

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

08/01/2017-08/31/2017

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.

Dinners Done
Stop N Shop
Little Caesars

T/A Travel Center
Dollar General #18263

Taco Bell #587
Subway in Aurora Walmart

Dinners Done		Mt. Vernon	
Critical	0	Routine	08/01/2017
Non-critical	0		
46 Diner		Routine	08/11/2017
Critical	2		
1.	Sugar stored next to chemicals under cash register. Toxics products shall be properly stored in such a manner as to prevent potential contamination.*		
2.	Hot buffet items not consistently at 140°F or above, need to be discarded by four hours after preparation. If time without temperature control is used as the public health control up to a maximum of four hours, the food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.		
Non-critical	2		
T/A Travel Center		Routine	08/11/2017
Critical	0		
Non-critical	0		
Taco Bell #587		Routine	08/14/2017
Critical	0		
Non-critical	2		
46 Diner		Follow-up	08/21/2017
Critical	0		
Non-critical	0		
Casey's General Store #2818		Routine	08/21/2017
Critical	2		
1.	Quat sanitizer in 3-vat sink below 150ppm. Sanitizing agent residuals must be in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*		
2.	Unlabeled spray bottle of toxic in storage area. Toxic products shall be properly labeled in such a manner		

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	as to prevent potential contamination.*		
Non-critical	4		
Stop N Shop		Routine	08/21/2017
Critical	0		
Non-critical	0		
Hot & Bothered BBQ		Routine	08/31/2017
Critical	2		
1.	Dead flies in box with single serve containers. Single service contact surfaces must be stored in such a manner to prevent possible contamination.*		
2.	Ready-to-eat potentially hazardous foods not date marked. Potentially hazardous food must be labeled and date marked for use by date.*		
Non-critical	6		
Dollar General #18263		Aurora Pre-Opening	08/1/2017
Critical	0		
Non-critical	0		
Shiner's		Routine	08/02/2017
Critical	3		
1.	Microbial growth inside ice machine. Food products should be stored in such a manner to prevent possible contamination.		
2.	Raw meats, prepared foods and repackaged foods in reduced oxygen packaging without a complete HACCP. A food establishment that packages potentially hazardous food using a reduced oxygen packaging method shall have a HACCP plan.		
3.	Smoker not maintained in a clean sanitized condition.		
Non-critical	1		
Donut Palace		Routine	08/04/2017
Critical	2		
1.	Potentially hazardous foods held at room temperature in display case. Potentially hazardous hot food shall be held at 140°F or above.		
2.	Ready to eat potentially hazardous foods in cooler not labeled and date marked with 7-day discard date.		
Non-critical	7		
Donut Palace		Follow-up	08/09/2017
Critical	0		
Non-critical	0		
Subway in Aurora Walmart		Complaint	08/30/2017
Critical	0		
Non-critical	2		
Dollar General #16177		Miller Routine	08/16/2017
Critical	2		
1.	Raw ground beef stored above ready-to-eat foods. Raw food products must be stored below ready-to-eat foods to prevent potential contamination.*		
2.	Antibacterial hand wipes stored above single service utensils. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*		
Non-critical	0		
Dollar General #3949		Marionville Routine	08/07/2017
Critical	2		
1.	Excessively dented can of Manwich. Food products offered for public sale must be in sound condition.*		

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	2.	Excessively dented container of baby food-blended fruits with oatmeal. Food products offered for public sale must be in sound condition.*.	
Non-critical	1		
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Sonic Drive-In		Routine	08/23/2017
Critical	1		
	1.	Ready-to-eat potentially hazardous foods not date labeled. Potentially hazardous food must be labeled and date marked for use by date.*	
Non-critical	3		
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Little Caesars		Routine	08/23/2017
Critical	0		
Non-critical	3		
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