

# LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

05/01/2017-05/31/2017

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](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.

KFC/LJS #55	Gus's Smokehouse	Family Dollar Store #1894
Mazzio's Italian Eatery	Bearly Wrapped	Harvest Food Pantry
Sonic Drive-In of Mt. Vernon	The Burger Shack, LLC.	Heritage Harmony House
Hog Tide Bar-B-Que	Subway of Aurora	Eagle Stop
Old Town Pharmacy #2	Fraternal Order of the Bears Lodge #541	Herd's General Store

	Mt. Vernon	
Mazzio's Italian Eatery	Routine	05/03/2017
Critical	0	
Non-critical	2	
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Sonic Drive-In of Mt. Vernon	Routine	05/03/2017
Critical	0	
Non-critical	1	
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KFC/LJS #55	Routine	05/04/2017
Critical	0	
Non-critical	4	
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Gus's Smokehouse	Routine	05/09/2017
Critical	0	
Non-critical	0	
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Pizza Hut #1751	Routine	05/15/2017
Critical	1	
1. Sanitizer concentration at 0ppm in wiping bucket. 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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Family Dollar Store #1894	Routine	05/17/2017
Critical	0	
Non-critical	0	

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Community of Autumn Court	Routine	05/17/2017
Critical 2		
1. Lunchmeat with expiration date of 05/7/17 and cheese with expiration of 05/19/17. These types of products must be sold by sell date or they are subject to embargo.*		
2. Chlorine sanitizer in wiping bucket at 0ppm. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
Non-critical 3		
Orscheln Farm & Home	Pre-Opening	05/16/2017
Critical 2		
1. Facility operating without a food service permit. Facility must have current Lawrence County Food Service Permit.*		
2. Several packages of pork rinds with expiration of April 2017. Several packets of spaghetti seasoning and other mixes, hard with expiration of July 27, 2016. These types of items must be sold by sell date or they are subject to embargo.*		
Non-critical 0		
Orscheln Farm & Home	Follow-up	05/19/2017
Critical 0		
Non-critical 0		
Bearly Wrapped	Wentworth Routine	05/01/2017
Critical 0		
Non-critical 0		
Harvest Food Pantry	Aurora Pre-Opening	05/02/2017
Critical 0		
Non-critical 0		
Heritage Harmony House	Routine	05/09/2017
Critical 0		
Non-critical 0		
Hog Tide Bar-B-Que	Pre-Opening	05/16/2017
Critical 0		
Non-critical 0		
Subway of Aurora	Routine	05/17/2017
Critical 0		
Non-critical 1		
Eagle Stop #56	Pre-Opening	05/26/2017
Critical 0		
Non-critical 0		
The Burger Shack, LLC.	Miller Routine	05/04/2017
Critical 0		
Non-critical 1		
Maggie Mae's	Routine	05/04/2017
Critical 2		
1. Ready to eat food product (cooked meats) stored in a container with raw bacon. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.*		
2. Ready to eat foods not properly date marked. Potentially hazardous food items must be labeled and date marked in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.*		
Non-critical 1		

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Miller Senior Center	Routine	05/04/2017
Critical	1	
1.	Dirty utensil being stored with clean utensils. Food contact utensils must be stored in a proper manner to prevent contamination.*	
Non-critical	1	
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Fraternal Order of the Bears Lodge #541	Pre-Opening	05/26/2017
Critical	0	
Non-critical	0	
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	Monett	
Herd's General Store	Routine	05/18/2017
Critical	0	
Non-critical	0	
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	Freistatt	
Reyes Country Store	Pre-Opening	05/26/2017
Critical	3	
1.	Rodent droppings under sinks and on shelving. Effective pest control measures must be used to prevent potential vermin contamination.*	
2.	Spray bottle of bleach without a label. Toxic products must be properly labeled to prevent potential contamination.*	
3.	Feather and insect on stove top. Effective pest control measures must be used to prevent potential vermin contamination.*	
Non-critical	1	
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	Pierce City	
Old Town Pharmacy #2	Routine	05/31/2017
Critical	0	
Non-critical	0	
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