

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

01/01/2017-01/31/2017

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.

Walmart #7249 Bakery
Lawrence County Manor
Madison Avenue Bistro, LLC.
Fern's Tavern

Walmart #7249 Meat
Price Cutter #15 Starbucks Coffee
Doodles Creative Cottage

Keen Bean Coffee Roasters
Casey's General Store #1324
American Legion Post #137

Walmart #7249 Bakery	Mt. Vernon Routine	01/05/2017
Critical	0	
Non-critical	1	
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Walmart #7249 Deli	Routine	01/05/2017
Critical	1	
1.	Oscar Mayer bologna with a compromised seal and four (4) packages of Galbani mozzarella with use by date of January 3, 2017. These types of products must be sold by sell date or they are subject to embargo.*	
Non-critical	1	
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Walmart #7249 Meat	Routine	01/05/2017
Critical	0	
Non-critical	0	
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Walmart #7249 Retail	Routine	01/05/2017
Critical	1	
1.	Hiland cottage cheese with expiration date of January 2, 2017 and Crema Supremo with expiration date of December 6, 2016. These types of products must be sold by sell date or they are subject to embargo.*	
Non-critical	0	

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Dollar General Store #7596	Routine	01/06/2017
Critical 2		
1. Five (5) Armour brand salami packages with sell by date of June-October 2016. These types of products must be sold by sell date or they are subject to embargo.*		
2. Food and food contact items stored with toxics in clearance aisle.		
Non-critical 1		
Dollar General Store #7596	Follow-up	01/09/2017
Critical 0		
Non-critical 0		
Keen Bean Coffee Roasters	Routine	01/09/2017
Critical 0		
Non-critical 6		
Lawrence County Manor	Routine	01/19/2017
Critical 0		
Non-critical 1		
Doodle's Creative Cottage	Routine	01/31/2017
Critical 0		
Non-critical 1		
American Legion Post #137	Routine	01/31/2017
Critical 0		
Non-critical 3		
Hungry House Café	Sarcoxie Routine	01/09/2017
Critical 6		
1. Pork chops thawing at room temperature. Hazardous frozen food products must be thawed in accordance with MO 1999 Food Code; in the refrigerator, under cold running potable water, in the microwave, or as part of the cooking process.*		
2. No hot water at handwashing sink. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.		
3. Unlabeled spray bottle in cleaning area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
4. Meatloaf not date marked in reach-in cooler. Potentially hazardous food must be labeled and date marked for use by date.*		
5. Chlorine sanitizer at 0ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
6. Establishment operating without a current food permit. Facility must have current Lawrence County Food Service Permit.*		
Non-critical 2		

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Price Cutter #15 Starbucks Coffee	Aurora Routine	01/23/2017
Critical	0	
Non-critical	0	
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Casey's General Store #1324	Routine	01/24/2017
Critical	0	
Non-critical	4	
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Casey's General Store #3258	Routine	01/24/2017
Critical	2	
1.	Two (2) spray bottles unlabeled in food prep and storage areas. Toxic products shall be properly labeled.*	
2.	Soft serve ice cream dispenser tips in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.*	
Non-critical	2	
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Casey's General Store #1368	Routine	01/25/2017
Critical	2	
1.	Chlorine sanitizer above 200ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*	
2.	Gas treatment and fuel injector cleaner stored with candy and above liquor. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*	
Non-critical	0	
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Madison Avenue Bistro, LLC.	Routine	01/25/2017
Critical	0	
Non-critical	0	
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Hangar Kafe, LLC.	Miller Routine	01/19/2017
Critical	1	
1.	Lighter fluid stored with food items in food prep area. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*	
Non-critical	2	
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Ramey's/Price Cutter #5	Monett Routine	01/17/2017
Critical	2	
1.	Unlabeled spray bottles in mop closet and meat cutting area. Toxic products shall be properly labeled.*	
2.	Several packages of Williams sliced bacon with use by date of January 15, 2017. These types of products must be sold by sell date or they are subject to embargo.*	
Non-critical	4	

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Fern's Tavern	Pierce City	
Critical 0	Routine	01/27/2017
Non-critical 0		
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Sister's Home Cooking	Routine	01/27/2017
Critical 2		
1.	Brown beans prepared on 1/13/17 past their 7 day discard date. These types of products must be sold by sell date or they are subject to embargo.*	
2.	Quaternary Ammonium sanitizer in 3 vat sink and sanitizing buckets under 100ppm. Sanitizing agent residuals must be maintained in accordance with MO 199 Food Code and the Lawrence County Food Service Ordinance.*	
Non-critical 1		
