



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

TIME IN	10:39am	TIME OUT	3:52pm
DATE	3-1-17	PAGE	1 of 7

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: Pit Stop Missouri	PERSON IN CHARGE: Martha Rust	
ADDRESS: 1Chat 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 RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
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 checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE 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 N/O N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O 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 N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O 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 N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <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				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> 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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance      OUT = not in compliance N/A = not applicable      N/O = not observed COS=Corrected On Site      R=Repeat Item			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	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"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input checked="" type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Martha Rust</i> Martha Rust		Date: March 1, 2017	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 3-16-17



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

ESTABLISHMENT NAME Leadington Pit Stop		ADDRESS 1Chat Drive		CITY /ZIP Leadington, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cooler drawers at drive up amb		39	Cold hold: beef, sausage, mushrooms		38,37,38
Raw ground beef in drawers		31	Pulled pork, mac & cheese		38, 38
Hamburger as prepared		210	Glass display cooler amb		40
Hot held gravy		175	Sliced ham in display cooler		36
Pizza prep cooler amb		34	Mini cooler at drive-up		34

Code Reference	PRIORITY ITEMS 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
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3-501.17A	Containers of mac & cheese, pulled pork, cheese sauce and opened Canadian bacon were observed stored in the pizza prep cooler without a discard date. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold consumed or discarded. The mac & cheese, pulled pork and cheese sauce were voluntarily discarded. The Canadian bacon was marked with a discard date.	COS	MR
4-202.11A	The plastic container holding cheese sauce in the pizza prep cooler was observed to be broken. Multi-use food contact surfaces shall be free of cracks, breaks, pits, and imperfection that impede adequate cleaning and sanitation. Please discard the container.	3-4-17	
3-501.17A	Fully cook boneless rib portions were observed stored in the pizza prep cooler without a discard date. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold consumed or discarded. COS by marking with a discard date.	COS	
7-201.11B	A spray bottle of 409 Cleaner was observed stored on the food prep surface beside the kitchen microwave. Toxic materials shall be stored where they cannot contaminate food, equipment or single use items. COS by removing the cleaner from the area.	COS	
4-601.11A	An accumulation of food debris was observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave.	3-4-17	

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5-205.11B	A cooking utensil was observed stored in the kitchen hand wash sink. Hand wash sinks shall be used for hand washing exclusively. COS by removing the utensil from the sink.	COS	MR
6-301.12	Paper towels were not available at the kitchen handwash sink. All hand wash sinks shall be provided with a sanitary means of hand drying. COS by refilling the towel dispenser.	COS	
4-601.11C	Food residue was observed in the seals of the refrigerated drawers at the service area. Non-food contact surfaces shall be kept free of and accumulation of dirt, food residue and debris. Please clean the seals.	3-16-17	
4-903.11A	Single service foam containers were observed stored next to the kitchen hand wash sink. Single service items shall be protected from sources of contamination. COS by moving the containers.	COS	
4-903.11A	A pitcher for water was observed stored beside the kitchen hand wash sink. Equipment shall be protected from sources of contamination. COS by moving the pitcher.	COS	
3-305.11A	A case of single use food containers was observed stored on the floor in the kitchen. Single use food items shall be stored at least six inches off of the floor. COS by moving the containers off of the floor.	COS	
6-403.11A	An employee beverage was observed stored atop the table top fryers in the kitchen. Employees may drink from a closed vessel if it is stored where it cannot contaminate food or equipment. COS by moving the beverage.	COS	

EDUCATION PROVIDED OR COMMENTS

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	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Hot dogs in mini cooler		40	Walk-in freezer	
Beef brats in mini cooler		32	Hot dogs on roller in retail area	
American cheese in mini cooler		59	Nacho cheese	
BevAir freezer		0	Cramer from dispenser	
Walk-in beverage cooler		36	Ice cream freezer	

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

4-601.11A	Food residue and metal particles were observed on the blade and gear mechanism of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the can opener.	3-4-16	MR
4-601.11A	An accumulation of food debris was observed in the utensil drawer below the pizza oven in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the drawer interior.		
3-501.17A	A discard date was not observed on sliced ham stored in the glass front display cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold consumed or discarded. COS by marking with a discard date.	COS	
3-501.17A	A discard date was not observed on an open container of beef and cheese brats stored in the mini cooler near the drive up area. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold consumed or discarded. COS by marking with a discard date.	COS	
3-501.16B	An open package of American cheese stored in the mini cooler near the drive up area was observed to have a temperature of 59F. Potentially hazardous foods stored refrigerated shall be maintained at a temperature of 41F or lower. COS by discarding the cheese.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

4-903.12A	Single service food bags were observed stored below the hand wash sink plumbing in the kitchen. Single use items may not be stored below unshielded plumbing. COS by moving the food bags.	COS	MR
3-305.11A	Water and food residue was observed in the bottom of the pizza prep cooler. An open cardboard box of precooked rib portions were sitting in the pooling water. Food shall be protected from sources of contamination. Non-food contact surfaces shall be kept clean. COS by removing the ribs to a clean and closed plastic container and cleaning the water and debris from the cooler.	COS	
4-601.11C	Debris and food residue was observed on most horizontal surfaces in the kitchen including prep surfaces, shelving, under equipment and on lower table surfaces. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all surfaces in the kitchen area.		
6-501.12A	An accumulation of dirt and food residue was observed on the floor of the kitchen, especially under equipment. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the kitchen floor.	3-16-17	
3-302.12	A spray bottle of water was observed stored above the pizza prep cooler without a label. All containers of food that are not in its original packaging and is not readily identifiable shall be labeled with the common name of the food. Please label all working containers of food.		
4-601.11C	Debris and food residue was observed on most horizontal surfaces in the kitchen including prep surfaces, shelving, under equipment and on lower table surfaces. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all surfaces in the kitchen area.		

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7-102.11	A bottle of unlabeled spray cleaner was observed stored in the front service area. Please ensure that all cleaning agents or toxic materials not in their original packaging are labeled with the common name of the material. COS by labeling the cleaner.	COS	MR
7-201.11B	Cleaning products, engine oil and pesticides were observed stored above food in the office area. Toxic materials shall be stored so they cannot contaminate food. Please store all toxic materials away from and below food, equipment, utensils, single service items and clean linens.	3-4-17	
4-202.11A	Cracked and heat damaged plastic food containers were observed stored above the three compartment sink. Multi-use food contact surfaces shall be free of cracks, breaks, pits, and imperfection that impede adequate cleaning and sanitation. Please inspect all food equipment and remove from service all pieces that are damaged.		
4-601.11A	Grease residue was observed inside the plastic drain tray stored on the drainboard of the three compartment sink. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the drain tray.		
7-102.11	An unlabeled spray bottle stored with cleaners was observed below shelving in the back room area. Working containers of toxic materials shall be labeled with the common name of the material. Please ensure that all cleaning agents or toxic materials not in their original packaging are labeled with the common name of the material.		

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6-501.112	An adhesive strip of fly paper with dead flies stuck to it was observed hanging above the food prep surface next to the microwave in the kitchen. Dead or trapped insects and pests shall be removed from control devices so they do not contaminate food or equipment. Please remove the fly paper from this location.	3-16-17 	MR
4-101.19	The table surface below the customer access hot cabinet was observed to be unsealed wood. Non-food contact surfaces that are exposed to splash, spillage, or food soilage shall be constructed of a corrosion resistant, non absorbent and smooth material. Please seal or paint the exposed wood surface so that it is cleanable.		
3-304.14	Dry wiping cloths were observed in use in the service area and in the kitchen area. Dry wiping cloths may not be repeatedly used. Cloths used for wiping counters and other equipment surfaces shall be held between uses in an approved and appropriately concentrated sanitizer. Place labeled sanitizer buckets with wiping cloths in the kitchen area for cleaning and sanitizing surfaces. Locate sanitizer buckets where they will not contaminate food or equipment.		
6-301.12	Paper towels were not available at the hand wash sink in the back room area. All hand wash sinks shall be provided with a sanitary means of hand drying. Please provide paper towels at this location.		

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7-102.11	An unlabeled pressurized sprayer containing a liquid was observed below the three compartment sink in the back room area. No one on site knows what is in the container. Working containers of toxic materials shall be labeled with the common name of the material. Please ensure that all cleaning agents or toxic materials not in their original packaging are labeled with the common name of the material.	3-4-17  )	MR
4-601.11A	An accumulation of dried soda syrup was observed on the surrounding nozzle surfaces of the customer access soda fountains in the retail area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area daily.		

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4-901.11A	Clean linens were observed stored in open, perforated plastic baskets in the back room area. Laundered linens shall be stored where they are not exposed to splash, dust and other contaminants. Please store clean linens in a leak proof covered container or in plastic bags to prevent contamination.	3-16-17  	MR
6-301.11	Soap was not available at the hand wash sink in the back room area. All hand wash sinks shall be provided with a supply of hand soap. Please provide hand soap at this sink.		
6-501.12A	An accumulation of dirt and debris was observed on supplies and on the floor below the three compartment sink in the back room area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area including the soiled supplies and floor.		
6-501.12A	An accumulation of spilled soda syrup and food debris was observed on the floor below the bag-in-box soda syrup racks and the soda fountains in the back room area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in this area.		
3-305.11A	Cases of coffee and cases of single use items were observed stored on the floor in the back room area.		
4-903.11A	Food and single use items shall be protected from contamination by storing at least six inches off of the floor. Please store all food and single service/use items off of the floor.		

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6-501.12A	Water and an accumulation of black mold was observed on the floor between the shelving and the electrical panels in the back room area. Physical facilities shall be cleaned as often as necessary to keep clean. This area is also heavily cluttered. Remove clutter, repair source of water infiltration, and remove evidence of mold.	3-16-17	MR
6-501.12A	Dirt and debris was observed on the floor in the back room; especially under shelving and equipment. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the floor in the back room area.		
3-305.11A	Cases of hamburger buns were observed stored on the floor in the walk-in cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store all food off of the floor.		
6-501.12A	Dirt and debris was observed on the floor in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the cooler floor.		
6-501.12A	Dried and sticky food residue was observed below beverage racks in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor under the beverage racks.		
3-305.11A	Boxes of food are stored on the floor in the walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store all food off of the floor.		

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5-501.113	The lids to the facility dumpster were observed to be open. Outside waste receptacle shall be maintained closed to discourage access by insects, rodents and vermin. Please keep the dumpster lids closed.	3-16-17 /	MR
5-501.115	An accumulation of trash and debris was observed in the dumpster enclosure. A storage area and enclosure for refuse shall be maintained free of unnecessary items and clutter. Please clean the dumpster enclosure of trash, debris and unused or derelict equipment.		

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