

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

4/4/2022 –4/29/2022

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.

Hog Tide BBQ

Honey Creek Golf Course

Blue Silo Beef

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Dollar General Store #3949	Marionville	Routine	4/5/2022	0	1
Critical violations:					
Raw foods stored above ready to eat foods.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Baumer's Food Mart	Ash Grove	Routine	4/7/2022	2	4
Critical violations:					
Rodent droppings observed in dry food storage area. *					
Toxic item not used for cleaning or sanitizing stored with single serve items and bulk sugar.*					
Sanitizer too strong (>200 PPM). *					
Unlabeled spray bottle. *					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Olive Grille	Aurora	Routine	4/12/2022	3	2

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Critical violations:					
Food Contact surface Items not stored properly.*					
Food held in makeline not kept below 41°					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Bamboo House	Marionville	Routine	4/13/2022	2	1

Critical violations:					
Raw eggs Stored above ready to eat food.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Verona One Stop	Verona	Routine	4/15/2022	1	3

Critical violations:					
No Handwash Sink available for Employee use. Corrected 4/29/2022					
Egg Rolls cooked to incorrect temperature.*					
Improper storage of toxic chemicals on soda Syrup.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Britain's Store	Everton	Routine	4/15/2022	2	2

Critical violations:					
Raw eggs Stored above ready to eat food.*					
Soda bottle leaking on display.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Honey Creek Golf Course	Aurora	Routine	4/19/2022	0	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Shiners	Aurora	Routine	4/20/2022	2	1

Critical violations:					
Raw eggs Stored above ready to eat food.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Hog Tide BBQ	Aurora	Routine	4/22/2022	1	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Blue Silo Beef	Ash Grove	Routine	4/26/2022	0	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Daisy Bud's Donuts	Mt Vernon	Routine	4/26/2022	5	1

Critical violations:					
Lighter stored on Food Prep table.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Jim Carr Oil Co.	Aurora	Routine	4/19/2022	4	2

Critical violations:					
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Raw Chicken and eggs stored above Ready to eat foods throughout.*
Gravy not maintained at proper temperature. *

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
the Strike Zone	Aurora	Routine	4/29/2022	1	2
Critical violations:					
Vent Hood pipes are dripping grease onto Food Contact Surfaces.*					
Raw eggs stored above ready to eat foods.*					