

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

02/01/2016-02/29/2016

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.

Downtown Pizza & Sports Bar	Cannon & Patty's Tavern	Bootleggers Restaurant and Brewery
Braum's Ice Cream #283 (Store)	Braum's Ice Cream #283 (Restaurant)	Mercy Hospital
Aurora Nursing Center	Hudson House	Taco Bell #587
Bristol Manor of Aurora	Vikings #518	Williams Creek Winery

Bootleggers Restaurant and Brewery	Aurora Routine	02/04/16
Critical 0		
Non-critical 2		
Aurora Family Restaurant	Routine	02/04/16
Critical 2		
<ol style="list-style-type: none"> 1. Raw meat stored above vegetables in refrigerator. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.* 2. Chlorine sanitizer in wiping bucket at 0 PPM. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.* 		
Non-critical 3		
Downtown Pizza & Sports Bar	Routine	02/09/16
Critical 0		
Non-critical 3		
Cannon & Patty's Tavern	Routine	02/09/16
Critical 0		
Non-critical 2		

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Braum's Ice Cream #283 (Store)	Routine	02/16/16
Critical	0	
Non-critical	1	
Braum's Ice Cream #283 (Restaurant)	Routine	02/16/16
Critical	0	
Non-critical	0	
Mercy Hospital	Routine	02/16/16
Critical	0	
Non-critical	1	
Aurora Nursing Center	Routine	02/24/16
Critical	0	
Non-critical	0	
Hudson House	Routine	02/24/16
Critical	0	
Non-critical	0	
Bristol Manor of Aurora	Routine	02/26/16
Critical	0	
Non-critical	0	
	Mt. Vernon	
Panda House	Routine	02/17/16
Critical	2	
<ol style="list-style-type: none"> 1. Some personal items stored on shelf with business food products. Personal items must be stored where they will not be a potential contamination hazard to food product or food contact surfaces.* 2. Lack of dating on prepared items; crab rangoon filling, pudding, dumplings. 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	3	
Taco Bell #587	Routine	02/17/16
Critical	0	
Non-critical	2	
Vikings #518	Routine	02/25/16
Critical	0	
Non-critical	2	
Williams Creek Winery	Routine	02/25/16
Critical	0	
Non-critical	0	

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Sisters Home Cooking	Pierce City	
Critical 2	Routine	02/26/16
1. Chicken thawing at room temperature. Hazardous frozen food products must be thawed in accordance with MO 1999 Food Code; in the refrigerator, under cold running potable water, in the microwave, or as part of the cooking process.*		
2. Raw chicken stored above lettuce in cooler. Raw food products should be stored below ready-to-eat foods to prevent cross contamination.*		
Non-critical 4		
