

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

08/01/2016 - 08/31/2016

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.

Family Dollar Store #1894
The MARC
Subway of Aurora
Reyes Country Store & Café

Keen Bean Coffee Roasters
Bud's Donuts
Hog Tide Bar-B-Que

T/A Travel Center
Dollar General Store #2485
Old Town Pharmacy #2

Fraternal Order of Eagles Lodge #4362	Mt. Vernon Routine	08/03/16
Critical	0	
Non-critical	2	
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Hot Spot #3	Routine	08/03/16
Critical	3	
<ol style="list-style-type: none"> 1. Sanitizer concentration greater than 400 PPM QAC in wiping bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.* 2. Improper date marking of potentially hazardous foods in the 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.* 3. Excessive grease on frying equipment in need of cleaning. Food contact utensils/equipment must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination. 		
Non-critical	2	
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Family Dollar Store #1894	Routine	08/16/16
Critical	0	
Non-critical	1	

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Keen Bean Coffee Roasters	Routine	08/16/16
Critical	0	
Non-critical	1	
Glover's Country Junction	Routine	08/16/16
Critical	5	
<ol style="list-style-type: none"> 1. Sanitizer concentration greater than 200 PPM Chlorine in spray bottle. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.* 2. Raw meat stored above ready-to-eat food in walk-in cooler. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.* 3. No test kit for sanitizer. Test kit must be available to check proper sanitizing agent concentrations. 4. Ready-to-eat potentially hazardous food products not properly labeled and date marked in deli case. Potentially hazardous food items must be labeled and date marked in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. * 5. Bare hand contact with ready-to-eat food products. Bare hand contact is not allowed with ready-to-eat food. Tongs, utensils and or gloves must be used.* 		
Non-critical	2	
T/A Travel Center	Routine	08/17/16
Critical	0	
Non-critical	0	
46 Diner	Routine	08/17/16
Critical	1	
<ol style="list-style-type: none"> 1. Improper sanitizing concentration 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	
The MARC	Routine	08/17/16
Critical	0	
Non-critical	0	
Bud's Donuts	Routine	08/18/16
Critical	0	
Non-critical	0	

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Dollar General Store #2485	Aurora Routine	08/02/16
Critical	0	
Non-critical	3	
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Price Cutter #15	Routine	08/02/16
Critical	1	
<ol style="list-style-type: none"> 1. Sanitizer at 3 compartment sink less than 200 PPM QAC. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.* 		
Non-critical	3	
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Subway of Aurora	Routine	08/15/16
Critical	0	
Non-critical	1	
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Hog Tide Bar-B-Que	Pre-opening	08/23/16
Critical	0	
Non-critical	0	
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Pierce City		
Mazoo Liquor	Routine	08/03/16
Critical	1	
<ol style="list-style-type: none"> 1. Facility operating with an expired food permit. Facility must have current Lawrence County Food Service Permit. 		
Non-critical	0	
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Old Town Pharmacy #2	Pre-opening	08/08/16
Critical	0	
Non-critical	0	
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Pierce City Senior Center	Routine	08/09/16
Critical	2	
<ol style="list-style-type: none"> 1. Rubber spatula's in disrepair in need of replacing. Food contact surfaces must be maintained in good repair.* 2. Bare hand contact with ready-to-eat food. Bare hand contact is not allowed with ready-to-eat food. Tongs, utensils and or gloves must be used.* 		
Non-critical	3	
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Herd's General Store	Monett	08/09/16
Critical	Routine	
1		
1. Toxic products stored above products offered for public consumption. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
Non-critical		
4		

Reyes Country Store & Café	Freistatt	08/26/16
Critical	Pre-opening	
0		
Non-critical		
0		
