

LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections

9/1/07 - 9/30/07

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.

\*\*= Report sent to Prosecuting Attorney for review.

**AURORA**

BRAUM'S ICE CREAM #283 \*\*                      Routine Inspection                      9/07/07  
Critical                      4

1. Plastic container used to store ice scoop when not in use in disrepair. Food contact surfaces must be maintained in good repair.
2. Mold growth on inside ice machine door. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Dried debris on food container stored with clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*
4. Heavy leakage around south side windows onto dining tables. Outside of building must be properly maintained in order to prevent contamination of food products and food contact surfaces.

Non-Critical                      6

**RE-INSPECTION**

9/10/07

Critical                      1

1. Repair around south side windows is pending. Work order submitted. Outside of building must be properly maintained in order to prevent contamination of food products and food contact surfaces.

Non-Critical                      4

SONIC DRIVE IN \*\*                      Routine Inspection                      9/07/07  
Critical                      4

1. Employee hand sink in disrepair and not usable for employee hand washing. Employee hand sink must be readily accessible at all times and used for hand washing only. Proper hand washing must be used to prevent possible contamination of food products.





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3. Container storing coffee filters has debris and paper clips in bottom. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*
4. Reach-in refrigerator by microwave at 46 °F. Refrigeration equipment must maintain temperatures in accordance with the 1999 MO Food Code.
5. No sanitizer in wiping cloth bucket. Utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code.
6. Personal items stored on shelf with pans. Personal items must be stored where they will not be a potential contamination hazard to food contact surfaces. \*

Non-Critical 5

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AURORA FAMILY RESTAURANT \*\* Routine Inspection 9/26/07

Critical 4

1. Container of cooked meat not labeled or date marked outside walk-in cooler. Potentially hazardous food items must be dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance.
2. Raw meat stored above ready-to-eat foods in outside walk-in and kitchen prep refrigerator. Food products must be stored in such a manner to prevent possible contamination.
3. Bottle of glass stored on shelf with single service items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
4. Kitchen walk-in refrigerator not maintaining proper temperature. Potentially hazardous cold foods shall be held at 41° F. or below.

Non-Critical 7

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**MARIONVILLE**

JADE PALACE \*\* Routine Inspection 9/17/07

Critical 4

1. Cooked chicken not date marked. Potentially hazardous food items must be dated in accordance with MO DOH 1999 Food Code and Lawrence County Food Service Ordinance.
2. Refrigeration unit 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. Rice and flour stored in non-food grade containers. Food contact surfaces must be made of food grade materials.
4. Using bowl to dispense bulk rice. Proper utensils with handles must be used to dispense bulk food products. \*

Non-Critical 3

**RE-INSPECTION**

9/20/07

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Critical	0	Non-Critical	0
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SONIC DRIVE IN		<b><u>RE-INSPECTION</u></b>	9/17/07
Critical	0	Non-Critical	0

**MILLER**

ROUTE 66 TAVERN (MDV #284)	Routine Inspection	**	9/12/07
Critical	6		

1. Open space in ceiling above ice machine creating potential product contamination. Openings to the outside must be maintained in such condition to prevent vermin entrance and contamination from the elements.
3. Ice scoop on top of ice machine stored on soiled contact surface. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*
4. The glass brush at 3-vat sink worn out. Food contact surfaces must be maintained in good repair.
4. Beverages floating in water in a non-drainable container creating a possible product contamination. Containers for storing product in ice must have a drain.
5. Back screen door in disrepair. Openings to the outside must be maintained in such condition to prevent vermin entrance.
5. Lagoon in disrepair and evidence of overflowing creating possible contamination of ground water. Waste products must be disposed in accordance with 1999 MO Food Code and DNR Regulations. Lagoon also undersized as tavern is being increase in patron capacity to 2 to 3 times the present size.

Non-Critical	4		
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**MONETT**

DAIRY QUEEN	Routine Inspection		9/05/07
Critical	1		

1. Hose attached to spigot at 3-vat sink resting below water level without backflow prevention device. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination. \*

Non-Critical	4		
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**MT. VERNON**



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must be used to prevent potential vermin contamination

4. Heavy leak from mop soap cleanser dispenser located above mop sink with water pooling on floor near by. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

Non-Critical            3

**2<sup>nd</sup> RE-INSPECTION**

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9/14/07

Critical                4

1. Urinal overflowing on floor in men's bathroom. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.
2. Several flies at front service area and near dish machine. Effective pest control measures must be used to prevent potential vermin contamination.
3. Chlorine residual in final rinse of dish machine 200+ ppm. (Using wrong type of test strips.) Sanitizing agent residuals must be maintained in accordance with MO 1999 Food Code and Lawrence County Food Ordinance.
4. Hose attached to spigot near dumpster without backflow device. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.

Non-Critical            1

**3<sup>rd</sup> RE-INSPECTION**

9/17/07

Critical                0

Non-Critical

1

KFC/LJS #55

**RE-INSPECTION**

9/05/07

Critical                0

Non-Critical

1

KFC/LJS #55

Routine Inspection

9/02/07

Critical                2

1. Pump spray container of degreaser not labeled. 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. \*
2. Mold growth on splash area of self-serve drink dispenser. Food contact surfaces must be maintained in a clean/sanitized condition. \*

Non-Critical            2

ALPS GROCERY

COMPLAINT INSPECTION

9/18/07

Critical                5

1. Dead flies in several different display units. Effective pest control measures must be used to prevent potential vermin contamination.
2. Evidence of single service foil pan being reused. Dead insects and debris stuck inside pans. Single service products must be discarded after one use. Effective pest control measures must be used to prevent potential vermin contamination.





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Critical	0	Non-Critical	1
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**PIERCE CITY**

ROSENBROUGH GEN. STORE	Routine Inspection		9/11/07
Critical	1		

1. Two units 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		
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FERN'S TAVERN	Routine Inspection		9/11/07
Critical	0	Non-Critical	3

PIERCE CITY ELEMENTARY	Routine Inspection		9/11/07
Critical	1		

1. Dish machine final rinse temperature failed to reach proper level. After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code.

Non-Critical	3		
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PIERCE CITY HIGH SCHOOL	Routine Inspection		9/11/07
Critical	2		

1. Container of sliced ham in cooler dated 8/31/07. Refrigerated, ready-to-eat, potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked at the time the original container is opened in a food establishment to indicate the date by which the food shall be consumed which is, including the day of preparation; 7 calendar day or less from the day that the food is prepared, if the food is maintained at 41 °F or less; or 4 calendar days or less from the day the food is prepared, if the food is maintained at 45 °F or less. \*
2. Pan of potentially hazardous food in cooler 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	1		
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**VERONA**

GRIP RESIDENTIAL CARE	Routine Inspection		9/05/07
Critical	0	Non-Critical	2