

# LAWRENCE COUNTY HEALTH DEPARTMENT

## Food Service Inspections

04/01/2017-04/30/2017

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.

Lizzy Jeanne's Gourmet Jams & Jellies  
Casey's General Store #2863  
Jack's Ice Cream

Mt. Vernon Treatment Center  
Kum & Go  
Dollar General #6781

Honey Creek Golf Club  
The Mountaineer  
Mazoo Liquor

T-Mart #1		Aurora	
Critical	0	Follow-up	04/07/2017
Non-critical	0		
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Honey Creek Golf Club		Routine	04/11/2017
Critical	0		
Non-critical	0		
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Rapid Roberts #116		Routine	04/13/2017
Critical	1		
1.	Benadryl with expiration of January and February of 2017. Cedar Creek popcorn with expiration of March 13, 2017. These types of products must be sold by sell date or they are subject to embargo.*		
Non-critical	2		
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Lizzy Jeanne's Gourmet Jams & Jellies		Mt. Vernon	
Critical	0	Routine	04/05/2017
Non-critical	0		
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McDonald's		Routine	04/06/2017
Critical	1		
1.	Grill cleaner stored above grill area with potential for cross-contamination. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*		
Non-critical	3		

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Eli's Short Stop		Routine	04/11/2017
Critical	4		
1.	Lunchmeat and cheese past expiration/date markings. These type of items must be sold by sell date or they are subject to embargo.*		
2.	Old gasoline hose stored next to drinking cups in storage area. Toxic products shall be properly stored in such a manner as to prevent potential contamination.		
3.	Food Service Permit expired on March 27, 2017. Facility must have current Lawrence County Food Service Permit.		
4.	Chlorine sanitizer greater than 200ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.		
Non-critical	3		
Hot Spot #3		Routine	04/12/2017
Critical	2		
1.	Quaternary Ammonium sanitizer less than 150ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
2.	Rodent droppings in corner of food prep area and in storage closet. Effective pest control measures must be used to prevent potential vermin contamination.		
Non-critical	1		
Mt. Vernon Treatment Center		Routine	04/12/2017
Critical	0		
Non-critical	1		
Eli's Short Stop		Follow-up	04/14/2017
Critical	0		
Non-critical	0		
Fastrip #30		Routine	04/14/2017
Critical	2		
1.	Utensils not being sanitized. Food contact utensils must be cleaned and sanitized after each use.		
2.	Miracle whip with expiration of January 2017 and Hidden Valley Ranch with expiration of March 2017. These types of products must be sold by sell date or they are subject to embargo.*		
Non-critical	3		
Kum & Go #571		Routine	04/17/2017
Critical	0		
Non-critical	3		

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Red Barn Café & Hen House Bakery	Routine	04/18/2017
Critical	13	
1.	Excessive grease on vent hood with grease dripping down onto food contact surfaces. Vent hoods must be maintained in a way to prevent possible contamination.	
2.	Cutting boards on food prep tables dirty and in need of cleaning or replacing. Food contact surfaces must be maintained in a clean sanitized condition.	
3.	Unlabeled bottle of unknown substance in food prep area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*	
4.	Canned pineapple with compromised seal. Food products offered for public sale must be in sound condition.*	
5.	Three trays of moldy cornbread stored on a rack with food contact surfaces. Food products offered for public consumption must be in sound condition. Food contact surfaces must be stored in a proper manner to prevent contamination.*	
6.	Rubber spatulas in disrepair with potential for contamination. Food contact surfaces must be maintained in good repair.*	
7.	True Value garbage cans used to store chicken and fish breading—not made of food grade materials. Food contact surfaces must be made of food grade materials.	
8.	Onion slicer stored dirty in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.*	
9.	Moldy bananas and strawberries in bakery. Food products offered for public sale must be in sound condition.*	
10.	Live roach found in utensil drawer in bakery. Effective pest control measures must be used to prevent potential vermin contamination.*	
11.	Ant and roach killer stored with food contact surfaces in bakery. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*	
12.	Facility operating with an expired food permit. Facility must have current Lawrence County Food Service Permit.*	
13.	Soda dispenser tips with microbial growth on fountain machine. Food contact surfaces must be maintained in a clean sanitized condition.*	
Non-critical	7	
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The Mountaineer	Pre-Opening	04/21/2017
Critical	0	
Non-critical	0	
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Fastrip #30	Follow-up	04/24/2017
Critical	0	
Non-critical	0	
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Jack's Ice Cream	Routine	04/25/2017
Critical	0	
Non-critical	0	
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Red Barn Café & Hen House Bakery	Follow-up	04/25/2017
Critical	0	
Non-critical	0	
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Marionville		
Casey's General Store #2863	Routine	04/11/2017
Critical	0	
Non-critical	1	

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Dollar General #6781	Pierce City	
Critical 0	Routine	04/17/2017
Non-critical 1		
Mazoo Liquor	Routine	04/17/2017
Critical 0		
Non-critical 0		

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