must be stored in such a manner to prevent possible contamination.
7. Container of toxic cleaner stored next to food products in store room. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
8. Rodent droppings and debris on floor in corner of storeroom. Effective pest control measures must be used to prevent potential vermin contamination.
9. Open employee drink containers in food prep and waitress service 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 linens or other items needing protection can not result. Individual containers with lids and a straw may be used.
10. Top of chest freezer being used as food preparation site. Food preparation area must be made of food grade material with easily cleanable surfaces.
11. Dried debris stuck to inside of coca cola refrigerator. Food contact surfaces must be maintained in a clean sanitized condition.
12. Open container of personal food items stored above container of partially cooked chicken in food prep area. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.

Non-Critical

12

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

	<b><u>RE-OPIENING INSPECTION</u></b>	**		1/18/11
Critical	1			
				1. Personal food items stored with consumer items creating a potential cross contamination. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. &
Non-Critical	2			

**FACILITY ALLOWED TO RE-OPEN PROVIDED MINIMUM SANITATION BE MAINTAINED IN ACCORDANCE WITH THE LAWRENCE COUNTY FOOD SERVICE ORDINANCE AND MO DOH/SS FOOD CODE**

	HERITAGE HARMONY HOUSE	Routine Inspection		1/14/11
Critical	1			
				1. Utensil without handle being used to dispense cornmeal. Utensils with handles must be used to prevent cross contamination. *
Non-Critical	3			
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	AMERICAN LEGION #126	Routine Inspection		1/18/11
Critical	0	Non-Critical	0	
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	MODERN VARIETY	Routine Inspection		1/26/11
Critical	0	Non-Critical	2	
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	PAO'S CHINESE RESTAURANT	Routine Inspection		1/26/11
Critical	2			
				1. No hot running water at all sinks. Hot and cold water, under pressure, shall be provided at each sink. *
				2. Reusing single service containers for food storage. Single service containers must be discarded after one use. *
Non-Critical	1			
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	MERCY ST. JOHN'S CAFETERIA	Routine Inspection		1/25/11
Critical	0	Non-Critical	3	

**MT. VERNON**

	JOHN TAYLOR SENIOR CENTER	Routine Inspection		1/04/11
Critical	1			
				1. Dried debris stuck to splash area on mixer unit. Food contact surfaces must be maintained in a clean sanitized condition. *
Non-Critical	4			
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	COURTHOUSE CAFE	<b><u>RE-INSPECTION</u></b>		1/05/11
Critical	4			
				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. Chunk of ham stored in cooler uncovered and unwrapped, not protected from contamination. Food products must be stored in such a manner to prevent possible contamination. *

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- 3. Fried chicken on hot holding unit at buffet 124° F. Potentially hazardous hot food shall be held at 140° F. or above. \*
- 4. Live roaches noted in dinning area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 6

FAMILY DOLLAR STORE #1894	Routine Inspection		1/03/11
Critical 0	Non-Critical	1	

MT. VERNON FAMILY RESTAURANT	COMPLAINT INSPECTION		1/28/11
Critical 7			

- 1. Toxic products stored with creamer and other food items at waitress station. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
- 2. Several open food containers stored in upright freezer uncovered. Food products must be stored in such a manner to prevent possible contamination.
- 3. Spillage and food scrapes inside micro oven. Food contact surfaces must be maintained in a clean sanitized condition. \*
- 4. Debris, mold and paint peeling on ceiling intake vent above the steam table. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
- 5. Wiping clothes not stored in sanitizing solution between uses. ) Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
- 6. Encrusted debris on waffle iron and area around same. Food contact surfaces must be maintained in a clean sanitized condition.
- 7. Thawing food in bucket 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. \*

Non-Critical 12

**RE-INSPECTION**

Critical 1			1/31/11
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- 1. Food contact surface next to range non-cleanable and manufactured of non-food grade material. Food contact surfaces must be maintained in a clean sanitized condition. Food contact surfaces must be made of food grade materials.

Non-Critical 7

MT. VERNON TREATMENT CENTER	Routine Inspection		1/24/11
Critical 1			

- 1. Dried food debris on splash guard of mixer. Food contact surfaces must be maintained in a clean sanitized condition. \*

Non-Critical 2

LAWRENCE COUNTY MANOR	Routine Inspection		1/24/11
Critical 1			

- 1. Dried food debris on splash guard of mixer. Food contact surfaces must be maintained in a clean sanitized condition. \*

Non-Critical 4

ANGEL CAKES	Routine Inspection		1/26/11
Critical 0	Non-Critical	0	

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TACO BELL # 587		Routine Inspection	1/27/11
Critical	0	Non-Critical	4

PAMIDA # 892		COMPLAINT INSPECTION	1/27/11
Critical	4		

1. Several boxes of Crunch 'N' Munch infested with insect larva, eggs and insects offered for public sale. Food products offered for public sale must be in sound condition. (removed from shelves)
2. Four types of over-the-counter medication for children outdated. These types of products must be sold by sell date or they are subject to embargo.
3. Box of Gerber's Single Grain Oatmeal on shelf in unsound condition and unfit for human consumption. Food products offered for public sale must be in sound condition. (removed from shelves)
4. Toxic products stored with soda in warehouse area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.

Non-Critical 5

SUBWAY		Routine Inspection	1/31/11
Critical	0	Non-Critical	1

**PIERCE CITY**

TOWN & COUNTRY SUPERMARKET		Routine Inspection	1/18/11
Critical	1		

1. Dead flies in bottom of open display freezer. Effective pest control measures must be used to prevent potential vermin contamination. \*

Non-Critical 1

**STOTTS CITY**

SPRING RIVER CAFE & BAR		Pre-Opening Inspection	1/7/11
Critical	1		

1. Evidence of active rodent infestation at bar. Effective pest control measures must be used to prevent potential vermin contamination.

Non-critical 4

**VERONA**

GUANAJUATO MEX. REST/STORE		Routine Inspection	1/05/11
Critical	4		

1. Insecticide stored with food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
2. Food products stored in freezer and upright freezer uncovered and unwrapped. Food products must be stored in

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such a manner to prevent possible contamination.

3. White cheese dip in hot holding at 124° F and beef in hot holding unit at 120° F. Potentially hazardous hot food shall be held at 140° F. or above.
4. Cup without handle being used to dispense bulk sugar. Utensils with handles must be used to dispense ice to prevent cross contamination.

Non-Critical 5

**RE-INSPECTION**

1/12/11

Critical 1

1. Unlabeled spray bottle of bleach in work area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*

Non-Critical 3

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