

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

6/1/11 - 6/30/11

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 shows 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.

* = Items corrected on the spot.

** = Sent to the Prosecuting Attorney

ASH GROVE

YMCA CAMP WAKONDA Routine Inspection 6/07/11
Critical 3

1. Operating on expired food service permit. Facility must have current Lawrence County Food Service Permit on accordance with Lawrence County Food Service Ordinance.
2. Final sanitizing rinse in dish machine 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. (directed to use 3-vat sink to manually wash until repairs are made)
3. Splash and spillage noted in micro oven. Food contact surfaces must be maintained in a clean sanitized condition.*

Non-Critical 4

RE-INSPECTION **

6/13/11

Critical 3

1. Leakage from dish machine spray arm. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Sanitizing residual in final rinse of dish machine in excess of 200 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
3. Received water report from DOH/SS Lab in Jefferson City collected on 6-7-11 tested unsatisfactory for drinking purposes; positive for Coli Form and E Coli bacteria. (Director advised to go to boil order conditions such as bottled water for drinking water purposes only. Water from a public water system shall meet state drinking water quality standards.

Non-Critical 1

2ND RE-INSPECTION **

6/20/11

Critical 1

1. Facility remains on DNR and DOH Boil Order for unsafe drinking water. Water from a public water system shall meet state drinking water quality standards.

Non-Critical 1

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AURORA

PRICE CUTTER #15 (mobile smoker unit) Sanitation Observation 6/02/11
 Critical 3

1. Chunks of meat and food debris incrusting on grates inside the smoker. Food contact surfaces must be maintained in a clean sanitized condition.
2. Tongs stored had encrusted debris on them. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
3. Bar-B-Q sauce and seasonings stored inside tool box with toxic products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.

Non-Critical 2

2ND SANITATION OBSERVATION

Critical 0 Non-critical 0 6/03/11

STARBUCKS COFFEE Routine Inspection 6/02/11
 Critical 2

1. Active roach infestation in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.
2. Dispensing bulk products with utensil without handle. Utensils with handles must be used to dispense bulk products to prevent cross contamination. *

Non-critical 1

RE-INSPECTION

Critical 2 6/16/11

1. Water filtration system is leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Dried food debris on plastic food containers in storage area. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 0

GEORGE'S STORE, LLC. Routine Inspection 6/02/11
 Critical 1

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

Non-Critical 2

NEXT STOP #4 **2ND RE-INSPECTION** 6/06/11
 Critical 2

1. Moldy hamburger buns on bread rack. Food products offered for public sale must be in sound condition.
2. Personal food items stored in upright freezer mixed with products offered for sale. Personal items must be stored where they will not be a potential contamination hazard to food offered for public sale.

Non-Critical 6

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ROBINSON INTERMEDIATE SCHOOL Summer Feeding Program 6/07/11
 Critical 1
 1. Need to clean door seal on the ice machine. Food contact surfaces must be maintained in a clean sanitized condition
 Non-Critical 3

ROBINSON MIDDLE SCHOOL Summer Feeding Program 6/07/11
 Critical 1
 1. Basting brush in disrepair. Food contact surfaces must be maintained in good repair. (discarded on the spot)
 Non-Critical 2

AURORA JUNIOR HIGH SCHOOL Summer Feeding Program 6/10/11
 Critical 1
 1. Fly infestation noted inside and outside facility. Effective pest control measures must be used to prevent potential vermin contamination.
 Non-critical 4

RE-INSPECTION 6/13/11
 Critical 0 Non-Critical 1

AURORA HIGH SCHOOL Summer Feeding Program 6/10/11
 Critical 1
 1. Evidence of rodent infestation noted in two storage areas. Effective pest control measures must be used to prevent potential vermin contamination.
 Non-critical 2

RE-INSPECTION 6/13/11
 Critical 0 Non-Critical 0

PATE EARLY CHILDHOOD DEV. CENTER Summer Feeding Program 6/13/11
 Critical 2
 1. Dried debris on splash area of floor mounted mixer. Food contact surfaces must be maintained in a clean sanitized condition. *
 2. Bare hand contact being made with ice because of cereal bowl being used to scoop ice from ice machine. Utensils with handles must be used to dispense ice to prevent cross contamination. *
 Non-Critical 4

LAS PALMAS** Routine Inspection 6/13/11
 Critical 0 Non-Critical 1

COMPLAINT INSPECTION ** 6/16/11
 Critical 8
 1. Consumer advisory on under cooked products not on menus. Menus must contain warnings about under cooked foods such as meat or eggs being a potential foodborne hazard.
 2. Sour cream at 60° F in prep refrigerator. Potentially hazardous cold food shall be held at 41° F. or below.
 3. Sanitizing agent in wiping cloth bucket 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
 4. Live flies in dining area on food contact surfaces and tableware. Effective pest control measures must be used to prevent potential vermin contamination.
 5. Spigot at 3-vat sink will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
 6. Spatula in disrepair and non-cleanable. Food contact surfaces must be maintained in good repair. *

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- 7. Pan of fish for personal use stored in walk-in refrigeration unit with items for consumers. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.
- 8. No date mark on potentially hazardous food stored in walk-in refrigerator. Potentially hazardous left over food must be covered and mark with date stored.

Non-Critical 7

RE-INSPECTION

6/20/11

Critical 0 Non-Critical 2

PIZZA HUT/WING STREET Routine Inspection 6/13/11

Critical 3

- 1. Metal shavings on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. Food contact surfaces must be maintained in good repair. *
- 2. Dried food debris on equipment stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
- 3. Plumbing under soda fountain ice compartment is leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 8

RE-INSPECTION

6/20/11

Critical 1

- 1. Several flies throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 2

BRAUM'S DAIRY STORE #283 Routine Inspection 6/16/11

Critical 0 Non-Critical 1

CHINA VILLAGE Routine Inspection 6/16/11

Critical 6

- 1. Chlorine in wiping cloth bucket at 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
- 2. Foreign object in container of flour. Food products must be stored in such a manner to prevent possible contamination.
- 3. Eggs stored in a container of carrots. Food products must be stored in such a manner to prevent possible contamination. *
- 4. Bowl and spoons stored in container bucket of cashews. Food products must be stored in such a manner to prevent possible contamination.
- 5. Roach found on soup container at employee hand sink and several dead insects inside the front door. Effective pest control measures must be used to prevent potential vermin contamination.
- 6. Front door not tight fitting at bottom. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 4

RE-INSPECTION

6/21/11

Critical 1

- 1. Evidence of vermin around coffee creamer. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 2

**LAWRENCE COUNTY HEALTH DEPARTMENT
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6/1/11 - 6/30/11

FAT BRADLEY'S		Pre-Opening Inspection	
Critical	0	Non-Critical	0

6/17/11

COCA COLA WAREHOUSE		Routine Inspection	
Critical	1		
1. Drain on south side of warehouse is holding liquids - not draining. . Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.			
Non-Critical	5		

6/23/11

HALLTOWN

BAUMER'S SHELL FOOD MARKET		Routine Inspection	
Critical	1		
1. Several containers of over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. *			
Non-Critical	3		

6/20/11

IT'LL DO DINER		Routine Inspection	
Critical	1		
1. Need statement on printed menu concerning under cooked products. Menus must contain warnings about under cooked foods such as meat or eggs being a potential foodborne hazard.			
Non-Critical	1		

6/20/11

MARIONVILLE

MARIONVILLE ELEM. SCHOOL		Summer Feeding Program	
Critical	1		
1. Spigots on 2 of 3-vat sinks will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.			
Non-critical	0		

6/03/11

RE-INSPECTION

Critical	0	Non-Critical	0
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6/08/11

APPLE DUMPLING BAKERY		Routine Inspection	
Critical	0	Non-Critical	1

6/08/11

GRANNY K'S BAKERY		Routine Inspection	
Critical	0	Non-Critical	0

6/08/11

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6/1/11 - 6/30/11

ROCCO'S PIZZA		Routine Inspection		6/08/11
Critical	0	Non-Critical	2	

MILLER

DEE'S GRILL (mobile unit)		Pre-Opening Inspection		6/07/11
Critical	0	Non-Critical	0	

PACE'S KWIK STOP		Routine Inspection		6/07/11
Critical	1			
		1. Knife stored between wall and cooler. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *		
Non-Critical	2			

MILLER SENIOR CENTER		Routine Inspection		6/30/11
Critical	0	Non-Critical	1	

CROSSROADS GROCERY		Routine Inspection		6/30/11
Critical	0	Non-Critical	0	

MONETT

RAMEY'S #5**		<u>RE-INSPECTION</u>		6/02/11
Critical	0	Non-critical	2	

<u>COMPLAINT INSPECTION</u>				6/28/11
Critical	3			
		1. Flies and magnets in outside recycle containers not cleaned after use. Effective pest control measures must be used to prevent potential vermin contamination.		
		2. Door seal on bottom of northeast exit door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.		
		3. Gravy in hot holding unit in deli 130° F. Potentially hazardous hot food shall be held at 140° F. or above. * (discarded)		
Non-Critical	4			

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6/1/11 - 6/30/11

MT. VERNON

McDONALD'S** **COMPLAINT INSPECTION** 6/02/11
Critical 6

1. Liquid draining from outside trash compactor onto ground. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
2. Basting brush in disrepair. Food contact surfaces must be maintained in good repair.
3. Live flies noted near the dish machine and in other areas. Effective pest control measures must be used to prevent potential vermin contamination.
4. Dried debris stuck to egg holder stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
5. Open employee drink on top of ice machine. 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.
6. Soft drink line leaking into cabinet into under self-service drink units. All equipment must be maintained in good repair.

Non-Critical 9

RE-INSPECTION 6/03/11
Critical 0 Non-Critical 2

BAPTIST HILL CAMP Routine Inspection 6/07/11
Critical 0 Non-Critical 3

KFC #55 ** **RE-INSPECTION** 6/03/11
Critical 4

1. Encrusted food debris on splash area of table mounted mixer. Food contact surfaces must be maintained in a clean sanitized condition
2. Several flies noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.
3. Dried food debris inside the bun warmer. Food contact surfaces must be maintained in a clean sanitized condition*
4. Can opener cutting blade rusty. Food contact surfaces must be maintained in a clean sanitized condition

Non-critical 8

2nd RE-INSPECTION ** 6/10/11
Critical 4

1. Cooker unit not cleaned from previous operations. Food contact surfaces must be maintained in a clean sanitized condition.
2. Spillage inside reach-in prep refrigerator near pickup window. Food contact surfaces must be maintained in a clean sanitized condition.
3. Need to clean inside two holding units. Food contact surfaces must be maintained in a clean sanitized condition.
4. Two flour holding units in disrepair. Food contact surfaces must be maintained in good repair.

Non-Critical 10

3rd RE-INSPECTION ** 6/16/11
Critical 4

1. Facility operating on an expired food service permit. Facility must have current Lawrence County Food Service Permit on accordance with Lawrence County Food Service Ordinance. *

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2. Live flies noted between first and second set of entrance doors. First set not closing properly. Openings to the outside must be maintained in such condition to prevent vermin entrance. Effective pest control measures must be used to prevent potential vermin contamination.
3. Need to clean spillage in bun warmer. Food contact surfaces must be maintained in a clean sanitized condition. *
4. Open food containers in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *

Non-Critical 10

SONIC DRIVE IN Routine Inspection 6/06/11

Critical 3

1. Dried food debris stuck on lemon dicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
2. Ice accumulation inside the walk-in freezer on wall, floor and food containers. Food products must be stored in such a manner to prevent possible contamination.
3. Food debris in bottom of utensil storage container. Food contact surfaces must be maintained in a clean sanitized condition. *

Non-Critical 6

RE-INSPECTION

6/10/11

Critical 1

1. Several flies inside the facility. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 1

TACO PALACE **COMPLAINT INSPECTION** 6/10/11

Critical 0 Non-critical 4

AUNT BILLIE'S CAFE **RE-INSPECTION** 6/10/11

Critical 0 Non-Critical 0

Follow-up water sample after disinfection SATISFACTORY for human consumption.

ALPS FOOD MARKET Routine Inspection 6/14/11

Critical 1

1. Flies in bottom of display cases. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 3

T/A TRAVEL CENTER Routine Inspection 6/20/11

Critical 3

1. Several flies near the self service soda area. Effective pest control measures must be used to prevent potential vermin contamination.
2. Dried food debris inside the micro wave. Food contact surfaces must be maintained in a clean sanitized condition. *
3. Mustard/ketchup dried on the end of the tongs used for hot dogs. Food contact surfaces must be maintained in a clean sanitized condition. *

Non-Critical 2

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EL AZTECA RESTAURANT	<u>RE-INSPECTION</u>		6/21/11
Critical	3		
<ol style="list-style-type: none"> 1. Food utensils in utensil drawer had dried food debris on them. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. * 2. Pan of hamburgers left uncovered in the freezer. Food products must be stored in such a manner to prevent possible contamination. * 3. Freezer in disrepair. All equipment must be maintained in good repair. Freezer temperature must be maintained at 0° F. or below. 			
Non-Critical	3		
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RELIC'S ANTIQUE MALL	Routine Inspection		6/20/11
Critical	0	Non-Critical	0
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MT. VERNON PLACE CARE	Routine Inspection		6/27/11
Critical	2		
<ol style="list-style-type: none"> 1. Spray arm is leaking at the dish machine. All equipment must be maintained in good repair. 2. Several flies in the food prep area. Effective pest control measures must be used to prevent potential vermin contamination. 			
Non-Critical	2		
<hr/>			
AUTUMN COURT	Routine Inspection		6/27/11
Critical	1		
<ol style="list-style-type: none"> 1. Chlorine residual 0 ppm in the dish machine. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. * 			
Non-Critical	1		
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OUTBACK DISCOUNT GROCERIES	Routine Inspection		6/28/11
Critical	1		
<ol style="list-style-type: none"> 1. Box of (On Sale) cans - several cans missing labels or have been damaged along the seal of the can. Food products offered for public sale must be in sound condition. * 			
Non-Critical	0		
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FAMILY DOLLAR STORE #1894	Routine Inspection		6/29/11
Critical	0	Non-Critical	4
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MO BAPTIST CHILDREN'S MINISTRIES	Routine Inspection		6/29/11
Critical	0	Non-Critical	3
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SUMMER FRESH SUPERMARKET (DELI)	Routine Inspection		6/29/11
Critical	3		
<ol style="list-style-type: none"> 1. Numerous flies in the food prep area. Effective pest control measures must be used to prevent potential vermin contamination. 2. Mixer splash guard is in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition. 3. Chlorine residual 200 ppm in dish machine. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. * 			
Non-Critical	1		

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6/1/11 - 6/30/11

(PRODUCE)

- Critical 1
 1. Hand sink is blocked/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 1

(BUTCHER SHOP)

- Critical 0 Non-Critical 1

(RETAIL)

- Critical 1
 1. Need weather stripping/sweep on back doors. Openings to the outside must be maintained in such condition to prevent vermin entrance.
 Non-Critical 1

MT. VERNON TREATMENT CENTER Routine Inspection 6/29/11
 Critical 0 Non-Critical 0

BAMBOO GARDENS Routine Inspection 6/30/11
 Critical 3
 1. Bleach and bags of sugar stored on same shelf near employee restroom. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
 2. Chlorine residual 0 ppm in 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *
 3. Mold found on red bell pepper. (discarded) Food products offered for public sale must be in sound condition.
 Non-critical 3

PAMIDA STORE #892 Routine Inspection 6/30/11
 Critical 0 Non-Critical 2

PIERCE CITY

PIERCE CITY ELEMENTARY Summer Feeding Program 6/08/11
 Critical 1
 1. Three basting brush in disrepair. Food contact surfaces must be maintained in good repair. (discarded on the spot)
 Non-Critical 1

GRANNY PUNKINS Pre-Opening Inspection 6/08/11
 Critical 0 Non-Critical 0

CASEY'S GEN. STORE #1054 **2nd RE-INSPECTION** 6/09/11
 Critical 4
 1. Numerous flies throughout the facility. (reoccurring) Effective pest control measures must be used to prevent potential vermin contamination.
 2. Ice accumulation on floor and on boxes of food products in walk-in freezer. (reoccurring) Food products must be

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stored in such a manner to prevent possible contamination.

3. Ice dispenser on soda fountain in disrepair. (Ice being dispensed from an open bucket by the public creating possible cross contamination) All equipment must be maintained in good repair.
4. Furnace leaking large amount of water onto the floor in work area. All equipment must be maintained in good repair.

Non-Critical 1

3RD RE-INSPECTION

6/14/11

Critical 7

1. Lint and debris blowing from compressor fan guards onto open food containers in walk-in freezer. 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.
2. Non-labeled bulk food containers in food prep area. Food products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
3. Dispensing bulk food products from food prep refrigerator with utensil without a handle. Utensils with handles must be used to dispense food to prevent cross contamination.
4. Need to keep wet wiping clothes stored in sanitizing buckets between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
5. Sanitizing agent in wiping cloth water at 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *
6. Gravy in hot holding unit at 132° F. Potentially hazardous hot food shall be held at 140° F. or above. *

7. Food contact surface of ice scoop cracked and no longer cleanable. Food contact surfaces must be maintained in good repair.

Non-Critical 12

4TH RE-INSPECTION

6/17/11

Critical 0 Non-Critical 2

VERONA

DOWN THE LANE COUNTRY STORE Routine Inspection 6/08/11
 Critical 0 Non-Critical 0

VERONA ONE STOP Routine Inspection 6/08/11
 Critical 1

1. Mixer whip has dried dough stuck in it. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *

Non-Critical 8