

LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections

6/1/10 - 6/30/10

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                      6/9/10  
Critical                      6

1. Operating on an expired Food Service Permit. Lawrence Count Food Service Ordinance requires each food service facility to obtain a Food service annually. \*
2. Mold growth inside ice machine and inside ice machine door. Food contact surfaces must be maintained in a clean sanitized condition.
3. Ice scoop stored in cardboard box on top of ice machine. Food contact utensils/equipment must be stored in proper manner to prevent contamination.
4. Chlorine 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 (50 ppm) and Lawrence County Food Ordinance. Over 200 ppm is toxic.
5. Corrosion and debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition.
6. Corrosion/rust noted on several #10 cans on storage rack. .If unable to remove corrosion in a safe manner, discard product as unsafe for human consumption.

Non-critical                      4

**RE-INSPECTION**                      \*\*                      6/23/10

- Critical                      2
1. Pre-lush unit and garbage unit are leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
  2. Steam table refrigeration units at serving line remain in disrepair. All equipment must be maintained in good repair. Potentially hazardous cold food shall be held at 41° F. or below.

Non-critical                      1

**LAWRENCE COUNTY HEALTH DEPARTMENT**  
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6/1/10 - 6/30/10

**AURORA**

**CHINA VILLAGE** **RE-INSPECTION** 6/03/10  
 Critical 2

1. Scoop without handle being used to scoop soy sauce. Utensils with handles must be used to prevent cross contamination. \*
2. Open employee drink cup 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 linens or other items needing protection can not result. Individual containers with lids and a straw may be used. \*

Non-Critical 2

**LOS PINOS RESTAURANT** Routine Inspection 6/03/10  
 Critical 2

1. Need to repair screen door. Openings to the outside must be maintained in such condition to prevent vermin entrance.
2. Fly infestation noted in facility. Effective pest control measures must be used to prevent potential vermin contamination..

Non-Critical 1

**RAMEY'S/PRICE CUTTER #15** \*\* **COMPLAINT INSPECTION** 6/7/10  
 Critical 3

1. Chunks of meat stuck to grill on outside cooking unit from previous operation. Food contact surfaces must be maintained in a clean sanitized condition.
2. Ice accumulation on some food containers in walk-in freezer due to drainage during units defrost cycle. (reoccurring) Food products must be stored in such a manner to prevent possible contamination. All equipment must be maintained in good repair.
3. Several containers of over-the-counter drugs outdated offer on discount shelf. These types of products must be sold by sell date or they are subject to embargo. \*

Non-Critical 6

**GEORGE'S STORE** Routine Inspection 6/11/10  
 Critical 1

1. One brand of over-the counter outdated. These types of products must be sold by sell date or they are subject to embargo. \*

Non-Critical 3

**STARBUCK'S @ RAMEY'S** Routine Inspection 6/11/10  
 Critical 0 Non-Critical 0

**ROBISON INTERMEDIATE SCHOOL** Summer Feeding Program 6/14/10  
 Critical 1

1. Slim buildup in catch tray inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition. \*

Non-Critical 2

**ROBISON ELEM. SCHOOL** Summer Feeding Program 6/14/10  
 Critical 0 Non-Critical 1

**LAWRENCE COUNTY HEALTH DEPARTMENT  
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6/1/10 - 6/30/10

PATE EARLY CHILDHOOD CNTR	Summer Feeding Program	6/14/10
Critical	2	
	<ol style="list-style-type: none"> <li>1. Need to clean inside bulk brown sugar container. Food contact surfaces must be maintained in a clean sanitized condition. *</li> <li>2. Pre-flush spray arm at dish machine resting in sink below water line creating a potential backflow contamination problem. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.</li> </ol>	
Non-Critical	2	

<b><u>RE-INSPECTION</u></b>		6/17/10
Critical	1	
	<ol style="list-style-type: none"> <li>1. Pre-flush spray arm at dish machine resting in sink below water line creating a potential backflow contamination problem. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination. (reoccurring)</li> </ol>	
Non-critical	1	

<b><u>2<sup>nd</sup> RE-INSPECTION</u></b>		6/18/10
Critical	0	
Non-Critical	0	

K HWY LIQUOR STORE	Routine Inspection	
6/15/10		
Critical	0	
Non-Critical	2	

AURORA JUNIOR HIGH	Summer Feeding Program	6/16/10
Critical	0	
Non-Critical	3	

AURORA HIGH SCHOOL	Summer Feeding Program	6/16/10
Critical	0	
Non-Critical	2	

BRAUM'S DAIRY STORE	Routine Inspection	6/17/10
Critical	0	
Non-Critical	0	

BRAUM'S ICE CREAM #283	Routine Inspection	6/17/10
Critical	2	
	<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. Basting brush in disrepair. All equipment must be maintained in good repair. *</li> </ol>	
Non-Critical	5	

PIZZA HUT/WING STORE	<b><u>RE-INSPECTION</u></b>	6/17/10
Critical	1	
	<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> </ol>	
Non-Critical	2	

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JIM CARR OIL CO.		Routine Inspection	6/18/10
Critical	1		
1. Door seal on freezer in disrepair. All equipment must be maintained in good repair.			
Non-Critical	2		

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**MARIONVILLE**

GRANNY K'S		Routine Inspection	6/15/10
Critical	0	Non-Critical	2

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ROCCO'S PIZZA		Routine Inspection	6/15/10
Critical	2		
1. Back screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. *			
2. Walk-in refrigerator compressor unit in disrepair. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.			
Non-Critical	2		

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**MILLER**

PACE'S KWIK STOP		Routine Inspection	6/14/10
Critical	1		
1. Lighter fluid stored on shelf next to sugar. 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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THE ICE BOX		Routine Inspection	6/15/10
Critical	0	Non-Critical	0

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**MONETT**

SONIC OF MONETT		Routine Inspection	6/09/10
Critical	1		
1. Numerous flies throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.			
Non-Critical	3		

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**LAWRENCE COUNTY HEALTH DEPARTMENT  
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6/1/10 - 6/30/10

**MT. VERNON**

KEEN BEAN Critical	0	Routine Inspection Non-Critical	1	6/08/10
T/A TRAVEL CENTER Critical	0	Routine Inspection Non-Critical	1	6/09/10
RELIC'S ANTIQUE MALL Critical	0	Routine Inspection Non-Critical	0	6/09/10
MADEWELL MEATS Critical	0	Routine Inspection Non-Critical	0	6/11/10
KFC/LJS #55 Critical	** 6	Routine Inspection		6/14/10
		<ol style="list-style-type: none"> <li>1. Operating Food Service Facility without current operating permit. Lawrence County Food Service Ordinance requires each food service facility to obtain a Food Service Permit annually.</li> <li>2. Corrosion and debris on can opener. Food contact surfaces must be maintained in a clean sanitized condition.</li> <li>3. Grease on flat pans stored with clean food equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *</li> <li>4. Flies on storeroom work table near open single service buckets. Effective pest control measures must be used to prevent potential vermin contamination. Food products must be stored in such a manner to prevent possible contamination.</li> <li>5. Open food container stored on floor in walk-in refrigerator and freezer. Food products must be stored in such a manner to prevent possible contamination.</li> <li>6. Live flies noted throughout facility. Effective pest control measures must be used to prevent potential vermin contamination.</li> </ol>		
Non-Critical	7			
		<b><u>RE-INSPECTION</u></b>	**	6/18/10
Critical	2			
		<ol style="list-style-type: none"> <li>1. BBQ in hot holding unit 120° F. Potentially hazardous hot food shall be held at 140° F. or above.</li> <li>2. Live flies noted throughout the facility (reoccurring). Effective pest control measures must be used to prevent potential vermin contamination.</li> </ol>		
Non-Critical	4			
MO BAPTIST CHILDREN'S HOME Critical	0	Routine Inspection Non-Critical	1	6/15/10
ESTELLE'S RESTAURANT Critical	0	Routine Inspection Non-Critical	1	6/15/10
BIG BALDY'S BBQ Critical	0	Routine Inspection Non-Critical	1	6/15/10

# LAWRENCE COUNTY HEALTH DEPARTMENT

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6/1/10 - 6/30/10

ALPS MARKET Routine Inspection 6/16/10

Critical 2

1. Dead flies in bottom of frozen food bunker and dairy case. Effective pest control measures must be used to prevent potential vermin contamination.
2. Several flies throughout the meat department. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 2

AUTUMN COURT Routine Inspection 6/16/10

Critical 1

1. Food debris on spatula. Food contact surfaces must be maintained in a clean sanitized condition. \*

Non-Critical 0

TURNER'S CALICO CORNER Routine Inspection 6/16/10

Critical 0

Non-Critical 0

MT. VERNON PLACE CARE CENTER Routine Inspection 6/16/10

Critical 1

1. Weather stripping needs to be replaced on outside door. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 2

SUMMER FRESH MARKET \*\* COMPLAINT INSPECTION x5 6/21/10

DELI

Critical 4

1. One employee hand sink not operational due to broken plumbing. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Insecticide stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
3. Open employee drink container on 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 linens or other items needing protection can not result. Individual containers with lids and a straw may be used. \*
4. Two live flies inside open sugar sack on work counter. (product discarded) Effective pest control measures must be used to prevent potential vermin contamination. Food products must be stored in such a manner to prevent possible contamination. \*

Non-Critical 4

OUTSIDE AREA

Critical 1

1. Numerous flies on and around trash compactor unit. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 3

SHOPPING AREA/STORAGE AREA

Critical 4

1. East loading ramp door not closed. Openings to the outside must be maintained in such condition to prevent vermin entrance.
2. Front automatic doors on west side were malfunctioning, opening and closing when no one was entering. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Dead flies noted on top of ice cream containers in display freezers. Effective pest control measures must be used to prevent potential vermin contamination.

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4. Plumbing in men's bathroom in disrepair at hand sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 3

**BUTCHER SHOP**

Critical 1

1. Several dead flies in the catcher of fly killer located in butcher processing area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 0

**RE-INSPECTION**

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6/25/10

Critical 3

1. East loading ramp door not closed. Openings to the outside must be maintained in such condition to prevent vermin entrance.
2. Dead flies noted on top of ice cream containers in display freezers. Effective pest control measures must be used to prevent potential vermin contamination.
3. Dishwashing machine malfunctioning in deli. All equipment must be maintained in good repair. Staff was directed to use 3-vat sink to wash/rinse/sanitize dishes & equipment until dish machine is repaired.

Non-Critical 7

**SONIC DRIVE IN**

**COMPLAINT INSPECTION**

6/24/10

Critical 4

1. Dried debris stuck to food dicer stored with clean equipment. Food contact surfaces must be maintained in a clean sanitized condition. \*
2. 3-Vat sink at front service area will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
3. Sanitizer in 3-vat sink failed to reach minimum strength level. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
4. Two cleaning brushes in disrepair. (discarded on the spot) All equipment must be maintained in good repair.

Non-Critical 8

**TACO PALACE**

**Change of Ownership**

6/30/10

Critical 3

1. Screen door on east side in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. \*
2. Refried beans on steam table at 130° F. Potentially hazardous hot food shall be held at 140° F. or above. \*
3. Ground b beef on steam table at 125° F. Potentially hazardous hot food shall be held at 140° F. or above. \*

Non-Critical 8

**COURTHOUSE CAFE**

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**COMPLAINT INSPECTION**

6/30/10

Critical 2

1. Screen doors upstairs and downstairs in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
2. Open food container in walk-in refrigerator in basement. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 12

