

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

06/01/2017-06/30/2017

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.

* = 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.

McCanse House Bed & Breakfast

McCanse House Bed & Breakfast	Mt. Vernon	
Critical	Routine	06/07/2017
Non-critical		0
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YMCA Camp Wakonda	Routine	06/20/2017
Critical		1
1.	Chlorine sanitizer in dishwasher at 0ppm. Sanitizing agent residuals must be kept in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*	
Non-critical		2
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Mt. Vernon Family Restaurant	Routine	06/26/2017
Critical		4
1.	Raw meats stored above ready-to-eat foods, uncovered. Raw food products must be stored below ready-to-eat foods to prevent crosscontamination.*	
2.	Chlorine bleach sanitizer over 200ppm. Sanitizing agent residuals must be kept in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*	
3.	Milk with expiration of June 26. These types of products must be sold by sell date or they are subject to embargo.*	
4.	Microbial growth in ice machine. Food contact surfaces must be maintained in a clean sanitized condition.*	
Non-critical		5