

STONE COUNTY HEALTH DEPARTMENT FOOD SERVICE INSPECTIONS

12/1/22-12/30/22

The health department divides food service code violations into two categories, critical and non-critical.

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

Core items 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 priority violations, along with a short statement as to the nature of the violations. The report also indicates the number of core violations but does not list the nature of these violations. *=Items corrected immediately.

DOLLAR GENERAL #3653	21170 Main Street, Reeds Spring, MO	
Routine		12/8/22
Priority	0	
Core	2	
FIREHOUSE BBQ	1339 Camp Clark Hill, Galena, MO	
Pre-opening		12/5/22
Provided education and consultation at time of inspection. Review of physical facilities.		
HAPPY TERIYAKI	11863 Hwy. 13, Kimberling City, MO	
Routine		12/15/22
Priority	0	
Core	3	

OASIS OF BLUE EYE 11863 Hwy. 86, Blue Eye, MO
Routine 12/1/22
Priority 1
1. Several containers of ready to eat potentially hazardous foods held in coolers without discard date labeling. Ready to eat potentially hazardous food items held over 24 hours must be labeled with a discard date.
Core 3

OASIS OF BLUE EYE 11863 Hwy. 86, Blue Eye, MO
Re-inspection 12/8/22
Priority 1
Core 2

OZARK MOUNTAIN RESORT 146 Ozark Mountain Resort Drive, Kimberling City, MO
Routine 12/1/22
Priority 1
1. Sour cream stored in small refrigerator measured 46 degrees Fahrenheit at 1:30 PM. Potentially hazardous foods must be held at 41 degrees Fahrenheit or below during cold storage.*
Core 2

SILVER DOLLAR CITY CAMPGROUND 5125 Hwy. 265, Branson, MO
Routine 12/12/22
Priority 0
Core 0

SPICY TOMATOES MEXICAN RESTAURANT 75 Doc Miller Road, Blue Eye, MO
Routine 12/8/22
Priority 0
Core 4

THE FILLIN STATION

6741 Hwy. 13, Lampe, MO

Routine

12/8/22

Priority 1

1. Several containers of ready to eat potentially hazardous foods held in coolers without discard date labeling. Ready to eat potentially hazardous food items held over 24 hours must be labeled with a discard date.*

Core 1