

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

4/01/2018-4/30/2018

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.

The MARC
Doodles Creative Cottage
Ozarks Methodist Manor

Mt. Vernon Treatment Center
Massie's Super Stop
Pappa's Tacos

Mt. Vernon Senior Center
Casey's #2863
Guanajuato Mexican Restaurant

Casey's General Store	Mt. Vernon	
Critical	Routine	4/2/2018
1.		
Raw eggs stored above ready to eat ham. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
Non-critical		
4		
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The MARC	Routine	4/4/2018
Critical		
0		
Non-critical		
0		
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Mt. Vernon Treatment Center	Routine	4/4/2018
Critical		
0		
Non-critical		
1		
<hr/>		
Mt. Vernon Senior Center	Routine	4/4/2018
Critical		
0		
Non-critical		
1		
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Doodles Creative Cottage	Routine	4/4/2018
Critical		
0		
Non-critical		
0		
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Red Barn Café	Complaint	4/12/2018
Critical		
6		
1.		
Chlorine sanitizer next to dishwasher under 10ppm and in baking area over 200ppm. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food		

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	Service Ordinance.		
2.	Employee eating at the food prep table while cooking at the grill. All employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils and or other items needing protection cannot result.*		
3.	Ice scoop stored on top of ice machine next to mouse trap. Food contact utensils must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination.		
4.	Rodent droppings under tables and storage racks throughout facility. Effective pest control measures must be used to prevent potential vermin contamination.		
5.	Chlorine sanitizer stored next to raw beef uncovered on back prep table. Food products should be stored in such a manner to prevent possible contamination.*		
6.	Two unlabeled spray bottles. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.		
Non-critical	4		
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Red Barn Café		Follow-up	4/16/2018
Critical	0		
Non-critical	2		
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Hungry House Café		Sarcoxie Routine	4/5/2018
Critical	7		
1.	Ready to eat potentially hazardous foods in coolers and cold prep not labeled and dated. Potentially hazardous ready to eat food items must be labeled an date marked in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.		
2.	Raw eggs and sausage patties stored above ready to eat foods in reach-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.		
3.	Ready to eat potentially hazardous foods past discard date in walk-in cooler. These types of products must be sold by sell date or they are subject to embargo.		
4.	Rodent feces observed in front cabinets and shelves in dry storage. Effective pest control measures must be used to prevent potential vermin contamination.		
5.	Chlorine sanitizer in buckets over 200ppm. Sanitizing agent residuals must be maintained in accordance with Mo 2013 Food Code and the Lawrence County Food Service Ordinance.		
6.	Sanitizer bucket in kitchen not labeled. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.		
7.	Uncovered rodent glue traps. Rodent bait shall be contained in a covered, tamper-resistant bait station.		
Non-critical	12		
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Hungry House Café		Follow-up	4/9/2018
Critical	0		
Non-critical	3		
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Massie's Super Stop		Routine	4/9/2018
Critical	0		
Non-critical	0		
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El Azteca Mexican Restaurant		Routine	4/23/2018
Critical	7		
1.	Frozen shrimp thawing at room temperature. Hazardous frozen food products must be thawed in accordance with MO 2013 Food Code; in the refrigerator, under cold running potable water, in the microwave or as art of the cooking process.*		
2.	Bucket of sanitizer and cleaner not labeled. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.		
3.	Raw eggs stored over cheese and raw beef stored next to lemons in walk-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.		
4.	Potentially hazardous foods in cold prep table stored at 53-56°F. Potentially hazardous cold food shall be		

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	held at 41°F or below.		
5.	No labeling or date marking on ready to eat foods. Potentially hazardous, ready to eat food must be labeled and date marked for use by date.		
6.	Air freshener stored next to napkins on top of fridge. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.		
7.	Vent hood dirty with grease dripping over food contact surfaces. Compressors, vent hoods, fans and attached equipment must be maintained in a way to prevent possible contamination.		
Non-critical	5		
El Azteca Mexican Restaurant		Follow-Up	4/25/2018
Critical	1		
1.	Potentially hazardous foods in cold prep table stored above 41°F. Potentially hazardous cold food shall be held at 41°F or below.		
Non-critical	1		
El Azteca Mexican Restaurant		Follow-Up	4/26/2018
Critical	1		
1.	Potentially hazardous foods in cold prep table stored above 41°F. Potentially hazardous cold food shall be held at 41°F or below.		
Non-critical	1		
Casey's #2863		Marionville Routine	4/10/2018
Critical	0		
Non-critical	0		
Ozarks Methodist Manor		Routine	4/10/2018
Critical	0		
Non-critical	2		
Pappa's Tacos		Aurora Pre-Opening	4/13/2018
Critical	0		
Non-critical	0		
Subway of Aurora		Routine	4/23/2018
Critical	1		
1.	Coffee pot cleaner stored above food contact items. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*		
Non-critical	2		
Honey Creek Golf Club		Routine	4/23/2018
Critical	1		
1.	Ready to eat potentially hazardous foods not date marked. Potentially hazardous, ready to eat food must be labeled and date marked for use by date.*		
Non-critical	2		
Eagle Stop #56		Routine	4/26/2018
Critical	1		
1.	Soap dispenser at handwashing sink not operating. Proper hand washing must be used to prevent possible contamination of food products.*		
Non-critical	1		
Guanajuato Mexican Restaurant		Verona Complaint/Routine	4/30/2018
Critical	0		
Non-critical	3		