

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

9/01/2018-9/30/2018

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.

Mt. Vernon Elementary School
Mt. Vernon High School
Braum's Dairy Store #283

Mt. Vernon Intermediate School
Trinity Lutheran School

Mt. Vernon Middle School
Miller Elementary School

	Miller	
Hangar Kafe, LLC	Routine	9/5/2018
Critical 8		
1.	Ice machine in kitchen with microbial growth. Food contact surfaces must be maintained in a clean sanitized condition.	
2.	Bare hand contact with cheese and cooked bacon. When handling ready to eat foods, clean single service gloves, tongs or other utensils must be used.	
3.	Chemicals stored at prep sink above potatoes. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
4.	Cut tomatoes in food prep cooler without dating. 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.	
5.	Dishwasher sanitizer (chlorine) at 0ppm. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*	
6.	Several dead insects in storage sheds with food contact items. Effective pest control measures must be used to prevent potential vermin contamination.	
7.	Handwashing sink blocked by bus cart. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand washing only.*	
8.	Manager left at end of shift without designating a PIC. The operator shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.	
Non-critical 10		
Hangar Kafe, LLC	Follow-Up	9/7/2018
Critical 0		
Non-critical 1		

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9/01/2018-9/30/2018

Mt. Vernon Elementary School	Mt. Vernon Routine	9/6/2018
Critical	0	
Non-critical	0	
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Mt. Vernon Intermediate School	Routine	9/6/2018
Critical	0	
Non-critical	0	
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Mt. Vernon Middle School	Routine	9/6/2018
Critical	0	
Non-critical	0	
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Mt. Vernon High School	Routine	9/6/2018
Critical	0	
Non-critical	0	
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Panda House	Routine	9/18/2018
Critical	4	
1.	Eggs stored above carrots and onions. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
2.	Raw chicken and beef stored next to cut veggies in top of food prep cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
3.	Lighter fluid stored on food prep table. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
4.	Improper cooling methods of cooked chicken. Hot foods must be cooled to 70°F within 2 hours after being removed from hot holding and from 70°F to 41°F within 4 hours.*	
Non-critical	4	
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Mt. Vernon Family Restaurant	Routine	9/19/2018
Critical	11	
1.	Raw meat stored with ready to eat foods in prep cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.	
2.	Medicines stored above chest freezer. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
3.	Unapproved chemicals used for flies in dishwashing area. Only EPA approved insecticide spray may be used in food service areas with label directions.*	
4.	Chlorine sanitizer too strong and mixed with detergent. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*	
5.	Sanitizer bucket not labeled. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
6.	Multiple spray bottles not labeled. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
7.	Microbial growth in ice machine. Food contact surfaces must be maintained in a clean sanitized condition.	
8.	Smoking in food storage area. 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 other items needing protection cannot results.	
9.	Meat slicer dirty. Meat slicers must be cleaned and sanitized properly within 4 hours of use on potentially hazardous food.	
10.	Cook performing bare hand contact with cheese and cooked hash browns. When handling ready to eat foods, clean single service gloves, tongs or other utensils must be used.	
11.	Bleach over batter mix in shed and soap over foods in storage. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
Non-critical	9	
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Mt. Vernon Family Restaurant	Follow-Up	9/25/2018

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9/01/2018-9/30/2018

Critical	0		
Non-critical	0		
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Trinity Lutheran School		Freistatt	
		Routine	9/10/2018
Critical	0		
Non-critical	2		
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Miller Elementary School		Miller	
		Routine	9/11/2018
Critical	0		
Non-critical	2		
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Miller High School		Routine	9/11/2018
Critical	1		
1.		Raw eggs stored above applesauce. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
Non-critical	1		
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Braum's Ice Cream Store #283		Routine	9/27/2018
Critical	3		
1.		Chemicals stored on faucet of food prep sink. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
2.		Sanitizer in bucket too weak. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*	
3.		Microbial growth on ice machine door. Food contact surfaces must be maintained in a clean sanitized condition.*	
Non-critical	6		
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Braum's Dairy Store #283		Routine	9/27/2018
Critical	0		
Non-critical	3		