

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

4/1/2019-4/30/2019

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.

Mt. Vernon Treatment Center	Hog Tide Bar-B-Que Food Truck	Dollar General #3949
Casey's #1324	Casey's #1368	Sonic Drive-In of Aurora
Dollar General #2485	Casey's #3258	Dollar General #18263
Starbucks #15	Fern's Tavern	Country Roads Family Fun Farm
Blue Silo Beef	Snowie Kiosk (Stop N Shop)	Stop N Shop

	Halltown	
Baumer's Food Mart	Routine	4/1/2019
Critical 2		
1. Mouse droppings under cabinets in food display area. Effective pest control measures must be used to prevent potential vermin contamination.*		
2. Unlabeled spray bottles in dishwashing area. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*		
Non-critical 0		
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	Mt. Vernon	
Mt. Vernon Treatment Center	Routine	4/1/2019
Critical 0		
Non-critical 1		
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	Routine	4/2/2019
Red Barn Café		
Critical 3		
1. Raw eggs stored above ready to eat foods in reach-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
2. Unlabeled squirt bottle at cold prep station. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*		
3. Uncovered employee drink. All employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment utensils or other items needing protection cannot results. Individual containers with lids and a straw may be used.*		
Non-critical 6		
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Hog Tide Bar-B-Que Food Truck	Pre-opening	4/12/2019
Critical 0		
Non-critical 0		

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McDonald's Critical	1	Complaint	4/16/2019
1.	Orange juice dispenser tips with debris accumulation. Food contact surfaces must be maintained in a clean sanitized condition.*		
Non-critical	3		
Kabita Hibachi Critical	6	Routine	4/17/2019
1.	Can of pop open on food prep table and coffee mug on shelf of food truck above cooked veggies. All employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment utensils or other items needing protection cannot results. Individual containers with lids and a straw may be used.*		
2.	Glade room freshening spray stored with food service gloves and on food truck. Toxic item is not approved for use in a food service establishment.*		
3.	Zucchini stored next to raw chicken and beef in food prep cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.*		
4.	Quat sanitizer over 400ppm. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*		
5.	Water line to truck broken—no water at hand sink. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles.		
6.	Raw eggs stored at 78°F by grill and rice stored on prep table at 110°F. Potentially hazardous cold food shall be held at 41°F or below.*		
Non-critical	9		
Snowie Kiosk (Stop N Shop) Critical	0	Routine	4/20/2019
Non-critical			
Stop N Shop Critical	0	Routine	4/22/2019
Non-critical	0		
Britain's Store Critical	2	Everton Routine	4/1/2019
1.	Raw eggs stored over ready to eat foods. Raw food products must be stored below ready to eat foods to prevent cross contamination.		
2.	Toxics stored over root beer. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.		
Non-critical	1		
Casey's #2863 Critical	2	Marionville Routine	4/3/2019
1.	Unlabeled spray bottle in storage room. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*		
2.	Cleaners stored above straws and napkins and hanging on beverage syrup racks. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*		
Non-critical	2		
Dollar General #3949 Critical	0	Routine	4/3/2019
Non-critical	1		
Casey's #1324		Aurora Routine	4/8/2019

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Critical	0		
Non-critical	4		
The Corner Store		Routine	4/8/2019
Critical	1		
1.		Toxic item (STP) stored with food items. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination. *	
Non-critical	3		
Casey's #1368		Routine	4/8/2019
Critical	0		
Non-critical	1		
Sonic Drive-In of Aurora		Routine	4/9/2019
Critical	0		
Non-critical	1		
Price Cutter #15		Routine	4/10/2019
Critical	1		
1.		Eckrich franks with use by date of 2/5-3/5. These types of products must be sold by sell date or they are subject to embargo.*	
Non-critical	6		
Dollar General #2485		Routine	4/11/2019
Critical	0		
Non-critical	0		
Casey's #3258		Routine	4/11/2019
Critical	0		
Non-critical	3		
Dollar General #18263		Routine	4/11/2019
Critical	0		
Non-critical	0		
Olive Grille		Routine	4/25/2019
Critical	1		
1.		Stainless reach-in cooler dripping water inside and not keeping temp. All equipment must be maintained in good repair.	
Non-critical	5		
Hardee's		Complaint	4/29/2019
Critical	1		
1.		Raw chicken and raw egg stored next to and over ready to eat foods. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
Non-critical	6		
Olive Grille		Follow-up	4/30/2019
Critical	0		
Non-critical	2		
Starbucks #15		Routine	4/30/2019
Critical	0		
Non-critical	1		
Fair Haven Mercantile		Verona Follow-up	4/8/2019
Critical	0		
Non-critical	0		
Pierce City			

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Fern's Tavern		Routine	4/9/2019
Critical	0		
Non-critical	0		

Country Roads Family Fun Farm		Stotts City Pre-opening	4/12/2019
Critical	0		
Non-critical	0		

Blue Silo Beef		Ash Grove Pre-opening	4/16/2019
Critical	0		
Non-critical	0		
