

**LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections**

3/1/10 - 3/31/10

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

**AURORA**

MURPHY OIL #7446 Routine Inspection 3/08/10

Critical 0 Non-critical 1

PATE EARLY CHILDHOOD CENTER Routine Inspection 3/11/10

Critical 4

1. Wiping cloth sanitizer solution less than 10 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*
2. Need to clean splash & spillage inside 2-door food warmer. Food contact surfaces must be maintained in a clean sanitized condition.
3. Open rodenticide box on shelving in store room. Effective pest control measures must be used to prevent potential vermin contamination. Rodenticide must be dispensed from a feeding station from which the bait is not exposed to spillage.
4. Single service food containers stored on open shelving exposed to potential contamination. Food contact surfaces must be stored in such a manner to prevent possible contamination \*

Non-critical 4

AURORA HIGH SCHOOL Routine Inspection 3/11/10

Critical 1

1. Single service food containers stored on open shelving exposed to potential contamination. Food contact surfaces must be stored in such a manner to prevent possible contamination \*

Non-critical 3

AURORA JUNIOR HIGH SCHOOL Routine Inspection 3/23/10

Critical 1

1. Compressor unit on salad bar cooling unit in disrepair. All equipment must be maintained in good repair.

Non-critical 5



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HARDEE'S COMPLAINT INSPECTION 3/23/10

- Critical 2
1. Ajax cleaner stored with pan coating. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
  2. Small ladle in disrepair. Food contact surfaces must be maintained in good repair. \*

Non-Critical 1

McDONALD'S OF AURORA COMPLAINT INSPECTION 3/26/10

- Critical 2
1. Final rinse of sanitizing agent in 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.
  2. Door on food prep freezer fell off in floor when opened. All equipment must be maintained in good repair.

Non-Critical 6

THE STRIKE ZONE Routine Inspection 3/26/10

Critical 0 Non-Critical 0

**FREISTATT**

FREISTATT FARMER'S EXCHANGE Routine Inspection 3/31/10

Critical 0 Non-Critical 0

**HALLTOWN**

IT'LL DO DINER COMPLAINT INSPECTION 3/04/10

- Critical 1
1. Single service carry items not cover on open shelf. Food contact surfaces must be maintained in a clean sanitized condition and must be protected from potential contamination.

Non-Critical 0



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<b>MINGLES</b>	<b>PRE-OPENING INSPECTION</b>	<b>3/19/10</b>
Critical	0	Non-Critical
		0

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**MONETT**

MONETT CENTRAL ELEMENTARY	Routine Inspection	3/11/10
Critical	0	Non-Critical
		2

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MONETT HIGH SCHOOL	Routine Inspection	3/11/10
Critical	0	Non-Critical
		1

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<b>SONIC DRIVE IN</b>	<b>COMPLAINT INSPECTION</b>	<b>3/18/10</b>
Critical	3	
	<ol style="list-style-type: none"> <li>1. Employee hand sink in disrepair. All equipment must be maintained in good repair.</li> <li>2. Dried debris stuck to food dicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.</li> <li>3. Several dirty utensils stored with clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.</li> </ol>	
Non-Critical	3	

**RE-INSPECTION** 3/25/10

Critical	2	
	<ol style="list-style-type: none"> <li>1. Dirty utensils stored in clean utensil container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. (reoccurring)</li> <li>2. Spray arm on 3-vat sink in disrepair, resting below water line creating a backflow hazard. All equipment must be maintained in good repair.</li> </ol>	

Non-Critical	2	
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**2<sup>nd</sup> RE-INSPECTION** 3/31/10

Critical	2	
	<ol style="list-style-type: none"> <li>1. Dried food debris encrusted in the dicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. * (reoccurring)</li> <li>2. Unlabeled spray container of toxic products. Toxic products shall be properly used, labeled, and stored in such a manner as to prevent potential contamination. *</li> </ol>	

Non-Critical	4	
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HERD'S GENERAL STORE	Routine Inspection	3/25/10
Critical	0	Non-Critical
		2

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**MT. VERNON**

BAMBOO GARDENS **2<sup>ND</sup> RE-INSPECTION** 3/01/10

- Critical 2
1. Paint brushes being used as basting brushes, in disrepair and not of food grade material. Food contact surfaces must be maintained in good repair. Food contact surfaces must be made of food grade materials. (discarded) \*
  2. Unable to detect sanitizer residual in wiping cloth bucket. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*

Non-Critical 1

MAZZIO'S PIZZA Routine Inspection 3/03/10

- Critical 3
1. Can opener blade had dried debris stuck to it/ Food contact surfaces must be maintained in a clean sanitized condition. \*
  2. Bottom of mixing bowl in disrepair/damaged. Food contact surfaces must be maintained in good repair.
  3. Dicer unit in need of cleaning and in disrepair. Food contact surfaces must be maintained in good repair. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 2

**RE-INSPECTION** 3/10/10

Critical 0 Non-Critical 2

RELAX INN BRKFST BAR Routine Inspection 3/03/10

- Critical 1
1. Evidence of rodent infestation in food storage room. Effective pest control measures must be used to prevent potential vermin contamination.

Non-critical 3

KFC/LJS #55 **RE-INSPECTION** 3/08/10

- Critical 2
1. Single service buckets not inverted and other single service items not covered or protected from potential contamination. Food contact surfaces must be maintained in a clean sanitized condition and must be protected from potential contamination.
  2. Basting brush in disrepair and non-cleanable. Food contact surfaces must be maintained in good repair.

Non-Critical 1



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MT. VERNON INTERMED. SCHOOL		Routine Inspection	3/16/10
Critical	0	Non-Critical	0
MT. VERNON ELEM. SCHOOL		Routine Inspection	3/16/10
Critical	0	Non-Critical	1
MT. VERNON HIGH SCHOOL		Routine Inspection	3/16/10
Critical	1	1. Two basting brushes in disrepair. Food contact surfaces must be maintained in good repair. (discarded) *	
Non-Critical	3		
MT. VERNON MIDDLE SCHOOL		Routine Inspection	3/16/10
Critical	2	1. Need to replace cutting board section on steam table. Food contact surfaces must be maintained in good repair. 2. Door seal on 2-door refrigerator in disrepair. All equipment must be maintained in good repair.	
Non-Critical	4		
AUNT AIMEE'S CATERING		Routine Inspection	3/22/10
Critical	0	Non-Critical	0
AD BAKED GOODS		Routine Inspection	3/22/10
Critical	0	Non-Critical	0
STEFFIE KAY'Z KATERING		Routine Inspection	3/22/10
Critical	0	Non-Critical	0
EL MARIACHI RESTAURANT		Routine Inspection	3/26/10
Critical	2	1. Food strainer in disrepair. Food contact surfaces must be maintained in good repair. 2. Dicer has dried debris stuck to it. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *	
Non-Critical	1		



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G.R..I.P. GROUP HOME		Routine Inspection		3/02/10
Critical	0	Non-critical	0	

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