

STONE COUNTY HEALTH DEPARTMENT  
FOOD SERVICE INSPECTIONS

6/3/24-6/28/24

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.

BILLY GAIL'S CAFÉ	5291 State Hwy. 265, Branson, MO	
Follow up		6/27/24
Priority	0	
Core	0	
 BURTON'S FARM	 445 Silver Lake Road, Billings, MO	
Routine		6/3/24
Priority	0	
Core	1	
 CLARABELLE'S(SDC)	 399 Silver Dollar City Parkway, Branson, MO	
Routine		6/6/24
Priority	0	
Core	0	

DOCKSIDE GRILL(SDC)	399 Silver Dollar City Parkway, Branson, MO	
Routine		6/6/24
Priority	0	
Core	1	
DOGWOOD CANYON	2038 W. State Hwy. 86, Lampe, MO	
Routine		6/26/24
Priority	0	
Core	5	
DOLLAR GENERAL #6179	12622 Hwy. 13, Kimberling City, MO	
Routine		6/24/24
Priority	0	
Core	1	
ECHO HOLLOW MAIN CONCESSIONS	399 Silver Dollar City Parkway, Branson, MO	
Follow up		6/6/24
Priority	0	
Core	0	
ELMER'S(SDC)	399 Silver Dollar City Parkway, Branson, MO	
Routine		6/6/24
Priority	0	
Core	0	
LUCKY'S TOYS(SDC)	399 Silver Dollar City Parkway, Branson, MO	
Routine		6/6/24
Priority	0	
Core	1	

PARMESAN'S PIZZERIA 14608 Hwy. 13, Kimberling City, MO  
Routine 6/26/24  
Priority 1

1. No chlorine detected during cycle of chemical sanitizing dish machine. Food contact utensils/equipment must be washed, rinsed, and sanitized in accordance with the MO Food Code. Minimum chlorine concentration of 50 ppm.

Core 4

PERSIMMON HILL FARM 367 Persimmon Hill Lane, Lampe, MO  
Routine 6/5/24  
Priority 1

2. Approximately 10 ppm chlorine detected during cycle of chemical sanitizing dish machine. Food contact utensils/equipment must be washed, rinsed, and sanitized in accordance with the MO Food Code. Minimum chlorine concentration of 50 ppm.
1. Cottage cheese stored in "expo" cooler measured 56.6 degrees Fahrenheit at 10:42 AM. Potentially hazardous foods must be stored at 41 degrees Fahrenheit or below during cold holding.\*

Core 4

PHILLY D'S 257 Striper Road, Billings, MO  
Preopening 6/5/24  
Provided education and consultation at time of inspection. Review of physical facilities.

PIZZA BY THE CHEF@THE LAKE 11863 State Hwy. 13, Unit 2, Kimberling City, MO  
Preopening  
Provided education and consultation at time of inspection. Review of physical facilities.

POWER'S FARM MEAT MARKET 6881 State Hwy. 86, Shell Knob, MO  
Routine 6/26/24  
Priority 0  
Core 2

SADIE'S PRETZEL CAFÉ(SDC) 399 Silver Dollar City Parkway, Branson, MO  
Routine 6/6/24  
Priority 0  
Core 2

STONEWATER COVE RESORT

1257 Sunset Timbers Trail, Shell Knob, MO

Routine

6/4/24

Priority

1

1. Unlabeled spray bottle containing orange liquid in dishwashing area. Toxic items not stored in the original container must be properly labeled. \*

Core

2