

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

07/01/2017-07/31/2017

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.

Subway of Mt. Vernon

Fundamental Methodist Camp

Casey's General Store #1368

	Mt. Vernon	
Baptist Hill Assembly Camp	Routine	07/10/2017
Critical 1		
1. Spray bottle with unknown toxic, unlabeled. Toxic products shall be properly labeled to prevent potential contamination.		
Non-critical 5		
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Country Junction	Routine	07/17/2017
Critical 4		
1. Raw shell eggs sitting out at room temperature-78°F. Potentially hazardous cold foods should be held at 41°F or below.*		
2. Deli meat and pies not dated with discard date. Potentially hazardous food must be labeled and date marked for use by date.*		
3. Uncovered mouse poison in cabinet with food storage. Rodent bait shall be contained in a covered, tamper-resistant bait station.*		
4. Rodent droppings under sink. Effective pest control measures must be used to prevent potential vermin contamination.*		
Non-critical 5		
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Subway of Mt. Vernon	Routine	07/21/2017
Critical 0		
Non-critical 3		
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The MARC	Routine	07/21/2017
Critical 0		
Non-critical 0		
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Fundamental Methodist Camp	Ash Grove	07/10/2017
Critical 2	Routine	
1. Chlorine sanitizer in bottle at 3-vat sink over 200ppm. Chlorine sanitizer in dishwasher under 10ppm.		

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	Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.	
2.	Rodent droppings found in pantry on shelf next to oatmeal. Effective pest control must be used to prevent potential vermin contamination.	
Non-critical	1	
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Fundamental Methodist Camp	Follow-up	07/13/2017
Critical	0	
Non-critical	0	
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	Aurora	
McDonald's of Aurora	Routine	07/25/2017
Critical	2	
1.	Cutting board with excessive wear. Food contact surfaces must be maintained in good repair.*	
2.	No air gap present at mop sink. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.*	
Non-critical	3	
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Casey's General Store #3258	Routine	07/25/2017
Critical	1	
1.	Unlabeled spray bottle. Toxic products shall be properly labeled to prevent potential contamination.*	
Non-critical	4	
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Dollar General	Routine	07/26/2017
Critical	1	
1.	Rotel tomato can dented on seam. Food products offered for public sale must be in sound condition.*	
Non-critical	1	
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Casey's General Store #1324	Routine	07/26/2017
Critical	1	
1.	Raw eggs stored above ready-to-eat foods in walk-in cooler. Raw food products must be stored below ready-to-eat foods to prevent cross-contamination.*	
Non-critical	2	
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Casey's General Store #1368	Routine	07/26/2017
Critical	0	
Non-critical	2	
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	Everton	
Maranatha Bible Camp	Routine	07/18/2017
Critical	5	
1.	Raw potentially hazardous foods stored above and next to ready-to-eat foods. Raw food products must be stored below ready-to-eat foods to prevent cross-contamination.*	
2.	Large salad serving bowl, cracked and broken. Food contact surfaces must be maintained in good repair.*	
3.	Sanitizer wipes stored above and next to food contact surfaces. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*	
4.	Unlabeled chemical bottles. Toxic products shall be properly labeled to prevent potential contamination.*	
5.	Mold-grime build-up at dining room ice machine. Food contact surfaces must be maintained in a clean sanitized condition.*	
Non-critical	5	