

LAWRENCE COUNTY HEALTH DEPARTMENT  
Food Service Inspections

11/1/07 - 11/30/07

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.

\*\* = Sent to the Prosecuting Attorney

**AURORA**

CHINA VILLAGE	**	Routine Inspection	11/02/07
Critical	4		

- in
1. Insecticide stored with cleaners. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
  2. Fragrance spray stored with food containers in food prep area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
  3. Several flies noted in food prep area. Effective pest control measures must be used to prevent potential vermin contamination.
  4. Using shopping bags to store fresh shrimp in freezer. Food products must be stored in such a manner to prevent possible contamination. Food contact surfaces must be made of food grade materials.

Non-Critical	6		
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ROBINSON ELEM. SCHOOL		Routine Inspection	11/06/07
Critical	0	Non-Critical	0

PATE EARLY CHILD DEVEL. CENTER		Routine Inspection	11/06/07
Critical	0	Non-Critical	2

AURORA HIGH SCHOOL		Routine Inspection	11/06/07
Critical	2		

1. Chicken nuggets held at 120° F. Potentially hazardous hot food shall be held at 140° F. or above. \*

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2. Cole slaw held at 50° F. Potentially hazardous cold food shall be held at 41° F. or above.

\*

Non-Critical 1

GO CONVENIENCE #3 Re-Inspection 11/06/07

Critical 1

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 One type of over-the-counter medication outdated.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

Non-Critical 1

MERCY ST. JOHN'S HOSPITAL Routine Inspection 11/06/07

Critical 3

1. Plastic spatula split and cracked. Food contact surfaces must be maintained in good repair.\*
2. Dried food splattered inside micro wave oven. Food contact surfaces must be maintained in a clean/sanitized condition. \*
3. Dried food stuck to can opener cutting blade. Food contact surfaces must be maintained in a clean/sanitized condition. \*

Non-Critical 1

AURORA JUNIOR HIGH Routine Inspection 11/08/07

Critical 0 Non-Critical 2

AURORA NURSING HOME Routine Inspection 11/08/07

Critical 2

1. Employee did not wash hands with soap. Employees must wash hands with soap and hot water prior to putting on gloves in accordance with Lawrence County Food Ordinance. \*
2. Uncovered employee drink at food prep 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. \*

Non-Critical 3

FASTRIP #14 Routine Inspection 11/08/07

Critical 1

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

Non-Critical 1

BRISTOL MANOR \*\* Routine Inspection 11/19/07

Critical 3

1. Inside of food containers are pitted and bubbled. Food contact surfaces must be maintained in good repair.

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2. Live roaches on counter top. Effective pest control measures must be used to prevent potential vermin contamination.

3. Using unapproved insecticide. Only approved insecticides are to be used in food prep area in accordance with label directions.

Non-Critical 2

**RE-INSPECTION**

11/27/07

Critical 1

1. Live roaches on counter top. Effective pest control measures must be used to prevent potential vermin contamination.

Non-Critical 0

**K & K CONFECTIONS** Pre-Opening Inspection 11/26/07

Critical 0 Non-Critical 2

**RICARDO'S MEX. REST.** Routine Inspection 11/21/07

Critical 1

1. Pan used to store taco shells lined with aluminum foil and coated with food debris. Food contact surfaces must be maintained in a clean/sanitized condition.

Non-Critical 5

**RE-INSPECTION**

11/27/07

Critical 0 Non-Critical 3

**FUEL EXPRESS** Routine Inspection 11/19/07

Critical 4

1. Not sanitizing food contact equipment before use. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

2. No hot water at facility. Hot and cold water, under pressure, shall be provided at each sink

3. Two units of medication outdated. These types of products must be sold by sell date or they are subject to embargo.

4. Inside of microwave dirty. Food contact surfaces must be maintained in a clean/sanitized condition.

**RE-INSPECTION**

11/27/07

Critical 0 Non-Critical 0

**RICHARD'S HAWG WILD** Routine Inspection 11/27/07

Critical 2

1. Plumbing leaking at kitchen hand sink. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.

2. Spray bottle of chemical cleaner unlabeled. 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

AURORA SKATE CENTER                      Pre-Opening Inspection                      11/30/07  
Critical                      1

1. Employee hand washing sink not yet installed in food prep area. Employee hand sink must be readily accessible with hot and cold water available at all times and used for hand

washing                      only.  
Non-Critical                      0

**FREISTATT**

TRINITY LUTHERAN SCHOOL                      Routine Inspection                      11/14/07  
Critical                      0                      Non-Critical                      0

**HALLTOWN**

MILLER ELEM. SCHOOL                      Routine Inspection                      11/16/07  
Critical                      0                      Non-Critical                      0

**MARIONVILLE**

BULL'S EYE #32                      **RE-INSPECTION**                      11/05/07  
Critical                      0                      Non-Critical                      6

MARIONVILLE SCHOOL                      Routine Inspection                      11/19/07  
Critical                      0                      Non-Critical                      4

OZARK METHODIST MANOR                      Routine Inspection                      11/27/07  
Critical                      0                      Non-Critical                      1

YOUR PIZZA PLACE                      \*\*                      Routine Inspection                      11/27/07  
Critical                      3

1. One utensil in disrepair. (no longer cleanable) Food contact surfaces must be maintained in good repair. \* (discarded)

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2. Using utensil without handle to dispense doughnut mix. Proper utensils must be used to dispense bulk food products. \*
3. Mold on compressor fan guard blowing on open food containers. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination. Food products must be stored in such a manner to prevent possible contamination.

Non-Critical                      2

**BAMBOO HOUSE**    \*\*                      Routine Inspection                      11/27/07  
Critical                      4

1. Need to clean micro oven. Food contact surfaces must be maintained in a clean/sanitized condition. \*
2. Mold and food spillage on door seal of reach-in refrigerator. Food contact surfaces must be maintained in a clean/sanitized condition.
3. Mold on inside of ice machine door. Food contact surfaces must be maintained in a clean/sanitized condition.
4. Four containers of partially cooked chicken sitting at room temperature. ( temp. 67 - 80° F.) Potentially hazardous hot food shall be held at 140° F. or above. Potentially hazardous cold food shall be held at 41° F. or above. \*

Non-Critical                      2

**MILLER**

**MILLER CENTRAL SCHOOL**                      Routine Inspection                      11/15/07  
Critical                      0                      Non-Critical                      3

**MILLER HGIH SCHOOL**                      Routine Inspection                      11/15/07  
Critical                      1

1. No written policy for time as temperature control. When time is used for public health temperature control it must be in accordance with 1999 Food Code and Lawrence County Food Service Ordinance.

Non-Critical                      3

**RE-INSPECTION**

Critical                      0                      Non-Critical                      0                      11/21/07

**MAIN STREET CAFÉ**                      Routine Inspection                      11/21/07  
Critical                      2

1. Raw meat stored above lettuce in refrigerator. Raw animal foods shall be separated from

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other raw ready-to-eat food such as vegetables and cooked ready-to-eat foods during storage by arranging each type of food so that cross contamination of one type with another is prevented. \*

2. Dried food spillage inside of microwave. Food contact surfaces must be maintained in a clean/sanitized condition. \*

Non-Critical            3

SWEET TRADITIONS BAKE SHOPPE	Pre-Opening Inspection			11/26/07
Critical	0	Non-Critical	1	

**MONETT**

SONIC DRIVE IN	Routine Inspection			11/05/07
Critical	2			

1. Some malt collars in disrepair and no longer cleanable. Food contact surfaces must be maintained in good repair. \*
2. Spigot at 3-vat sink will not shut off. 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

HERD'S GENERAL STORE	Routine Inspection			11/05/07
Critical	0	Non-Critical	3	

DAIRY QUEEN	COMPLAINT INSPECTION			11/05/07
Critical	0	Non-Critical	3	

MONETT HIGH SCHOOL	Routine Inspection			11/07/07
Critical	1			

1. Grilled chicken patties held at 120° F. Potentially hazardous hot food shall be held at 140° F. or above. \*

Non-Critical            0

MONETT INTERMEDIATE SCHOOL	Routine Inspection			11/07/07
Critical	0	Non-Critical	1	



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**2<sup>nd</sup> RE-INSPECTION** 11/16/07  
Critical                      0                                      Non-Critical                      0

KEEN BEAN                                      Routine Inspection                                      11/05/07

Critical                      1  
1. Several ready to eat potentially hazardous foods 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                      2

MADEWELL MEATS                                      Routine Inspection                                      11/05/07

Critical                      0                                      Non-Critical                      0

LAWRENCE COUNTY MANOR                                      Routine Inspection                                      11/16/07

Critical                      0                                      Non-Critical                      6

MO BAPTIST CHILDREN'S HOMES                                      Routine Inspection                                      11/13/07

Critical                      0                                      Non-Critical                      0

MT. VERNON PLACE CARE CENTER                                      Routine Inspection                                      11/20/07

Critical                      4  
1. Pre-flush spray arm at dish machine resting below water level submerged in water. Back-flow prevention devices must be installed where necessary to prevent potential back-flow contamination.  
2. Toasters in need of cleaning. Food contact surfaces must be maintained in a clean/sanitized condition. \*  
3. Spigot at sink in employee toilet will not shut off. Plumbing must be maintained in accordance with MO 1999 Food Code and the Lawrence County Food Service Ordinance.  
4. Water dripping from ceiling vent in dishwashing room onto clean utensil working surface. Vent hoods and attached equipment must be maintained in a way to prevent possible contamination.

Non-critical                      3

**RE-INSPECTION** 11/30/07  
Critical                      0                                      Non-Critical                      0

MT. VERNON RESIDENTIAL CARE                                      Routine Inspection                                      11/20/07

Critical                      2  
1. Dried debris stuck to splash area on table mounted mixer. Food contact surfaces must be maintained in a clean/sanitized condition. \*

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2. Corri son on cutting blade of hand held can opener. Food contact surfaces must be maintained in a clean/sanitized condition. Food contact surfaces must be maintained in good repair. \*

Non-Critical 2

McDONALD'S \*\* COMPLAINT INSPECTION 11/21/07  
Critical 6

1. Some utensils encrusted with debris stored with clean utensils. (reoccurring) Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
2. Mold growth on inside ice machine door. (reoccurring) Food contact surfaces must be maintained in a clean/sanitized condition.
3. Two sites in dry storage where toxic products stored with food items. (reoccurring) Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
4. Open single service cups used to store food products in walk-in refrigerator. Food products must be stored in such a manner to prevent possible contamination. \*
5. Stainless steel cleaner stored next to open food container in service area. (food product discarded) Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination. \*
6. Dead flies in storage cabinets under self-service drink area with loose drink cover lids. Effective pest control measures must be used to prevent potential vermin

contamination.\*  
Non-Critical 8

**RE-INSPECTION** \*\* 11/30/07

Critical 5

1. No sanitizing agent dish machine final rinse. (reoccurring) After being cleaned, utensils and equipment food-contact surfaces shall be sanitized in accordance with 1999 MO Food Code.
2. Encrusted debris on egg cooking device and stored with clean utensils. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*
3. Several soiled utensils or surfaced no longer cleanable stored with clean utensils. Food contact surfaces must be maintained in good repair. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination. \*  
(corrected on spot, placed in trash can)
4. Encrusted debris on table mounted can opener in front food service area. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.
5. Food dicer unit not being cleaned between uses. Food contact utensils/equipment must be cleaned/sanitized after each use and stored in proper manner to prevent recontamination.

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Non-Critical 4

FLYING M RESTAURANT	Routine Inspection	11/26/07
Critical 0	Non-Critical 2	

**PIERCE CITY**

ST. MARY'S SCHOOL	Routine Inspection	11/14/07
Critical 1		

1. Chicken salad held in refrigerator 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 2

**VERONA**

VERONA SHCOOLS	Complaint Inspection	11/20/07
Critical 3		

1. Grills dirty on fans in kitchen. Equipment shall be cleaned to prevent potential contamination of exposed food product.
2. Dried food debris on food contact surface of can opener. Food contact surfaces must be maintained in a clean/sanitized condition. Corrected on the spot.
3. Shrimp held at 130 °F. Potentially hazardous hot food shall be held at 140° F. or above. Corrected on the spot.

Non-Critical 3

SPRING RIVER REST/NIGHT CLUB	Pre-Opening Inspection	11/29/07
Critical 0	Non-Critical 1	