

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

07/01/2016-07/31/2016

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.

McCanse House Bed and Breakfast	Best Western Breakfast Bar	America's Best Value Inn & Suites
D & D Discount Groceries	Fundamental Methodist Camp	Mazzio's Italian Eatery
Murphy USA #7446	McDonald's of Aurora	R&R Concessions
The Burger Shack LLC	Miller Senior Center	Herrell's Ice
Heritage Harmony House	Flummerfelt's Town and Country	KFC / LJS #55

	Mt. Vernon	
McCanse House Bed and Breakfast	Routine	07/01/16
Critical 0		
Non-critical 1		
Eli's Short Stop	Routine	07/13/16
Critical 1		
<p style="margin-left: 20px;">1. Ready to eat, potentially hazardous food products not date marked in reach-in cooler. Potentially hazardous food products must be labeled and date marked in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*</p>		
Non-critical 1		

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Red Barn Café** Complaint 07/07/16

Critical 9

1. Walk-in cooler door open causing condensation and a rise in temperature in cooler. All equipment must be maintained in good repair.
2. Rack of ribs with no date marking and an outdated New York strip in walk-in cooler. Out of date items in reach in cooler as well. Potentially hazardous food items must be labeled and date marked in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. These types of food products must be used by use by date or they are subject to embargo.
3. Chlorine sanitizer in dishwashing machine at 0 ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
4. Clean utensils stored in bin with several dead insects. Food contact surfaces must be maintained in a clean sanitized condition.
5. Several cans of chipotle peppers swollen. Food products offered for public sale must be in sound condition.*
6. Some cracked utensils and plastic bin in disrepair. Food contact surfaces must be maintained in good repair.*
7. Live grasshopper in flour container. Effective pest control measures must be used to prevent potential vermin contamination.*
8. Shredded paper and mouse droppings on paper products. Effective pest control measures must be used to prevent potential vermin contamination.
9. Cutting board on food preparation unit needs replacing. Food contact surfaces must be maintained in a clean sanitized condition.

Non-critical 9

Red Barn Café Follow-up 07/21/16

Critical 0

Non-critical 0

Fastrip #30 Routine 07/13/16

Critical 1

1. Fountain drink machine dispenser tips and ice machine with microbial growth in need of cleaning and sanitizing. Food contact surfaces must be maintained in a clean sanitized condition.

Non-critical 4

Fastrip #30 Follow-up 07/20/16

Critical 0

Non-critical 0

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Best Western Breakfast Bar	Routine	07/13/16
Critical	0	
Non-critical	0	
America's Best Value Inn & Suites	Routine	07/13/16
Critical	0	
Non-critical	1	
Dollar General Store #7596	Routine	07/13/16
Critical	1	
<ol style="list-style-type: none"> Several packages of Clover Valley American Sliced cheese with use by date of July 6, 2016. These types of products must be sold by sell date or they are subject to embargo.* 		
Non-critical	2	
Mazzio's Italian Eatery	Routine	07/13/16
Critical	0	
Non-critical	3	
Sonic Drive-In	Routine	07/13/16
Critical	2	
<ol style="list-style-type: none"> Heavy fly population throughout facility. Effective pest control measures must be used to prevent potential vermin contamination. Food service workers failed to provide food handler certificates. All food service workers are required to attend Food Service Workshop to continue working in the food service industry in Lawrence County. 		
Non-critical	4	
Sonic Drive-In	Follow-up	07/20/16
Critical	0	
Non-critical	2	
Community of Autumn Court	Routine	07/14/16
Critical	1	
<ol style="list-style-type: none"> Food product spilled out of its packaging in chest freezer. Food product should be stored in such a manner to prevent possible contamination.* 		
Non-critical	4	
Kum & Go #571	Routine	07/20/16
Critical	1	
<ol style="list-style-type: none"> F'Real Milkshake machine in need of cleaning and not draining properly. Food contact surfaces must be maintained in a clean sanitized condition. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 		
Non-critical	1	

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Mt. Vernon Family Restaurant Routine 07/25/16

Critical 5

1. Excessive grease dripping off ventilation hood onto cooking surface and other food contact surfaces. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination. Food contact surfaces must be maintained in a clean sanitized condition. *
2. Can opener blade dirty with metal flakes on equipment. Food contact equipment must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination. *
3. Potentially hazardous food not properly labeled and date marked. Potentially hazardous food items must be labeled and date marked in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. *
4. Toxic products stored improperly with ready to eat food items and above food preparation table. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
5. Dirty knife being stored on a clean knife storage magnetic strip. Food contact utensils must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination.*

Non-critical 9

Nature's Lane Kitchen Routine 07/27/16

Critical 1

1. Several alive and dead insects throughout facility and on equipment. Effective pest control measures must be used to prevent potential vermin contamination.

Non-critical 1

KFC / LJS #55 Routine 07/27/16

Critical 0

Non-critical 7

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D & D Discount Groceries	Aurora Routine	07/11/16
Critical	0	
Non-critical	2	
Murphy USA #7446	Routine	07/14/16
Critical	0	
Non-critical	2	
China Village Restaurant	Routine	07/14/16
Critical	4	
<ol style="list-style-type: none"> 1. Ready-to-eat, potentially hazardous food not labeled or 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. Food uncovered in reach-in cooler with the risk for cross-contamination. Food products should be stored in such a manner to prevent possible contamination.* 3. Vent hood dirty with grease dripping down into food and on food contact surfaces. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.* 4. Bare hand contact with ready-to-eat food products. When handling ready-to-eat foods, clean single service gloves, tongs or other utensils must be used. No bare hand contact allowed.* 		
Non-critical	3	
R&R Concessions	Routine	07/14/16
Critical	0	
Non-critical	0	
Rapid Roberts #116	Routine	07/14/16
Critical	1	
<ol style="list-style-type: none"> 1. Fountain drink machine dispenser tips with microbial growth. Food contact surfaces must be maintained in a clean sanitized condition.* 		
Non-critical	3	
McDonald's of Aurora	Routine	07/14/16
Critical	0	
Non-critical	3	
Herrell's Ice	Routine	07/21/16
Critical	0	
Non-critical	0	
Heritage Harmony House	Routine	07/22/16
Critical	0	
Non-critical	1	

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	Miller	
Maggie Mae's	Routine	07/19/16
Critical 1		
<p>1. Potentially hazardous food products not properly labeled or date marked in the refrigerator. Potentially hazardous food items must be labeled and date marked in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*</p>		

Non-critical 2		
The Burger Shack LLC	Routine	07/19/16
Critical 0		
Non-critical 2		
Miller Senior Center	Routine	07/21/16
Critical 0		
Non-critical 0		

	Verona	
GRIP Boys Home	Routine	07/20/16
Critical 1		
<p>1. Raw meat stored above ready-to-eat food products in the refrigerator. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.*</p>		
Non-critical 2		

	Pierce City	
Dollar General Store #6781	Routine	07/25/16
Critical 1		
<p>1. Motrin Infant Drops with expiration date of 04/2016 and Rexall Ibuprofen with expiration date of 05/2016. Medications must be sold by sell date or they are subject to embargo.*</p>		
Non-critical 1		
Flummerfelt's Town and Country Supermarket	Routine	07/25/16
Critical 0		
Non-critical 2		