

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

11/01/2017-11/30/2017

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.

Dairy Queen of Monett
Aurora's Hometown Pizza
Walmart #7249 Bakery
Sonic of Monett
The Burger Shack

Alice Irene's Restaurant
Modern Variety
Walmart #7249 Deli
Mazoo Liquor

Verona One Stop
Starbucks #5
Walmart #7249 Meat
Red Barn Café

Dairy Queen		Monett	
Critical	0	Routine	11/1/2017
Non-critical	4		
Price Cutter #5		Routine	11/14/2017
Critical	4		
1.	Bar S hotdogs with best by date 11/18/2017, buffalo chicken breast in deli with expiration 11/12/2017 and baby food past various expiration dates. These types of products must be sold by sell date or they are subject to embargo.*		
2.	Unlabeled spray bottle in deli area. Toxic products shall be properly labeled in such a manner as to prevent potential contamination.*		
3.	No label and dating on mac n cheese and fried chicken in deli walk-in cooler. 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.	Meat cutter in deli stored dirty. Meat slicers must be cleaned and sanitized properly within four hours of use on potentially hazardous foods.*		
Non-critical	3		
Starbucks #5		Routine	11/14/2017
Critical	0		
Non-critical	0		
Sonic		Complaint	11/22/2017
Critical	0		
Non-critical	0		

Marionville

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Alice Irene's Restaurant	Routine	11/1/2017
Critical	0	
Non-critical	7	
Dairy Queen	Routine	11/1/2017
Critical	2	
1.	Dead mouse behind chest freezer in kitchen. Effective pest control measures must be used to prevent potential vermin contamination.*	
2.	Eggs stored over ready to eat food. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
Non-critical	4	
Guanajuato Mexican Restaurant	Verona Routine	11/1/2017
Critical	5	
1.	Raw eggs stored above ready to eat foods in store reach-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.	
2.	Raw eggs stored above ready to eat foods in restaurant reach-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.	
3.	Ready to eat foods not labeled with 7 day discard date in coolers throughout facility. Potentially hazardous food must be labeled and date marked for use by date.	
4.	Toxic items (medicine, cleaner) stored with food items (syrup, seasoning) below meat slicer in restaurant. Toxic products shall be properly stored in such a manner as to prevent potential contamination.	
5.	Unlabeled spray bottle near dishwasher in kitchen. Toxic products shall be properly labeled in such a manner as to prevent potential contamination.	
Non-critical	3	
Verona One Stop	Routine	11/1/2017
Critical	0	
Non-critical	3	
Guanajuato Mexican Restaurant	Follow-up	11/6/2017
Critical	0	
Non-critical	0	
Panda House	Mt. Vernon Routine	11/1/2017
Critical	2	
1.	Shrimp and other ready to eat, potentially hazardous foods not labeled and date marked. Potentially hazardous food must be labeled and date marked for use by date.*	
2.	Raw shell eggs stored above grapes and radishes. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
Non-critical	2	
The Mountaineer Grill	Routine	11/1/2017
Critical	2	
1.	Raw fish stored next to lettuce on bottom of reach-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
2.	Chlorine sanitizer at 0ppm in dishwasher. Sanitizing agent residuals must be kept in accordance with the 2013 MO Food Code and the Lawrence County Food Service Ordinance.	
Non-critical	3	
The Mountaineer Grill	Follow-up	11/6/2017
Critical	0	
Non-critical	3	
Lawrence County Manor	Routine	11/8/2017

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Critical	2		
1.	Eggs stored on top of grapes in reach-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
2.	Lighter with lighter fluid stored on dry good rack. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*		
Non-critical	1		
Dollar General Store #7596		Routine	11/13/2017
Critical	1		
1.	Excessively dented can of corn with gas pocket. Food products offered for public sale must be in sound condition.*		
Non-critical	2		
Walmart #7249 Bakery		Routine	11/16/2017
Critical	0		
Non-critical	1		
Walmart #7249 Deli		Routine	11/16/2017
Critical	0		
Non-critical	0		
Walmart #7249 Meat		Routine	11/16/2017
Critical	0		
Non-critical	0		
Walmart #7249 Retail		Routine	11/16/2017
Critical	2		
1.	Crema Supremo cheese with use by date of 10/29/2017. These types of products must be sold by sell date or they are subject to embargo.*		
2.	Fage greek yogurt with use by date of 11/8/2017. These types of products must be sold by sell date or they are subject to embargo.*		
Non-critical	0		
Longhorn Chuckwagon		Routine	11/28/2017
Critical	1		
1.	Rodent feces beneath microwave countertop. pest control measures must be used to prevent potential vermin contamination.		Effective
Non-critical	4		
Red Barn Café		Pre-Opening	11/28/2017
Critical	0		
Non-critical	1		
Aurora's Hometown Pizza		Aurora Pre-Opening	11/3/2017
Critical	0		
Non-critical	0		
Modern Variety		Routine	11/3/2017
Critical	0		
Non-critical	0		
Jim Carr Oil		Routine	11/3/2017
Critical	1		
1.	Eggs stored over ready to eat foods in walk-in cooler and back fridge. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
Non-critical	3		
Olive Grille		Routine	11/9/2017
Critical	6		

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1.	Chlorine sanitizer in bucket at 0ppm. Sanitizing agent residuals must be kept in accordance with the 2013 MO Food Code and the Lawrence County Food Service Ordinance.*		
2.	Raw chicken stored over soy sauce in reach-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
3.	Unlabeled spray bottle under 3-vat sink. Toxic products shall be properly labeled in such a manner as to prevent potential contamination.*		
4.	Ice bucket stored facing up at risk of contamination. Food contact utensils must be stored in a proper manner to prevent contamination.*		
5.	Insect glue traps on top of freezer with several dead roaches on them. Effective pest control measures must be used to prevent potential vermin contamination.*		
6.	Fresh produce stored in a box that used to contain raw chicken. Food products should be stored in such a manner to prevent possible contamination.*		
Non-critical	4		
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The Burger Shack		Miller	
Critical	0	Routine	11/15/2017
Non-critical	2		
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Don's Crossroads		Routine	11/17/2017
Critical	1		
1.	Bologna, hot dogs, cotto salami, Lunchables and Colby cheese in south walk-in past expiration. These types of items must be sold by sell date or they are subject to embargo.*		
Non-critical	1		
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Town & Country Supermarket		Pierce City	
Critical	3	Routine	11/20/2017
1.	Raw food stored with ready to eat foods in freezer. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
2.	Cleaner stored above food contact items in store room. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*		
3.	Unlabeled spray bottle. Toxic products shall be properly labeled in such a manner as to prevent potential contamination.*		
Non-critical	3		
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Mazoo Liquor		Routine	11/22/2017
Critical	0		
Non-critical	1		
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Dollar General #6781		Routine	11/22/2017
Critical	2		
1.	Medicines stored above ready to eat foods in clearance section. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*		
2.	Dented can of beef with broken seal. Food products offered for public sale must be in sound condition.*		