

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

04/01/2016-04/30/2016

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.

Parma Italian Grill
Aunt Aimee's
Madison Avenue Bistro

Freshy's
Steffie Kay's Katering

Momma Mary's Navajo Tacos
The Bear's Den Restaurant & Bar

	Miller	
Ma's Café & Pizzeria	Pre-opening	04/01/16
Critical 3		
1. Bell peppers and onions stored under raw chicken in drawer in raw beef cooler. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.*		
2. Flour, salt and potatoes stored on floor under sink. Food products should be stored in such a manner to prevent possible contamination.*		
3. Totally Awesome cleaner stored next to oats and spices on top of the refrigerator. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
Non-critical 4		
The Bear's Den Restaurant & Bar	Pre-opening	04/22/16
Critical 0		
Non-critical 0		

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Parma Italian Grill	Mt. Vernon Pre-opening	04/08/16
Critical	0	
Non-critical	1	
Lawrence County Manor	Routine	04/12/16
Critical	2	
	<ol style="list-style-type: none"> 1. Potentially hazardous food stored in reach in cooler not properly labeled and date marked. Potentially hazardous food must be labeled and date marked for use by date.* 2. Dirty straining utensil being stored with clean utensils. Food contact utensils must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination.* 	
Non-critical	2	
Aunt Aimee's	Routine	04/12/16
Critical	0	
Non-critical	0	
Steffie Kay's Katering	Routine	04/12/16
Critical	0	
Non-critical	0	
American Legion Post #137	Routine	04/12/16
Critical	1	
	<ol style="list-style-type: none"> 1. French fries in single serve containers stored in freezer uncovered. Food products should be stored in such a manner to prevent possible contamination.* 	
Non-critical	0	
Momma Mary's Navajo Tacos	Pre-opening	04/13/16
Critical	0	
Non-critical	0	
Freshy's	Aurora Pre-opening	04/06/16
Critical	0	
Non-critical	0	
Reyes Mexican Restaurant	Routine	04/14/16
Critical	6	
	<ol style="list-style-type: none"> 1. Raw chorizo, eggs and shrimp stored above cheese and tortillas. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.* 2. Onions stored in a bucket that once stored hypochlorite granules – not food grade material. Food contact surfaces must be made of food grade materials. Food products should be stored in such a manner to prevent possible contamination. 3. Cooked rice being stored at 115°F in oven that was turned off. Potentially hazardous hot food shall be held at 140°F or above.* 4. Ventilation hood suppression system with heavy grease accumulation. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 	

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5. Improper cooling of hot beans being stored in walk-in cooler. Hot foods must be cooled to 70°F within 2 hours after being placed in the refrigerator and from 70°F to 41°F within 4 hours.*
6. Food items and food contact items being stored in shed with gasoline and other personal items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.

Non-critical 6

Reyes Mexican Restaurant	Follow-up	04/22/16
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Critical 0

Non-critical 0

Madison Avenue Bistro	Routine	04/26/16
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Critical 0

Non-critical 2

Marionville

Ozarks Methodist Manor	Routine	04/12/16
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Critical 2

1. Food product stored on the floor in the walk-in freezer exposed to moisture and contamination. Food products should be stored in such a manner to prevent possible contamination.*
2. Sanitizer concentration less than 10 PPM chlorine in wiping bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. *

Non-critical 2