

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

09/01/2017-09/30/2017

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.

Mt. Vernon Middle School
 Mt. Vernon High School
 Pate Early Childhood Center
 R&R Concessions
 Marionville K-8 School
 Miller High School
 Pierce City High School

Mt. Vernon Elementary School
 Robinson Intermediate School
 Aurora High School
 Aurora Lions Club
 Marionville High School
 St. Mary's School
 Monett High School

Mt. Vernon Intermediate School
 Robinson Elementary School
 Downtown Pizza & Sports Bar
 Verona R-VII School
 Miller Elementary School
 Pierce City Elementary School

Downtown Pizza & Sports Bar	Aurora Pre-Opening	09/05/2017
Critical	0	
Non-critical	2	
R&R Concessions	Routine	09/12/2017
Critical	0	
Non-critical	0	
Aurora Lions Club	Routine	09/12/2017
Critical	0	
Non-critical	0	
Robinson Intermediate School	Routine	09/14/2017
Critical	0	
Non-critical	0	
Robinson Elementary School	Routine	09/14/2017
Critical	0	
Non-critical	0	
Pate Early Childhood Center	Routine	09/14/2017
Critical	0	
Non-critical	0	
Aurora Junior High School	Routine	09/21/2017
Critical	1	
1.	Mouse droppings in dry storage under shelving. Effective pest control measures must be used to prevent potential vermin contamination.*	
Non-critical	0	

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Aurora High School	Routine	09/26/2017
Critical	0	
Non-critical	0	
Patsy's Discount Grocery	Routine	09/26/2017
Critical	1	
1.	Two cans of Raid stored above Honey Buns and other food products. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*	
Non-critical	1	
Britain's Store	Everton Routine	09/20/2017
Critical	2	
1.	Select brand allergy meds with expiration date of 6/16 and Allerfed with expiration date of 2/17. These types of products must be sold by sell date or they are subject to embargo.*	
2.	Farmland ham & cheese loaf with use by date of 8/22/17. These types of products must be sold by sell date or they are subject to embargo.*	
Non-critical	1	
Mt. Vernon High School	Mt. Vernon Routine	09/13/2017
Critical	0	
Noncritical	0	
Mt. Vernon Middle School	Routine	09/20/2017
Critical	0	
Non-critical	2	
Mt. Vernon Elementary School	Routine	09/20/2017
Critical	0	
Non-critical	1	
Mt. Vernon Intermediate School	Routine	09/20/2017
Critical	0	
Non-critical	0	
Bamboo Gardens	Routine	09/25/2017
Critical	6	
1.	Employees using disposable gloves for more than one task. Employees must wash hands and change gloves between tasks.	
2.	Employees not using handwashing sink to wash hands. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.	
3.	Ready to eat potentially hazardous foods not labeled and dated throughout facility. 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.	Foods that are to be refrigerated after opening (Honey Plum Tea, Citron Tea) kept at room temperature after opening. Potentially hazardous cold food shall be held at 41°F or below.	
5.	Medicines stored with food products in dry storage area. Toxic products shall be properly stored in such a manner as to prevent potential contamination.	
6.	Food prep equipment not sanitized. Food contact equipment must be cleaned and sanitized after each use.	
Non-critical	8	
Mt. Vernon Senior Center	Routine	09/26/2017
Critical	1	
1.	Uncovered glue bait station in dry storage room. Rodent stations must be covered.*	
Non-critical	2	

Verona

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Verona R-VII School	Routine	09/15/2017
Critical	0	
Non-critical	0	
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Trinity Lutheran School	Freistatt Routine	09/13/2017
Critical	1	
1.	Chlorine sanitizer under 10ppm. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*	
Non-critical	0	
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Marionville K-8 School	Marionville Routine	09/11/2017
Critical	0	
Non-critical	2	
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Marionville High School	Routine	09/11/2017
Critical	0	
Non-critical	0	
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Sonic Drive-In	Routine	09/26/2017
Critical	1	
1.	Two fryer baskets in slight disrepair. Food contact surfaces must be maintained in good repair.*	
Non-critical	1	
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Miller Elementary School	Miller Routine	09/13/2017
Critical	0	
Non-critical	1	
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Miller High School	Routine	09/13/2017
Critical	0	
Non-critical	1	
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St. Mary's School	Pierce City Routine	09/12/2017
Critical	0	
Non-critical	1	
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Pierce City Elementary School	Routine	09/12/2017
Critical	0	
Non-critical	0	
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Pierce City High School	Routine	09/12/2017
Critical	0	
Non-critical	1	
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Monett Central Park Elementary	Monett Routine	09/11/2017
Critical	1	
1.	Rodent droppings on shelving in food storage room. Effective pest control measures must be used to prevent potential vermin contamination.*	
Non-critical	1	
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Monett High School	Routine	09/11/2017
Critical	0	
Non-critical	0	
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Baumer's Food Mart	Ash Grove Routine	09/20/2017
Critical	1	

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1. No labeling or dating of potentially hazardous foods in back fridge. Potentially hazardous food items must be labeled and date marked in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*

Non-critical 0
