

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

10/01/2016-10/31/2016

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.

Freistatt Farmers Exchange
Cedar Grove Bulk Food
Modern Variety
Cannon & Patty's Tavern
Dairy Queen of Monett
Vikings #518

Little Caesars
K&K Confections
Pizza Hut/Wing Street
Bristol Manor of Aurora
Subway
Dollar General

Sonic Drive-In
Your Pizza Place
Williams Creek Winery
Aurora Nursing Center
Taco Bell

Freistatt Farmers Exchange	Freistatt	
Critical 0	Routine	10/12/2016
Non-critical 0		
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Little Caesars	Monett	
Critical 0	Routine	10/12/2016
Non-critical 1		
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Sonic Drive-In	Routine	10/31/2016
Critical 1		
1. Quaternary Ammonium sanitizer in wiping bucket below 100ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
Non-critical 0		
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Dairy Queen	Routine	10/31/2016
Critical 0		
Non-critical 5		

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	Marionville	
Sonic Drive-In	Routine	10/13/2016
Critical 0		
Non-critical 0		

	Routine	10/13/2016
Dairy Queen		
Critical 2		
1.	Excessive grease on vent hood, dripping down onto food contact surfaces. Vent hoods must be maintained in a way to prevent possible contamination.	
2.	Strainer in disrepair and in need of cleaning. Food contact surfaces must be maintained in good repair and in a clean sanitized condition.*	
Non-critical 5		

	Routine	10/13/2016
Bamboo House		
Critical 1		
1.	Food product in cooler 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.*	
Non-critical 1		

	Verona	
Verona One Stop	Routine	10/27/2016
Critical 1		
1.	Rodent droppings and dead mouse found in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.	
2.	Ice machine with microbial growth in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.	
3.	Ready to eat food items not properly labeled and date marked in 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.	
4.	Potentially hazardous food in hot holding at 100°F. Potentially hazardous hot food shall be held at 140°F or above.	
Non-critical 4		

	Routine	10/26/2016
Cedar Grove Bulk Food		
Critical 0		
Non-critical 0		

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K&K Confections	Aurora	10/19/2016
Critical	Routine	
Non-critical		
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T-Mart #1	Routine	10/21/2016
Critical		
1.	Rodent droppings found in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-critical		
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Jim Carr Oil Co.	Routine	10/21/2016
Critical		
1.	Food product stored on floor in walk-in cooler. Food products should be stored in such a manner to prevent possible contamination.*	
2.	Microbial growth on dispenser tips of slushy machine. Food contact surfaces must be maintained in a clean sanitized condition.*	
3.	Rodent droppings throughout facility. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-critical		
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Modern Variety	Routine	10/21/2016
Critical		
Non-critical		
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Olive Grille	Routine	10/21/2016
Critical		
1.	Potentially hazardous food not properly date marked in prep cooler. Potentially hazardous food must be labeled and date marked for use by date.	
2.	Insufficient chlorine sanitizer in mechanical dishwasher. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.	
3.	Cashew chicken held at 60°F in reach-in cooler. Potentially hazardous cold food shall be held at 41°F or below.	
4.	Improper cooling methods of cashew chicken. Hot foods must be cooled to 70°F within two hours after being placed in the refrigerator and from 70°F to 41°F within four hours.	
5.	Mouse feces found in dining room. Effective pest control measures must be used to prevent potential vermin contamination.	
6.	Chlorine sanitizer in wiping bucket at 0ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*	
7.	Raw meats stored above ready to eat foods in reach-in cooler. Food products should be stored in such a manner to prevent possible contamination.*	
Non-critical		

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The Strike Zone	Routine	10/25/2016
Critical 1		
1. Rodent droppings found in dishwashing room. Effective pest control measures must be used to prevent potential vermin contamination.		
Non-critical 1		
Your Pizza Place	Routine	10/27/2016
Critical 0		
Non-critical 1		
Pizza Hut/Wing Street	Routine	10/28/2016
Critical 0		
Non-critical 0		
Mercy Hospital	Routine	10/28/2016
Critical 2		
1. Lighter fluid stored with food utensils. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
2. In-use gallon of milk with expiration date of October 20, 2016. These types of products must be sold by sell date or they are subject to embargo.*		
Non-critical 1		
Cannon & Patty's	Routine	10/28/2016
Critical 0		
Non-critical 2		
Bristol Manor of Aurora	Routine	10/28/2016
Critical 0		
Non-critical 0		
Aurora Nursing Center	Routine	10/28/2016
Critical 0		
Non-critical 0		
Hudson House	Routine	10/28/2016
Critical 1		
1. Lighter fluid stored with food utensils. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
Non-critical 1		

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Williams Creek Winery	Mt. Vernon	
	Routine	10/27/2016
Critical	0	
Non-critical	0	
Stop & Shop	Routine	10/28/2016
Critical	1	
1.	No hot water at mop sink or bathroom sinks. Hot and cold water, under pressure, shall be provided at each sink.	
Non-critical	0	
Casey's General Store #2818**	Complaint	10/28/2016
Critical	5	
1.	Food stored on floor of walk-in freezer and cooler; cups and napkins stored on floor of storage room. Food products should be stored in such a manner to prevent possible contamination.	
2.	Dried food debris on stored bread proofers. Food contact surfaces must be maintained in a clean sanitized condition.	
3.	Two cooks prepping food without hair restraints. Employees shall wear proper hair restraints while in the food prep area.	
4.	Purses stored on shelving with food items. Personal items must be stored where they will not be a potential contamination hazard to food product or food contact surfaces.	
5.	Ice scoop stored on top of dusty ice machine. During pauses in dispensing, dispensing utensils shall be stored in a clean, protected location.	
Non-critical	2	
Subway	Routine	10/31/2016
Critical	0	
Non-critical	1	
Taco Bell #587	Routine	10/31/2016
Critical	0	
Non-critical	1	
Vikings Tavern #518 (Sherry's Tavern)	Routine	10/31/2016
Critical	0	
Non-critical	0	

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Dollar General Store #16177	Miller	
Critical	Routine	10/31/2016
Non-critical		0
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Don's Crossroads Grocery	Routine	10/31/2016
Critical		2
1.	Rodent droppings found in back storage room. Effective pest control measures must be used to prevent potential vermin contamination.	
2.	Oscar Mayer Cotto Salami with expiration date of 10/14/2016 and John Morrell bologna with date 10/25/2016.*	
Non-critical		1
