

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

06/01/2016-06/30/2016

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.

Mt. Vernon Place Care Center	Aurora Lions Club	Miller Lions Club
Walmart #92 – Bakery	Walmart #92 – Meat	Walmart #92 – Retail
Smokin Wheels BBQ	Hometown Pharmacy	Lawrence County Jail
Walmart #7249 – Bakery	Walmart #7249 – Deli	Walmart #7249 – Meat
Walmart #7249 – Retail	T-Mart #5	Prichard's Pit BBQ
Casey's General Store #2863	Lizzy Jeanne's Gourmet James & Jellies	Galaxy Discotec
Loaves and Fishes	Jack's Ice Cream Truck	

	Mt. Vernon	
Mt. Vernon Place Care Center	Routine	06/06/16
Critical 0		
Non-critical 2		
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T-Mart #5	Pre-opening	06/07/16
Critical 0		
Non-critical 0		
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Walmart #7249 – Bakery	Routine	06/15/16
Critical 0		
Non-critical 0		
<hr/>		
Walmart #7249 – Deli	Routine	06/15/16
Critical 0		
Non-critical 0		
<hr/>		
Walmart #7249 – Meat	Routine	06/15/16
Critical 0		
Non-critical 0		
<hr/>		
Walmart #7249 – Retail	Routine	06/15/16
Critical 0		
Non-critical 0		

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Hometown Pharmacy	Routine	06/21/16
Critical	0	
Non-critical	0	
Baptist Hill Assembly Camp	Routine	06/21/16
Critical	1	
<ol style="list-style-type: none"> 1. Refrigeration equipment not maintaining temperature. Cold food was moved to different refrigeration equipment. All equipment must be maintained in good repair.* 		
Non-critical	2	
Lawrence County Jail	Routine	06/21/16
Critical	0	
Non-critical	0	
Lizzy Jeanne's Gourmet James & Jellies	Routine	06/28/16
Critical	0	
Non-critical	0	
El Azteca Mexican Restaurant	Complaint	06/29/16
Critical	8	
<ol style="list-style-type: none"> 1. Raw ground beef 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. Can opener blade dirty with flakes of metal shavings on it. Food contact surfaces must be maintained in a clean sanitized condition.* 3. Tortilla chip container dirty with microbial growth. Food contact surfaces must be maintained in a clean sanitized condition.* 4. Two (2), in use, ice scoops dirty and being stored in dirty water. Food contact utensils must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination.* 5. Employee medication being stored with food items in walk-in cooler. Personal items and medications must be stored where they will not be a potential contamination hazard to food product or food contact surfaces.* 6. Improper date marking of potentially hazardous food in walk-in cooler. Potentially hazardous food items must be labeled and date marked in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.* 7. No soap at the handwashing sink. Proper hand washing must be used to prevent possible contamination of food products.* 8. Vent hood with excess grease dripping down onto food contact surfaces. Food contact surfaces must be maintained in a clean sanitized condition. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. 		
Non-critical	7	

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McDonalds of Mt. Vernon	Complaint	06/29/16
Critical	2	
<ol style="list-style-type: none"> 1. Ready to eat, potentially hazardous foods not date marked in reach in cooler. Potentially hazardous food items must be labeled and date marked in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.* 2. Frappe Machine dirty with microbial growth. Food contact equipment must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination.* 		

Non-critical 3

Jack's Ice Cream	Aurora Routine	06/18/16
Critical	0	
Non-critical	0	

Smokin Wheels BBQ	Routine	06/21/16
Critical	0	
Non-critical	0	

Aurora Fraternal Order of Eagles #3948	Routine	06/23/16
Critical	4	
<ol style="list-style-type: none"> 1. Dirty food contact surface being stored with clean utensils. Food contact surfaces must be maintained in a clean sanitized condition.* 2. Kraft BBQ Sauce past use by date of February 2016. These types of food products must be used by use by date or they are subject to embargo. 3. No test kit for sanitizer. Test kit must be available to check proper sanitizing agent concentration. 4. Food product being stored on the floor in the dry storage area. Food products should be stored in such a manner to prevent possible contamination. 		

Non-critical 5

Aurora Fraternal Order of Eagles #3948	Follow-up	06/27/16
Critical	0	
Non-critical	0	

Aurora Lions Club	Routine	06/23/16
Critical	0	
Non-critical	0	

Walmart #92 – Deli	Routine	06/23/16
Critical	1	
<ol style="list-style-type: none"> 1. Toxic products stored with food containers on preparation table near hot holding cabinet. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.* 		

Non-critical 0

Walmart #92 – Bakery	Routine	06/23/16
Critical	0	
Non-critical	1	

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Walmart #92 – Meat	Routine	06/23/16
Critical	0	
Non-critical	0	
Walmart #92 – Retail	Routine	06/23/16
Critical	0	
Non-critical	1	
Pao’s Chinese Restaurant	Routine	06/27/16
Critical	3	
<ol style="list-style-type: none"> 1. Failure to provide food handler certificate. All food service workers are required to attend Food Service Workshop to continue working in the food service industry in Lawrence County. 2. Two (2) roaches seen near fried rice station. Effective pest control measures must be used to prevent potential vermin contamination. 3. Raw chicken stored above ready to eat foods in walk-in cooler. Food products should be stored in such a manner to prevent possible contamination.* 		
Non-critical	2	
Maranatha Bible Camp	Everton Routine	06/22/16
Critical	1	
<ol style="list-style-type: none"> 1. In-use plastic ice scoop crack and in disrepair. Food contact surfaces must be maintained in good repair.* 		
Non-critical	2	
YMCA Camp Wakonda	Ash Grove Routine	06/22/16
Critical	2	
<ol style="list-style-type: none"> 1. Food product stored on the floor of the walk-in cooler. Food products should be stored in such a manner to prevent possible contamination.* 2. No test strips for sanitizer. Test kit must be available to check proper sanitizing agent concentration.* 		
Non-critical	2	
Prichard’s Pit BBQ	Miller Pre-opening	06/07/16
Critical	0	
Non-critical	0	
Miller Lions Club	Routine	06/22/16
Critical	0	
Non-critical	1	

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	Marionville	
Casey's General Store #2863	Routine	06/27/16
Critical 0		
Non-critical 1		

Apple Dumpling Bakery	Routine	06/27/16
Critical 1		
<ol style="list-style-type: none"> 1. No hot water provided at sinks. Hot and cold water, under pressure, shall be provided at each sink. 		
Non-critical 1		

	Monett	
Galaxy Discotec	Routine	06/30/16
Critical 0		
Non-critical 0		

Loaves and Fishes	Routine	06/30/16
Critical 0		
Non-critical 2		

	Pierce City	
Casey's General Store #1054	Routine	06/30/16
Critical 2		
<ol style="list-style-type: none"> 1. Toxic products being stored on food contact surfaces. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.* 2. Food product stored on the floor of the walk in freezer. Food product should be stored in such a manner to prevent possible contamination.* 		
Non-critical 4		