



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN DATE 10-15-15	9:00am	TIME OUT 1:50pm
PAGE 1 of 6		

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Leadington Pit Stop	OWNER: Parson's Oil Company	PERSON IN CHARGE: Felicia Crabtree	
ADDRESS: 1 Chat Drive	ESTABLISHMENT NUMBER: 0184	COUNTY: 187	
CITY/ZIP: Leadington, 63601	PHONE: 573-431-8989	FAX: 573-431-7917	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input checked="" type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____			
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____ Results _____	

#### RISK FACTORS AND INTERVENTIONS

**Risk factors** are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		<input type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition	✓	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C	Toxic substances properly identified, stored and used	✓	
IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection.		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				IN = in compliance N/A = not applicable COS=Corrected On Site	OUT = not in compliance N/O = not observed R=Repeat Item	
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <input type="checkbox"/> OUT <input type="checkbox"/> NO	Proper disposition of returned, previously served, reconditioned, and unsafe food						

#### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge /Title:

Felicia Crabtree

Date: October 15, 2015

Inspector:

John Wiseman

Telephone No.  
(573)431-1947

EPHS No.  
1507

Follow-up:  Yes  No  
Follow-up Date: 10-30-15



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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**FOOD ESTABLISHMENT INSPECTION REPORT**

PAGE 2 of 6

ESTABLISHMENT NAME	ADDRESS	CITY / ZIP	
Leadington Pit Stop	1 Chat Drive	Leadington, 63601	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Deli display cooler	34	True freezer	0
Sandwich prep cooler	38	Pizza prep cooler	36
Cold Hold: ham, cheese, turkey	41,41,42	Cold Hold: bacon, grnd beef, sausage	37,38,37
sld tomato, lettuce, rst beef	42,41,42	pepperoni, ham, shrd cheese	38,38,40
True burger cooler	34	Beverage Air freezer	4
Code Reference	PRIORITY ITEMS		Correct by (date)
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		Initial
3-501.17A	Packages of sliced roast beef, sliced tomato and open packages of lettuce were observed within the sandwich prep cooler without dates of disposition. Potentially hazardous foods stored refrigerated shall be marked with the day or date by which the food will be sold, used or discarded. According to the manager, the food was greater than seven days old. COS by voluntarily discarding the food.		COS
3-501.17A	A date of disposition was not observed on an open package of lettuce in the bottom of the sandwich prep cooler. Potentially hazardous foods stored refrigerated shall be marked with the day or date by which the food will be sold, used or discarded. According to the manager, the food was greater than seven days old. COS by voluntarily discarding the food.		COS
2-401.11A, B	An open container of employee beverage was observed stored atop the deli display cooler. Employees shall eat and drink only in designated areas where the contamination of food and equipment cannot occur. COS by discarding the beverage.		COS
4-601.11A	Food debris was observed on the exterior of the containers of raw hamburger in the burger cooler. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the containers.		10-18-15
3-501.17A	Dates of disposition were not observed on containers of cheese sauce, mac-n-cheese, beef and gravy in the pizza prep cooler. Potentially hazardous foods stored refrigerated shall be marked with the day or date by which the food will be sold, used or discarded. According to the manager, the food was greater than seven days old. COS by voluntarily discarding the food.		COS
Code Reference	CORE ITEMS		Correct by (date)
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>		Initial
4-204.112	A thermometer was not present in the deli display case. A mechanically refrigerated storage unit shall be provided with a temperature measuring device. Please place an appropriately scaled thermometer in this unit.		10-30-15
4-601.11C	Food residue was observed on the inside and outside surfaces of the sandwich prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, food, and other debris. Please clean the interior and exterior of the sandwich prep cooler.		
4-601.11C	Food debris was observed on the interior and in the door seals of the True freezer in the kitchen area. Non-food contact surfaces shall be kept free of an accumulation of dust, food, and other debris. Please clean the interior and door seals of this unit.		
4-601.11C	Food debris was observed in the bottom of the pizza prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, food, and other debris. Please clean the interior and door seals of this unit.		
3-305.12F 4-903.12A 5 4-601.11C	Single service utensils and boxes of taco shells were observed stored below the exposed plumbing of the kitchen hand wash sink. Food and single service items may not be stored below unshielded sewer lines. Please relocate these items. Food debris and splatters were observed on the exterior of the pizza prep cooler and the scale beside it. Non-food contact surfaces shall be kept free of an accumulation of dust, food and other debris. Please clean these pieces of equipment.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:

Felicia Crabtree

Date: October 15, 2015

Inspector:

John Wiseman

Telephone No.  
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PAGE 3 of 6

ESTABLISHMENT NAME Leadington Pit Stop	ADDRESS 1 Chat Drive	CITY / ZIP Leadington, 63601	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk-in cooler	32	AHT ice cream freezer	12
Walk-in freezer	4		
Hot hold hot dogs	171		
Gehls nacho cheese	147		
Cold Cow ice cream freezer	10		
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		Correct by (date) Initial
4-601.11A	Food debris was observed on the inner surfaces and outer surfaces of the Amana minicrowave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the interior and exterior of the microwave.		10-18-15 <i>[Signature]</i>
7-202.12A ,B,C	A can of Raid ant and roach killer was observed stored with cleaning chemical in the back room. Only those toxic materials that are approved for use in a food establishment shall be allowed on the premises. Please remove the insecticide from the premises.		<i>[Signature]</i>
7-201.11B	A container of pickles was observed stored below the cleaning chemical storage shelves in the back room. Toxic materials shall be stored where they cannot contaminate food. COS by moving the pickles.		COS <i>[Signature]</i>
4-601.11A	Food debris was observed on a steel pan and a plastic container stored in clean storage above the three compartment sink. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this equipment.		10-18-15 <i>[Signature]</i>
4-601.11A	Mold was observed on the interior baffle of the Manitowoc ice machine. Food contact surfaces shall be clean to sight and touch. Please remove the baffle and wash, rinse, and sanitize. If the baffle cannot be removed, empty the unit of ice and wash, rinse and sanitize the interior prior to returning to service.		<i>[Signature]</i>
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6-501.12A	An accumulation of dust was observed on the exterior of the hood above the pizza oven. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the hood to prevent contamination of food and equipment.		10-30-15 <i>[Signature]</i>
6-501.12A	Food debris was observed accumulating on shelving and shelf contents below the pizza oven. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.		<i>[Signature]</i>
3-305.11A 3	Cans of cheese sauce and single use pizza boxes were observe stored on the floor beside the pizza oven. Food and single use items shall be protected from contamination by storing them at least six inches off of the floor. Please store food and single use items at least six inches off of the floor.		<i>[Signature]</i>
4-903.11A 3	A wiping cloth was observed stored on the table under the pizza oven. Cloths in-use for wiping counters and other equipment surfaces shall be held in a chemical sanitizer. Please store all wiping cloths in an approved and appropriately prepared chemical sanitizer.		<i>[Signature]</i>
6-501.12A	Food debris and dirt was observed on the floor in the kitchen, especially under the equipment. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the kitchen floor on a daily basis and as needed.		<i>[Signature]</i>
6-202.13B 1	A fly strip containing dead flies was observed installed above food prep areas in the kitchen. Insect control devices shall not be located over food preparation areas. Please remove the fly strip from this location.		<i>[Signature]</i>

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *[Signature]* Felicia Crabtree Date: October 15, 2015

Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573)-431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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Follow-up Date: 10-30-15



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PAGE 4 of 6

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Leadington Pit Stop	1 Chat Drive	Leadington, 63601	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Code Reference	PRIORITY ITEMS		Correct by (date)
4-601.11A	Dried soda syrup was observed on the nozzle housing of the customer self service soda fountain. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily.	10-18-15	
4-601.11A	Food residue was observed on the interior surfaces of the customer access microwave oven. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the microwave interior as necessary.		
Code Reference	CORE ITEMS		Correct by (date)
4-601.11C	Dirt, dust and food debris was observed on shelving and equipment throughout the kitchen area. Non-food contact surfaces shall be kept free of dust, food and other debris. Please thoroughly clean all equipment and surfaces including storage shelving in the kitchen area.	10-30-15	
6-202.15A 3	Daylight was observed at the left side and at the bottom of the emergency exit in the back room. The outer openings of a food establishment shall be protected against the entry of insects and pests by providing tight fitting doors. Please seal the gaps at this entry/exit.		
3-305.11A 3	Boxes of single service pizza boxes, single service drinking cups, cases of nacho cheese, and cases of soda syrup were observed stored on the floor in the back room. Food and single service items shall be stored at least six inches off of the floor. Please store these items off of the floor.		
4-903.11A 3			
5-205.15B	The faucet at the three compartment sink was observed to be broken and leaking badly. A plumbing system shall be maintained in good repair. Please repair the faucet at this location.		
6-301.12A	Paper towels were not provided at the hand wash sink in the back room. All hand wash sinks shall be provided with hand drying provisions. Please provide paper towels at this location.		
6-501.12A	The back room floors, equipment (including the soda distribution system) was observed to be generally and ubiquitously soiled. This condition is exacerbated by the general clutter in this area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors, and equipment in the back room.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Felicia Crabtree Date: October 15, 2015

Inspector: John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up:  Yes  No  
Follow-up Date: 10-30-15



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PAGE 5 of 6

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Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
6-501.114 A,B	The back room area was observed to be cluttered with single service supplies, equipment, food and cleaning supplies to a degree that prevents adequate cleaning of this area. The premises shall be maintained free of litter, clutter and unnecessary items. Please organize the back room so that it is cleanable.		
3-305.11A 3	Cases of swiss rolls and donuts were observed stored on the floors of the walk-in cooler and walk-in freezer respectively. Food shall be protected from contamination by storing at least six inches off of the floor. Please store all food off of the floors.		
5-205.11B	Pieces of beverage equipment was observed stored in the hand wash sink in the back room. Hand wash sinks shall be used for hand washing exclusively. Do not use the hand wash sinks for storage of equipment or for discarding unused food.		
4-204.120	Cans of Surge soda were observed stored in ice melt-water in an undrained customer access ice bin. Equipment compartments that are subject to accumulation of moisture due to water from melting ice shall be sloped to an outlet that allows complete drainage. Please remove the cans of soda from the melt water. Provide adequate drainage for this equipment or empty and provide fresh ice when melt water accumulates.		
EDUCATION PROVIDED OR COMMENTS			
Person in Charge /Title: 	Felicia Crabtree		Date: October 15, 2015
Inspector 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 10-30-15



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PAGE 6 of 6

ESTABLISHMENT NAME Leadington Pit Stop		ADDRESS 1 Chat Drive		CITY /ZIP Leadington, 63601	
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Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)
6-202.15A 3	Daylight was observed between the front entry doors. The outer openings of a food establishment shall be protected against the entry of insects and pest by providing tight fitting doors. Please seal the gap at this location.				10-30-15
<b>EDUCATION PROVIDED OR COMMENTS</b>					
Person in Charge /Title: 		Felicia Crabtree		Date: October 15, 2015	
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 10-30-15	
MO 580-15-4 (9-13)		DISTRIBUTION: WHITE - OWNER'S COPY		CANARY - FILE COPY	
E6.37A					