

# LAWRENCE COUNTY HEALTH DEPARTMENT

## Food Service Inspections

09/01/2016 - 09/30/2016

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](http://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.

|                                |                              |                               |
|--------------------------------|------------------------------|-------------------------------|
| Pizza Hut #1751                | Gus's Smokehouse             | Mt. Vernon Treatment Center   |
| Trinity Lutheran School        | Marionville High School      | Marionville K-8 School        |
| Miller Elementary School       | Miller High School           | Pierce City Elementary School |
| Pierce City High School        | Mt. Vernon Elementary School | Mt. Vernon Middle School      |
| Mt. Vernon Intermediate School | Mt. Vernon High School       | Murphy's Orchard              |
| Donut Palace                   | Appaloosa Farms              | Monett High School            |
| Robinson Elementary School     | Robinson Intermediate School | Aurora High School            |
| Aurora Jr. High School         | St. Mary's School            | Verona R-VII School           |
| Murfins Market                 | Italian Restaurant LLC       | Patsy's Discount Grocery      |
| Bearly Wrapped                 |                              |                               |

|  |            |        |
|--|------------|--------|
|  | Mt. Vernon |        |
| Bamboo Gardens   | Routine    | 9/1/16 |
| Critical        6  |            |        |
| <ol style="list-style-type: none"> <li>1. In-use food contact surface (frying baskets) being stored in tub with trash and other food debris. Food contact utensils/equipment must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination.*</li> <li>2. Raw chicken stored above lettuce in walk-in cooler and other raw food products stored with ready-to-eat foods. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.*</li> <li>3. Milk in walk-in cooler with best by date of 8/1/16. These types of products must be sold or used by sell date or they are subject to embargo.*</li> <li>4. 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.*</li> <li>5. Paint brush being used as a basting brush. Food contact surfaces must be made of food grade materials.*</li> <li>6. Ventilation hood with grease dripping down onto food contact surfaces. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent contamination.</li> </ol> |            |        |
| Non-critical    3  |            |        |

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|                                |                      |         |
|--------------------------------|----------------------|---------|
| Pizza Hut #1751                | Routine              | 9/1/16  |
| Critical                       | 0                    |         |
| Non-critical                   | 2                    |         |
| Mt. Vernon Treatment Center    | Routine              | 9/8/16  |
| Critical                       | 0                    |         |
| Non-critical                   | 1                    |         |
| Mt. Vernon Elementary School   | Routine              | 9/12/16 |
| Critical                       | 0                    |         |
| Non-critical                   | 0                    |         |
| Mt. Vernon Middle School       | Routine              | 9/12/16 |
| Critical                       | 0                    |         |
| Non-critical                   | 0                    |         |
| Mt. Vernon Intermediate School | Routine              | 9/12/16 |
| Critical                       | 0                    |         |
| Non-critical                   | 0                    |         |
| Mt. Vernon High School         | Routine              | 9/12/16 |
| Critical                       | 0                    |         |
| Non-critical                   | 1                    |         |
| Appaloosa Farms                | Pre-opening          | 9/26/16 |
| Critical                       | 0                    |         |
| Non-critical                   | 0                    |         |
| Italian Restaurant LLC         | Pre-opening          | 9/30/16 |
| Critical                       | 0                    |         |
| Non-critical                   | 0                    |         |
| Miller Elementary School       | Miller<br>Routine    | 9/8/16  |
| Critical                       | 0                    |         |
| Non-critical                   | 0                    |         |
| Miller High School             | Routine              | 9/8/16  |
| Critical                       | 0                    |         |
| Non-critical                   | 0                    |         |
| Trinity Lutheran School        | Freistatt<br>Routine | 9/7/16  |
| Critical                       | 0                    |         |
| Non-critical                   | 0                    |         |

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|  |             |         |
|--|-------------|---------|
|  | Aurora      |         |
| Sarita's   | Pre-opening | 9/6/16  |
| Critical      3  |             |         |
| 1. Sanitizer (chlorine) at 10 PPM in sanitizer bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.                |             |         |
| 2. Mouse droppings present in cabinet with sugar. Slug found in walk-in cooler. Effective pest control measures must be used to prevent potential vermin contamination.                                  |             |         |
| 3. Refrigeration equipment not maintaining temperature. All equipment must be maintained in good repair.   |             |         |
| Non-critical    0  |             |         |
| <hr/>  |             |         |
| Sarita's   | Follow-up   | 9/23/16 |
| Critical      0  |             |         |
| Non-critical    0  |             |         |
| <hr/>  |             |         |
| Donut Palace   | Pre-opening | 9/6/16  |
| Critical      0  |             |         |
| Non-critical    0  |             |         |
| <hr/>  |             |         |
| Patsy's Discount Grocery   | Pre-opening | 9/6/16  |
| Critical      0  |             |         |
| Non-critical    1  |             |         |
| <hr/>  |             |         |
| Pate Early Childhood Center  | Routine     | 9/9/16  |
| Critical      1  |             |         |
| 1. Improper mechanical washer sanitizer temperature. Dishwashing machines heating device must maintain final rinse in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.* |             |         |
| Non-critical    1  |             |         |
| <hr/>  |             |         |
| Robinson Elementary School   | Routine     | 9/9/16  |
| Critical      0  |             |         |
| Non-critical    1  |             |         |
| <hr/>  |             |         |
| Robinson Intermediate School   | Routine     | 9/9/16  |
| Critical      0  |             |         |
| Non-critical    1  |             |         |
| <hr/>  |             |         |
| Aurora Jr. High School   | Routine     | 9/9/16  |
| Critical      0  |             |         |
| Non-critical    0  |             |         |
| <hr/>  |             |         |
| Aurora High School   | Routine     | 9/9/16  |
| Critical      0  |             |         |
| Non-critical    0  |             |         |
| <hr/>  |             |         |
|  | Verona      |         |
| Verona R-VII School  | Routine     | 9/16/16 |
| Critical      0  |             |         |
| Non-critical    0  |             |         |

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|   |             |         |
|---|-------------|---------|
|   | Marionville |         |
| Alice Irene's Restaurant & Bakery   | Routine     | 9/8/16  |
| Critical        1   |             |         |
| 1. Cooked brisket in a reach in cooler past the 7 day discard date. These types of products must be sold by sell date or they are subject to embargo. *   |             |         |
| Non-critical    3   |             |         |
| Marionville High School   | Routine     | 9/8/16  |
| Critical        0   |             |         |
| Non-critical    0   |             |         |
| Marionville K-8 School  | Routine     | 9/8/16  |
| Critical        0   |             |         |
| Non-critical    0   |             |         |
| Hillbilly Gas Mart  | Routine     | 9/8/16  |
| Critical        8   |             |         |
| 1. No soap at employee handwashing sink. Proper handwashing must be used to prevent possible contamination of food products.*   |             |         |
| 2. Raw meat stored above cut watermelon in reach in cooler. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.*  |             |         |
| 3. Food product stored on the floor in the walk-in cooler. Food products should be stored in such a manner to prevent possible contamination.*  |             |         |
| 4. Bare hand contact with ready-to-eat food (blueberry pie). Employees must wash hands and change gloves between tasks. Proper handwashing must be used to prevent possible contamination of food products. * |             |         |
| 5. Sanitizer concentration greater than 200 PPM Chlorine residual. Sanitizer agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*         |             |         |
| 6. No test strips available to test sanitizer concentration. Test kit must be available to check proper sanitizing agent residuals.*  |             |         |
| 7. Ice Machine with microbial growth in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.  |             |         |
| 8. Hiland Cottage Cheese with expiration date of 8/30/16. These types of products must be used by sell by date or they are subject to embargo.*   |             |         |
| Non-critical    3   |             |         |
| Murphy's Orchard LLC  | Routine     | 9/13/16 |
| Critical        0   |             |         |
| Non-critical    0   |             |         |
| Murfins Market  | Routine     | 9/22/16 |
| Critical        0   |             |         |
| Non-critical    3   |             |         |
| Dollar General Store #3949  | Routine     | 9/22/16 |
| Critical        3   |             |         |
| 1. Water fountain leak not corrected from previous inspections. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.                              |             |         |

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2. Wish-Bone Italian dressing with expiration date of 4/20/16. These types of products must be sold by sell date or they are subject to embargo.\*
3. DG Cough DM medication with expiration date of 09/2015. Medications must be sold by sell date or they are subject to embargo.\*

Non-critical 1

|                  |             |        |
|------------------|-------------|--------|
|                  | Monett      |        |
| Gus's Smokehouse | Pre-opening | 9/7/16 |
| Critical 0       |             |        |
| Non-critical 0   |             |        |

|  |         |        |
|--|---------|--------|
| Monett Central Park Elementary School  | Routine | 9/7/16 |
| Critical 2   |         |        |
| <ol style="list-style-type: none"> <li>1. Sanitizer concentration less than 100 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.*</li> <li>2. Rodent droppings found in food storage area. Effective pest control measures must be used to prevent potential vermin contamination.*</li> </ol> |         |        |

Non-critical 1

|                    |         |        |
|--------------------|---------|--------|
| Monett High School | Routine | 9/7/16 |
| Critical 0         |         |        |
| Non-critical 2     |         |        |

|                               |             |         |
|-------------------------------|-------------|---------|
|                               | Pierce City |         |
| Pierce City Elementary School | Routine     | 9/15/16 |
| Critical 0                    |             |         |
| Non-critical 0                |             |         |

|                         |         |         |
|-------------------------|---------|---------|
| Pierce City High School | Routine | 9/15/16 |
| Critical 0              |         |         |
| Non-critical 1          |         |         |

|                   |         |         |
|-------------------|---------|---------|
| St. Mary's School | Routine | 9/15/16 |
| Critical 0        |         |         |
| Non-critical 0    |         |         |

|                |             |         |
|----------------|-------------|---------|
| Bearly Wrapped | Pre-opening | 9/20/16 |
| Critical 0     |             |         |
| Non-critical 0 |             |         |