

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

03/01/2016-03/31/2016

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.

Dinner's Done	Subway of Mt. Vernon	Fern's Tavern
Subway of Aurora (Wal-Mart)	Mt. Vernon High School	Mt. Vernon Intermediate School
Mt. Vernon Middle School	Mt. Vernon Elementary School	Miller High School
Miller Elementary School	Monett High School	Monett Central Elementary School
Trinity Lutheran School	Aurora Jr. High School	Aurora High School
Robinson Elementary School	Robinson Intermediate School	Faded Rose Concession
Pierce City Elementary School	Marionville K-8 School	Hot & Bothered BBQ
Miller Christian Service Center Pantry		

	Mt. Vernon	
Dinner's Done	Routine	03/01/16
Critical 0		
Non-critical 0		
<hr/>		
Missouri Baptist Children & Family Services	Routine	03/02/16
Critical 3		
1. Containers holding BBQ and other condiments dirty with dried food debris. Food contact surfaces must be maintained in a clean and sanitized condition.*		
2. Ready-to-eat foods stored on package of raw chicken in refrigerator. Raw foods should be stored below ready-to-eat foods to prevent cross contamination.*		
3. Spatula in disrepair in need of replacement. Food contact surfaces must be maintained in good repair.*		
Non-critical 3		
<hr/>		
Subway of Mt. Vernon	Routine	03/03/16
Critical 0		
Non-critical 0		

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

03/01/2016-03/31/2016

Casey's General Store #2818	Routine	03/03/16
Critical 1		
1. Food items (ice cream, pizza and ice) stored on the floor of the walk-in freezer. Post-mix and donut boxes stored on floor in storage room and in convenience walk-in cooler. Food products should be stored in such a manner to prevent possible contamination.		
Non-critical 5		
Casey's General Store #2818	Follow-up	03/04/16
Critical 0		
Non-critical 3		
Mt. Vernon High School	Routine	03/14/16
Critical 0		
Non-critical 0		
Mt. Vernon Intermediate School	Routine	03/14/16
Critical 0		
Non-critical 0		
Mt. Vernon Middle School	Routine	03/14/16
Critical 0		
Non-critical 0		
Mt. Vernon Elementary School	Routine	03/14/16
Critical 0		
Non-critical 0		
Hot & Bothered BBQ	Pre-opening	03/23/16
Critical 0		
Non-critical 0		
Mt. Vernon Senior Center	Routine	03/29/16
Critical 1		
1. No soap at handwashing sink. Proper hand washing must be used to prevent possible contamination of food products.*		
Non-critical 2		
	Aurora	
Honey Creek Golf Club	Routine	03/02/16
Critical 1		
1. Potentially hazardous food not date marked in refrigerator. Potentially hazardous foods must be properly labeled and date marked for use by date.*		
Non-critical 2		
Subway of Aurora (Wal-Mart)	Routine	03/11/16
Critical 0		
Non-critical 0		

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

03/01/2016-03/31/2016

Casey's General Store #3258	Routine	03/11/16
Critical	1	

1. Food items stored on floor in walk-in freezer. Food products should be stored in such a manner to prevent possible contamination.*

Non-critical 2

Faded Rose Concession	Routine	03/16/16
-----------------------	---------	----------

Critical 0

Non-critical 0

Robinson Elementary School	Routine	03/15/16
----------------------------	---------	----------

Critical 0

Non-critical 0

Robinson Intermediate School	Routine	03/15/16
------------------------------	---------	----------

Critical 0

Non-critical 0

Aurora Jr. High School	Routine	03/15/16
------------------------	---------	----------

Critical 0

Non-critical 0

Aurora High School	Routine	03/15/16
--------------------	---------	----------

Critical 0

Non-critical 0

Pate Early Childhood Center	Routine	03/15/16
-----------------------------	---------	----------

Critical 1

1. Mouse droppings found under dishwashing area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-critical 0

Casey's General Store #1079	Miller Routine	03/08/16
-----------------------------	-------------------	----------

Critical 2

1. Milk with expiration dates of 03/06/16 and 03/07/16. These types of products must be sold by sell date or they are subject to embargo.*
2. One unlabeled spray bottle of unknown substance. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*

Non-critical 2

Miller High School	Routine	03/14/16
--------------------	---------	----------

Critical 0

Non-critical 0

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

03/01/2016-03/31/2016

Miller Elementary School	Routine	03/14/16
Critical	0	
Non-critical	1	
Miller Christian Service Center Pantry	Routine	03/29/16
Critical	0	
Non-critical	0	
Fern's Tavern	Pierce City Routine	03/08/16
Critical	0	
Non-critical	0	
Pierce City High School	Routine	03/16/16
Critical	1	
1. Quaternary ammonium sanitizer concentrations below 100 PPM. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
Non-critical	0	
Pierce City Elementary School	Routine	03/16/16
Critical	0	
Non-critical	0	
St. Mary's School	Routine	03/16/16
Critical	1	
1. Mouse droppings found in dry storage. Effective pest control measures must be used to prevent potential vermin contamination.		
Non-critical	1	

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

03/01/2016-03/31/2016

Guanajuato Mexican Restaurant Critical 5	Verona Routine	03/08/16
--	-------------------	----------

1. El Mexicano Mozzarella cheese in grocery store with sell by dates of November, 2015. These types of products must be sold by sell date or they are subject to embargo.*
2. Molded bread in display case in grocery store. These types of products must be sold by sell date or they are subject to embargo. Food products offered for public sale must be in sound condition.*
3. Insecticide spray stored with rice in storage room potentially contaminating the rice. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*
4. Can opener blade dirty potentially contaminating food product. Food contact utensils/equipment must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination.*
5. Ready-to-eat food product (cheese, fully cooked sausage) stored with raw bacon in reach in cooler. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.*

Non-critical 6

Verona R-VII School Critical 1	Routine	03/16/16
--	---------	----------

1. Unlabeled spray bottles in cleaning closet. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*

Non-critical 0

Monett High School Critical 0 Non-critical 1	Monett Routine	03/16/16
--	-------------------	----------

Monett Central Elementary School Critical 0 Non-critical 1	Routine	03/16/16
--	---------	----------

Trinity Lutheran School Critical 0 Non-critical 1	Freistatt Routine	03/16/16
---	----------------------	----------

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

03/01/2016-03/31/2016

	Marionville	
Marionville High School	Routine	03/15/16
Critical 2		

1. In place sanitizing bucket concentration less than 100 PPM quaternary ammonium. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*
2. Some dead roaches seen throughout facility. Effective pest control measures must be used to prevent potential vermin contamination.

Non-critical 0

Marionville K-8 School	Routine	03/15/16
------------------------	---------	----------

Critical 0

Non-critical 0

Vikings #520	Routine	03/23/16
--------------	---------	----------

Critical 1

1. Potentially hazardous food in walk-in cooler not properly labeled, date marked or covered. Potentially hazardous food must be labeled and date marked for use by date. Food products should be stored in such a manner to prevent possible contamination.*

Non-critical 3

	Stotts City	
Massie Super Stop LLC	Routine	03/30/16

Critical 3

1. Luden's throat drops with expiration of 12/2015 and Halls throat drops with expiration of 3/11/2016. Medications must be sold by sell date or they are subject to embargo.*
2. Palmolive and glass cleaner stored above V8 Juice and various drinks. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*
3. Mold growth and mouse feces in walk-in cooler by Red Bull, Water and V8 Juice. Effective pest control measures must be used to prevent potential vermin contamination. Food contact surfaces must be maintained in a clean sanitized condition.

Non-critical 2