

LAWRENCE COUNTY HEALTH DEPARTMENT Food Service Inspections

3/01/2018-3/31/2018

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 shows the number of non-critical violations but doesn't list the nature of those violations. More information may be obtained by looking on our web site www.lawrencecohealth.com.

* = Items corrected on the spot.

** = Sent to the Prosecuting Attorney



= Establishments that have obtained a **star rating**. These establishments received zero (0) critical violations during their pre-opening, change of ownership, routine, or complaint inspection.

Sonic Drive-In Mt. Vernon	Family Dollar Store #1894	Bamboo House
Herrell's Ice	HasiMi Japanese Express	Mazzio's Italian Eatery
Lizzy Jeanne's Gourmet Jams & Jellies	KFC/LJS #55	Stop N' Shop
Taco Bell #587	Pizza Hut #1751	Subway of Mt. Vernon
Casey's General Store #1368	Ice Queen	

	Mt. Vernon	
Sonic Drive-In	Routine	3/2/2018
Critical 0		
Non-critical 3		
Family Dollar Store #1894	Routine	3/1/2018
Critical 0		
Non-critical 2		
Mazzio's Italian Eatery	Routine	3/14/2018
Critical 0		
Non-critical 0		
Lizzy Jeanne's Gourmet Jams & Jellies	Routine	3/15/2018
Critical 0		
Non-critical 3		
Hot Spot #3	Routine	3/16/2018
Critical 1		
1. Quat sanitizer in bucket above 400ppm and chlorine sanitizer in spray bottle above 200ppm. Sanitizing agent residuals must be in accordance with 2013 MO Food Code and Lawrence County Food Service Ordinance.*		
Non-critical 6		
KFC/LJS #55	Routine	3/19/2018
Critical 0		

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Non-critical	4		
Mt. Vernon Family Restaurant		Routine	3/20/2018
Critical	4		
1.		Toxic items stored with food products. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*	
2.		Grime/food debris accumulation on food contact surfaces of meat slicer and can opener. Food contact surfaces must be maintained in a clean sanitized condition.*	
3.		Unlabeled sanitizer container. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*	
4.		Uncovered employee drink in 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 other items needing protection cannot result.*	
Non-critical	7		
Cotter's Country Junction		Routine	3/21/2018
Critical	1		
1.		Rodent droppings in cabinet below grill. Effective pest control measures must be used to prevent potential vermin contamination.*	
Non-critical	2		
Stop N' Shop		Routine	3/22/2018
Critical	0		
Non-critical	0		
Taco Bell #587		Routine	3/22/2018
Critical	0		
Non-critical	2		
Pizza Hut #1751		Routine	3/27/2018
Critical	0		
Non-critical	2		
Subway of Mt. Vernon		Routine	3/29/2018
Critical	0		
Non-critical	0		
Wilmoth Enterprises Deli		Routine	3/30/2018
Critical	1		
1.		Raw eggs stored above ready to eat foods in walk-in cooler. Raw food products must be stored below ready to eat foods to prevent cross contamination.*	
Non-critical	5		
T/A Truck Stop		Routine	3/30/2018
Critical	1		
1.		Bacon, sausage and macaroni in walk-in cooler with no label or date marking. Potentially hazardous food must be labeled and date marked for use by date.*	
Non-critical	2		
Haritej, LLC-Best Western		Routine	3/30/2018
Critical	1		
1.		Left over foods (gravy, eggs, etc.) without label or date marking. Potentially hazardous food must be labeled and date marked for use by date.*	
Non-critical	2		
		Marionville	
Bamboo House		Routine	3/7/2018
Critical	0		
Non-critical	0		

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Pit Crew BBQ		Aurora	
Critical	1	Routine	3/8/2018
1.	Lysol wipes stored next to spices and drink lids. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
Non-critical	0		
Herrell's Ice		Routine	3/8/2018
Critical	0		
Non-critical	0		
HasiMi Japanese Express		Pre-Opening	3/13/2018
Critical	0		
Non-critical	0		
Hog Tide Bar-B-Que		Routine	3/22/2018
Critical	1		
1.	Unlabeled spray bottle. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
Non-critical	2		
Casey's General Store #3258		Routine	3/29/2018
Critical	1		
1.	Unlabeled spray bottle in front prep area. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
Non-critical	5		
Casey's General Store #1324		Routine	3/29/2018
Critical	1		
1.	Stainless steel cleaner stored with food items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
Non-critical	0		
Casey's General Store #1368		Routine	3/29/2018
Critical	0		
Non-critical	0		
Cedar Grove Bulk Food		Verona	
Critical	1	Routine	3/12/2018
1.	Laundry starch stored next to food items. Toxic products shall be properly used, labeled and stored in such a manner as to prevent potential contamination.*		
Non-critical	2		
Ice Queen		Wentworth	
Critical	0	Pre-Opening	3/26/2018
Non-critical	0		