

STONE COUNTY HEALTH DEPARTMENT
FOOD SERVICE INSPECTIONS

12/2/24-12/23/24

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.

BULONE ENTERPRISES	7089 W. Hwy. 13, Lampe, MO	
Routine		12/4/24
Priority	0	
Core	1	
BULONE ENTERPRISES	7089 W. Hwy. 13, Lampe, MO	
Follow up		12/17/24
Priority	0	
Core	0	
CARR LANE COUNTRY STOP	8845 Hwy. 86, Shell Knob, MO	
Routine		12/10/24
Priority	0	
Core	2	

DOLLAR GENERAL #17892	6913 Hwy, 13, Lampe, MO	
Routine		12/10/24
Priority	0	
Core	0	
JOE BALD MARKET	4043 Joe Bald Road, Kimberling City, MO	
Routine		12/2/24
Priority	0	
Core	2	
LAKeway ONE STOP	8044 W. Hwy. 76, Cape Fair, MO	
Routine		12/2/24
Priority	2	
1.	Three boxes of Tylenol PM and three boxes of Tylenol Cold & Flu Severe on shelf for sale past expiration dates. These products must be sold by sell date or they are subject to embargo.*	
2.	Dried debris on surfaces of gourmet ice machine nozzles. Food contact surfaces must be maintained in clean and sanitary condition.	
Core	2	
LAKeway ONE STOP	8044 W. Hwy. 76, Cape Fair, MO	
Follow up		12/10/24
Priority	0	
Core	0	
MILLIE JO'S RESTAURANT	4443 Hwy. H, Lampe, MO	
Follow up		12/10/24
Priority	0	
Core	1	
MULE EXPRESS	16282 Hwy. 13, Branson West, MO	
Routine		12/15/24
Priority	0	
Core	2	

OAXACA CRANE MEXICAN RESTAURANT 306 W. Rose, Crane, MO
Preopening 12/3/24
Provided education and consultation at time of inspection. Review of physical facilities.

OZARK COFFEE HOUSE 9336 Hwy. 76, Branson West, MO
Routine 12/16/24
Priority 1
1. Food contact utensils were not being washed, rinsed and sanitized. Food contact utensils/equipment must be washed, rinsed, and sanitized in accordance with the MO Food Code.
Core 4

OZARK COFFEE HOUSE 9336 Hwy. 76, Branson West, MO
Follow up 12/19/24
Priority 0
Core 0

RAPID ROBERT'S #101 205 Pirate Lane, Crane, MO
Follow up 12/3/24
Priority 0
Core 2

SHOWBOAT BRANSON BELLE 4800 State Hwy. 265, Branson, MO
Routine 12/17/24
Priority 1
1. Hot water temperature in heat sanitizing conveyor dish machine reached a maximum temperature of 144. 2 degrees Fahrenheit at 11:20 AM. Food contact utensils/equipment must be washed, rinsed, and sanitized in accordance with the MO Food Code.
Core 4

SHOWBOAT BRANSON BELLE 4800 State Hwy. 265, Branson, MO
Follow up 12/19/24
Priority 0
Core 1

THE BEAN COUNTER

24265 State Hwy. 413, Galena, MO

12/2/24

Routine

Priority 0

Core 2