

# LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

6/1/2020-6/30/2020

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](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.

Pizza Hut #1751

Eight's Deli & Ice Cream Shop

The U.S. Dawg Company

Pizza Hut #1751	Mt. Vernon Routine	6/8/2020
Critical	0	
Non-critical	2	
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Eight's Deli & Ice Cream Shop	Preopening	6/24/2020
Critical	0	
Non-critical	0	
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Alice Irene's Restaurant and Bakery	Marionville Routine	6/10/2020
Critical	1	
1.	Sanitizer bucket without label. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
Non-critical	6	
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The U.S. Dawg Company	Miller Prepening	6/15/2020
Critical	0	
Non-critical	0	
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The Hangar Kafe	Routine	6/17/2020
Critical	1	
1.	Windex stored at serving station next to food contact surface. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
Non-critical	6	
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The Corner Store	Aurora Complaint	6/23/2020
Critical	1	
1.	Bleach and cleaners stored above/with food contact surfaces in storage room. Toxic products shall be properly used, labeled and stored in such a manner to prevent potential contamination.*	
Non-critical	4	