

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

1/1/2019-1/31/2019

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.

Robinson Elementary School	Pate Early Childhood Center	Robinson Intermediate School
Aurora Jr. High School	Aurora High School	Miller Elementary School
Miller High School	The Burger Shack	Pierce City High School
Pierce City Elementary	St. Mary's School	Mt. Vernon High School
Mt. Vernon Intermediate School	Mt. Vernon Middle School	Mt. Vernon Elementary School
Red Barn Café	Monett High School	Monett Elementary School
Verona R-VII School	Trinity Lutheran School	Marionville High School

	Aurora	
El Taco Zone	Routine	1/7/2020
Critical 1		
1. Processed vegetables not date marked. Potentially hazardous food must be labeled and date marked for use by date. *		
Non-critical 0		
Robinson Elementary School	Routine	1/14/2020
Critical 0		
Non-critical 0		
Pate Early Childhood Center	Routine	1/14/2020
Critical 0		
Non-critical 0		
Robinson Intermediate School	Routine	1/14/2020
Critical 0		
Non-critical 1		
Aurora Jr. High School	Routine	1/15/2020
Critical 0		
Non-critical 0		
Aurora High School	Routine	1/15/2020
Critical 0		
Non-critical 1		
Blackbird Bar & Grill	Routine	1/30/2020
Critical 4		
1. Employee drinks stored on bread shelf with no lid and straw. All employees shall eat drink or use any form		

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- of tobacco only in designated areas where the contamination of exposed food cannot result.*
- 2. Lotion stored on shelf with bread and above dry goods. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*
- 3. Dishwashing trays with residue, metal oil tub with grease residue on clean dish rack and clean utensil bin at 3-vat with debris inside. Food contact surfaces must be maintained in a clean sanitized condition.
- 4. Flour, cornmeal, etc. bags left open with risk of contamination. Food products should be stored in such a manner to prevent possible contamination.*

Non-critical	12		
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Miller Elementary School		Miller	
Critical	0	Routine	1/16/2020
Non-critical	1		
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Miller High School		Routine	1/16/2020
Critical	0		
Non-critical	2		
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The Burger Shack		Routine	1/29/2020
Critical	0		
Non-critical	2		
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Pierce City High School		Pierce City	
Critical	0	Routine	1/21/2020
Non-critical	0		
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Pierce City Elementary School		Routine	1/21/2020
Critical	0		
Non-critical	0		
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St. Mary's School		Routine	1/23/2020
Critical	0		
Non-critical	0		
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Mt. Vernon High School		Mt. Vernon	
Critical	0	Routine	1/22/2020
Non-critical	0		
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Mt. Vernon Intermediate School		Routine	1/22/2020
Critical	0		
Non-critical	0		
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Mt. Vernon Middle School		Routine	1/23/2020
Critical	0		
Non-critical	2		
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Mt. Vernon Elementary School		Routine	1/27/2020
Critical	0		
Non-critical	0		
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Red Barn Café		Routine	1/28/2020
Critical	0		
Non-critical	2		
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Ida Mae Foods		Routine	1/28/2020
Critical	3		
1.	Special process (canned salsa) being done without approval. A food establishment shall obtain approval for a special process from the before packaging food using a reduced oxygen packaging method.		
2.	Can of Raid on top of fridge next to open clam shells. Toxic products shall be properly stored in such a		

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	manner to prevent potential contamination.*		
3.	Chlorine sanitizer <50ppm in 3-vat sink. Sanitizing agent residuals must be maintained in accordance with MO 2013 Food Code and the Lawrence County Food Service Ordinance.*		
Non-critical	2		
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Monett High School		Monett	
Critical	0	Routine	1/28/2020
Non-critical	0		
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Monett Central Park Elementary		Routine	1/28/2020
Critical	0		
Non-critical	2		
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Trinity Lutheran School		Freistatt	
Critical	0	Routine	1/29/2020
Non-critical	0		
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Verona R-VII School		Verona	
Critical	0	Routine	1/30/2020
Non-critical	0		
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Marionville K-8		Marionville	
Critical	2	Routine	1/31/2020
1.	Rodent droppings in dry storage room. Effective pest control measures must be used to prevent potential vermin contamination.*		
2.	Unlabeled bottle of liquid. Toxic products shall be properly labeled to prevent potential contamination.*		
Non-critical	1		
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Marionville High School		Routine	1/31/2020
Critical	0		
Non-critical	1		
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