

**LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections**

10/1/11 - 10/31/11

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 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**

FASTRIP #14		Routine Inspection	10/03/11
Critical	0	Non-Critical	4
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RAPID ROBERTS #116	**	Routine Inspection	10/03/11
Critical	3		
		<ol style="list-style-type: none"> <li>1. Mold beginning to form inside the ice machine. Food contact surfaces must be maintained in a clean sanitized condition.</li> <li>2. Rodent droppings in storage cabinets under the self-service drink counter. Effective pest control measures must be used to prevent potential vermin contamination.</li> <li>3. Soda fountain plumbing leaking into a trash can inside the cabinet. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li> </ol>	
Non-Critical	4		
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<b><u>RE-INSPECTION</u></b>	**		10/17/11
Critical	1		
		<ol style="list-style-type: none"> <li>1. Exposed rodent bait/poison in the cabinet by the coffee creamer. Need an actual bait station. Effective pest control measures must be used to prevent potential vermin contamination.</li> </ol>	
Non-critical	2		
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CASEY'S # 1324		Routine Inspection	10/11/11
Critical	0	Non-Critical	4
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CASEY'S #1271		Routine Inspection	10/11/11
Critical	1		
		<ol style="list-style-type: none"> <li>1. Leaky pipe under the soda fountain/leaky faucet at the employee hand sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.</li> </ol>	
Non-Critical	1		



**LAWRENCE COUNTY HEALTH DEPARTMENT**  
**Food Service Inspections**

10/1/11 - 10/31/11

SONIC DRIVE IN                      \*\*    **RE-INSPECTION**    10/27/11  
 Critical                                      6

1. Open food container in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.
2. Mold on door seal and inside of prep refrigerator with not easy cleanable surface. Food contact surfaces must be maintained in a clean sanitized condition.
3. Dried ice cream on malt mixer from previous operations. Food contact surfaces must be maintained in a clean sanitized condition.
4. Live and dead noted on equipment and throughout facility. Effective pest control measures must be used to prevent potential vermin contamination.
5. Wire strainer in disrepair. Food contact surfaces must be maintained in good repair.
6. Wiping clothes not being kept in sanitizing solution between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.

Non-critical                                      6

**2<sup>ND</sup> RE-INSPECTION**                      \*\*    10/31/11

Critical                                      5    **(all re-occurring)**

1. Open food container in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.
2. Mold on door seal and inside of prep refrigerator with not easy cleanable surface. Food contact surfaces must be maintained in a clean sanitized condition.
3. Dried ice cream on malt mixer from previous operations. Food contact surfaces must be maintained in a clean sanitized condition.
4. Wire strainer in disrepair. Food contact surfaces must be maintained in good repair.
5. Wiping clothes not being kept in sanitizing solution between uses. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.

Non-Critical                                      3

HILLBILLY DINER    Routine Inspection    10/27/11  
 Critical                                      2

1. Need backflow prevention device on hose attached to spigot outside of house. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.
2. Water sample taken tested unsafe. Water from a non-public water system shall meet state drinking water quality standards.

Non-Critical                                      7

**FACILITY ORDERED TO CLOSE UNTIL SAFE WATER SUPPLY CAN BE OBTAINED**

10/28/11

**RE-OPENING ALLOWED PROVIDED THAT:** Facility disconnected from water well; Drink machine shut off; Use bottled water and obtain ice from approved source; Use single service utensils only. Change menu to non-hazardous food items. Water well disinfection began immediately.

DOLLAR GENERAL #2485    Routine Inspection    10/26/11  
 Critical                                      0    Non-Critical    3

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CHINA VILLAGE Routine Inspection 10/25/11

Critical 4

1. Several flies in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.
2. Sanitizer in wiping cloth container 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*
3. Cleaning brush in disrepair. All equipment must be maintained in good repair. \*
4. Vermin droppings in cabinet by single service drink cups. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 3

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LARRY'S OFFICE Routine Inspection 10/25/11

Critical 2

1. Need back-flow prevention device on hose attached to 3-vat sink. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.
2. French fry cutter in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 1

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AURORA FAMILY RESTAURANT Routine Inspection 10/31/11

Critical 5

1. Knife stored in a crevice at the steam table. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. (corrected on the spot)
2. Food products left uncovered in the walk in cooler and the walk in freezer. Food products must be stored in such a manner to prevent possible contamination. (corrected on the spot)
3. Food debris dried to food utensil blade. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. (corrected on the spot)
4. Screen at the small window near the dishmachine is in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance. (corrected temporarily – window was shut)(Must fix permanently)
5. Food debris encrusted and dried to the can opener blade. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

Non-Critical 6

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**MARIONVILLE**

HILLBILLY GAS MART Routine Inspection 10/14/11

Critical 1

1. Flies noted in the food prep area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-critical 2

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OZARKS METHODIST MANOR Routine Inspection 10/14/11

Critical 1

1. Chlorine residual in one wiping cloth bucket 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*

Non-Critical 1



**LAWRENCE COUNTY HEALTH DEPARTMENT  
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10/1/11 - 10/31/11

**MONETT**

LOAVES & FISHES, INC.		Routine Inspection		10/18/11
Critical	0	Non-Critical	1	
AZTEKA (Advanced Collision Center)		Pre-Opening Inspection		10/18/11
Critical	0	Non-Critical	1	
LITTLE CAESARS		Pre-Opening Inspection		10/31/11
Critical	0	Non-Critical	0	

**MT. VERNON**

SONIC DRIVE IN		Routine Inspection		10/04/11
Critical	1			
		1. Lemon wedger has chunk of lemon stuck in it. Food contact surfaces must be maintained in a clean sanitized condition. *		
Non-Critical	5			
COUNTRY PRIDE		Routine Inspection		10/05/11
Critical	2			
		1. Dried food debris on the wedger. Food contact surfaces must be maintained in a clean sanitized condition. *		
		2. Two leaky faucets. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
Non-Critical	1			
		<b><u>RE-INSPECTION</u></b>		10/19/11
Critical	0	Non-Critical	0	
KFC #55		Routine Inspection		10/05/11
Critical	2			
		1. Food debris on the can opener blade. Food contact surfaces must be maintained in a clean sanitized condition. *		
		2. Mash potatoes stuck onto the underside of the mixer. Food contact surfaces must be maintained in a clean sanitized condition. *		
Non-Critical	5			

LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections

10/1/11 - 10/31/11

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MT. VERNON FAMILY RESTAURANT \*\* Routine Inspection 10/05/11

Critical 7

1. Chlorine residual in wiping cloth bucket 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
2. Sink near ice machine will not shut off completely. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
3. Mold inside the ice machine. Food contact surfaces must be maintained in a clean sanitized condition. \*
4. Dried food debris splattered inside the microwave oven. Food contact surfaces must be maintained in a clean sanitized condition.
5. Employee drink cup setting on shelving with food items. 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. Bowl being used to scoop rice. Utensils with handles must be used to prevent cross contamination. \*
7. Gatorades stored in cooler with food items. Personal items must be stored where they will not be a potential cross contamination hazard to food contact surfaces.

Non-Critical 9

**2nd RE-INSPECTION**

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10/13/11

Critical 5

1. Flies throughout the facility. Effective pest control measures must be used to prevent potential vermin contamination.
2. Dried food debris on knife blade. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
3. Faucet at sink in disrepair will not shut off completely. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
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. Wiping cloths not being stored in the sanitizer bucket while not in use. Need separate wiping cloth bucket for food prep area. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. This practice creates a cross contamination hazard.

Non-critical 5

**3<sup>rd</sup> RE-INSPECTION**

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10/27/11

Critical 4

1. Dried debris on knife blade stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
2. Bowl being used to scoop rice. Utensils with handles must be used to dispense ice to prevent cross contamination. \*
3. Tub of hash brown stored in cooler under raw meat products. Food products must be stored in such a manner to prevent possible contamination.
4. Half cooked hamburger thrown in with raw hamburger patties. Food products must be stored in such a manner to prevent possible contamination. \*

Non-Critical 5

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10/1/11 - 10/31/11

PANDA HOUSE Routine Inspection 10/05/11  
 Critical 3  
 1. Chlorine residual in 3-vat sink 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. \*  
 2. Chlorine residual in wiping cloth bucket 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*  
 3. Screen on back door in need of repair. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 2

**RE-INSPECTION**

Critical 0 Non-Critical 1 10/17/11

TACO BELL #587 Routine Inspection 10/05/11  
 Critical 1  
 1. Plumbing at 3-vat sink has slow leak at base of faucet. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 5

**RE-INSPECTION**

Critical 0 Non-Critical 5 10/19/11

HOT SPOT #3 Routine Inspection 10/11/11  
 Critical 1  
 1. Soda fountain leaking into cabinet below, manifold broken. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 1

FASTRIP #30 Routine Inspection 10/13/11  
 Critical 0 Non-Critical 2

ELI'S SHORT STOP Routine Inspection 10/13/11  
 Critical 0 Non-Critical 2

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**PIERCE CITY**

FERN'S TAVERN Routine Inspection 10/14/11  
 Critical 0 Non-Critical 2

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CASEY'S #1054	**	Routine Inspection	10/26/11
Critical	6		
		<ol style="list-style-type: none"><li>1. Live flies noted on food prep table. , in walk-in freezer and throughout food preparation area. Effective pest control measures must be used to prevent potential vermin contamination.</li><li>2. Insecticide stored with cleaning agents at 3-vat sink. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *</li><li>3. Several open food containers in walk-in freezer in deli. Food products must be stored in such a manner to prevent possible contamination. *</li><li>4. Corrosion and debris on cutting of hand held can opener. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. *</li><li>5. Chlorine in wiping cloth bucket in excess of 200 ppm in deli. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *</li><li>6. Open employee drink container near employee hand sink. 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.</li></ol>	
Non-Critical	8		

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