

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

01/01/2016-01/31/2016

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



= Establishments that have obtained a **star rating**. These establishments received zero (0) critical violations during their pre-opening, change of ownership, routine, or complaint inspection.

Longhorn Chuckwagon
Your Pizza Place
Freistatt Farmer's Exchange
Little Caesars

Subway of Aurora
Sonic Drive-In of Aurora
Modern Variety
Hardee's

Subway of Aurora
Sonic Drive-In of Marionville
Pizza Hut of Aurora

	Mt. Vernon	
Mt. Vernon Treatment Center	Routine	01/04/16
Critical 1		
1. Sanitizer concentration above 400 PPM Quaternary Ammonia. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
Non-critical 1		
Longhorn Chuckwagon	Pre-opening	01/06/16
Critical 0		
Non-critical 0		
The Mountaineer	Routine	01/15/16
Critical 2		
1. Unlabeled spray bottles in facility. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
2. Chlorine sanitizer less than 50 PPM. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
Non-critical 1		

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Price Cutter	Routine	01/21/16
Critical 7		
<ol style="list-style-type: none">1. Scrubbing Bubbles stored next to to-go containers. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*2. Personal items stored on top of cake filling. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.*3. Rubber spatulas in disrepair. Food contact surfaces must be maintained in good repair.*4. Heavy whipping cream with expiration date of January 17, 2016. These types of products must be sold by sell date or they are subject to embargo.*5. Unlabeled spray bottle on produce preparation table in storage area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*6. Several Gerber Graduates Chicken and Turkey Sticks with expiration dates of October 2015 and November 2015. These types of products must be sold by sell date or they are subject to embargo.*7. Campbell's Chunky Chili can, Red Gold Tomato Juice can and Del Monte Peaches in a can, all have a compromised seal with springy tops. Food products offered for public sale must be in sound condition.*		
Non-critical 6		

Herds General Store	Monett Routine	01/06/16
Critical 2		
<ol style="list-style-type: none">1. Toxic items stored over food items for sale to public. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*2. Dramamine Motion Sickness Relief with expiration date of 05/14. Medications must be sold by sell date or they are subject to embargo.*		
Non-critical 0		

Sonic Drive-In	Routine	01/06/16
Critical 2		
<ol style="list-style-type: none">1. Ready to eat, potentially hazardous food not dated in walk-in cooler. Potentially hazardous food items must be labeled and dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance.2. Mice feces found on and in packages of buns and holes on packages indicating vermin have contaminated buns. Effective pest control measures must be used to prevent potential vermin contamination.*		
Non-critical 7		

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Sonic Drive-In	Follow-up	01/08/16
Critical 2		
1. Mice feces found on and in packages of buns and holes on packages indicating vermin have contaminated buns. Effective pest control measures must be used to prevent potential vermin contamination.		
2. Excessive grease on floor and near frying area. All equipment must be maintained in good repair.		
Non-critical 2		
Sonic Drive-In	Follow-up	01/11/16
Critical 0		
Non-critical 0		
Little Caesars	Routine	01/13/16
Critical 0		
Non-critical 2		
Dairy Queen	Routine	01/14/16
Critical 1		
1. Employee drink sitting on top of ice machine next to uncovered ice scoop. 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		
Ramey's #5	Routine	01/25/16
Critical 3		
1. Unlabeled spray bottle in deli preparation area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
2. Lighter fluid stored with food items in food storage area near the deli. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
3. Dinner rolls and dessert cakes stored in boxes on the floor of the walk-in freezer in the bakery. Food products must be stored in such a manner to prevent possible contamination.*		
Non-critical 6		
Mazoo Liquor	Pierce City Routine	01/07/16
Critical 1		
1. Mouse droppings in cup cabinet under fountain machine. Effective pest control measures must be used to prevent potential vermin contamination.*		
Non-critical 0		

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Olive Grille Critical 5	Aurora Routine	01/06/16
<ol style="list-style-type: none"> 1. Paint brush being used as a basting brush. Food contact surfaces must be made of food grade material.* 2. Items in fridges not labeled and dated and some items without lids. Potentially hazardous food items must be labeled and date marked in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 3. Handwashing sink being used for other things other than handwashing – Tupperware soaking. Employee handwashing sink must be readily accessible with hot and cold water available at all times and used for handwashing only.* 4. Milk with expiration date of 12/30/2015. These types of products must be used by sell date or they are subject to embargo.* 5. Chlorine sanitizer less than 50 PPM. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.* 		
Non-critical 1		
Subway Critical 0	Routine	01/08/16
Non-critical 1		
Your Pizza Place Critical 0	Pre-opening	01/08/16
Non-critical 0		
Jim Carr Oil Company Critical 2	Routine	01/13/16
<ol style="list-style-type: none"> 1. Liquid Plumber stored next to Pringles and an open bottle of lighter fluid stored next to water. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.* 2. Motrin, Dayquil and Aspirin with expiration dates of 08/2015, 01/2016 and 05/2015. Assorted cookies, Little Debbie Cakes and Ritz Bitz with expiration dates of 01/2016 and 08/2015.* 		
Non-critical 2		
Sonic Drive-In Critical 0	Routine	01/14/16
Non-critical 2		
Modern Variety Critical 0	Routine	01/14/16
Non-critical 1		
Pizza Hut of Aurora Critical 0	Routine	01/14/16
Non-critical 0		

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Hardee's	Routine	01/22/16
Critical 0		
Non-critical 3		
T-Mart #1	Routine	01/22/16
Critical 0		
Non-critical 3		
The Strike Zone	Routine	01/22/16
Critical 1		
1. Chlorine bleach sanitizer solution at 200 PPM. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
Non-critical 3		
The Blackbird Grill	Routine	01/22/16
Critical 3		
1. Hiland Buttermilk with best by date of 1-16-16. These types of products must be used by best by date or they are subject to embargo.*		
2. Personal beverage in food storage/food preparation area without lid and straw. 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 results. Individual containers with lids and a straw may be used.*		
3. Food contact utensils stored with handles facing down in a bucket on the floor and food and food contact surfaces stored on the floor in outside storage shed. Food contact utensils and equipment must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination.*		
Non-critical 2		
Freistatt Farmer's Exchange	Freistatt Routine	01/08/16
Critical 0		
Non-critical 0		
Bamboo House	Marionville Routine	01/06/16
Critical 2		
1. Raw meats stored above and next to ready-to-eat food. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.*		
2. No dating or labels on food products in fridge. Potentially hazardous food items must be labeled and date marked in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
Non-critical 0		

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Alice Irene’s Restaurant and Bakery	Routine	01/06/16
Critical	2	
<ol style="list-style-type: none"> 1. Orange Juice with expiration date of 01/02/16. These types of products must be used by sell date or they are subject to embargo.* 2. Dishwashing machine not sanitizing properly – heat or chemical. Dishwashing machines heating device must maintain final rinse in accordance with MO 1999 Food Code. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code. 		
Non-critical	3	
Alice Irene’s Restaurant and Bakery	Follow-up	01/08/16
Critical	0	
Non-critical	0	
Sonic Drive-In	Routine	01/13/16
Critical	0	
Non-critical	5	
Dollar General Store # 3949	Routine	01/13/16
Critical	1	
<ol style="list-style-type: none"> 1. Drinking water fountain leak not corrected from previous routine inspection. Plumbing must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Service Ordinance. 		
Non-critical	2	
Murfin’s Market	Routine	01/13/16
Critical	3	
<ol style="list-style-type: none"> 1. Farmland Classic Cut Bacon passed use by date of 12/25/2015. These types of products must be sold by sell date or they are subject to embargo.* 2. Eight packages of Non-Aspirin Cold Medication with expiration dates of 11/2014 and 11/2015. Medications must be sold by sell date or they are subject to embargo.* 3. Boxes of food product being stored on the floor of the walk-in cooler. Food products must be stored in such a manner to prevent possible contamination.* 		
Non-critical	3	
Dairy Queen	Routine	01/17/16
Critical	2	
<ol style="list-style-type: none"> 1. Strainer in disrepair. Food contact surfaces must be maintained in good repair.* 2. Dead roaches found in pop syrup area. Effective pest control measures must be used to prevent potential vermin contamination.* 		
Non-critical	5	

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Hillbilly Gas Mart Routine 01/25/16
 Critical 2

1. No soap at handwashing sink. Proper hand washing must be used to prevent possible contamination of food products.*
2. Food product stored on the floor of the walk-in freezer. Food products must be stored in such a manner to prevent possible contamination.*

Non-critical 5

Everton

Britain's Store Routine 01/26/16
 Critical 3

1. Cough Control medication with expiration date of 11/15. Medications must be sold by sell date or they are subject to embargo.*
2. Toxic products such as Liquid Plumber, Draino and Super Scrub, stored above gallons of drinking water and other food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*
3. Gwaltery Deli Lunch Meat with expiration date of 1/4/16. These types of products must be sold by sell date or they are subject to embargo.*

Non-critical 1

Miller

Dollar General Store #16177 Routine 01/15/16
 Critical 1

1. Several Eckrich Hotdogs and Kielbasa with expiration of November 27, 2015 and December 11, 2015. These types of products must be sold by sell date or they are subject to embargo.*

Non-critical 1

Don's Crossroads Routine 01/26/16
 Critical 1

1. Oscar Meyer Salami Cotto with expiration date of 9/24/2015 and Oscar Meyer Chopped Ham with expiration date of 11/17/2015.*

Non-critical 0

Ma's Café Routine 01/27/16
 Critical 3

1. Toxic items (lighter fluid) stored with food product in storage area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*
2. Money and other personal items stored on food contact surfaces and utensils. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces.*
3. No thermometer for cooks use. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures.*

Non-critical 5

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Hangar Kafe LLC	Routine	01/27/16
Critical 1		
<ul style="list-style-type: none"> 1. Unlabeled spray bottle in dishwashing area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.* 		
Non-critical 1		

	Ash Grove	
Baumer's Inc.	Routine	01/26/16
Critical 5		
<ul style="list-style-type: none"> 1. Wisconsin's Finest Pepper Jack cheese with sell by date of 7/26/15. These types of products must be sold by sell date or they are subject to embargo.* 2. One open 16 fluid ounce Hiland Chocolate Milk half empty for sale in display case. Food products offered for sale must be in sound condition.* 3. Food products stored on the floor in the walk-in freezer. Food products must be stored in such a manner to prevent possible contamination. 4. Toxic items stored improperly with food and food related items in back storage area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. 5. No soap at handwashing sink. Proper hand washing must be used to prevent possible contamination of food products. 		
Non-critical 6		

Baumer's Inc.	Follow-up	01/27/16
Critical 0		
Non-critical 1		