



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

TIME IN	9:53 am	TIME OUT	2:15 pm
DATE	June 22, 2016	PAGE	1 of 5

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: Joe Rulo		
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 type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> 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 checked="" type="checkbox"/> Other Risk Factor Study					
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		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT 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 N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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"/> 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"/> C <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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		
		Food Temperature Control			<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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<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 checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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: <u>Joe Rulo</u> Joe Rulo		Date: June 22, 2016	
Inspector: <u>Rose Mier</u> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: July 6, 2016



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

ESTABLISHMENT NAME Leadington Pit Stop		ADDRESS 1 Chat Drive	CITY /ZIP Leadington 63601
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Rib sticks, heat for hot holding		192	Ambient, small true cooler below cash register, drive-up
Sausage Pizza, heat for hot holding		177	Cold hold drawers: ambient, hamburger
Cheese, hot dogs, smaller prep cooler top		54, 56	Large prep cooler, bottom: ambient, eggs, ham
Smaller Prep cooler, bottom, ambient		50	Large prep cooler, top: pepperoni, hamburger
Ambient, deli fruit display case		38	Ambient, freezer, kitchen

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
4-601.11A	Food splatters observed inside the Amana microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize a minimum of every four hours, more often if needed to keep clean.	6/22/16	JK
4-601.11A	Dried food debris observed on several of the cook's metal stemmed thermometers. Food contact surfaces shall be cleaned and sanitized after use. Please clean and sanitize thermometers.	6/22/16	
4-601.11A	Debris observed inside a metal container holding knives, scissors, hot food holders, etc., stored on the table with microwave in the kitchen; several of the utensils in the container had dried food debris on them. Please wash, rinse, sanitize utensils after use and keep holder clean and sanitized.	6/22/16	
3-501.18A	Bosco sticks, hash browns, and sandwiches held by time in the deli display heated case were not labeled with the discard time. NOTE: the Bosco sticks were just placed in the unit; the other products were discarded. CORRECTED ON SITE by labeling all products with discard time of four hours or less.	COS	
3-501.16A	Hot dogs and cheese, stored in the top of the smaller prep cooler, had internal temperatures of 55 and 56. The ambient temperature in the bottom of the unit was 50F. Potentially hazardous food shall be held at 41F or lower. Please discard hot dogs, move cheeses to another cooler, and do not use the unit until it is repaired and reliably holds food at 41F or lower.	6/22/16	
4-601.1A	Mold observed on the dispensing nozzles of the soda dispenser, as well as the drain tray, in the drive-up area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize nozzles daily and clean tray and housing daily.	6/22/16	
4-601.11A	Accumulation of debris on the lids and holders containing ground beef, held in the refrigerated drawers in the kitchen. Please wash, rinse, and sanitize containers.	6/23/16	

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5-205.11A and B	A potato wedges were in the drain, and a pitcher of water was in the vat, of the handwashing sink in the kitchen. Handwashing sinks shall be used only for handwashing, and shall be accessible for handwashing at all times. Please ensure sinks are used only for handwashing.	6/22/16	JK
6-501.18	Accumulation of debris around the top ledges and inside the vat of the kitchen handwashing sink, as well as the counter behind the sink. Sinks shall be kept clean. Please clean as often as needed to keep clean.	6/22/16	
4-203.11B	Four of the five cooks' thermometers were not accurate. Thermometers shall be accurate. Please calibrate thermometers frequently. CORRECTED ON SITE by calibrating thermometers.	COS	
4-601.11C	Accumulation of debris observed in the bottom of the smaller prep cooler. Please clean as often as needed to keep clean.	7/6/16	
4-203.12B	The thermometer in the top of the smaller prep cooler was not accurate, reading 33F when the actual temperature was 53F. Please calibrate thermometers frequently.	6/24/16	
4-601.11C	Accumulation of debris observed in the door ledges of the deli display case holding cut fruit packaged on-site and sandwiches. Please clean.	7/6/16	
6-202.15A	The drive-up window was left open after use. Outside openings shall be closed and sealed. Please close to reduce pest entry points.	6/22/16	
4-501.11A	Very wet cloth towels were placed below the soda dispenser at the drive-up window to absorb a liquid from leaks. Please have unit serviced to repair leak and replace towels at least every four hours to reduce bacterial growth.	7/6/16	
4-204.112A	Thermometers were not found in the True freezer or larger prep cooler bottom. Please install an accurate thermometer reading from 0 to 220F in two degree increments in a convenient-to-read location.	6/24/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Joe Rulo</i>	Joe Rulo	Date: June 22, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: July 6, 2016



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

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
Gravy, hot hold steamer		144	Creamer, dispenser		40, 41
Hot dogs, roller cooker, hot hold		130, 132	Ambient, ice cream freezer		0
Iced coffee, dispenser		39	Ambient, walk-in cooler		39
Hamburger, bison burger, grill		196, 200	Ambient, walk-in freezer		12
Cheese, Gehl dispenser		147	Ambient, 3-door freezer, storeroom		8

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3-302.12	A spray bottle containing water was not labeled. Containers holding unidentifiable food shall be labeled with the name of the contents. Please label. <b>CORRECTED ON SITE</b> by labeling.	COS	JR
3-501.17B	Food held in the cold-hold units were not labeled with the date of disposition. Ready-to-eat, potentially hazardous food that is commercially prepared, opened and held cold for more than 24 hours shall be labeled with a seven-day disposition date, which is the day of opening plus an additional six days. Please label all applicable food with a seven-day disposition date.	6/22/16	
3-501.16A	Hot dogs held on the cooker/roller had internal temperatures of 130F/132F. Food shall be held hot at 135F or higher. Please discard hot dogs and increase thermostat on unit. COS adjusted thermostat, 148/155	COS	
4-601.11A	Dried food splatters observed in the customer-use microwave. Please wash, rinse, sanitize a minimum of every four hours, more often if needed to keep clean.	6/22/16	
3-501.17B	The Coffee Mate creamer in the dispenser was not labeled with the date of disposition. Please label cartons with a seven-day disposition date (the day of opening plus an additional six days) when placed in the unit.	6/22/16	
4-601.11A	Single-use coffee filters were observed soiled in a cabinet below the coffee brewers. Please dispose of filters.	6/22/16	
3-501.18A	Sandwiches and burritos, held in the display case by the donuts, are held by time. The products were not labeled with the time of disposition. Please discard all food held in this unit. Label all food with a four-hour discard date when placed in the unit. <b>CORRECTED ON SITE</b> by voluntarily discarding food.	COS	

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4-601.11C	Accumulation of debris in the refrigerated drawers in the kitchen. Please clean as often as needed to keep clean.	7/6/16	JR
4-601.11C	Accumulation of debris on the inside of the small True freezer in the kitchen. Please clean.		
4-601.11C	Accumulation of debris on the top of the deep fryers, on the Bistro soup hold hold unit, on the scale, and the table holding this equipment. Please clean.		
4-601.11C	Accumulation of debris on the inside of the larger prep cooler. Please clean.		
4-601.11C	Accumulation of debris on the lids and outside surfaces of the containers holding icing, stored below the microwave in the kitchen. Please keep clean to prevent contamination of food when opening.		
6-501.110B	Employee personal items (keys, cigarettes), were stored next to the microwave and next to the smaller prep cooler in the kitchen. Personal items shall be stored in a designated location where food, clean equipment, clean linens, and single-use items cannot be contaminated. Please designate and store personal items correctly.		
3-307.11	Employee food was stored in the top of the smaller prep cooler. Employee food shall be stored in a marked container in a designated location where facility food cannot be contaminated. Please designate a container for employee food and store on the lowest shelf in a designated container in the cooler.		
4-601.11C	Accumulation of debris observed in the cabinets below the iced coffee dispenser and the smoothie dispenser. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed in the slots/trays holding single-use lids and straws below the pretzel cabinet and hot dog roller, and below the cream and sugar dispenser. Please clean.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Joe Rulo Joe Rulo Date: June 22, 2016

Inspector: Rose Mier Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up:  Yes  No  
 Follow-up Date: July 6, 2016



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

ESTABLISHMENT NAME Leadington Pit Stop		ADDRESS 1 Chat Drive	CITY /ZIP Leadington 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Sliced tomatoes, held in condiment container		71		

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3-302.11A	Raw chicken and raw bison were stored above cooked chili in the walk-in freezer. Please store all raw animal products below fully-cooked foods. Store food in the following vertical order: raw poultry and eggs on bottom, then raw ground meats, then whole muscle meats, then fish and seafood; all other food on top of raw animal foods.	6/22/16	Jm ↓ ↓ ↓ ↓
4-601.11A	Mold observed on the deflector in the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, and air dry before returning to service.	6/23/16	
2-201.11	A written employee health policy was not available upon request. Please develop an employee health policy that is based on Chapter 2 of the Missouri Food Code and/or the FDA Employee Health and Personal Hygiene Handbook. Both documents are available online.		
3-501.16A	Sliced tomatoes held in the condiment container had internal temperature of 71F. Potentially hazardous food shall be held at 41F or lower. Please discard tomatoes and nest holder in a container of ice water. NOTE: tomatoes were voluntarily discarded.	6/22/16	
3-602.11	Bison burgers and burritos were prepared on site for retail. The products were not labeled. Please label food with the following information: name and place of business, ingredients if made from more than 1 ingredient, allergens, quantity, name of food,	7/6/16	

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4-601.11C	Accumulation of debris in the cabinet and containers holding supplies below the Coffee Mate cream dispenser. Please clean cabinet and holders.	7/6/16 ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓	JR ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓
6-501.11	Ceiling tiles were stained in the retail area. Please ensure there are no leaks, then either paint or replace ceiling tiles.		
4-903.11A	Food was stored on the floor in the walk-in freezer. Please store food at least six inches off floor.		
6-501.12A	Accumulation of litter on the floor beneath and around the shelves in the walk-in cooler; and dust on the ledges at the front shelf holders in the cooler. Please clean floor and shelves.		
4-903.11A	Single-use items were stored on the floor in the hall by the electrical boxes and in the storeroom. Please store single-use items at least six inches off floor.		
6-501.12A	Litter observed on the floor in the hall by the electrical boxes in the storeroom. Please clean floor.		
4-601.11C	A leak was observed below the racks holding bag-in-boxes near the ice maker. Please repair leak and clean floor.		
4-903.11A	A sleeve of unboxed single-use cups were on the floor beneath the ice maker. Please discard cups.		
4-601.11C	Debris observed on the drying racks above the 3-vat sink. Please clean racks to protect clean equipment.		
6-501.18	The handwashing sink by the 3-vat sink was dirty on the top ledges. Please clean.		
5-501.115	Accumulation of boxes and litter in the dumpster enclosure, and the dumpster was overflowing. Enclosures shall be kept clean of litter. Please have dumpster emptied more frequently and clean enclosure.		
6-501.114A	Accumulation of unused equipment outside the building, behind the dumpster enclosure. Please remove all unused equipment and clean area to reduce pest harborage conditions.		

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Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: July 6, 2016



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Leadington Pit Stop	ADDRESS 1 Chat Drive	CITY /ZIP Leadington 63601
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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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4-903.11A	Single-use cups were stored on the floor in the outside storage building. Please store at least six inches off floor.	6/23/16	JR
6-501.12A	Accumulation of debris on the floor of the outside storage building. Please clean as often as needed to keep clean.	7/6/16	↓
6-202.15A	The door to the box surrounding the CO2 pipe on the outside of building was open, providing a large opening for the entry of pests. Please keep door shut and latched.	6/22/16	
5-205.15B	A leak observed at the hose bibb at the outside faucet on the north side of the building. Please repair. COS by turning off faucet	COS	
6-202.15A	Daylight observed between the front entry doors. Please seal to reduce pest entry points.	7/6/16	

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Inspector: <u>Rose Mier</u>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: July 6, 2016
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