

# LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

5/1/2019-5/31/2019

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](http://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.

El Maya Mexican Grill  
Angus Branch Grille

Fastrip  
Massie Super Stop  
Flummerfelt's Town & Country  
Supermarket

Ida Mae Foods  
Dollar Tree #7546

Dollar General Store #6781

El Maya Mexican Grill	Mt. Vernon Pre-Opening	5/1/2019
Critical	0	
Non-critical	2	
Mt. Vernon Senior Center	Routine	5/6/2019
Critical	4	
1.	Pulled pork past discard date-4/30. Ready-to-eat, potentially hazardous food, prepared and held in a food establishment shall be clearly marked with a 7 day discard date.	
2.	Raw eggs stored over RTE breakfast sandwiches and next to bread. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.	
3.	Bucket of paint stored in kitchen next to dishes. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.	
4.	Gravy, brisket and other RTE foods without date marking. Ready-to-eat, potentially hazardous food, prepared and held in a food establishment shall be clearly marked with a 7 day discard date.	
Non-critical	2	
Kabita Hibachi Grill	Follow-Up	5/14/2019
Critical	0	
Non-critical	3	
Fastrip	Routine	5/15/2019
Critical	0	
Non-critical	2	
Ida Mae Foods	Pre-Opening	5/20/2019
Critical	0	
Non-critical		
Lawrence County Manor	Routine/Complaint	5/23/2019

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Critical	2		
1.		Employee can of pop stored under table with mixer. All employees shall eat, drink or use any form of tobacco only in designated areas. Individual containers with lids and a straw may be used.	
2.		Rodent droppings in lazy susan at assisted care kitchen. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-critical	5		
Angus Branch Grille		Pre-Opening	5/28/2019
Critical	0		
Non-critical	0		
Lawrence County Manor		Follow-Up	5/30/2019
Critical	0		
Non-critical	1		
		Sarcoixie	
Hungry House Café		Routine	5/2/2019
Critical	5		
1.		Raw food above ready to eat food in walk-in cooler. Raw food products must be stored below ready-to-eat foods to prevent cross contamination.	
2.		Rodent droppings on shelving of dry storage room. Effective pest control measures must be used to prevent potential vermin contamination.	
3.		Observed two live cockroaches on walls. Effective pest control measures must be used to prevent potential vermin contamination.	
4.		Trays used for automatic dishwasher in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.	
5.		Food in prep cooler not held at 41 or below. Potentially hazardous cold food shall be held at 41°F or below.	
Non-critical	9		
Hungry House Café		Follow-Up	5/6/2019
Critical	1		
1.		Trays used for automatic dishwasher in need of cleaning. Food contact surfaces must be maintained in a clean sanitized condition.	
Non-critical	6		
Hungry House Café		Follow-Up	5/7/2019
Critical	0		
Non-critical	6		
		Stotts City	
Massie Super Stop		Routine	5/6/2019
Critical	0		
Non-critical	0		
		Aurora	
Jim Carr Oil Co		Routine	5/16/2019
Critical	2		
1.		Mouse bait uncovered on floor of food prep area. Rodent bait shall be contained in a covered, tamper-resistant bait station.	
2.		Sanitizer and degreaser stored next to paper plates and creamer in storage. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.	
Non-critical	2		
Dollar Tree #7546		Routine	5/30/2019
Critical	0		
Non-critical	0		

Marionville

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Murfins Market	Routine	5/17/2019
Critical	1	
1.	Quat spray bottle stored on shelf with butcher tray. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.	
Non-critical	8	

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Flummerfelt's Town & Country Supermarket	Pierce City Routine	5/22/2019
Critical	0	
Non-critical	3	

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Dollar General Store #6781	Routine	5/29/2019
Critical	0	
Non-critical	1	

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