

**LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections**

7/1/11 - 7/31/11

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

**ASH GROVE**

YMCA CAMP WAKONDA	**	Routine Inspection	7/27/11
Critical	5		
<ol style="list-style-type: none"> <li>1. Screening in disrepair above 3-vat sink. Openings to the outside must be maintained in such condition to prevent vermin entrance.</li> <li>2. Flies noted in dish washing /utensil storage area. Effective pest control measures must be used to prevent potential vermin contamination.</li> <li>3. Can opener in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition. *</li> <li>4. One freezer unit door fasten with duck tape. One refrigeration unit completely out of order. One unit freezer temperature at 35 ° F. All equipment must be maintained in good repair. ( Directed staff to discard partially melted ice cream, bread with strong odor of decomposition of food.)</li> <li>5. Product in one freezer unit at 35° F. And partially thawed. Freezer temperature must be maintained at 0° F. or below.</li> </ol>			
Non-Critical	6		

**AURORA**

PRICE CUTTER #15	**	COMPLAINT INSPECTION	7/05/11
Critical	1		
<ol style="list-style-type: none"> <li>1. Two types of over-the-counter drugs outdated. These types of products must be sold by sell date or they are subject to embargo. *</li> </ol>			
Non-Critical	1		

McDONALD'S	**	COMPLAINT INSPECTION	7/05/11
Critical	4		
<ol style="list-style-type: none"> <li>1. Numerous flies throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.</li> <li>2. Food debris on utensils and utensil containers stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *</li> <li>3. Back door fixed in open position. Openings to the outside must be maintained in such condition to prevent vermin</li> </ol>			

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entrance.

4. Dried food debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. \*

Non-Critical 7

**RE-INSPECTION**

7/07/11

Critical 1

1. Lemon dicer in need of cleaning. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*

Non-Critical 1

COCA-COLA WAREHOUSE

**RE-INSPECTION**

7/07/11

Critical 0 Non-critical 0

FAT BRADLEY'S GOURMET HOTDOGS

Routine Inspection

7/08/11

Critical 0 Non-Critical 1

AURORA NURSING CENTER

Routine Inspection

7/14/11

Critical 1

1. Dried debris stuck inside measuring cup. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*

Non-critical 2

HERITAGE HARMONY HOUSE

Routine Inspection

7/14/11

Critical 0 Non-Critical 4

MODERN VARIETY

Routine Inspection

7/14/11

Critical 0 Non-Critical 0

AURORA FAMILY RESTAURANT \*\*

COMPLAINT INSPECTION

7/15/11

Critical 8

1. Numerous flies throughout facility. Effective pest control measures must be used to prevent potential vermin contamination.
2. Food stuck to grooves in meat slicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
3. Ice accumulation on foods in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.
4. Hot dogs not wrapped, stored on shelf in freezer. Food products must be stored in such a manner to prevent possible contamination. \*
5. Energy drink setting on shelf near food products. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*
6. Sanitizer in wiping cloth bucket in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*
7. Employee hand sink being used as a food prep sink. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
8. Upon arrival there was no Personal in Charge of food service operations. Person in charge must be able to demonstrate knowledge of food safety practices and communicable disease procedures. \*

Non-Critical 5

**RE-INSPECTION**

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7/22/11

Critical 7

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- MO
1. 0 ppm of chlorine in the wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with 1999 Food Code and Lawrence County Food Ordinance. \*
  2. Dried food debris stuck to the dicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
  3. Open employee drinking cup setting on shelf with clean dishes. 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. \*
  4. Flies too numerous to count outside the back door. Effective pest control measures must be used to prevent potential vermin contamination.
  5. Open food containers in the walk -in refrigerator. Food products must be stored in such a manner to prevent possible contamination. \*
  6. Tongs not being washed, rinsed and sanitized and stored in proper manner. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
  7. Employee hand sink was inaccessible. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. \*

Non-Critical 10

K HWY LIQUOR	Routine Inspection		7/18/11
Critical 0	Non-critical	1	

JIM CARR OIL CO.	Routine Inspection		7/18/11
Critical 0	Non-critical	2	

SUPERIOR FOOD MART	Routine Inspection		7/26/11
Critical 3			

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. Dried debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. \*
3. Open employee drink cup on work table in kitchen. 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

MERCY ST. JOHN'S HOSPITAL CAFETERIA	Routine Inspection		7/26/11
Critical 1			

1. Dried debris on splash area of mixer. Food contact surfaces must be maintained in a clean sanitized condition. \*
- Non-Critical 2

RICHARD'S HAWG WILD BBQ	COMPLAINT INSPECTION		7/26/11
Critical 0	Non-Critical	8	

PAO'S CHINESE RESTURANT	Routine Inspection		7/26/11
Critical 1			

1. Hot water turned off at employee hand sink. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
- Non-Critical 1

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THE BLACKBIRD GRILL                   \*\*                   COMPLAINT INSPECTION                   7/27/11  
Critical                   6

1. Mold growth in soda dispenser unit. Food contact surfaces must be maintained in a clean sanitized condition.
2. Need to clean wall mounted french fry dicer. Food contact surfaces must be maintained in a clean sanitized condition.
3. Employee hand sink inaccessible due to utensils stored in sink. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
4. Encrusted debris buildup on BBQ grill. Food contact surfaces must be maintained in a clean sanitized condition.
5. Food containers stored in open bowl of salad in prep refrigerator. Food products must be stored in such a manner to prevent possible contamination. \*
6. Mold growth inside ice machine. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical                   3

**RE-INSPECTION**

7/29/11

Critical                   1

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

Non-Critical                   3

HERRELL'S ICE		Routine Inspection	7/29/11
Critical	0	Non-Critical	0

CANNON & PATTY'S		Routine Inspection	7/29/11
Critical	0	Non-Critical	4

**HALLTOWN**

BAUMER'S SHELL FOOD MART                   Routine Inspection                   7/11/11  
Critical                   2

1. Need backflow prevention device on outside spigot where hose is attached. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.
2. Three containers of over-the-counter allergy medication outdated. These types of products must be sold by sell date or they are subject to embargo. \*

Non-Critical                   2

**MONETT**

SONIC DRIVE IN                   COMPLAINT INSPECTION                   7/11/11  
Critical                   3

1. Numerous flies throughout the facility and dead insects on floor of walk-in freezer and refrigerator. Effective pest control measures must be used to prevent potential vermin contamination.
2. Dried food stuck inside dicer unit. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*

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3. Dried food stuck to tongs. . Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*

Non-critical 8

**RE-INSPECTION**

7/14/11

Critical 1

1. Open food containers in walk-in freezer and refrigerator. Food products must be stored in such a manner to prevent possible contamination. \*

Non-Critical 3

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**MT. VERNON**

MT. VERNON FAMILY REST. \*\* COMPLAINT INSPECTION 7/05/11

Critical 8

1. Flies and maggots in dumpster too numerous to count. Effective pest control measures must be used to prevent potential vermin contamination.  
2. Insecticide stored with clean aprons. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*  
3. Meat thawing on work table at room temperature, partially thawed. 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. \*  
4. Open employee drink container on 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 or other items needing protection cannot result., Individual containers with lids and a straw may be used. \*  
5. Mold in ice machine, machine in disrepair. Food contact surfaces must be maintained in a clean sanitized condition. All equipment must be maintained in good repair.  
6. Dried debris on can opener, meat slicer and pie slicer. Food contact surfaces must be maintained in a clean sanitized condition. \*  
7. Employee hand cream stored on work table in clean utensil storage area. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*  
8. Several live flies on chairs in break area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 7

**RE-INSPECTION**

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7/06/11

Critical 5

1. Meat thawing on work table at room temperature, partially thawed. Hazardous foods must be thawed in accordance with 1999 MO Food Code: (reoccurring)  
1. Under refrigeration; 2. Under cold running potable water; 3. Frozen state directly to grill or in micro wave oven. \*  
2. Open employee drink container in dishwashing 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. \* (reoccurring)  
3. Mold in ice machine, machine in disrepair. Food contact surfaces must be maintained in a clean sanitized condition.

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All equipment must be maintained in good repair. (reoccurring)

4. Several live flies on chairs in break area. Effective pest control measures must be used to prevent potential vermin contamination. (reoccurring)
5. Food debris stuck on three food scoops 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 5

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

7/15/11

Critical 4

1. Gravy in large container at 97° F. Setting on work table. Potentially hazardous hot food shall be held at 140° F. or above. Potentially hazardous cold food shall be held at 41° F. or below. \*
2. Open employee drink container on work table. (reoccurring) 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. Food tongs not being washed and being hung on door handles between uses.
4. Soiled wiping clothes stored on work table, not in sanitizer between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.

Non-Critical 3

TACO BELL

Routine Inspection

7/07/11

Critical 1

1. Spray arm 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 6

McDONALD'S      \*\*

COMPLAINT INSPECTION

7/07/11

Critical 3

1. Active fly infestation in dishwashing area. Some on and in ice tea containers. Effective pest control measures must be used to prevent potential vermin contamination.
2. Soiled wiping clothes not being sanitized between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
3. Open food containers in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. \*

Non-Critical 9

**RE-INSPECTION**

7/15/11

Critical 0

Non-Critical

3

RED BARN REST/BAKERY

Routine Inspection

7/08/11

Critical 4

1. Spray arm and spigot leaking at 3-vat sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance
2. Chlorine residual in 3-vat sink in bakery in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*
3. Debris on tongs stored with clean utensils. Food contact surfaces must be maintained in a clean sanitized condition.\*
4. Basting brush in disrepair in bakery. Food contact surfaces must be maintained in good repair. \*

Non-Critical 7

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**RE-INSPECTION**

7/18/11

- Critical 1
1. Sanitizer in final rinse of dish machine 0 pp. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. All equipment must be maintained in good repair. (Staff instructed to use 3-vat sink method of washing until dish machine is repaired.)
- Non-Critical 1

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BUD'S DONUTS Routine Inspection 7/08/11

- Critical 3
1. Small oven in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.\*
  2. Basting brush in disrepair in bakery. Food contact surfaces must be maintained in good repair. \*
  3. Gravy in hot holding unit at 125° F. Potentially hazardous hot food shall be held at 140° F. or above. \*
- Non-Critical 2

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SUMMER FRESH DELI/BAKERY **RE-INSPECTION**

7/08/11

- Critical 1
1. Open employee drink container on 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 or other items needing protection cannot result,. Individual containers with lids and a straw may be used. \*
- Non-Critical 0

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EL ACTECA **3<sup>RD</sup> RE-INSPECTION** 7/12/11

- Critical 5
1. Steak in hot holding unit being held at 80° F. Potentially hazardous hot food shall be held at 140° F. or above.
  2. Employee drink cup stored in walk-in cooler. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*
  3. Dried food debris stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition.\*
  4. Ice cream scoop in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.\*
  5. Food spillage in bottom of utensil storage container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
- Non-Critical 2

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

7/15/11

- Critical 2
1. Dried food debris stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition.\* (reoccurring)
  2. Toxic chemicals stored with ice bucket. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
- Non-Critical 2

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KFC #55 COMPLAINT INSPECTION 7/14/11

- Critical 5
1. Dried food debris on food scissors. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
  2. Dried mashed potatoes on splash area of mixer. Food contact surfaces must be maintained in a clean sanitized condition.
  3. Open boxes of food products in walk-in freezer. Food products must be stored in such a manner to prevent possible

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contamination. \*

4. Food spillage inside hot holding drawer. Food contact surfaces must be maintained in a clean sanitized condition. \*

5. Mold growth inside ice dispenser at soda fountain. Food contact surfaces must be maintained in a clean sanitized condition.

Non-critical 7

**RE-INSPECTION**

Critical 0 Non-Critical 5 7/15/11

SUBWAY OF MT. VERNON Routine Inspection 7/20/11

Critical 0 Non-Critical 3

LAWRENCE COUNTY MANOR Routine Inspection 7/20/11

Critical 2

1. Open can of soda setting on 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 or other items needing protection cannot result,. Individual containers with lids and a straw may be used. \*
2. Spatula in disrepair. Food contact surfaces must be maintained in good repair. \*

Non-Critical 2

TRIPLE S CONCESSION PRE-OPENING INSPECTION 7/28/11

Critical 0 Non-Critical 3

KUM & GO Routine Inspection 7/28/11

Critical 1

1. Need to replace basting brush. Food contact surfaces must be maintained in good repair. \*

Non-Critical 2

CASEY'S SUPER STORE #2818 Routine Inspection 7/28/11

Critical 3

1. Product spillage in prep refrigerator at service line. Food contact surfaces must be maintained in a clean sanitized condition. 8
2. Knife stored in clean equipment drawer had dried debris stuck to same. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
3. Cracks in bottom of several food holder containers at service line leaking into prep refrigerator. Food contact surfaces must be maintained in a clean sanitized condition. Food contact surfaces must be maintained in good repair.

Non-Critical 5

LAWRENCE COUNTY JAIL Routine Inspection 7/29/11

Critical 0 Non-Critical 7

**PIERCE CITY**

NAE'S DINER COMPLAINT INSPECTION 7/05/11

Critical 1

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1. Pack of cigarettes lying on 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 or other items needing protection cannot result. Individual containers with lids and a straw may be used.

Non-Critical 7

CASEY'S #1054                      \*\*                      COMPLAINT INSPECTION                      7/21/11  
Critical                      2

1. Live flies noted on equipment, cutting board and food contact surfaces throughout food service area. Effective pest control measures must be used to prevent potential vermin contamination.
2. One door on pastry distribution cabinet will not close allowing flies to enter. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 6

TOWN & COUNTRY MARKET                      Routine Inspection                      7/19/11  
Critical                      1

1. Lid on deep freezer in disrepair. All equipment must be maintained in good repair.

Non-Critical 2

### STOTTS CITY

SPRING RIVER CAFE & BAR                      \*\*                      Routine Inspection                      7/21/11  
Critical                      11

1. Three containers of home canned products found in the facility. All products offered for public consumption must be manufactured in an approved facility. Products from non-approved sources are subject to embargo and possible destruction. Directed owner to remove from facility or discard product. \*
2. Enamel ware containers chipped and in disrepair. Food contact surfaces must be maintained in good repair. \*
3. Not using proper methods to wash utensils. Utensils not being sanitized. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
4. Sanitizer in 3-vat sink 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
5. Wiping cloth solution in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*
6. Cutting board in disrepair. Food contact surfaces must be maintained in good repair. \* (discarded)
7. Using drinking glass to scoop ice in bulk container. Utensils with handles must be used to dispense ice to prevent cross contamination. \*
8. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition.
9. Dead insect inside reach-in refrigerator. Effective pest control measures must be used to prevent potential vermin contamination.
10. Two hand sinks inaccessible to employees. No evidence of employees washing their hands between tasks. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. Proper hand washing must be used to prevent possible contamination of food products. Gloves or proper utensils must be used when handling ready to eat foods.
11. Dried debris stuck to table mounted french fry maker. Food contact surfaces must be maintained in a clean sanitized condition. \*

Non-Critical 8

**Owner was directed to have all violations corrected within 24 hours.**

