

LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections

11/1/11 - 11/30/11

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 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

CHINA VILLAGE

RE-INSPECTION

11/01/11

Critical

3

1. Need backflow prevention device on hoses. Back-flow prevention devices must be installed where necessary to prevent potential back-flow 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 or other items needing protection cannot result. Individual containers with lids and a straw may be used. \*
3. Plastic food container containing chicken in disrepair. Food products must be stored in such a manner to prevent possible contamination. Food contact surfaces must be maintained in good repair.

Non-Critical

1

COMPLAINT

11/22/11

Critical

6

1. Open employee drink containers 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. Numerous rodent droppings in dry storage area. Effective pest control measures must be used to prevent potential vermin contamination.
3. Grease accumulation on metal grid used at buffet table. Food contact surfaces must be maintained in a clean sanitized condition. \*
4. Chlorine residual in wiping cloth bucket 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
5. Uncovered container of intermixed fried foods in deep freeze. Food products must be stored in such a manner to prevent possible contamination.
6. Employee's food items intermixed with restaurant food items in reach-in refrigerator. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.

Non-Critical

3

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**2<sup>nd</sup> RE-INSPECTION**

11/29/11

Critical 1  
 1. Kim Chi stored in refrigerator is from an unapproved source. 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. \*

Non-Critical 1

BRAUM'S DAIRY STORE #283 (retail) Routine Inspection 11/09/11  
 Critical 0 Non-Critical 2

PIZZA HUT Routine Inspection 11/10/11  
 Critical 3  
 1. Food stuck to utensils stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*  
 2. Spray nozzle at dish machine leaking and temporary repairs made with rag. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.  
 3. Dried food on sandwich tray. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 6

**RE-INSPECTION**

11/15/11

Critical 1  
 1. Spray nozzle at dish machine leaking and temporary repairs made with rag. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 2

STARBUCKS COFFEE Routine Inspection 11/10/11  
 Critical 0 Non-Critical 1

McDONALD'S OF AURORA COMPLAINT INSPECTION 11/16/11  
 Critical 4  
 1. Several flies in dining area. Effective pest control measures must be used to prevent potential vermin contamination.  
 2. Dried oatmeal on spoon stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*  
 3. Lemon stuck in lemon stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*  
 4. Mold growth in ice dispenser at self-service soda fountain. Food contact surfaces must be maintained in a clean sanitized condition. \*

Non-Critical 8

**RE-INSPECTION**

11/18/11

Critical 0 Non-Critical 1

AURORA FAMILY RESTAURANT Routine Inspection after Remodel 11/28/11  
 Critical 5  
 1. Pan of bacon stored uncovered in the walk in cooler. Food products must be stored in such a manner to prevent possible contamination.  
 2. Food products stored improperly in the upright freezer. Food products must be stored in such a manner to prevent possible contamination. \*  
 3. Dried food debris on blade of knife stored on a magnetic strip in the food prep area. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*  
 4. 0 ppm of chlorine in the wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with

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MO 1999 Food Code and the Lawrence County Food Service Ordinance. \*

5. Water was shut off to the hand sink preventing employees from washing their hands as required. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only. \*

Non-Critical 5

## EVERTON

BRITIAN'S STORE	Routine Inspection	11/10/11
Critical 0	Non-Critical 1	
<b><u>( FACILITY APPROVED FOR SALE OF PACKAGED PRODUCTS FROM APPROVED SOURCE ONLY )</u></b>		

## HALLTOWN

BAUMER'S FOOD MART	Routine Inspection	11/10/11
Critical 4		
<ol style="list-style-type: none"> <li>1. Inside of micro oven in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition. *</li> <li>2. Thawing meat at room temperature. 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. *</li> <li>3. Not storing wiping clothes in sanitizer between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *</li> <li>4. Two basting brushes in disrepair. Food contact surfaces must be maintained in good repair. *</li> </ol>		
Non-Critical 2		

IT'LL DO DINER	Routine Inspection	11/10/11
Critical 0	Non-critical 1	

## MARIONVILLE

VIKING USA (Boothill #520)	Pre-Opening Inspection	11/02/11
Critical 0	Non-Critical 2	

CASEY'S GEN. STORE #2863 **	Routine Inspection	11/02/11
Critical 3		
<ol style="list-style-type: none"> <li>1. Live flies noted on food prep table and work table in deli preparation area. Effective pest control measures must be used to prevent potential vermin contamination.</li> <li>2. Single service paper cup being used to dispense bulk food items in walk-in freezer. Utensils with handles must be used to dispense ice to prevent cross contamination. *</li> <li>3. Encrusted debris build-up on dispenser nozzle of soft dessert machine. Food contact surfaces must be maintained in a clean sanitized condition.</li> </ol>		
Non-Critical 13		

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**RE-INSPECTION** \*\* 11/10/11  
 Critical 1  
 1. Using utensil without handle to dispense several different types of product in deli. Utensils with handles must be used to prevent cross contamination.  
 Non-Critical 5

GRANNY K'S Routine Inspection 11/4/11  
 Critical 0 Non-Critical 0

DOLLAR GEN. STORE #3949 Pre-Opening Inspection 11/07/11  
 Critical 0 Non-Critical 1

BAMBOO HOUSE Routine Inspection 11/7/11  
 Critical 2  
 1. Door seal on refrigerator in disrepair. All equipment must be maintained in good repair.  
 2. Container of toxic product not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*  
 Non-Critical 4

**RE-INSPECTION** 11/29/11  
 Critical 1  
 1. Medication setting on food prep table. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*  
 Non-Critical 3

ROCCO'S PIZZA Routine Inspection 11/9/11  
 Critical 0 Non-Critical 2

**MILLER**

THE SUSY Q **RE-INSPECTION** 11/07/11  
 Critical 0 Non-Critical 1

MINGLES Routine Inspection 11/07/11  
 Critical 0 Non-Critical 8

PACE'S QWIK STOP Routine Inspection 11/17/11  
 Critical 1  
 1. One type of over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. \*  
 Non-Critical 2



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MT. VERNON FAMILY RESTAURANT      **COMPLAINT INSPECTION**      11/14/11

- Critical      6
1. Several flies observed in restrooms. Effective pest control measures must be used to prevent potential vermin contamination.
  2. Two containers of insecticide stored with clean equipment. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
  3. Waffle iron stored in employee break area had was encrusted with food. Food contact surfaces must be maintained in a clean sanitized condition.
  4. Wiping clothes not stored in sanitizer between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
  5. Several open food containers in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination.
  6. Potentially hazardous food stored in refrigerator not date marked. Potentially hazardous food products must be date marked.
- Non-Critical      12

**RE-INSPECTION**

11/15/11

- Critical      1
1. Need to date mark all potentially hazardous foods in refrigerator. Potentially hazardous food products must be date marked.
- Non-Critical      2

THE PALACE      Pre-Opening Inspection      11/15/11  
 Critical      0      Non-Critical      0

OUTBACK DISCOUNT GROCERIES      Routine Inspection      11/22/11  
 Critical      2

1. One type of over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. \*
2. Three containers of canned goods in disrepair, no longer fit for human consumption. Food products offered for public sale must be in sound condition. \* (discarded)

Non-Critical      1

FAMILY DOLLAR STORE #1894      Routine Inspection      11/23/11  
 Critical      1

1. Plumbing on drinking fountain in back room in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical      4

**VERONA**

VERONA ONE STOP      \*\*      Routine Inspection      11/08/11  
 Critical      12

1. Open employee drink containers in food prep area and on work counter. 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.

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2. Debris on tongs used at hot holding service cabinet, units stored in card board box. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.
  3. Bar-b-que labeled 'keep refrigerated after opening' setting on service counter after being opened. Food products must be stored in such a manner to prevent possible contamination.
  4. Cigarette and ash tray in food prep and dish washing 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.
  5. Open food containers in three refrigeration units. Food products must be stored in such a manner to prevent possible contamination.
  6. Grease seal leaking on mixer with possible leakage into mixing bowl during food prep. (noted on previous reports)
  7. Spray cleaner stored with food containers in pizza prep area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
  8. Food contact surface on pizza prep table not smooth and easy cleanable. Food contact surfaces must be maintained in good repair.
  9. Some over-the-counter drugs outdated. These types of products must be sold by sell date or they are subject to embargo.
  10. Drainage from compressor unit in disrepair draining onto beer containers in walk-in refrigerator creating a contamination problem. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
  11. Employees using 2-vat sink to wash hands and equipment. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
  12. Equipment not being wash, rinsed and sanitized in proper manner. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. Where there is no dish washing machine available, dishes and utensils must be washed, rinsed and sanitized in a 3-vat sink in accordance with MO 1999 Food Code. A 3-vat sink setting in pizza prep area not being used.

Non-Critical 8

**RE-INSPECTION**

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11/09/11

Critical 2

1. Drainage from compressor unit in disrepair draining onto beer containers in walk-in refrigerator creating a contamination problem. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (In process of being repaired)
2. Equipment not being wash, rinsed and sanitized in proper manner. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. Where there is no dish washing machine available, dishes and utensils must be washed, rinsed and sanitized in a 3-vat sink in accordance with MO 1999 Food Code. (In process of repairing 3-vat sink)

Non-Critical 2

**2<sup>nd</sup> RE-INSPECTION**

11/22/11

Critical 4

1. Spigot on 4-vat sink remains in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Employee's tobacco stored in food prep refrigerator. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*
3. Need to clean inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition. (reoccurring)
4. Utensils and equipment not being wash, rinsed and sanitized after use. . Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.

Non-Critical 6