

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

5/1/11 - 5/31/11

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 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.lawrencecohealth.com.

* = Items corrected on the spot.

** = Sent to the Prosecuting Attorney

ASH GROVE

FUNDAMENTAL METHODIST CAMP	Pre-Opening Inspection		5/26/11
Critical	1		
	1. Water sample analysis positive for coliform and E.coli bacteria. Directed to chlorinate well and reinstall chlorinator prior to opening camp for operation.		
Non-Critical	2		

AURORA

LARRY'S OFFICE	Pre-Opening Inspection		5/03/11
Critical	0	Non-Critical	0
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DOLLAR GENERAL #2486	Routine Inspection		5/06/11
Critical	0	Non-Critical	4
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NEXT STOP #4	Pre-Opening Inspection		5/10/11
Critical	6		
	<ol style="list-style-type: none"> 1. Operating without a Lawrence County Food Permit. Facility must have current Lawrence County Food Service Permit on accordance with Lawrence County Food Service Ordinance. 2. Tongs for hot dogs need to be stored where they will not become contaminated. Food contact utensils/equipment must be stored in proper manner to prevent contamination. * 3. Insecticides stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential vermin contamination. 4. Employee hand sink is blocked. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. * 5. Wiping cloths need to be stored in bucket of sanitizer when not in use. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. 		

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6. Toilet in women's restroom is in disrepair, continuing running. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 5

RE-INSPECTION

5/13/11

Critical 1

Toilet in women's restroom remains in disrepair, continuing running. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 2

SUBWAY In WAL-MART

Routine Inspection

5/10/11

Critical 0

Non-Critical

1

PRICE CUTTER #15

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COMPLAINT INSPECTION

5/11/11

Critical 4

1. Bar-B-Que sauce stored with charcoal lighter fluid inside storage box on portable bar-b-que unit. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. Food products must be stored in such a manner to prevent possible contamination.
2. Ice scoop stored on soiled towel on top of ice machine in vegetable area. (reoccurring) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
3. Utensil in disrepair in vegetable prep area. (unit discarded) Food contact surfaces must be maintained in good repair. *
4. Dead flies in refrigerated display case where cheese is stored. (reoccurring) Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 15

RE-INSPECTION

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5/20/11

Critical 2

1. Bones, dried meat and debris stuck to inside bar-b-que unit. Food contact surfaces must be maintained in a clean sanitized condition.
2. Bar-B-Que sauce (outdated) stored with other chemicals inside storage box on portable bar-b-que unit. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 3

BRAUM'S ICE CREAM

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COMPLAINT INSPECTION

5/16/11

Critical 7

1. Corrosion on hand held can opener cutting blade. Food contact surfaces must be maintained in good repair. * (discarded)
2. Dried debris stuck to slicer unit stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
3. Leaking pre-flush arm in 3-vat sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Ordinance.
4. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition.
5. Live fly crawling on food prep table. Effective pest control measures must be used to prevent potential vermin contamination.
6. Male employee rinsed ice cream off hands in running water dipper well where ice cream scoops are stored. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
7. Employee hand sink on west side will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

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Non-Critical 15

RE-INSPECTION

5/20/11

Critical 3

1. One basting brush in disrepair. Food contact surfaces must be maintained in good repair. * (discarded)
2. Dried food scrapes on one spatula stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination *
3. Employee hand sink on west side will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 2

LAS PALMAS Routine Inspection 5/18/11

Critical 3

1. Ice scoop needs to be stored to prevent possible contamination. Food contact surfaces must be maintained in a clean sanitized condition.
2. Screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Open employee drink container 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 or other items needing protection cannot result,. Individual containers with lids and a straw may be used. *

Non-Critical 2

ROBINSON INTERMEDIATE SCHOOL COMPLAINT INSPECTION 5/20/11

Critical 0 Non-Critical 1

AURORA JR. HIGH SCHOOL COMPLAINT INSPECTION 5/20/11

Critical 1

1. Rodent droppings observed in dry storage area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 3

EVERTON

MARANTHA BIBLE CAMP ** COMPLAINT/Pre-Opening Inspection 5/05/11

Critical 6

1. Need to clean splash area on table mounted mixer. Food contact surfaces must be maintained in a clean sanitized condition..
2. Need to clean can opener and remove corrosion from unit. Food contact surfaces must be maintained in a clean sanitized condition.
3. Ice from defrost cycle drainage frozen on 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.
4. Need to clean lint and debris from compressor fan guards in walk-in freezer. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
5. Rodent droppings on floor behind ice machine. Effective pest control measures must be used to prevent potential vermin contamination.
6. Need to seal space around plumbing in walls around sink to prevent vermin entry. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 12

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RE-INSPECTION

5/19/11

Critical 0 Non-Critical 0

MARIONVILLE

BAMBOO HOUSE Routine Inspection 5/04/11

Critical 5

1. Soy sauce is being dipped out of a bucket with a single service bowl. Utensils with handles must be used to dispense bulk products to prevent cross contamination. Single service containers must be discarded after one use.
2. Breaded chicken being scooped with a bowl instead of a utensil with a handle. Utensils with handles must be used to dispense bulk products to prevent cross contamination.
3. Mug on deep freezer. 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. Chlorine 0 ppm in 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
5. Tub of chicken setting on the floor. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical 4

RE-INSPECTION

5/12/11

Critical 0 Non-Critical 0

DOLLAR GENERAL #3949 Routine Inspection 5/04/11

Critical 0 Non-Critical 3

CASEY'S GEN STORE #2863 Routine Inspection 5/16/11

Critical 2

1. Dried debris stuck to knives being used for prep sandwiches. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
2. Heavy debris stuck to utensil without handle being used to dispense food product at prep refrigerator. Utensils with handles must be used to prevent cross contamination. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 12

ALICE IRENE'S REST. & BAKERY Routine Inspection 5/16/11

Critical 3

1. Home canned product on work table in bakery area. 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. *
2. Wet debris stuck to wire strainer stored with clean equipment on bakery rack. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
3. Screen on back door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 8

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11. Dead flies in turkey display unit. Effective pest control measures must be used to prevent potential vermin contamination. Dead flies should be removed as necessary.

Non-Critical 14

MT. VERNON

PANDA HOUSE Routine Inspection 5/02/11
Critical 2

1. Unlabeled spray bottle of toxic products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
2. Need scoop with a handle for sauce. Utensils with handles must be used to dispense ice to prevent cross contamination. *

Non-Critical 2

MT. VERNON FAMILY RESTAURANT **COMPLAINT INSPECTION** 5/10/11
Critical 10

1. Flies noted in facility near the dish machine. Effective pest control measures must be used to prevent potential vermin contamination.
2. Dried food debris on tongs stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
3. Meat products stored above ready to eat foods in the cooler in food prep area. Food products must be stored in such a manner to prevent possible contamination. *
4. Dried food debris on the table mixer whip. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
5. Dried food debris on the potato peeler. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
6. Food debris stuck to the egg slicer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
7. Dried waffle batter on the side of the waffle maker. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
8. Food debris splatter inside the microwave. Food contact surfaces must be maintained in a clean sanitized condition.
9. 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 cannot result. *
10. Chlorine in the wiping cloth bucket in excess of 200 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.

Non-critical 13

RE-INSPECTION

5/11/11

Critical 7

1. Cigarettes and lighter 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 linens or other items needing protection cannot result. Individual containers with lids and a straw may be used. *
2. Mold on celery in walk-in refrigerator. (unfit for human consumption) Food products offered for public sale must be in sound condition.

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3. White gravy in hot holding unit being held at 126° F. Potentially hazardous hot food shall be held at 140° F. or above.
4. Two wire strainers in disrepair. Food contact surfaces must be maintained in good repair. (discarded on the spot) *
5. Live flies on equipment in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.
6. Open food containers in reach-in upright freezer. Food products must be stored in such a manner to prevent possible contamination.
7. Dead roach stuck inside food scoop stored with clean equipment. Effective pest control measures must be used to prevent potential vermin contamination. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.

Non-Critical 20

Manager was directed to inform owner that a closing order would be issued if all critical and a majority of non-critical items were not corrected by 9:00 a.m. May 12, 2011.

<u>2nd RE-INSPECTION</u>	5/12/11
Critical 0	Non-Critical 5
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COUNTRY JUNCTION STORE	Routine Inspection 5/16/11
Critical 0	Non-Critical 1
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STOP 'N' SHOP	Routine Inspection 5/16/11
Critical 0	Non-Critical 2
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TACO PALACE	** COMPLAINT INSPECTION 5/17/11
Critical 3	
<ol style="list-style-type: none"> 1. Wire strainer in disrepair. Food contact surfaces must be maintained in good repair. * (discarded) 2. Screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. 3. Sanitizer in wiping cloth bucket less than 50 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. * 	
Non-Critical 4	
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KEEN BEAN COFFE ROASTERS	Routine Inspection 5/24/11
Critical 1	
<ol style="list-style-type: none"> 1. Several flies noted throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination. 	
Non-Critical 1	
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AUNT BILLIE'S CAFE	Routine Inspection 5/25/11
Critical 1	
<ol style="list-style-type: none"> 1. Water sample tested unsafe for drink purposes. Water from a non-public water system shall meet state drinking water quality standards. 	
Non-Critical 1	
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EL AZTECA	** COMPLAINT INSPECTION 5/27/11
Critical 10	
<ol style="list-style-type: none"> 1. Chicken in hot holding unit at 92° F. Potentially hazardous hot food shall be held at 140° F. or above. 2. Back door was fixed in open position. Openings to the outside must be maintained in such condition to prevent vermin entrance. * 3. Frozen food products stored in freezer uncovered. Food products must be stored in such a manner to prevent possible contamination. 	

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- 4. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition.
 - 5. Dead roach on back of mixer. Effective pest control measures must be used to prevent potential vermin contamination.
 - 6. Dried food debris on mixer. Food contact surfaces must be maintained in a clean sanitized condition.
 - 7. Dried food debris inside micro wave. Food contact surfaces must be maintained in a clean sanitized condition. *
 - 8. Food debris encrusted on knife blade at food prep table Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
 - 9. Food debris on plated on clean storage shelf. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *
 - 10. Refrigerator door seal in disrepair. All equipment must be maintained in good repair.
- Non-Critical 8

RE-INSPECTION

- 5/31/11
- Critical 3 **
- 1. Chicken in hot holding unit at 120° F. Potentially hazardous hot food shall be held at 140° F. or above.
 - 2. Refrigerator door seal in disrepair. All equipment must be maintained in good repair.
 - 3. Debris in two clean utensil storage containers. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
- Non-Critical 10

- KFC #55 ** COMPLAINT INSPECTION 5/27/31
- Critical 4
- 1. Numerous flies throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.
 - 2. Dried food debris stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition. *
 - 3. Food debris splattered all over the mixer, table, inside of hot water dispenser. Food contact surfaces must be maintained in a clean sanitized condition.
 - 4. Pair of soiled gloves stored on rack with unwrapped single service food containers. Single service items must be stored where they will not be a potential contamination hazard to food contact surfaces. *
- Non-Critical 8

PIERCE CITY

- NAE'S DINER Pre-Opening Inspection 5/10/11
- Critical 0 Non-Critical 7

- CASEY'S GEN. STORE #1054 Routine Inspection 5/19/11
- Critical 6
- 1. Liquid waste draining out of dumpster in parking lot due to not having plug in dumpster. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations.
 - 2. Several flies in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.
 - 3. Open boxes of food products in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. *
 - 4. Unlabeled bottle of toxic products. Toxic products shall be properly used, labeled and stored in such a manner

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as to prevent potential contamination. *

5. Mixer splash guard in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.
6. Ice accumulation of boxes of sub-rolls in walk-in freezer. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 4

RE-INSPECTION

5/26/11

Critical 3

1. Numerous flies in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.
2. Ice accumulation on boxes of food and on floor in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.
3. Windex cleaner stored on shelf with food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.

Non-Critical 1
