

LAWRENCE COUNTY HEALTH DEPARTMENT

Food Service Inspections

10/3/2022 – 10/31/2022

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.

Ozark Methodist Manor		
Heritage Harmony House		
Hudson House		
Complete Image Studio		
McDonald's of Aurora		

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Ozark Methodist Manor	Marionville	Routine	10/19/2022	5	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Mt Vernon Place Care Center	Mt Vernon	Routine	10/19/2022	3	1

Critical violations:

Toxics stored with foods under counter. *

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Miller Senior Center	Miller	Routine	10/19/2022	0	1

Critical violations:

Prepped cheese cups not date marked. *

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Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Autumn Court of Mt Vernon	Mt Vernon	Routine	10/19/2022	2	1
Critical violations:					
Food contact surfaces in cabinets are chipping and not able to store food. *					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Aurora Nursing Center	Aurora	Routine	10/18/2022	4	1
Critical violations:					
Toxic chemicals stored with ready to eat Foods. *					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Heritage Harmony House	Aurora	Routine	10/18/2022	1	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Husdon House	Aurora	Routine	10/18/2022	1	0

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Bristol Manor of Aurora	Aurora	Routine	10/18/2022	1	2
Critical violations:					
Bleach Sanitizer concentration too high. *					
Mis-labeled chemical bottle. *					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
McDonald's of Mt Vernon	Mt Vernon	Routine	10/17/2022	2	1
Critical violations:					
Unlabeled Spray bottle used to help clean Fryer. Labeled to state "water."					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Bristol Manor of Aurora	Aurora	Routine	10/18/2022	1	2
Critical violations:					
Bleach Sanitizer concentration too high. *					
Eggs above ready to eat food and raw hamburger. *					

Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
Complete Image Studio	Mt Vernon	Routine	10/3/2022	3	0

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Establishment	Town	Inspection Type	Inspection Date	Non-critical	Critical
McDonald's of Aurora	Aurora	Complaint	10/11/2022	1	0