

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

8/1/07 - 8/31/07

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 show the number of non-critical violations but doesn't list the nature of those violations

* = Items corrected on the spot. ** Reports sent to Prosecuting Attorney's office for review.

ASH GROVE

YMCA CAMP WAKONDA ** **RE-INSPECTION** 8/03/07
Critical 2

1. Dried debris stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. *
2. Dish machine final rinse sanitizing agent 0 pp. After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code.

Non-Critical 2

RE-INSPECTION ** 8/31/07

Critical 4

1. Water sample collected at food service area on the Aug. 28 tested unsafe for drink purposes. Water from a non-public water system shall meet state drinking water quality standards.
2. Dish washing machine out of order. Warewashing machines heating device must maintain final rinse in accordance with MO 1999 Food Code.
3. Screening in dining hall in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
4. Need backflow prevention device on outside hose outlet. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.

Non-Critical 2

AURORA

STARBUCKS @ PRICE CUTTER Pre-Opening Inspection 8/01/07
Critical 0 Non-Critical 2

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ACAMBARO MEXICAN RESTAURANT	1 st Pre-Opening Inspection	8/03/07
Critical	4	
<ol style="list-style-type: none"> 1. Live and dead roaches inside steam table. Effective pest control measures must be used to prevent potential vermin contamination. 2. Dried debris stuck to food dicer. Food contact surfaces must be maintained in a clean/sanitized condition. 3. Four containers of outdated sour cream from previous operation. Food products offered for public sale must be in sound condition. * (Product discarded.) 4. Insects inside light shield at dish washing area.. Effective pest control measures must be used to prevent potential vermin contamination. 		

Non-Critical 5

	2 nd Pre-Opening Inspection	8/06/07
Critical	0	
	Non-Critical	3

PRICE CUTTER #15 (deli) **	COMPLAINT INSPECTION	8/06/07
Critical	4	
<ol style="list-style-type: none"> 1. Several flies noted throughout deli area. Back door near loading ramp standing open. Openings to the outside must be maintained in such condition to prevent vermin entrance. Effective pest control measures must be used to prevent potential vermin contamination. 2. Chewed debris near ovens, appeared to be mixed with insect feces. Effective pest control measures must be used to prevent potential vermin contamination. 3. Bake pans encrusted with grease. Food contact surfaces must be maintained in a clean/sanitized condition. 4. Food contact surface inside large mixing bowl starting to rust. Food contact surfaces must be maintained in good repair. 		

Non-Critical 8

RE-INSPECTION

8/10/07

Critical	4	
<ol style="list-style-type: none"> 1. Several flies noted throughout deli area. Back door near loading ramp standing open. Openings to the outside must be maintained in such condition to prevent vermin entrance. Effective pest control measures must be used to prevent potential vermin contamination (reoccurring). 2. 3-Vat sink drain leaking on to cardboard covering the grease trap. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance 3. Food contact surface inside large mixing bowl starting to rust. Food contact surfaces must be maintained in good repair (reoccurring). 4. Employee hand sink inaccessible to employees. Employee hand sink must be readily accessible at all times and used for hand washing only. 		

Non-Critical 8

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	<u>2nd RE-INSPECTION</u>	(Deli area)	8/15/07
Critical	0	Non-Critical	1

	<u>COMPLAINT INSPECTION</u>	(dairy product area only)	8/27/07
Critical	1		
		1. Several dead flies on shelving in dairy product section. Effective pest control measures must be used to prevent potential vermin contamination.	
Non-Critical	1		

CHINA VILLAGE	**	COMPLAINT INSPECTION	8/09/07
Critical	9		
		1. Pickup window open without screening. Openings to the outside must be maintained in such condition to prevent vermin entrance.	
		2. Evidence of insect infestation in storage room. Effective pest control measures must be used to prevent potential vermin contamination.	
		3. Fried rice from previous use stuck to cooker on storage shelf. Food contact surfaces must be maintained in a clean/sanitized condition.	
		4. Sanitizing agent in 3 -vat sink 0 ppm. Where there is no dish washing machine available, dishes and utensils must be washed, rinsed and sanitized in a 3-vat sink in accordance with MO 1999 Food Code. *	
		5. Two containers of employee's partially eaten food stacked on top of uncooked food in reach-in refrigerator. * (Discarded on the spot.)	
		6. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition. *	
		7. Encrusted debris on rice cooker and ranges. Food contact surfaces must be maintained in a clean/sanitized condition.	
		8. Insecticide stored next to rice cooker. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *	
		9. Chicken and beef strips in food prep refrigerator at 85 ° F. Potentially hazardous cold foods shall be held at 41° F. or below. * (Meat discarded on the spot.)	
Non-Critical	6		

	<u>RE-INSPECTION</u>	**	8/15/07
Critical	3		
		1. Window screen in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.	
		2. Encrusted debris on breading pan and equipment. Food contact surfaces must be maintained in a clean/sanitized condition.	
		3. Mold growth in soft drink dispenser nozzle. Food contact surfaces must be maintained in a clean/sanitized condition.	
Non-Critical	5		

2nd **RE -INSPECTION** **

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8/1/07 - 8/31/07

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- Critical 6 8/21/07
1. Pickup window open without screening. Openings to the outside must be maintained in such condition to prevent vermin entrance.
 2. Sanitizing agent in 3 -vat sink 0 ppm. Where there is no dish washing machine available, dishes and utensils must be washed, rinsed and sanitized in a 3-vat sink in accordance with MO 1999 Food Code.
 3. Beef and chicken in prep refrigerator at 90° F. Potentially hazardous cold foods shall be held at 41° F. or below. * (Meat discarded on the spot.)
 4. Handle on metal utensil repaired with duck tape. Food contact surfaces must be maintained in good repair.
 5. Heavy food spillage in 3-door refrigerator. Food contact surfaces must be maintained in a clean/sanitized condition.
 6. Internal temperature of prep refrigerator 90° F. Potentially hazardous cold foods shall be held at 41° F. or below. All equipment must be maintained in good repair.

Non-Critical 5

3rd **RE-INSPECTION** ** 8/28/07

- Critical 1
1. Prep refrigerator remains out of order, but not in use. (reoccurring) All equipment must be maintained in good repair.

Non-Critical 5

McDONALD'S ** COMPLAINT INSPECTION 8/23/07

- Critical 6
1. Dumpster draining into parking lot with numerous flies noted. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. Effective pest control measures must be used to prevent potential vermin contamination.
 2. Debris inside clean utensil storage container in food prep area. Food contact surfaces must be maintained in a clean/sanitized condition. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
 3. Debris and non-protected beef patties inside prep refrigerator. Food contact surfaces must be maintained in a clean/sanitized condition. Food products must be stored in such a manner to prevent possible contamination.
 3. Several flies around open drain line next to soft dessert machine. Effective pest control measures must be used to prevent potential vermin contamination. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
 4. Mold growth on splash area around soft drink dispenser tips. Food contact surfaces must be maintained in a clean/sanitized condition.
 6. Flies on tables throughout dinning area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 7

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	<u>RE-INSPECTION</u>		8/24/07
Critical	0	Non-Critical	1

BLACKBIRD GRILL		Routine Inspection	8/23/07
Critical	5		
		<ol style="list-style-type: none"> 1. Bottle of degreaser and bleach not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 2. Stainless steel cleaner stored next to to-go cups. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. * 3. Food products made on site stored without being date marked or labeled. All potentially hazardous foods must be dated to insure use within the required time frame. * 4. Sanitizer too strong in wiping cloth bucket. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. * 5. Inside of micro-wave in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. * 	
Non-critical	4		

SUPERIOR FOOD MART	**	<u>COMPLAINT INSPECTION</u>	8/17/07
Critical	7		
		<ol style="list-style-type: none"> 1. Chicken held in hot holding at 120° F. Potentially hazardous hot food shall be held at 140° F. or above. * 2. Pot of chili not cooled to 70° F. in 2 hours or less. Hot foods must to cooled to 70° F. within 2 hours after being place in refrigerator. 3. Ground beef, chicken held at 120° F. in hot holding. Potentially hazardous hot food shall be held at 140° F. or above. 4. Plumbing leaking in bathroom. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. 5. Green onion stored on top of raw meat. Food products must be stored in such a manner to prevent possible contamination. 6. Several containers of food made onsite not dated or labeled. All potentially hazardous foods must be dated to insure use within the required time frame. 7. Drink dispenser tips in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. 	
Non-Critical	2		

	<u>RE-INSPECTION</u>		8/21/07
Critical	0	Non-Critical	0

AURORA FAMILY RESTAURANT	**	Routine Inspection	8/21/07
Critical	9		
		<ol style="list-style-type: none"> 1. Food debris on clean knives. Food contact surfaces must be maintained in a clean/sanitized condition. * 2. Sanitizer too strong in wiping cloth water in kitchen. Sanitizing agent residuals must be 	

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maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.*

3. Keys stored in drawer with clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
4. Sanitizer not strong enough in wiping cloth water at waitress station. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *
5. Refrigeration unit not maintaining at proper temperature. Potentially hazardous cold foods shall be held at 41° F. or below. *
6. Dead insects on floor in dining room. Effective pest control measures must be used to prevent potential vermin contamination.
7. Plates of lasagna in refrigerator not date marked or labeled. All potentially hazardous foods must be dated to insure use within the required time frame. *
8. Cook rinsed gloved hands in container with knives and water after handling raw meat. Proper hand washing must be used to prevent possible contamination of food products.
9. Sausage gravy held at 120° F. Potentially hazardous hot food shall be held at 140° F. or above.*

Non-Critical 7

HU NAN GARDENS	Routine Inspection	8/29/07
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Critical 4

1. Sauce made on-site and held in cooler not date marked or labeled. Potentially hazardous food items must be dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance. *
2. Bottle of cleaner not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
3. Chicken on self-service buffet at 130° F. Potentially hazardous hot food shall be held at 140° F. or above. *
4. Using bowl without a handle to dispense bulk food. Proper utensils must be used to dispense bulk food products. *

Non-Critical 3

HARDEE'S **	Routine Inspection	8/27/07
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Critical 5

1. Inside of microwave dirty. Food contact surfaces must be maintained in a clean/sanitized condition. *
2. Hand washing sink in kitchen leaking. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
3. Prep freezer at 20° F. Food products in unit not frozen solid. Freezer temperature must be maintained at 0° F. or below.
4. Utensils in use stored on dirty shelf. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
5. Bottles of cleaners stored with food products. Toxic products shall be properly used, labeled

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and stored in such a manner as to prevent potential contamination. *

Non-Critical 2

RE-INSPECTION

8/31/07

Critical 0 Non-critical 0

PIZZA HUT Routine Inspection 8-30-07

Critical 6

1. Syrup build-up on inside of drink dispenser nozzles. Food contact surfaces must be maintained in a clean/sanitized condition. *
2. Inside of microwave is dirty. Food contact surfaces must be maintained in a clean/sanitized condition. *
3. Food debris on cleaned dishes. Equipment, food-contact surfaces and utensils shall be clean to sight and touch. *
4. Stainless steel cleaner stored on food prep table with pans. Toxic products shall be stored in such a manner as to prevent potential contamination. *
5. Mold growth on seal of pizza prep cooler. Food contact surfaces must be maintained in a clean/sanitized condition. *
6. Food debris in bottom of containers storing clean utensils. Food contact surfaces must be maintained in a clean/sanitized condition. *

Non-Critical 8

HALLTOWN

BAUMER'S SHELL FOOD MART **RE-INSPECTION** 8/03/07

Critical 1

1. Need backflow prevention device on hose outlet Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.

Non-Critical 2

MARIONVILLE

ALICE IRENE'S REST/BAKERY ** Routine Inspection 8/16/07

Critical 3

1. Food products on buffet (shrimp, pork chops, gravy, enchiladas) not at proper temperature. Potentially hazardous hot food shall be held at 140° F. or above. All equipment must be maintained in good repair.
2. Refrigeration unit (McCall 2-door reach-in) not maintaining proper temperature. Potentially hazardous cold foods shall be held at 41° F. or below. All equipment must be maintained in good repair.
3. Bottle of sanitizer not labeled. Toxic products shall be properly used, labeled and stored in

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Critical 1

1. Sanitizer not strong enough in final rinse of 3-vat sink. Where there is no dish washing machine available, dishes and utensils must be washed, rinsed and sanitized in a 3-vat sink in accordance with MO 1999 Food Code. *

Non-Critical 4

LINDEMAN ORCHARD	Routine Inspection	8/29/07
Critical 0	Non-Critical 1	

MILLER

MAGGIE MAE'S TEA ROOM	Routine Inspection	/14/07
Critical 2		

1. Employee handling shredded cheese with bare hands. When handling ready-to-eat foods, single service gloves, tongs or other utensils must be used. *
2. Food made onsite not date marked. Potentially hazardous food items must be dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance.*

Non-Critical 6

CASEY'S GEN. STORE	Routine Inspection	8/14/07
Critical 0	Non-Critical 2	

THE SUSIE Q	Routine Inspection	8/14/07
Critical 3		

1. Cook handling buns with bare hands. When handling ready-to-eat foods, single service gloves, tongs or other utensils must be used. *
2. Unlabeled containers of cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
3. Admiral refrigerator at 43° F. Potentially hazardous cold foods shall be held at 41° F. or below.*

Non-Critical 6

MONETT

SONIC DRIVE IN	RE-INSPECTION	8/02/07
Critical 2		

1. Five to ten flies noted in the facility. Effective pest control measures must be used to prevent potential vermin contamination.
2. Employee's soiled apron on prep table food contact surface. Food contact surfaces must be maintained in a clean/sanitized condition. *

Non-Critical 3

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RAMEY'S #5 ** Routine Inspection 8/15/07
Critical 5
1. Food products made on site and held more than 24 hours not date marked. (deli) All potentially hazardous foods must be dated to insure use within the required time frame. *
2. Chicken at 130° F. (deli). Potentially hazardous hot food shall be held at 140° F. or above.
3. Bottle of sanitizer not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
4. Hot water at hand sink in butcher shop turned off. Hot and cold water under pressure shall be provided at each sink. All potentially hazardous foods must be dated to insure use within the required time frame.*
5. Two over-the-counter medications outdated. These types of products must be sold by sell date or they are subject to embargo.

Non-Critical 6

RE-INSPECTION

8/20/07

Critical 1
1. Enfamil with iron outdated (Jan. 06). These types of products must be sold by sell date or they are subject to embargo. *

Non-Critical 0

RAMEY'S #5 (PRODUCT AREA) **COMPLAINT INSPECTION** 8/27/07

Critical 1
1. Clean utensil being stored in crevice between wall and 3-vat sink. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

Non-Critical 3

MT. VERNON

TACO BELL COMPLAINT INSPECTION 8/07/07

Critical 1
1. Mold growth inside self-service soda dispenser nozzles. Food contact surfaces must be maintained in a clean/sanitized condition. *

Non-Critical 4

McDONALD'S COMPLAINT INSPECTION 8/07/07

Critical 4
1. Surface of some non-stick food containers peeling. Food contact surfaces must be maintained in good repair.
2. Several dead insects and debris in bottom of clean utensil holder. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

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3. Dead flies too numerous to count on floor next water heaters. Effective pest control measures must be used to prevent potential vermin contamination.
 4. Spray sanitizer container stored on top of meat prep freezer. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.

Non-Critical 8

RE-INSPECTION

8/10/07

Critical 1

1. Back door fixed in open position and flies noted throughout facility. Openings to the outside must be maintained in such condition to prevent vermin entrance.

Non-Critical 2

EL MARIACHI ** Change of Ownership Inspection 8/09/07

Critical 7

1. Need to repair screen door. Openings to the outside must be maintained in such condition to prevent vermin entrance.
2. Food products stored with maintenance equipment. Food products must be stored in such a manner to prevent possible contamination. *
3. Debris and what appears to be insect feces in clean utensil storage container. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
4. Encrusted debris on can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. *
5. Using single cup without handle to dispense food. Proper utensils must be used to dispense bulk food products. *
6. Ground beef in steam table held at 135° F. Potentially hazardous hot food shall be held at 140° F. or above. *
7. Beef strips on steam table held at 110° F. Potentially hazardous hot food shall be held at 140° F or above. *

Non-Critical 8

RE-INSPECTION

8/10/07

Critical 1

1. Encrusted debris on can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. *

Non-Critical 4

3rd RE-INSPECTION

8/27/07

Critical 1

1. Plumbing leaking in kitchen and utensil washing area. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 1

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<p>BAMBOO GARDEN'S ** Critical 11</p>	<p>COMPLAINT INSPECTION</p>	<p>8/10/07</p>
<p>tasks.</p>	<ol style="list-style-type: none"> 1. Liquid drainage from dumpster running across parking lot. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. 2. Employee hand sink not accessible and no evidence of employees washing hands between tasks. Employee hand sink must be readily accessible at all times and used for hand washing only. Employees must wash hands and put on gloves or use tongs before handling food items to be in accordance with Lawrence County Food Ordinance. * 3. Cover missing from bulk rice container. Food products must be stored in such a manner to prevent possible contamination. * 4. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition. 5. 3-vat sink drain temporarily plug causing flooding of kitchen floor. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance. * 6. Five containers of partially cooked chicken setting out at room temperature. (Temperature range 100° to 110° F. Potentially hazardous hot food shall be held at 140° F. or above. * 7. Open employee drink containers in food prep and service areas. All employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils and linens or other items needing protection can not result. Individual containers with lids and a straw may be used. * 8. Flies noted in service area and dining room. Effective pest control measures must be used to prevent potential vermin contamination. 9. Water standing in clean utensil storage buckets. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. 10. No notice/statement displaying Food Advisory on menu or sushi bar. Food advisory concerning under cooked potential hazardous food products must be posted on the menu. 11. Using bowl to dispense bulk products. Proper utensils must be used to dispense bulk food products. * 	
<p>Non-critical 3</p>		

<p><u>RE-INSPECTION</u> ** Critical 7</p>	<p>COMPLAINT INSPECTION</p>	<p>8/14/07</p>
<p>tasks.</p>	<ol style="list-style-type: none"> 1. Liquid drainage from dumpster running across parking lot. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. (reoccurring) 2. Three containers of partially cooked chicken setting out at room temperature. (Temperature range 100° to 115° F. Potentially hazardous hot food shall be held at 140° F. or above. (reoccurring) 3. Open employee drink containers in food prep and service areas. All employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils and linens or other items needing protection can not result. Individual containers with lids and a straw may be used. * 	

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containers with lids and a straw may be used. * (reoccurring)

4. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition. (reoccurring)
5. No notice/statement displaying Food Advisory on menu or sushi bar. Food advisory concerning under cooked potential hazardous food products must be posted on the menu. (reoccurring)
6. Insecticide stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
7. What appears to be a dessert from previous day setting on service counter. Food products must be stored in such a manner to prevent possible contamination. *

Non-Critical 6

2nd RE-INSPECTION

**

8/29/07

Critical 2

1. No notice/statement displaying Food Advisory on menu or sushi bar. Food advisory concerning under cooked potential hazardous food products must be posted on the menu. (reoccurring)
2. Non-working person eating in food prep area and when observed, hide food under work table. food discarded on the spot) All employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils and linens or other items needing protection can not result. Individual containers with lids and a straw

may be used. Only authorized personnel should permitted in food prep area.

Non-Critical 5

SHERRY'S TAVERN

COMPLAINT INSPECTION

8/14/07

Critical 0

Non-Critical 5

MOUNTAINEER 66 CONV. STORE

RE-INSPECTION

8/15/07

Critical 0

Non-Critical 3

PLANTATION RESTAURANT

**

RE-INSPECTION

8/13/07

Critical 2

1. Ready-to-eat food made on site held in cooler not date marked. All potentially hazardous foods must be dated to insure use within the required time frame. *
2. Employee handling ready-to-eat food with bare hands. When handling ready-to-eat foods, single service gloves, tongs or other utensils must be used. *

Non-Critical 3

COUNTRY PRIDE

**

RE-INSPECTION

8/16/07

Critical 2

1. Refrigerated units (dessert refrigerator & prep refrigerator in kitchen) not at proper temperature. Potentially hazardous hot food shall be held at 140° F. or above. All equipment must be maintained in good repair.

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2. Dressing and cole slaw on buffet not at proper temperature. Potentially hazardous hot food shall be held at 140° F. or above.
Non-Critical 0

RE-INSPECTION

8/17/07

Critical 1

1. Cold section of self-service bar not maintaining proper temperature. (all products removed and placed in refrigerator) Potentially hazardous cold foods shall be held at 41° F. or below. All equipment must be maintained in good repair. *

Non-Critical 0

SUMMER FRESH ** Routine Inspection 8/20/07

Critical 3

1. One unit of over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. *
2. Store room exit doors not tight fitting. Openings to the outside must be maintained in such condition to prevent vermin entrance.
3. Two types of baby formula outdated. These types of products must be sold by sell date or they are subject to embargo. *

Non-Critical 5

RE-INSPECTION

8/24/07

Critical 1

1. Several containers of formula outdated. These types of products must be sold by sell date or they are subject to embargo. *

Non-Critical 0

COMPLAINT INSPECTION (DAIRY PRODUCT AREA)

8/27/07

Critical 2

1. Dead flies in ice cream freezer display case and dairy products display cooler. Effective pest control measures must be used to prevent potential vermin contamination.
2. Several live flies in men's bathroom. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 0

KFC/LJS #55 ** Routine Inspection 8/27/07

Critical 2

1. Dead flies and debris in container used for storing clean lids. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. Effective pest control measures must be used to prevent potential vermin contamination.
2. Live roach on wall by warming oven. Effective pest control measures must be used to prevent potential vermin contamination.

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Non-Critical 3

PIERCE CITY

THOMPSON FAMILY DRUG ** Routine Inspection 8/13/07
Critical 3

1. Three types of over-the-counter drugs outdated. These types of products must be sold by sell date or they are subject to embargo.
2. Mold growth inside ice machine #2. Food contact surfaces must be maintained in a clean/sanitized condition. *
3. Cooked chicken and sliced ham not date marked. All potentially hazardous foods must be dated to insure use within the required time frame.

Non-Critical 3

RE-INSPECTION

Critical 1 8/20/07

1. One container of over-the-counter medication outdated. These types of products must be sold by sell date or they are subject to embargo. *

Non-Critical 0

RAYMOND'S MEXICAN REST. Routine Inspection 8/13/07
Critical 3

1. Food stored uncovered, open to contamination. Food products must be stored in such a manner to prevent possible contamination. *
2. Debris build up on can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. *
3. Refrigerator unit not at proper temperature level. Potentially hazardous cold foods shall be held at 41° F. or below.

Non-Critical 6
