

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

12/01/2017-12/31/2017

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.

Fraternal Order of the Bears "Fillie's"	Mount Vernon Place Care	Walmart #92 Retail
Walmart #92 Meat	Walmart #92 Deli	Missouri Baptist Children's Home-Moody House
Missouri Baptist Children's Home-Swadley House	MBCH-Gimble-Medearis House	Your Pizza Place
Pizza Hut	Hometown Pharmacy	Fastrip #30
Starbucks		

	Miller	
Fraternal Order of the Bears Lodge #541 "Fillie's"	Routine	12/14/2017
Critical	0	
Non-critical	2	
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	Aurora	
Bootleggers Restaurant and Brewery	Routine/Complaint	12/13/2017
Critical	4	
1.	Raw shell eggs over produce in walk-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
2.	WD-40 stored by food contact surfaces on shelf in back room. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*	
3.	Insect repellent above coffee stirrers in bar. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*	
4.	Meat slicer in back stored dirty with food debris. Meat slicers must be cleaned and sanitized properly within four hours of use on potentially hazardous foods.	
Non-critical	6	
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	Mount Vernon	
Longhorn Chuckwagon	Follow-up	12/1/2017
Critical	0	
Non-critical	0	
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Missouri Baptist Children's Home-Moody House	Routine	12/6/2017
Critical	0	
Non-critical	0	
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MBCH-Swadley House	Routine	12/6/2017

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Critical	0		
Non-critical	1		
MBCH-South Haven House		Routine	12/6/2017
Critical	1		
1.	Raw pork stored above ready to eat foods. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
Non-critical	1		
MBCH-Gimble-Medearis House		Routine	12/6/2017
Critical	0		
Non-critical	2		
Mount Vernon Place Care		Routine	12/11/2017
Critical	0		
Non-critical	0		
The Community of Autumn Court		Routine	12/11/2017
Critical	5		
1.	Sanitizer for wiping cloths with 0ppm chlorine. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*		
2.	Unlabeled sanitizer bucket used for wiping cloths. Toxic products shall be properly labeled in such a manner as to prevent potential contamination.*		
3.	Raw shell eggs stored above ready to eat foods. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
4.	Ham lunchmeat with expiration date of 11/25/2017. These types of products must be used by sell date or they are subject to embargo.*		
Non-critical	2		
Hometown Pharmacy		Routine	12/14/2017
Critical	0		
Non-critical	0		
Fastrip #30		Routine	12/19/2017
Critical	0		
Non-critical	2		
Walmart #92 Retail		Aurora Routine	12/7/2017
Critical	0		
Non-critical	0		
Walmart #92 Bakery		Routine	12/7/2017
Critical	1		
1.	Unlabeled spray bottle. Toxic products shall be properly labeled in such a manner as to prevent potential contamination.*		
Non-critical	0		
Walmart #92 Meat		Routine	12/7/2017
Critical	0		
Non-critical	0		
Walmart #92 Deli		Routine	12/7/2017
Critical	0		
Non-critical	0		
Your Pizza Place		Routine	12/20/2017
Critical	0		
Non-critical	4		
Kluckerz		Routine	12/20/2017

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Critical	2		
1.	Raw shell eggs stored above ready to eat foods. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
2.	Ready to eat foods not labeled with discard date. Potentially hazardous, ready to eat food items must be labeled and date marked in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*		
Non-critical	3		
Pizza Hut		Routine	12/26/2017
Critical	0		
Non-critical	1		
Las Palmas		Routine	12/26/2017
Critical	6		
1.	No label/dating on ready to eat foods in walk-in cool and food prep table. Potentially hazardous, ready to eat food items must be labeled and date marked in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*		
2.	Glass cleaner stored on top of box of Orange Crush post-mix. Toxic products shall be properly stored in such a manner as to prevent potential contamination.*		
3.	Rodent droppings on top of sugar container. Effective pest control measures must be used to prevent potential vermin contamination.*		
4.	Spray paint stored next to slicer accessories. Toxic products must be properly stored in such a manner as to prevent potential contamination.*		
5.	Hand soap stored above sugar container. Toxic products must be properly stored in such a manner as to prevent potential contamination.*		
6.	Employee using dirty wiping cloth to dry hands after washing. Proper hand washing must be used to prevent possible contamination of food products.*		
Non-critical	7		
Starbucks		Routine	12/27/2017
Critical	0		
Non-critical	2		
Price Cutter #15		Routine	12/27/2017
Critical	2		
1.	Moldy string cheese found in cheese section. Food products offered for public sale must be in sound condition.*		
2.	Sanitizer bucket in deli not labeled. Toxic products shall be properly labeled in such a manner as to prevent potential contamination.*		
Non-critical	5		
El Maya Mexican Grill		Marionville Pre-Opening	12/12/2017
Critical	2		
1.	Dishwashing machine with chlorine sanitizer above 200ppm. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.		
2.	Ice scoop with large hole in it. Food contact surfaces must be maintained in good repair.*		
Non-critical	2		
El Maya Mexican Grill		Follow-up	12/15/2017
Critical	0		
Non-critical	0		
Herd's General Store		Monett Routine	12/5/2017
Critical	1		
1.	Toxic items stored above energy drinks. Toxic products shall be properly stored in such a manner as to		

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Non-critical	1	prevent potential contamination.*		
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Pierce City Senior Citizens Club			Pierce City	
Critical	1		Routine	12/22/2017
1.		Milk, cheese slices and block cheese past discard date. These items must be used by sell date or they are subject to embargo.*		
Non-critical	3			
