



# LAWRENCE COUNTY HEALTH DEPARTMENT

## Food Service Inspections

9/1/11 - 9/30/11

condition.

5. Employee hand sink and 3-vat sink leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 9

**RE-INSPECTION**

\*\*

9/12/11

Critical 0 Non-Critical 2

HONEY CREEK GOLF CLUB SNK BAR Routine Inspection 9/7/11

Critical 1

1. Mold growth in ice machine. Food contact surfaces must be maintained in a clean sanitized condition. \*

Non-Critical 0

BRAUM'S ICE CREAM #285 \*\* COMPLAINT INSPECTION 9/12/11

Critical 7

1. Flies noted at service line. Effective pest control measures must be used to prevent potential vermin contamination.
2. Heavy leakage under the self-service counter. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
3. Hand sink and 3-vat sink will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
4. Wiping cloth sanitizer below require level. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses.
5. Urinal in men's restroom is non-operational. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
6. Food thawing 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.
7. Need to clean or replace plastic food inserts for service line where necessary. Food contact surfaces must be maintained in good repair.

Non-Critical 14

**RE-INSPECTION**

9/16/11

Critical 1

1. Heavy leakage continues under the self-service counter. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. (reoccurring)

Non-critical 3

ROBINSON ELEMENTARY SCHOOL Routine Inspection 9/14/11

Critical 0 Non-Critical 1

ROBINSON INTERMEDIATE SCHOOL Routine Inspection 9/14/11

Critical 0 Non-Critical 0

AURORA JR. HIGH SCHOOL Routine Inspection 9/14/11

Critical 1

1. Numerous flies throughout food prep area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 1

**RE-INSPECTION**

9/28/11

Critical 0 Non-Critical 1

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AURORA HIGH SCHOOL		Routine Inspection	9/16/11
Critical	0	Non-Critical	0

PATE EARLY CHILDHOOD CENTER		Routine Inspection	9/16/11
Critical	0	Non-Critical	3

THE STRIKE ZONE		Routine Inspection	9/16/11
Critical	0	Non-Critical	3

SONIC DRIVE IN	**	Routine Inspection	9/22/11
Critical	6		

1. Water leaking at the two hose connection at the 3-vat sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Mold growth/slim buildup inside one prep refrigerator. Food contact surfaces must be maintained in a clean sanitized condition.
3. One plastic food container in disrepair. Food contact surfaces must be maintained in good repair.
4. Open container of meat patties in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. \*\*
5. Two spatulas in disrepair. Food contact surfaces must be maintained in good repair
6. Grease and debris buildup on food dicer stored with clean equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.

Non-Critical 13

**RE-INSPECTION**

9/26/11

Critical 1

1. Inside of prep refrigerator no longer cleanable due to pits and groves. Food contact surfaces must be maintained in good repair.

Non-Critical 3

NEXT STOP #4	**	COMPLAINT INSPECTION	9/23/11
Critical	3		

1. Open food containers in reach-in freezer. Food products must be stored in such a manner to prevent possible contamination.
2. Employee hand sink inaccessible. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.
3. Pizza cutters not being cleaned after use. Dried debris on units. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.

Non-Critical 9

AURORA FAMILY RESTAURANT	**	Routine Inspection	9/23/11
Critical	7		

1. Open box of food product in walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. \*
2. Container of hash browns stored on top of sausages. Food products must be stored in such a manner to prevent possible contamination.
3. Bowl of food products stored on top raw steaks. Food products must be stored in such a manner to prevent possible contamination.
4. Scoop used to dispense has no handles. Utensils with handles must be used to dispense ice to prevent cross contamination.
5. Dried food stuck to inside of dicer unit. Food contact surfaces must be maintained in a clean sanitized condition.

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6. Sanitizer residual in wiping cloth water 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \* (reoccurring)
7. 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.

Non-Critical 9

**RE-INSPECTION**

9/27/11

Critical 4

1. Food debris on knife blade stored in a clean utensil drawer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
2. Sanitizer residual in the wiping cloth water 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper Strength (100 ppm) between uses. \* (reoccurring)
3. Two (2) spatulas in disrepair. All equipment must be maintained in good repair. (discarded) \*
4. Three (3) uncovered food containers in the walk in refrigerator. Food products must be stored in such a manner to prevent possible contamination. \*

Non-Critical 9

**VARIEDADES LUPITA**

Routine Inspection

9/26/11

Critical 2

1. Produce not fit for human consumption. Food products offered for public sale must be in sound condition.
2. Mold growth on refrigerator door seal. Food contact surfaces must be maintained in a clean/sanitized condition.

Non-Critical 2

**FREISTATT**

**FREISTATT FARMERS EXCHANGE**

Routine Inspection

9/06/11

Critical 0

Non-Critical 1

**TRINITY LUTHERAN SCHOOL**

Routine Inspection

9/21/11

Critical 0

Non-Critical 0

**MARIONVILLE**

**DAIRY QUEEN**

Routine Inspection

9/07/11

Critical 0

Non-Critical 3

**MURPHY'S ORCHARD**

Routine Inspection

9/13/11

Critical 0

Non-Critical 0

**MARIONVILLE HIGH SCHOOL**

Routine Inspection

9/13/11

Critical 0

Non-Critical 2

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<b>MARIONVILLE K-8 SCHOOL</b>	Routine Inspection	9/13/11
Critical	1	
1. Wiping cloth bucket sanitizer 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *		
Non-Critical	2	

**MILLER**

<b>MILLER R-II HIGH SCHOOL</b>	Routine Inspection	9/13/11
Critical	3	
1. Frozen products being thawed at room temperature in 3-vat sink. 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.		
2. Sanitizing agent in wiping cloth bucket 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. *		
3. Hot water will not shut off at pre-flush spray arm. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
Non-critical	0	

<b>MILLER R-11 ELEMENTARY</b>	Routine Inspection	9/13/11
Critical	0	
	Non-Critical	0

<b>MAGGIE MAE'S</b>	Routine Inspection	9/13/11
Critical	3	
1. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition. *		
2. Encrusted spillage inside oven. Food contact surfaces must be maintained in a clean sanitized condition. *		
3. Live fly inside of a food container. Effective pest control measures must be used to prevent potential vermin contamination. *		
Non-Critical	5	

<b>MARSHIANO'S OLDE TIME PIZZA</b>	Pre-Opening Inspection	9/26/11
Critical	0	
	Non-Critical	0

<b>ROUND GROVE BAPT. CHURCH</b>	Routine Inspection	9/26/11
Critical	0	
	Non-Critical	0

<b>MILLER LION'S CLUB</b>	Routine Inspection	9/26/11
Critical	0	
	Non-Critical	0

<b>THE SUSY Q DRIVE IN</b>	Routine Inspection	9/26/11
Critical	4	
1. Fly swatter stored in equipment container with fry basket. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination.		
2. Spillage in micro oven. Food contact surfaces must be maintained in a clean sanitized condition.		

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3. Ice cream scoops in dipper well not clean. Food contact surfaces must be maintained in a clean sanitized condition.
4. Hand sink in employee bathroom inaccessible. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.

Non-Critical 13

**MONETT**

DAIRY QUEEN Routine Inspection 9/01/11  
 Critical 5

1. Employee's personal belongings stored on shelf with food products. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*
2. Open drink container setting next to micro oven. 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. Back door left cracked making it possible for flies to enter facility. Openings to the outside must be maintained in such condition to prevent vermin entrance. \*
4. Debris on can opener cutting blade. Food contact surfaces must be maintained in a clean sanitized condition.
5. Several flies noted inside facility. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 4

**RE-INSPECTION**

Critical 0 Non-Critical 2 9/06/11

**CHANGE OF OWNERSHIP INSPECTION**

Critical 0 Non-Critical 0 9/14/11

HERD'S GENERAL STORE Routine Inspection 9/01/11  
 Critical 2

1. Numerous flies inside facility. Effective pest control measures must be used to prevent potential vermin contamination.
2. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean sanitized condition.

Non-Critical 5

**RE-INSPECTION**

Critical 0 Non-Critical 0 9/12/11

RAMEY'S #5 \*\* COMP;AINT INSPECTION 9/06/11  
 Critical 2

1. Encrusted grease on all pans stored on shelf under the deli steam table. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. \*
2. Sanitizer in wiping cloth water below required level in deli. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*

Non-Critical 8

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MONETT INTERMEDIATE SCHOOL	Routine Inspection	9/20/11
Critical                    3		
<ol style="list-style-type: none"> <li>1. After being washed in dish machine some bowls still had food stuck to contact surface. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent contamination. (Directed to rewash, rinse and sanitize) *</li> <li>2. Table mounted mixer needed cleaning. Food contact surfaces must be maintained in a clean sanitized condition. *</li> <li>3. Two basting brushes needed replacing. Food contact surfaces must be maintained in good repair. *</li> </ol>		
Non-Critical                6		

MONETT HIGH SCHOOL	Routine Inspection	9/20/11
Critical                    1		
<ol style="list-style-type: none"> <li>1. Need to replace 2 basting brushes. Food contact surfaces must be maintained in good repair. *</li> </ol>		
Non-Critical                2		

### MT. VERNON

RELAX INN BRKFAST BAR	Routine Inspection	9/01/11
Critical                    0	Non-Critical                2	

MAZZIO'S PIZZA	<b><u>RE-INSPECTION</u></b>	9/01/11
Critical                    3		
<ol style="list-style-type: none"> <li>1. Several flies noted in the food prep area, dinning area and restrooms. Effective pest control measures must be used to prevent potential vermin contamination.</li> <li>2. Door seal on two door cooler is molded. All equipment must be maintained in good repair.</li> <li>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.</li> </ol>		
Non-Critical                3		

### **2<sup>ND</sup> RE-INSPECTION**

Critical                    0	Non-Critical                3	9/20/11
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SUPER 8 BRKFST BAR	Routine Inspection	9/7/11
Critical                    0	Non-Critical                2	

THE CAKE COTTAGE	Routine Inspection	9/08/11
Critical                    0	Non-Critical                0	

HOMETOWN PHARMACY	Routine Inspection	9/08/11
Critical                    0	Non-Critical                1	

BAMBOO GARDENS	<b><u>RE-INSPECTION</u></b>	9/12/11
Critical                    3		
<ol style="list-style-type: none"> <li>1. Back door fixed in open position. Openings to the outside must be maintained in such condition to prevent vermin entrance. *</li> <li>2. Open employee drink cup on bottom shelf. 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</li> </ol>		

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protection cannot result,. Individual containers with lids and a straw may be used. \*

3. Wiping cloth bucket sanitizer 50 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*

Non-Critical 3

MT. VERNON HIGH SCHOOL	Routine Inspection		9/19/11
Critical 0	Non-Critical	4 (maintenance related)	

MT. VERNON INTERMEDIATE SCHOOL	Routine Inspection		9/19/11
Critical 0	Non-Critical	2	

MT. VERNON MIDDLE SCHOOL	Routine Inspection		9/22/11
Critical 2			

1. Rust on one basting brush. Food contact surfaces must be maintained in good repair. \* (unit discarded)
2. Dead rodent on floor in water heater //equipment room next to food service areas. Effective pest control measures must be used to prevent potential vermin contamination. No evidence of food product contamination.

Non-Critical 3

MT. VERNON ELEMENTARY SCHOOL	Routine Inspection		9/22/11
Critical 1			

1. Bottom of door seal on exit door in disrepair, several dead insects noted inside. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 2

RED MONKEY FOODS	Routine Inspection		9/23/11
Critical 0	Non-Critical	1	

F.O.E. #4362	Routine Inspection		9/29/11
Critical 0	Non-Critical	0	

**PIERCE CITY**

ST. MARY'S SCHOOL	Routine Inspection		9/15/11
Critical 2			

1. Numerous flies throughout the kitchen. Effective pest control measures must be used to prevent potential vermin contamination.
2. Wiping cloth bucket sanitizer 0 ppm. Wet wiping clothes must be stored in sanitizing solution of proper strength (100 ppm) between uses. \*

Non-Critical 2

**RE-INSPECTION**

Critical 0	Non-Critical		9/30/11
		0	

PIERCE CITY ELEMENTERY	Routine Inspection		9/15/11
Critical 0	Non-Critical	1	

