

# LAWRENCE COUNTY HEALTH DEPARTMENT

## Food Service Inspections

December 2023

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.

Bezona's Italiano	Cannon & Patty's Tavern	Cheves Kitchen and Cantina
Rapid Roberts #116	Little Caesars	22 Sierra Coffee Co.

## AURORA

12/8/2023 Bezona's Italiano (Routine)

**Critical Violations: 0**

**Non-critical Violations: 0**

12/18/2023 Cannon & Patty's Tavern (Routine)

**Critical Violations: 0**

**Non-critical Violations: 0**

12/27/2023 Cheves Kitchen and Cantina (Pre-Opening)

**Critical Violations: 0**

**Non-critical Violations: 0**

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12/14/2023 Rapid Roberts #116 (Routine)

**Critical Violations: 0**

**Non-critical Violations: 3**

**MONETT**

12/14/2023 Little Caesars (Routine)

**Critical Violations: 0**

**Non-critical Violations: 4**

**MT. VERNON**

12/6/2023 22 Sierra Coffee Co. (Routine)

**Critical Violations: 0**

**Non-critical Violations: 0**

12/5/2023 El Maya Mexican Grill (Routine)

**Critical Violations: 3**

1. Failure to designate a person in charge. \*Corrected on 12/13/2023
2. Raw shelled eggs stored over ready to eat food in reach-in cooler. \*Corrected on 12/13/2023
3. Ready to eat potentially hazardous foods not date marked in reach-in coolers. \*Corrected on 12/13/2023

**Non-critical Violations: 6**

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