

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

10/01/2018-10/31/2018

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.

Hog Tide Bar-B-Que	Dollar Tree #7546	Dollar General Store #7596
Keen Bean Coffee Roasters	Sonic Drive-In Marionville	Maggie Mae's
Casey's General Store #1079	The Burger Shack, LLC.	The Farm Shop at Gleonda Farms
Sonic Drive-In Monett	Little Caesar's	Herd's General Store
Starbucks #5		

	Aurora	
Hog Tide Bar-B-Que	Routine	10/1/2018
Critical 0		
Non-critical 1		
Dollar Tree #7546	Pre-Opening	10/26/2018
Critical 0		
Non-critical 0		
	Mt. Vernon	
Dollar General Store #7596	Routine	10/1/2018
Critical 0		
Non-critical 2		
Kum & Go	Routine	10/2/2018
Critical 2		
1. Unlabeled containers in retail and storage areas. 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. Microbial growth on ice machine chute used for bagging ice. Food contact surfaces must be maintained in a clean and sanitized condition.*		
Non-critical 3		
Keen Bean Coffee Roasters	Routine	10/29/2018
Critical 0		
Non-critical 4		
	Marionville	
Hillbilly Gas Mart	Routine	10/3/2018
Critical 4		

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1.	Chlorine sanitizer in bucket over 200ppm. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Coode and the Lawrence County Food Service Ordinance.*		
2.	To-go containers open to contamination. Food contact utensils/equipment must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination.*		
3.	Live roaches present throughout facility. Effective pest control measures must be used to prevent potential vermin contamination.		
4.	Raw meats stored above/next to tortillas and frosting. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
Non-critical	9		
Dairy Queen		Routine	10/5/2018
Critical	1		
1.	Several dead flies under pop machine counter in dried syrup. Effective pest control measures must be used to prevent potential vermin contamination.*		
Non-critical	7		
Granny K's		Routine	10/5/2018
Critical	1		
1.	Rodent droppings under prep table.		
Non-critical	0		
Alice Irene's Restaurant & Bakery		Routine	10/9/2018
Critical	2		
1.	Sterno fuel canisters stored next to catering food contact items in storage building. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.		
Non-critical	2		
Sonic Drive-In		Routine	10/9/2018
Critical	0		
Non-critical	2		
Maggie Mae's		Miller Routine	10/3/2018
Critical	0		
Non-critical	2		
Casey's General Store #1079		Routine	10/3/2018
Critical	0		
Non-critical	3		
The Burger Shack, LLC.		Routine	10/3/2018
Critical	0		
Non-critical	0		
The Farm Shop at Gleonda Farms		Pre-Opening	10/16/2018
Critical	0		
Non-critical	0		
Sonic Drive-In		Monett Routine	10/9/2018
Critical	0		
Non-critical	1		
Little Caesar's		Routine	10/9/2018
Critical	0		
Non-critical	4		
Herd's General Store		Routine	10/9/2018
Critical	0		
Non-critical	0		

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Town & Country Supermarket	Routine	10/29/2018
Critical	1	
1.	Ready to eat potentially hazardous food not labeled with 7 day discard date. Ready to eat potentially hazardous food items must be labeled and date marked in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*	
Non-critical	2	
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Price Cutter #5	Routine	10/30/2018
Critical	5	
1.	Honey sriracha pork loin past use by date. Imitation crab and ham hocks, breast and whole ham in meat section past use by date. These types of products must be sold by sell date or they are subject to embargo.*	
2.	Unlabeled spray bottle in meat department. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
3.	Hermetically sealed can of grapefruit damaged. Food products offered for public sale must be in sound condition.	
4.	Sanitizer bucket not labeled in deli. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
5.	Dirty utensils stored on clean rack in deli. Food contact utensils must be cleaned and sanitized after each use and stored in a proper manner to prevent contamination.*	
Non-critical	8	
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Starbucks #5	Routine	10/30/2018
Critical	0	
Non-critical	0	
