



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**

June 1 through June 30, 2007

Happy House Monett Complaint 6/1/07
Critical Violations: 1
1. Sauce cooling in container at room temperature.
Non-Critical Violations: 3

Hong Kong Paradise Shell Knob Complaint 6/7/07
Critical Violations: 4*
1. Hot food bar not holding at proper temperature.
2. Items on cold food bar not holding at proper temperature.
3. Raw meat stored above raw vegetables in walk in cooler.
4. Food scoop in flour container encrusted with egg, flour seasoning mixture.
Non-Critical Violations: 1

Hong Kong Paradise Shell Knob Follow-Up 6/12/07
Critical Violations: 0
Non-Critical Violations: 0

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Sonic Drive In	Cassville	Complaint	6./12/07
Critical Violations: 4			
*1. Ice transfer bin dirty with unknown brown substance.			
2. Cutting boards (2) heavy grooves, stains and large chunk missing from one.			
*3. Ice bin has hair and insect parts present.			
4. Cup dispenser has heavy dirt and dust causing cups to get dirty when dispensed.			
Non-Critical Violations: 5			
Monett Elementary School	Monett	Routine	6/13/07
Critical Violations: 0			
Non-Critical Violations: 2			
Monett Middle School	Monett	Routine	6/13/07
Critical Violations: 0			
Non-Critical Violations: 1			
Qwik Stop	Monett	Pre-Opening	6/14/07
Critical Violations: 0			
Non-Critical Violations: 0			
Taco Bell/KFC	Cassville	Complaint	6/29/07
Critical Violations: 4			
1. Employee putting lettuce and cheese on taco with bare hands.			
2. No backflow prevention on drain for ice machine in lobby.			
3. Dead spiders and flies in food storage area.			
4. Food debris under dry storage shelves, crusted around shelf legs, dried food in refrigerator unit at prep line, drains have heavy food build up and odor.			
Non-Critical Violations: 5			

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