STONE COUNTY HEALTH DEPARTMENT

FOOD SERVICE INSPECTIONS

10/2/17-10/31/17

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 aesthetics and food safety 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 indicates the number of non-critical violations but does not list the nature of these violations.\*=Items corrected immediately.

BILLY GAIL’S CAFÉ 5291 State Hwy. 265, Branson, MO

Routine 10/3/17

Critical 0

Non-Critical 3

CANDY PRODUCTION(SDC) 399 Indian Point Road, Branson, MO

Routine 10/12/17

Critical 0

Non-Critical 0

CHRISTINA’S TWIN ISLAND RESTAURANT 4831 Hwy. 86, Blue Eye, MO

Routine 10/20/17

Critical 0

Non-Critical 2

DOGWOOD CANYON CAFÉ 2038 Hwy. 86, Lampe, MO

Routine 10/11/17

Critical 2

1. Unlabeled spray bottle containing an unknown clear liquid stored on shelf below 2 vat food preparation sink in grill area. Toxic items not stored in the original container must be properly labeled as to contents.\*
2. Heat sanitizing dish machines maximum hot water temperature measured 158.8 degrees Fahrenheit. Food contact utensils/equipment must be washed, rinsed, and sanitized in accordance with the MO Food Code.

Non-Critical 1

DOGWOOD CANYON CAFÉ 2038 Hwy. 86, Lampe, MO

Re-inspection 10/24/17

Critical 0

Non-Critical 0

EL LAGO 18942 Hwy. 13, Branson West, MO

Routine 10/4/17

Critical 0

Non-Critical 4

FOOD WAREHOUSE(SDC) 399 Indian Point Road, Branson, MO

Routine 10/12/17

Critical 0

Non-Critical 0

LAKEWAY ONE STOP 8044 Hwy. 76, Cape Fair, MO

Routine 10/4/17

Critical 0

Non-Critical 1

LEDGESTONE GRILLE 1600 Ledgestone Way, Reeds Spring, MO

Routine 10/19/17

Critical 1

1. Heat sanitizing dish machines maximum hot water temperature measured 149.5 degrees Fahrenheit. Food contact utensils/equipment must be washed, rinsed, and sanitized in accordance with the MO Food Code.

Non-Critical 3

LEDGESTONE GRILLE 1600 Ledgestone Way, Reeds Spring, MO

Re-inspection 10/24/17

Critical 0

Non-Critical 0

MAPLE HILL RESTAURANT 8089 Hwy. 76, Cape Fair, MO

Routine 10/3/17

Critical 0

Non-Critical 1

TEQUILA’S MEXICAN RESTAURANT 18050 Hwy. 13, Branson West, MO

Routine 10/24/17

Critical 0

Non-Critical 3