

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

03/01/2017-03/31/2017

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 #92 Bakery
Pit Crew BBQ
Best Western
Vikings #520

Walmart #92 Deli
Hometown Pharmacy
Loaves & Fishes

Walmart #92 Meat
Lawrence County Jail
Miller Lions Club

Walmart #92 Bakery	Aurora	03/14/2017
Critical 0	Routine	
Non-critical 0		
Walmart #92 Deli	Routine	03/14/2017
Critical 0		
Non-critical 2		
Walmart #92 Meat	Routine	03/14/2017
Critical 0		
Non-critical 1		
Walmart #92 Retail	Routine	03/14/2017
Critical 2		
1. Deli fresh lunchmeat with expiration date of March 6, 2017, Horizon chocolate milk with best by date of February 20, 2017. These types of products must be sold by sell date or they are subject to embargo.*		
2. Great value tuna can with compromised seal. Food products offered for public sale must be in sound condition.*		
Non-critical 1		
Pit Crew BBQ	Pre-Opening	03/16/2017
Critical 0		
Non-critical 0		

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T-Mart #1**		Complaint	03/23/2017
Critical	5		
	1.	Rodent droppings behind fryer. Effective pest control measures must be used to prevent potential vermin contamination.	
	2.	No sanitizer for food utensils. After being cleaned, utensils shall be sanitized in accordance with 1999 MO Food Code.	
	3.	Hiland milk with expiration date of March 20, 2017. These types of products must be sold by sell date or they are subject to embargo.*	
	4.	Toddler in food prep area. Persons unnecessary to the food establishment operations are not allowed in the food preparation, food storage, or ware washing areas.*	
	5.	No probe thermometer for temping cooked foods. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible.	
Non-critical	5		
Pao's Chinese Restaurant		Routine	03/23/2017
Critical	5		
	1.	Several items in cooler not properly date marked. Potentially hazardous food must be labeled and date marked for use by date.*	
	2.	Grease accumulation on vent hood and around fryers in need of cleaning. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.	
	3.	Chlorine sanitizer at 10ppm in 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*	
	4.	Food handler fails to provide food handler certificate. All food service workers are required to attend Food Service Workshop to continue working in the food service industry in Lawrence County.	
	5.	Drink containers being stored in ice reserved for drinking. Ice used as a medium for cooling the exterior surfaces of beverages may not be used as food.*	
Non-critical	1		
Fraternal Order of Eagles #3948		Routine	03/24/2017
Critical	1		
	1.	Rodent droppings found in storage room. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-critical	4		
Pao's Chinese Restaurant		Follow-up	03/28/2017
Critical	1		
	1.	Food handler fails to provide food handler certificate. All food service workers are required to attend Food Service Workshop to continue working in the food service industry in Lawrence County.	
Non-critical	0		
Murphy USA #7446		Routine	03/28/2017
Critical	1		
	1.	Rodent droppings on floor in walk-in cooler. Effective pest control measures must be used to prevent potential vermin contamination.*	
Non-critical	1		
Fraternal Order of Eagles #3948		Follow-up	03/31/2017
Critical	0		
Non-critical	0		

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Hometown Pharmacy		Mt. Vernon	
		Routine	03/16/2017
Critical	0		
Non-critical	0		
Lawrence County Jail		Routine	03/16/2017
Critical	0		
Non-critical	0		
El Azteca Mexican Restaurant		Routine	03/27/2017
Critical	5		
	1.	No soap at handwashing sink. Proper hand washing must be used to prevent possible contamination of food products.*	
	2.	Ice scoops with microbial growth. Food contact surfaces must be maintained in a clean sanitized condition.	
	3.	Raw meats stored above and next to ready-to-eat foods. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.*	
	4.	Potentially hazardous foods in walk-in not properly date marked. Potentially hazardous food must be labeled and date marked for use by date.	
	5.	Grease on vent hood excessive and dripping back down onto cooking surface. Food contact surface must be maintained in a clean sanitized condition.	
Non-critical	8		
El Azteca Mexican Restaurant		Follow-up	03/31/2017
Critical	0		
Non-critical	1		
America's Best Value Inn & Suites		Routine	03/31/2017
Critical	1		
	1.	Rodent droppings located under sink. Effective pest control measures must be used to prevent potential vermin contamination.*	
Non-critical	0		
Best Western		Routine	03/31/2017
Critical	0		
Non-critical	0		
Loaves & Fishes		Monett	
		Routine	03/23/2017
Critical	0		
Non-critical	0		
Miller Lions Club		Miller	
		Routine	03/17/2017
Critical	0		
Non-critical	1		
Casey's General Store #1054		Pierce City	
		Routine	03/23/2017
Critical	1		
	1.	Quaternary ammonium sanitizer in wiping bucket at 100ppm. Chlorine sanitizer in spray bottle over 200ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*	
Non-critical	2		

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	Marionville	
Vikings #520	Routine	03/24/2017
Critical	0	
Non-critical	1	
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Granny K's	Routine	03/31/2017
Critical	3	
1.	Live roach on ceiling above food prep table and several dead roaches throughout facility. Effective pest control measures must be used to prevent potential vermin contamination.*	
2.	No hot water or soap at handwashing sink. Employee hand sink must be readily accessible with hot and cold water available at all times.*	
3.	Several cake mixes past expiration date (2014, 2015, 2016). These types of products must be sold by sell date or they are subject to embargo.*	
Non-critical	2	
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