

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

10/01/2017-10/31/2017

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.

Loaves and Fishes
Subway in TA

McDonald's
Mt. Vernon Treatment Center

Donut Palace

	Sarcoxie	
Hungry House Café	Routine	10/16/2017
Critical 6		
1.	Sanitizer bucket not labeled. Toxic products shall be properly labeled in such a manner as to prevent potential contamination.*	
2.	Small amount of mold growth in ice machine. Food contact surfaces must be maintained in a clean sanitized condition.*	
3.	Ready to eat foods not date labeled. Potentially hazardous food items must be labeled and date marked in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*	
4.	Raw eggs stored above ready to eat foods like lettuce. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
5.	Rodent droppings observed in dry storage area. Effective pest control measures must be used to prevent potential vermin contamination.*	
6.	Uncovered rodent bait in dry storage area. Rodent bait shall be contained in a covered, tamper-resistant bait station.*	
Non-critical 5		
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	Monett	
Loaves and Fishes	Routine	10/14/2017
Critical 0		
Non-critical 4		
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	Mt. Vernon	
McDonald's	Routine/Complaint	10/03/2017
Critical 0		
Non-critical 1		

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Bamboo Gardens		Follow-up	10/03/2017
Critical	2		
1.	Foods that are to be refrigerated after opening (Honey plum tea, Citron tea) kept at room temperature in dry storage area. Potentially hazardous cold food shall be held at 41°F or below.		
2.	Food contact surfaces not properly sanitized. Food contact utensils/equipment must be cleaned and sanitized after each use.		
Non-critical	5		
Bamboo Gardens		Complaint	10/06/2017
Critical	0		
Non-critical	5		
Subway in TA		Pre-opening	10/10/2017
Critical	0		
Non-critical	0		
King Cash Saver #83		Routine	10/11/2017
Critical	4		
1.	Best choice bacon with expiration of August 2017. Food products offered for public sale must be in sound condition.*		
2.	Sausage stored at room temperature in meat cutting department. Potentially hazardous cold food shall be held at 41°F or below.*		
3.	Glass cleaner and WD-40 stored on food prep table in produce area. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*		
4.	Ribs and wings sitting out at 55° and 45° in deli. Hazardous frozen food products must be thawed in accordance with MO 2013 Food Code; in the refrigerator, under cold running water, in the microwave, or as part of the cooking process.*		
Non-critical	10		
Mt. Vernon Treatment Center		Routine	10/27/2017
Critical	0		
Non-critical	1		
Donut Palace		Aurora Complaint	10/03/2017
Critical	0		
Non-critical	0		
Murfin's Market		Marionville Routine	10/05/2017
Critical	2		
1.	Out-of-date items in deli cooler. Food products offered for public sale must be in sound condition.*		
2.	Raw chicken stored above potato salad in meat dept. cooler and raw beef stored above corn dogs in walk-in cooler.*		
Non-critical	4		
Hillbilly Gas Mart		Routine	10/05/2017
Critical	6		
1.	Ready to eat potentially hazardous foods not dated. Potentially hazardous food items must be labeled and date marked in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*		
2.	Ice machine with mold accumulation. Food contact surfaces must be maintained in a clean sanitized condition.*		
3.	Unlabeled spray bottles under 3-vat sink. Toxic products shall be properly labeled in such a manner as to prevent potential contamination.*		
4.	Chlorine sanitizer under 10ppm in sanitizer bucket. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*		
5.	Meringue pie stored at room temperature. Potentially hazardous cold food shall be held at 41°F or below.*		

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	6.	Raw bacon and beef stored above tortillas and fully cooked deli meat. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
Non-critical	6		

		Verona	
		Routine	10/11/2017
GRIP Boys Home			
Critical	3		
	1.	Sunscreen stored with food products. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*	
	2.	Weevils found in bag of open pancake mix. Effective pest control measures must be used to prevent potential vermin contamination.*	
	3.	Mouse droppings on shelf with box of powdered milk. Effective pest control measures must be used to prevent potential vermin contamination.*	
Non-critical	0		