

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

12/01/2018-12/31/2018

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.

KFC/LJS #55

Pizza Hut #1751

Mike & Gail's BBQ Shack

Casey's General Store #1054

KFC/LJS #55	Mount Vernon	
Critical 0	Routine	12/6/2018
Non-critical 4		
Pizza Hut #1751	Routine	12/12/2018
Critical 0		
Non-critical 0		
Subway of Mt. Vernon	Complaint	12/13/2018
Critical 1		
1. Rodent droppings under handwashing sink cabinet with food contact surfaces. Effective pest control measures must be used to prevent potential vermin contamination.*		
Non-critical 1		
Cotter's Corner (Country Junction)	Routine	12/17/2018
Critical 3		
1. Bleach sanitizer too strong. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*		
2. Raw eggs stored above ready to eat foods in the walk-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
3. Ham and turkey past 7-day discard date. Ready to eat PHFs past discard date.*		
Non-critical 4		
Mike & Gail's BBQ Shack	Everton	
Critical 0	Pre-Opening	12/11/2018
Non-critical 0		

Pierce City

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Casey's General Store #1054	Routine	12/18/2018
Critical	0	
Non-critical	7	

	Marionville	
Palazzolo Foods	Routine	12/20/2018
Critical	5	
1.	Dead flies in window sill by food prep equipment. Effective pest control measures must be used to prevent potential vermin contamination.	
2.	Can opener with dried food debris. Food contact surfaces must be maintained in a clean sanitized condition.	
3.	Wooden stake used to stir marinara sauce. Food contact surfaces must be made of food grade materials.	
4.	Food utensil (wooden stake) stored on floor covered in marinara. Food contact utensils must be cleaned and sanitized after each use and stored to prevent contamination.	
5.	Food utensil (wooden stake) stored on floor with rodent droppings. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-critical	10	
