

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

6/1/07 - 6/30/07

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.

AURORA

| | | |
|---------------|---|----------|
| CASEY'S #1271 | Routine Inspection | 06/06/07 |
| Critical | 1 | |
| | 1. Mold growth inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition. | |
| Non-Critical | 2 | |

| | | |
|----------|-----------------------------|----------------|
| | <u>RE-INSPECTION</u> | 6/12/07 |
| Critical | 0 | Non-Critical 0 |

| | | |
|--------------|----------------------|----------------|
| HUDSON HOUSE | COMPLAINT INSPECTION | 06/06/07 |
| Critical | 0 | Non-Critical 2 |

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|-------------------------|---------------|----------------|
| ALONDRA'S MEXICAN STORE | RE-INSPECTION | 6/06/07 |
| Critical | 0 | Non-Critical 0 |

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|------------|--|---------|
| McDONALD'S | COMPLAINT INSPECTION | 6/08/07 |
| Critical | 6 | |
| | 1. Employee hand washing sink without towels. After towels were replaced, during inspection time, no employees were observed using hand sink. Employee hand sink must be readily accessible at all times and used for hand washing only. Employees must wash hands between tasks and prior to putting on gloves in accordance with Lawrence County Food Service Ordinance. | |
| | 2. Three open employee drink containers observed in food prep and service area. 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. | |

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

6/1/07 - 6/30/07

- 2. Doughnut flour stored in non-food grade container. Food contact surfaces must be made of food grade materials.
- 3. Sanitizer solution in spray bottles not within required limits. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
- 4. Pizza in hot holding unit at 137° F. Potentially hazardous hot food shall be held at 140° F. or above.

Non-Critical 5

RE-INSPECTION

6/18/07

Critical 1

- 1. Sanitizer solution in spray bottles not within required limits. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance

County Food Ordinance

Non-Critical 1

SIMPSON'S ALTER. HEALTH CARE Routine Inspection

6/12/07

Critical 2

- 1. Several products outdated. These types of products must be sold by sell date or they are subject to embargo.
- 2. Hand sink in disrepair. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical 1

RE-INSPECTION

6/18/07

Critical 0

Non-Critical

0

AURORA HIGH SCHOOL Summer Feeding Program

6/11/07

Critical 1

- 1. Debris on splash area of larger mixer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *

Non-Critical 4

ROBINSON MIDDLE SCHOOL Summer Feeding Program

6/12/07

Critical 0

Non-Critical

1

ROBINSON JUNIOR HIGH Summer Feeding Program

6/12/07

Critical 0

Non-Critical

1

PATE EARLY CHILDHOOD DEV. CENTER Summer Feeding Program

6/08/07

Critical 3

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

6/1/07 - 6/30/07

1. Dried debris on splash area of large mixer. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
2. Food debris in warmer from previous operations. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.*
3. Toxic agents stored on top of ice dispenser. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *

Non-Critical 3

| | | | |
|-----------------|--------------------|---|---------|
| WAL-MART RETAIL | Routine Inspection | | 6/18/07 |
| Critical 0 | Non-Critical | 1 | |

| | | | |
|----------------|--------------------|---|---------|
| DOLLAR GENERAL | Routine Inspection | | 6/18/07 |
| Critical 0 | Non-Critical | 2 | |

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|--------------------|--------------------|--|---------|
| SUPERIOR FOOD MART | Routine Inspection | | 6/18/07 |
| Critical 7 | | | |

1. Food stored in non-food grade containers. Food products must be stored in food grade containers to prevent contamination.
2. Sanitizer solution not within required limits. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. *
3. Sour cream being held at 60° F. Potentially hazardous cold foods shall be held at 41° F. or below. *
4. Raw meat stored on top of box of avocados. Food products must be stored in such a manner to prevent possible contamination. Potentially hazardous cold foods shall be held at 41° F. or below. *
5. Raw hamburger stored on container of shredded cheese. Food products must be stored in such a manner to prevent possible contamination. Potentially hazardous cold foods shall be held at 41° F. or below. *
6. Open employee drink cup in kitchen. 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. *
7. Potentially hazardous food prepared onsite not labeled or date marked. Food advisory concerning under cooked potential hazardous food products must be posted on the menu.
8. No sanitizer in dish machine final rinse. After being cleaned, utensils and equipment contact surfaces shall be sanitized in accordance with 1999 MO Food Code.
9. Debris on food contact surface of can opener. Food contact surfaces must be maintained in a clean/sanitized condition. *

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

6/1/07 - 6/30/07

Non-Critical 9

FREISTATT

BIERMANN'S RESTAURANT **Re-Inspection** 6/07/07
Critical 3

1. Employee preparing salad with bare hands. When handling ready-to-eat foods, single service gloves, tongs or other utensils must be used.
2. Degreaser stored on food prep table. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.
3. Food prepared on-site ready-to-eat potentially hazardous food not dated. Potentially hazardous food items must be dated in accordance with MoDOH 1999 Food Code and Lawrence County Food Service Ordinance.

Non-Critical 4

RE-INSPECTION 6/15/07
Critical 0 Non-Critical 0

MARIONVILLE

BULL'S EYE #32 Routine Inspection 6/19/07
Critical 8

1. Food debris inside microwave oven. Food contact surfaces must be maintained in a clean/sanitized condition.
2. Freezer temperature at 18° F. Frozen food must be maintained at 0° F. or below.
3. Spatula in disrepair. Food contact surfaces must be maintained in good repair. *
4. Bottle of bleach stored above food prep table. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
5. Ice scoop stored in bucket with standing water. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
6. Spray bottle of cleaner unlabeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. *
7. Food products stored in non-food grade containers. Food contact surfaces must be made

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

6/1/07 - 6/30/07

of food grade materials.

8. Numerous dead insects observed on storeroom floor. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 1

HILLBILLY GAS MART Routine Inspection 6/19/07
 Critical 5

1. Chicken broth made onsite not date labeled. Potentially hazardous food items must be dated in accordance with MoDOH 1999 Food Code and Lawrence County Food Ordinance. *
2. Three different types of over-the-counter drugs outdated. These types of products must be sold by sell date or they are subject to embargo. *
3. Debris in bottom of storage container for clean utensils. Food contact surfaces must be maintained in a clean/sanitized condition. *
4. White gravy held at 135° F on hot holding unit. Potentially hazardous hot food shall be held at 140° F. or above. *
5. Dead insect on to go container. Effective pest control measures must be used to prevent potential vermin contamination. *

Non-Critical 3

DOLLAR GENERAL Routine Inspection 6/19/07
 Critical 1

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

Non-Critical 0

APPLE DUMPLING BAKERY Routine Inspection 6/19/07
 Critical 0 Non-Critical 2

MILLER

MILLER HIGH SCHOOL Summer Feeding Program 6/05/07
 Critical 0 Non-Critical 2

MILLER CENTRAL SCHOOL Summer Feeding Program 6/05/07
 Critical 0 Non-Critical 0

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

6/1/07 - 6/30/07

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|-----------------------|--|-----------------------------|---|---------|
| PAMIDA STORE #3892 | | RE-INSPECTION | | 6/01/07 |
| Critical | 0 | Non-Critical | 1 | |
| <hr/> | | | | |
| TACO BELL | | COMPLAINT INSPECTION | | 6/01/07 |
| Critical | 1 | | | |
| | 1. Salsa in walk-in cooler not date marked. Potentially hazardous food items must be dated in accordance with MoDOH 1999 Food Code and Lawrence County Food Service Ordinance. * | | | |
| Non-Critical | 1 | | | |
| <hr/> | | | | |
| WIND & WILLOW DST. | | Routine Inspection | | 6/11/07 |
| Critical | 0 | Non-Critical | 3 | |
| <hr/> | | | | |
| | | <u>RE-INSPECTION</u> | | |
| Critical | 0 | Non-Critical | 0 | |
| <hr/> | | | | |
| MOVIE GALLERY #4218 | | Routine Inspection | | 6/11/07 |
| Critical | 0 | Non-Critical | 2 | |
| <hr/> | | | | |
| KFC/LJS #55 | | Routine Inspection | | 6/12/07 |
| Critical | 1 | | | |
| | 1. Chicken on buffet held at 125° F. Potentially hazardous hot food shall be held at 140° F. or above. | | | |
| Non-Critical | 6 | | | |
| <hr/> | | | | |
| BIG BALDY'S BAR-B-QUE | | Routine Inspection | | |
| | 6/12/07 | | | |
| Critical | 3 | | | |
| | 1. Mold on inside ice machine. Food contact surfaces must be maintained in a clean/sanitized condition. | | | |
| | 2. Bottle of sanitizer not labeled. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. | | | |
| | 3. Sanitizer agent not within required limits. Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance. * | | | |
| Non-Critical | 0 | | | |
| <hr/> | | | | |
| | | <u>RE-INSPECTION</u> | | 6/19/07 |
| Critical | 0 | Non-Critical | 0 | |
| <hr/> | | | | |
| ALPS | | Routine Inspection | | 6/12/07 |
| Critical | 3 | | | |
| | 1. Some over-the-counter drugs outdated. These types of products must be sold by sell date | | | |

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

6/1/07 - 6/30/07

Non-Critical 13

Mountaineer 66 Complaint Inspection 6/21/07
Critical 8

1. Employee not wearing gloves to handle sandwich bread. When handling ready-to-eat foods, single service gloves, tongs or other utensils must be used. *
2. Anacin Pain Reliever expired 4/07 and Allergy Away expired 4/07. These types of products must be sold by sell date or they are subject to embargo.
3. Hot dog held at 115 °F. Potentially hazardous hot food shall be held at 140° F. or above. *
4. Inside of Microwave is dirty. Food contact surfaces must be maintained in a clean/sanitized condition.
5. No hand sink. Employee hand sink must be readily accessible at all times and used for hand washing only.
6. Unable to demonstrate knowledge of MO 1999 Food Code. The person in charge shall demonstrate knowledge of the requirements of the MO 1999 Food Code. *
7. Not sanitizing food contact equipment. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. *
8. Tow unlabeled bottles of cleaner. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

Non-critical 10

RE-INSPECTION

6/26/07

Critical 5

1. Anacin Pain Reliever expired 4/07 (recurring). These types of products must be sold by sell date or they are subject to embargo.
2. Allergy Away expired 4/07 (recurring). These types of products must be sold by sell date or they are subject to embargo.
3. Unlabeled bottle of cleaner (recurring). These types of products must be sold by sell date or they are subject to embargo.
4. Dead bug on shelf of reach-in cooler. Dead or trapped birds, insects, rodents and other pests shall be removed from the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
5. Live bug on floor in retail area. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 4

LAWRENCE COUNTY HEALTH DEPARTMENT
Food Service Inspections

6/1/07 - 6/30/07

PIERCE CITY

| | | | | |
|---------------------|---|------------------------|---|---------|
| ROYAL CREATIONS | | Routine Inspection | | 6/07/07 |
| Critical | 0 | Non-Critical | 1 | |
| <hr/> | | | | |
| DOLLAR GENERAL | | Routine Inspection | | 6/07/07 |
| Critical | 0 | Non-Critical | 1 | |
| <hr/> | | | | |
| PIERCE CITY SCHOOLS | | Summer Feeding Program | | 6/06/07 |
| Critical | 0 | Non-Critical | 0 | |

VERONA

| | | | | |
|-------------------------|---|------------------------|---|---------|
| VERONA SCHOOL CAFETERIA | | Summer Feeding Program | | 6/06/07 |
| Critical | 0 | Non-Critical | 2 | |
