



**LAWRENCE COUNTY HEALTH DEPARTMENT**  
**Food Service Inspections**

7/1/2022 – 7/29/2022

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Walmart #92 (Deli)	Aurora	Routine	7/7/2022	0	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Walmart #92 (Bakery)	Aurora	Routine	7/7/2022	0	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Saving Grace Boutique	Aurora	Pre-opening	7/12/2022	1	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Legacy Meats Co.	Verona	Routine	7/12/2022	0	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Dairy Queen	Monett	Routine	7/13/2022	5	4

<b>Critical violations:</b>					
Sanitizer in three compartment sink too strong. *Corrected on 7/15/2022*					
Improper storage of ice bucket. *Corrected on 7/15/2022*					
Food Debris built up on can opener. *Corrected on 7/15/2022*					
Toxic Chemicals stored with ready to eat food. *Corrected on 7/15/2022*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Sonic Drive-In	Monett	Routine	7/13/2022	4	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Red Barn Café	Mt Vernon	Routine	7/14/2022	9	10

<b>Critical violations:</b>					
Vent Hood dripping grease onto food contact surface. *Corrected on 7/15/2022*					
Plates in kitchen stored incorrectly.*					
Rice stored in container that once held a toxic item.*					
Toxic foods stored next to food under hot hold in kitchen.*					
Mice feces observed behind Pepsi cooler. *Corrected on 7/15/2022*					
Dead rodent observed in old cooler storage.*					
Lighter stored in food prep area.*					
Food not time or temp controlled. *Corrected on 7/15/2022*					
Potentially hazardous food not stored at or below 41 degrees in makeline.					
Potentially hazardous food not stored above 140 degrees in Hot hold. *					

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Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Fundamental Methodist Camp	Ash Grove	Routine	7/14/2022	1	3
<b>Critical violations:</b>					
Ready to eat Pancakes stored with raw ground Beef.*					
Raw eggs stored above ready to eat foods.*					
Sanitizer for tables too strong.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Mt Vernon Treatment Center	Mt Vernon	Routine	7/20/2022	1	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Apple Market (Meat)	Marionville	Routine	7/21/2022	6	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Apple Market (Retail)	Marionville	Routine	7/21/2022	5	1
<b>Critical violations:</b>					
Dented cans throughout retail area.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Apple Market (Deli)	Marionville	Routine	7/21/2022	0	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
KFC/Long John Silvers	Mt Vernon	Routine	7/21/2022	3	2
<b>Critical violations:</b>					
Vent Hood dripping grease onto food contact surface. *Corrected on 7/22/2022*					
Barehand Contact with ready to eat food.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Sublime Hippie	Aurora	Pre-opening	7/22/2022	5	1
<b>Critical violations:</b>					
Air fryer is dirty and needs cleaning.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Mazzio's Italian Eatery	Mt Vernon	Routine	7/25/2022	6	3
<b>Critical violations:</b>					
Sanitizer buckets not labeled.*					
Improper storage of bug spray in two locations.*					
Wind shield de-icer present in establishment.*					

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Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Marionville Superstop	Marionville	Routine	7/26/2022	8	6
<b>Critical violations:</b>					
Potentially Hazardous food stored in Walk-in cooler not held at less than 41 degrees or below.*					
Potentially Hazardous food stored in Makeline not held at less than 41 degrees or below.*					
Raw eggs stored above ready to eat food.*					
Food Debris built up on can opener.*					
Failure to designate a person-in-charge*					
Spray bottle unlabeled.*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
El Azteca	Mt Vernon	Routine	7/27/2022	2	7
<b>Critical violations:</b>					
Eggs stored above ready to eat Food*					
Floor cleaner and bleach stored with Food Contact surfaces*					
Lighter stored in kitchen next to food contact surfaces *					
Grease dripping from hood onto food contact surface*					
Multisurface cleaner stored with ready to eat food*					
Raw meat stored in incorrect order in freezer.*					
Prepped food in Walk in cooler not date marked*					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Sonic Drive-In	Marionville	Routine	7/27/2022	1	0