

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

7/1/2019-7/31/2019

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.

* = 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.

Jack's Ice Cream
El Taco Zone

Subway in Walmart
CB-One, LLC.

Aurora Lions Club Mobile
Driveway Diner BBQ

Jack's Ice Cream	Aurora	
Critical	Routine	6/15/2019
Non-critical		0
Las Palmas	Routine	7/8/2019
Critical		6
1.	Bare hand contact with tortilla in to-go container. When handling ready to eat foods, clean single service gloves, tongs or other utensils must be used.*	
2.	Food prep workers not washing hands properly-no paper towels, no hot water. Proper hand washing must be used to prevent possible contamination of food products.*	
3.	Cleaner stored next to spices, fry oil, other foods. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
4.	Ice machine with microbial growth.	
5.	Lime juicer in disrepair-paint flaking.*	
6.	Potentially hazardous, ready to eat items, without label and dating.	
Non-critical		7
Las Palmas	Follow-Up	7/12/2019
Critical		0
Non-critical		3
Modern Variety	Routine	7/12/2019
Critical		1
1.	Mouse droppings and dead cockroach on chip display shelf. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-critical		0
Subway in Walmart	Routine	7/12/2019

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7/1/2019-7/31/2019

Critical	0		
Non-critical	2		
Aurora Lions Club Mobile		Routine	7/19/2019
Critical	0		
Non-critical	0		
El Taco Zone		Pre-Opening	7/23/2019
Critical	0		
Non-critical	0		
Fundamental Methodist Camp		Ash Grove Routine	7/11/2019
Critical	1		
1.	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	0		
Driveway Diner BBQ		Mt. Vernon Pre-opening	7/1/2019
Critical	0		
Non-critical	0		
Subway in T/A		Routine	7/22/2019
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	6		
CB-One, LLC.		Pre-Opening	7/29/2019
Critical	0		
Non-critical	0		