

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

11/01/2018-11/30/2018

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.

Family Dollar Store #1894
Walmart #92 (Retail)
Love + Flour

Orscheln Farm & Home
Walmart #92 (Meat)
Starbucks #15

Mt. Vernon Place Care Center
Walmart #92 (Deli)

Family Dollar Store #1894	Mount Vernon	
Critical	Routine	11/2/2018
Non-critical		3
Orscheln Farm & Home	Routine	11/5/2018
Critical		0
Non-critical		0
Mazzio's Italian Eatery	Routine	11/6/2018
Critical		1
1.	Unlabeled spray bottle. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
Non-critical		1
Autumn Court of Mt. Vernon	Routine	11/27/2018
Critical		3
1.	Skillet with Teflon chipping, in need of replacement. Food contact surfaces must be maintained in good repair.*	
2.	Cottage cheese in fridge not dated. Potentially hazardous, RTE food items must be labeled and date marked in accordance with MO Food Code and the Lawrence County Food Service Ordinance.*	
3.	Sweet potatoes past expiration date of 11/15. These types of products must be sold by sell date or they are subject to embargo.*	
Non-critical		6
Mt. Vernon Place Care Center	Routine	11/27/2018
Critical		0
Non-critical		1

Aurora

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Aurora Family Restaurant	Follow-up	11/5/2018
Critical 0		
Non-critical 1		
HasiMi Japanese Express	Complaint	11/5/2018
Critical 4		
1.	Handwashing sink in kitchen not used for hand washing—employees use the sink at the waitress station. Sink not in food prep area or convenient for employees.	
2.	Raw fish stored next to lettuce in sushi prep cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.	
3.	Noodles, cut veggies, rice, etc. with no labels or 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.	
4.	Ware washing machine with 0ppm chlorine sanitizer. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.	
Non-critical 4		
Walmart #92 (Retail)	Routine	11/6/2018
Critical 0		
Non-critical 0		
Walmart #92 (Bakery)	Routine	11/6/2018
Critical 1		
1.	Unlabeled spray bottle. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
Non-critical 0		
Walmart #92 (Meat)	Routine	11/6/2018
Critical 0		
Non-critical 0		
Walmart #92 (Deli)	Routine	11/6/2018
Critical 0		
Non-critical 0		
HasiMi Japanese Express	Follow-Up	11/13/2018
Critical 1		
1.	Handwashing sink in kitchen blocked. Sink not in food prep area or convenient for employees.*	
Non-critical 0		
Love + Flour	Pre-Opening	11/14/2018
Critical 0		
Non-critical 0		
Price Cutter #15	Routine	11/19/2018
Critical 5		
1.	Sanitizer buckets in deli with no label. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
2.	Container of baby food past best by date. These types of products must be sold by sell date or they are subject to embargo.*	
3.	Can of Kunel's Chili tomatoes excessively dented. Food products offered for public sale must be in sound condition.*	
4.	Unlabeled spray bottle in meat cutting area. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
5.	Buddig lunch meat and wonton wraps out of date. These types of products must be sold by sell date or they are subject to embargo.*	

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Non-critical	10		
Starbucks #15		Routine	11/19/2018
Critical	0		
Non-critical	0		
