

# LAWRENCE COUNTY HEALTH DEPARTMENT

## Food Service Inspections

02/01/2017-02/28/2017

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](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.

Mt. Vernon Place Care Center	Palazzolo Foods, LLC.	Miller Christian Service Center
Massie's Super Stop	Verona R-VII School	Trinity Lutheran School
Pate Early Childhood Center	Robinson Elementary School	Robinson Intermediate School
Aurora Junior High School	Miller Elementary School	Miller High School
Dinner's Done	Mt. Vernon Elementary School	Mt. Vernon Intermediate School
Mt. Vernon Middle School	Mt. Vernon High School	Marionville K-8 School
Marionville High School	Verona R-VII School	Trinity Lutheran School
St. Mary's School	Pierce City Elementary School	Pierce City High School

	Aurora	
Bootleggers Restaurant & Brewery	Routine	02/02/2017
Critical	3	
1.	Bare hand contact with wrap. When handling ready-to-eat foods, clean, single-service gloves, tongs or other utensils must be used.*	
2.	No date marking on potentially hazardous foods. Potentially hazardous food must be labeled and date marked for use by date.*	
3.	Quaternary ammonia sanitizer over 400ppm and stored by oil and vinegar. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and properly stored in such a manner as to prevent potential contamination.*	
Non-critical	2	
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Pate Early Childhood Center	Routine	02/27/2017
Critical	0	
Non-critical	1	
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Robinson Elementary School	Routine	02/27/2017
Critical	0	
Non-critical	0	
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Robinson Intermediate School	Routine	02/27/2017
Critical	0	
Non-critical	0	
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Aurora Junior High School	Routine	02/28/2017
Critical	0	
Non-critical	2	

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Aurora High School	Routine	02/28/2017
Critical 2		
1. One live roach found in drawer near ice machine. Effective pest control measures must be used to prevent potential vermin contamination.*		
2. Rodent droppings found in food storage area. Effective pest control measures must be used to prevent potential vermin contamination.*		
Non-critical 1		
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Ma's Café & Pizzeria	Miller Routine	02/03/2017
Critical 6		
1. Sanitizer at dish machine reading 0ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
2. No soap at the handwashing sink. Proper hand washing must be used to prevent possible contamination of food products.*		
3. Degreaser and insect fogger stored on and with food products and food contact surfaces. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
4. Dish washing racks dirty in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.		
5. Live roach in dishwashing area. Effective pest control measures must be used to prevent potential vermin contamination.		
6. No date marking on potentially hazardous foods in coolers. Potentially hazardous food must be labeled and date marked for use by date.		
Non-critical 6		
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Casey's General Store #1079	Routine	02/07/2017
Critical 1		
1. Ice scoop with large crack in it. Food contact surfaces must be maintained in good repair.*		
Non-critical 1		
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Ma's Café & Pizzeria	Follow-up	02/14/2017
Critical 0		
Non-critical 0		
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Miller Christian Service Center Pantry	Routine	02/14/2017
Critical 0		
Non-critical 0		
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Miller Elementary School	Routine	02/21/2017
Critical 0		
Non-critical 0		
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Miller High School	Routine	02/21/2017
Critical 0		
Non-critical 0		
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Mt. Vernon Place Care Center	Mt. Vernon Routine	02/08/2017
Critical 0		
Non-critical 0		
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T-Mart #5	Routine	02/08/2017
Critical 3		
1. Handwashing sink blocked by table-not accessible. Employee hand sink must be readily accessible with hot and cold water available at all times.		
2. Mouse droppings found inside cabinet in storage area. Effective pest control measures must be used to prevent potential vermin contamination.*		

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3.	Bleach sanitizer over 200ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
Non-critical	0		
T-Mart #5		Follow-up	02/16/2017
Critical	0		
Non-critical	0		
Hot & Bothered BBQ		Routine	02/16/2017
Critical	3		
1.	Rodent droppings located on floor inside cabinet with cleaning supplies. Effective pest control measures must be used to prevent potential vermin contamination.*		
2.	Chlorine sanitizer above 200ppm in the wiping bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
3.	Lighter fluid stored with food contact items. Toxic products shall be properly used labeled and stored in such a manner as to prevent potential contamination.*		
Non-critical	0		
Dinner's Done		Routine	02/22/2017
Critical	0		
Non-critical	0		
Mt. Vernon Elementary School		Routine	02/27/2017
Critical	0		
Non-critical	0		
Mt. Vernon Intermediate School		Routine	02/27/2017
Critical	0		
Non-critical	0		
Mt. Vernon Middle School		Routine	02/27/2017
Critical	0		
Non-critical	0		
Mt. Vernon High School		Routine	02/27/2017
Critical	0		
Non-critical	0		
		Marionville	
Ozarks Methodist Manor		Routine	02/06/2017
Critical	1		
1.	Utensils with dried food debris hanging with clean items. Food contact utensils must be cleaned and sanitized after each use.*		
Non-critical	2		
Palazzolo Foods, LLC.		Pre-Opening	02/15/2017
Critical	0		
Non-critical	0		
Marionville K-8 School		Routine	02/24/2017
Critical	0		
Non-critical	1		
Marionville High School		Routine	02/24/2017
Critical	0		
Non-critical	0		
		Verona	
Guanajuato		Routine	02/14/2017
Critical	5		

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1.	Chorizo with use by date of August 2016 and milk with expiration of February 13 <sup>th</sup> . These types of products must be sold by sell date or they are subject to embargo.*		
2.	Toxic products store with food related items in storage area. Toxic products shall be properly use, labeled and stored in such a manner as to prevent potential contamination.*		
3.	No soap or paper towels at handwashing sink. Proper hand washing must be used to prevent possible contamination of food products.		
4.	Improper date marking of ready to eat and potentially hazardous foods. 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.	Rodent droppings behind cooler in prep area. Effective pest control measures must be used to prevent potential vermin contamination.		
Non-critical	5		
Guanajuato		Follow-up	02/17/2017
Critical	0		
Non-critical	2		
Verona R-VII School		Routine	02/22/2017
Critical	0		
Non-critical	0		
Massie's Super Stop		Stotts City Routine	02/08/2017
Critical	0		
Non-critical	1		
Trinity Lutheran School		Freistatt Routine	02/21/2017
Critical	0		
Non-critical	0		
Monett Central Park Elementary		Monett Routine	02/28/2017
Critical	1		
1.	Rodent droppings found in food storage area. Effective pest control measures must be used to prevent vermin entrance.*		
Non-critical	0		
Monett High School		Routine	02/28/2017
Critical	1		
1.	Rodent droppings found in food storage area. Effective pest control measures must be used to prevent vermin entrance.*		
Non-critical	0		
St. Mary's School		Pierce City Routine	02/24/2017
Critical	0		
Non-critical	0		
Pierce City Elementary		Routine	02/24/2017
Critical	0		
Non-critical	0		
Pierce City High School		Routine	02/24/2017
Critical	0		
Non-critical	1		