



Barry County Health Department
 65 Main, P.O. Box 207
 Cassville, MO 65625
 417-847-2114 FAX 417-847-2116
 www.barrycountyhealth.org

The Health Department divides food service code violations into two categories; Critical and Non-Critical Violations.

Critical Violations are more likely than other violations to contribute to food contamination, or illness and/or injury.

Non-Critical Violations although important to the overall hygiene of the establishment, do not necessarily present an immediate threat to food contamination or 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.

***Corrected on spot**

August 1, 2007 through August 31, 2007

Countryside Café	Seligman	Pre-Opening	8/3/07
Critical Violations: 0			
Non-Critical Violations:	4		
Subway (In Super Center)	Cassville	Follow-up	08/03/07
Critical Violations: 3			
1. Sanitizing bottle stored with nozzle toward and over food contact surfaces.			
2. Employee did not wash hands before putting on gloves.			
2. Employees are not demonstrating proper food safety knowledge.			
*Person in charge is responsible to make sure all food employees are trained properly and establishment is kept clean.			
Non-Critical Violations: 4			
Heavenly Treasure	Cassville	Routine	08/06/07
Critical Violations: 0			
Non-Critical: 2			
Countryside Café	Seligman	Follow-up	08/09/07
Critical Violations: 2*			
1. Ham at 63°F, eggs sitting out at room temperature. Keep at 41°F or below.			
2. Sanitizer at 200ppm.			
Non-Critical Violations: 2*			

Public health makes life better.

An Equal Opportunity/Affirmative Action Employer: Services provided on a nondiscriminatory basis.



Barry County Health Department
 65 Main, P.O. Box 207
 Cassville, MO 65625
 417-847-2114 FAX 417-847-2116
www.barrycountyhealth.org

Cr-ose Country Café Washburn Routine 08/09/07
 Critical Violations: 0
 Non-Critical Violations: 2

Black Kettle Monett Complaint 8/16/07
 Critical Violations: 6 (1 corrected on spot)
 1. Employees in kitchen do not demonstrate knowledge of proper food handling, such as hand washing, proper sanitizing after raw meat to onions and bare hand contact.
 2. Inspector did not observe employee in kitchen, after working with raw meat wash hands vigorously for 20 sec. Employee stated he did.
 *3. Employee touched tomatoes on customer plate with bare hands. (Discarded)
 4. After preparing raw meat on cutting surface, employee wiped surface with wet towel, no sanitizer, then placed onions on surface to peel.
 5. Gravy on hot holding unit not heated to 165 deg. F. before putting on line.
 6. Food employee mixed purex hand sanitizer and water to sanitize food contact area.
 Non-Critical Violations: 6 (4 corrected on spot)

Subway (Supercenter) Cassville Follow-up 8/13/07
 Critical Violations: 0
 Non-Critical Violations: 0

Varners Kwik Stop Washburn Complaint 8/13/07
 Critical Violations: 0
 Non-Critical Violations: 0

Country Package Washburn Follow-Up 8/13/07
 Critical Violations: 0
 Non-Critical Violations: 0

Public health makes life better.

An Equal Opportunity/Affirmative Action Employer: Services provided on a nondiscriminatory basis.