

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

7/1/2020-7/31/2020

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.

Kum & Go	Casey's General Store #2818	Country Roads Family Fun Farm (mobile)
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McDonald's	Aurora	
Critical	Routine	7/9/2020
1.	Raw bacon stored above sliced cheese. Raw food products must be store below ready to eat foods to prevent cross contamination.*	
Non-critical		2
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Cuisine of India	Sarcoxie	
Critical	Complaint	7/15/2020
Non-critical		0
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YMCA Camp Wakonda	Ash Grove	
Critical	Routine	7/20/2020
1.	Raw eggs and bacon stored above pepperoni. Raw food products must be store below ready to eat foods to prevent cross contamination.*	
Non-critical		5
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Kum & Go	Mt. Vernon	
Critical	Routine	7/22/2020
Non-critical		3
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Casey's General Store #2818	Routine	7/24/2020
Critical		0
Non-critical		5
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Country Roads Family Fun Farm (mobile)	Stotts City	
Critical	Preopening	7/28/2020
Non-critical		1