

Barry County Health Department
 65 Main, P.O. Box 207
 Cassville, MO 65625
 417.847.2114 FAX 417-847-2116
 www.barrycountyhealth.org

The Health Department divides food service code violations into two categories; Priority and Core items.

Priority items are more likely than other violations to contribute to food contamination, or illness and/or injury.

Core items although important to the overall hygiene of the establishment, do not necessarily present an immediate threat to food contamination or illness and/or injury.

A report for each establishment that is inspected shows the number of priority items, along with a short statement as to the nature of the violations. The report also shows the number of core items, but doesn't list the nature of those violations.

***Corrected on spot**

Trojan PQ Mart All priority violations corrected.	Washburn	Follow-up	3/6/18
Sunrise Family Restaurant Priority Violations: 0 Core Violations: 0	Cassville	Routine	3/6/18
Monett Plaza 8 Theatre All priority violations corrected.	Monett	Follow-up	3/7/18
La Michoacana All priority violations corrected.	Monett	Follow-up	3/7/18
Angus Branch Steakhouse Priority Violations: 0 Core Violations: 2*	Monett	Routine	3/7/18
Shell Knob School Priority Violations: 0 Core Violations: 0	Shell Knob	Routine	3/12/18
Pizza Hut Priority Violations: 2*	Shell Knob	Routine	3/12/18

1. Open can of Red Bull by the microwave.*
2. Debris in the bottom of two containers that clean utensils are stored in.*

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Core Violations: 3

Daylight Donuts **Monett** **Routine** **3/13/18**

Priority Violations: 1*

1. Sausages, ham, eggs breakfast sandwiches are not labeled with a seven day discard date.*

Core Violations: 1

El Mariachi Restaurant **Cassville** **Routine** **3/13/18**

Priority Violations: 8*

1. Most recent inspection not posted for the public to read.*
2. No one ServSafe certified on duty.*
3. Clean utensils stored in container that has a heavy accumulation of food debris in the bottom.*
4. Raw shell eggs (warm to touch) stored at room temperature rather than 45F or lower as required.*
5. Kitchen sanitizer not at proper strength.*
6. Insecticide stored with food items.*
7. Numerous potentially hazardous foods given greater than a seven day discard date.*
8. Can opener blade has dried food debris on it.*

Core Violations: 8