

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

2/1/2019-2/28/2019

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.

| | | |
|-------------------------------|-----------------------------|---------------------------------------|
| Marionville K-8 School | Marionville High School | The Mulberry Tree Saloon |
| Pierce City Elementary School | Pierce City High School | Robinson Elementary School |
| Robinson Intermediate School | Pate Early Childhood Center | Aurora High School |
| Aurora Jr. High School | McDonald's Aurora | Monett Central Park Elementary School |
| Monett High School | | |

| | | |
|--|-------------|-----------|
| | Marionville | |
| El Maya Mexican Grill | Routine | 1/29/2019 |
| Critical 4 | | |
| 1. Microbial growth on spout of margarita machine. Food contact surfaces must be maintained in a clean sanitized condition.* | | |
| 2. Raw meat stored with ready to eat foods in prep cooler and walk-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.* | | |
| 3. Chile relleno stored on cloth in walk-in cooler. Linens and napkins may not be used in contact with food. | | |
| 4. Potentially hazardous ready to eat foods with no label or date marking in walk-in cooler. 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 6 | | |
| El Maya Mexican Grill | Follow-up | 2/4/2019 |
| Critical 0 | | |
| Non-critical 2 | | |
| Marionville K-8 School | Routine | 2/6/2019 |
| Critical 0 | | |
| Non-critical 0 | | |
| Marionville High School | Routine | 2/6/2019 |
| Critical 0 | | |
| Non-critical 0 | | |
| The Mulberry Tree Saloon | Pre-Opening | 2/25/2019 |
| Critical 0 | | |
| Non-critical 0 | | |

Pierce City

**LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections**

2/1/2019-2/28/2019

| | | |
|--|---|-----------|
| Pierce City Elementary School | Routine | 2/6/2019 |
| Critical | 0 | |
| Non-critical | 1 | |
| Pierce City High School | Routine | 2/6/2019 |
| Critical | 0 | |
| Non-critical | 0 | |
| St. Mary's School | Routine | 2/22/2019 |
| Critical | 1 | |
| 1. | Rodent droppings in dry storage and a few lower cabinets. | |
| Non-critical | 0 | |
| St. Mary's School | Follow-Up | 2/27/2019 |
| Critical | 0 | |
| Non-critical | 0 | |
| Tonto's | Pre-Opening | 2/28/2019 |
| Critical | 1 | |
| 1. | Rodent dropping under fountain machine in cabinet. Effective pest control measure must be used to prevent potential vermin contamination* | |
| Non-critical | 0 | |
| Robinson Elementary | Aurora Routine | 2/11/2019 |
| Critical | 0 | |
| Non-critical | 0 | |
| Robinson Intermediate | Routine | 2/11/2019 |
| Critical | 0 | |
| Non-critical | 0 | |
| Pate Early Childhood Center | Routine | 2/13/2019 |
| Critical | 0 | |
| Non-critical | 0 | |
| Aurora High School | Routine | 2/13/2019 |
| Critical | 0 | |
| Non-critical | 1 | |
| Aurora Jr. High School | Routine | 2/13/2019 |
| Critical | 0 | |
| Non-critical | 0 | |
| McDonald's | Complaint | 2/20/2019 |
| Critical | 0 | |
| Non-critical | 5 | |
| Summit City Bistro | Routine | 2/27/2019 |
| Critical | 2 | |
| 1. | Ready to eat potentially hazardous foods not date marked 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.* | |
| 2. | Raw eggs stored above ready to eat foods. Raw food products must be stored below ready to eat foods to prevent cross contamination.* | |
| Non-critical | 1 | |
| Monett Monett Central Park Elementary | Routine | 2/20/2019 |

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

2/1/2019-2/28/2019

| | | | |
|--------------------|--|-------------------|-----------|
| Critical | 0 | | |
| Non-critical | 0 | | |
| Monett High School | | Routine | 2/20/2019 |
| Critical | 0 | | |
| Non-critical | 1 | | |
| Verona One Stop | | Verona Routine | 2/26/2019 |
| Critical | 4 | | |
| 1. | Ready to eat potentially hazardous foods not labeled or dated. Ready to eat potentially hazardous foods must be labeled and date marked in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance. | | |
| 2. | Mouse droppings on shelving of back storage room. Effective pest control measures must be used to prevent potential vermin contamination. | | |
| 3. | Corn dogs stored at room temp (71°F)* | | |
| 4. | No sanitizer in place for utensils and other food contact surfaces.* | | |
| Non-critical | 6 | | |
| Verona One Stop | | Follow-Up | 2/28/2019 |
| Critical | 0 | | |
| Non-critical | 2 | | |