

# LAWRENCE COUNTY HEALTH DEPARTMENT

## Food Service Inspections

11/01/2016-11/30/2016

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.

Subway inside Wal-Mart

Kluckerz

Mt. Vernon Senior Center

Steffie Kayz Katering

Aunt Aimee's

MO Bapt. Children's – Swadley House

MO Bapt. Children's – Moody House

The Blackbird Grill Critical            6	Aurora Routine	11/08/16
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1. Potentially hazardous food product not properly labeled and date marked in reach in cooler. Potentially hazardous food products shall be properly labeled and date marked in accordance with the MO 1999 Food Code and the Lawrence County Food Service Ordinance.\*
2. Raw food products stored above ready-to-eat food products in reach in cooler. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.\*
3. Dirty, in-use BBQ squeeze bottle nozzle in need of cleaning. Food contact utensils must be cleaned and sanitized after each use and stored in a proper manner to prevent cross contamination. \*
4. Excessive grease on vent hood dripping back down onto food contact surfaces and potentially onto food. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.
5. Chest freezer in disrepair with insulation from freezer door falling down onto uncovered food product. All equipment must be maintained in good repair. Food products should be stored in such a manner to prevent possible contamination.\*
6. Microbial growth on ice machine in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.\*

Non-critical    13

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Subway inside Wal-Mart	Routine	11/23/16
Critical	0	
Non-critical	1	
Sonic Drive-In	Routine	11/28/16
Critical	1	
1. In use condiment dispenser tips in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.*		
Non-critical	6	
Kluckerz	Pre-opening	11/28/16
Critical	0	
Non-critical	0	
Verona One Stop	Verona Follow-up	11/02/16
Critical	0	
Non-critical	0	
King Cash Saver #83	Mt. Vernon Routine	11/03/16
Critical	3	
1. Allegra medication with expiration of 09/2015. Mediations must be sold by sell date or they are subject to embargo. *		
2. Toxic products stored on food preparation table (insect killer and WD-40). Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *		
3. Gerber Sweet Potato baby food with date of 07/2016 and 09/2016. These types of products must be sold by sell date or they are subject to embargo. *		
Non-critical	10	
Mt. Vernon Senior Center	Routine	11/22/16
Critical	0	
Non-critical	0	
Steffie Kayz Katering	Routine	11/30/16
Critical	0	
Non-critical	0	
Aunt Aimee's	Routine	11/30/16
Critical	0	
Non-critical	0	

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Missouri Baptist Children’s Home – South Haven House	Routine	11/30/16
Critical            1		
<ul style="list-style-type: none"> <li>1. Potentially hazardous 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. *</li> </ul>		
Non-critical      1		
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Missouri Baptist Children’s Home – GM House	Routine	11/30/16
Critical            2		
<ul style="list-style-type: none"> <li>1. Raw meat stored above ready to eat food in refrigerator. Raw food products must be stored below ready-to-eat foods to prevent cross contamination. *</li> <li>2. Potentially hazardous 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. *</li> </ul>		
Non-critical      0		
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Missouri Baptist Children’s Home – Moody House	Routine	11/30/16
Critical            0		
Non-critical      1		
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Missouri Baptist Children’s Home – Swadley House	Routine	11/30/16
Critical            0		
Non-critical      1		

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