

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

05/01/2016-05/31/2016

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.

Doodles Creative Cottage
Starbucks

Nancy's Gatherings

Granny K's

	Mt. Vernon	
Doodles Creative Cottage	Routine	05/12/16
Critical 0		
Non-critical 1		
<hr/>		
Red Barn Café #2	Routine	05/13/16
Critical 1		
1. Dead bird found in storage area. Openings to the outside must be maintained in such condition to prevent vermin entrance.*		
Non-critical 3		
<hr/>		
Nancy's Gatherings	Routine	05/18/16
Critical 0		
Non-critical 0		
<hr/>		
	Marionville	
Granny K's	Routine	05/18/16
Critical 0		
Non-critical 3		

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

05/01/2016-05/31/2016

K Hwy Liquor & Convenience	Aurora	
Critical	Routine	05/18/16
1		
1. Mold growth on walls in walk-in cooler and ceiling in walk-in cooler in need of repair.		
Non-critical		0
<hr/>		
Casey's General Store #1324	Routine	05/27/16
Critical		
1		
1. Jackets stored on top of soda syrup rack and box of insulated cups. Personal items must be stored where they will not be a potential contamination hazard to food product or food contact surfaces.*		
Non-critical		1
<hr/>		
Casey's General Store #1368	Routine	05/27/16
Critical		
1		
1. Jackets stored on top of pop and other drinks in storage area. Personal items must be stored where they will not be a potential contamination hazard to food product or food contact surfaces.*		
Non-critical		0
<hr/>		
Starbucks	Routine	05/27/16
Critical		
0		
Non-critical		0