

# LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

6/01/2018-6/30/2018

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](http://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.

GRIP Boys Home  
Holy Latte'  
The Corner

Summit City Bistro  
McDonald's of Aurora  
Seed Time Food Pantry

El Taco Zone  
Orange Smoothie & Juice Bar

GRIP Boys Home	Verona	6/4/2018
Critical 0	Routine	
Non-critical 1		
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Summit City Bistro	Aurora	6/7/2018
Critical 0	Pre-Opening	
Non-critical 1		
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El Taco Zone	Pre-Opening	6/8/2018
Critical 0		
Non-critical 0		
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The Corner	Pre-Opening	6/11/2018
Critical 0		
Non-critical 3		
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Seed Time Food Pantry	Pre-Opening	6/18/2018
Critical 0		
Non-critical 0		
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McDonald's of Aurora	Complaint	6/21/2018
Critical 0		
Non-critical 0		

Marionville

**LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections**

6/01/2018-6/30/2018

Holy Latte'		Pre-Opening	6/19/2018
Critical	0		
Non-critical	0		
Baptist Hill Assembly Camp		Mt. Vernon Routine	6/25/2018
Critical	1		
1.	Bare hand contact with ready to eat food (grapes). When handling ready to eat foods, clean single service gloves, tongs or other utensils must be used.*		
Non-critical	3		
YMCA Camp Wakonda		Ash Grove Routine	6/26/2018
Critical	1		
1.	Unlabeled spray bottle. Toxic products shall be properly used, labeled and stored in such a manner to prevent contamination.*		
Non-critical	0		
Orange Smoothie & Juice Bar		Miller Pre-Opening	6/28/2018
Critical	0		
Non-critical	0		
Maranatha Bible Camp		Everton Routine	6/28/2018
Critical	2		
1.	Raw eggs stored above ready to eat foods. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
2.	Two unlabeled spray bottles. Toxic products shall be properly used, labeled and stored in such a manner to prevent contamination.*		
Non-critical	0		