



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

TIME IN	9:50am	TIME OUT	2:04pm
DATE	11-18-15	PAGE	1 of 4

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: Spradfields	OWNER: Jeff Spradling and Eddie Wakefield	PERSON IN CHARGE: David Province
ADDRESS: 206 Church St.	ESTABLISHMENT NUMBER: 1390	COUNTY: 187
CITY/ZIP: Leadwood, 63653	PHONE: 573-562-7077	FAX: 573-562-7707
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" type="checkbox"/> DELI SUMMER F.P. <input checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
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 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 reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>							
<input type="checkbox"/> IN <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	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
<b>Approved Source</b>							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<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	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <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	Chemical		
<b>Protection from Contamination</b>							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected			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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
<b>Food Temperature Control</b>					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<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>					<b>Physical Facilities</b>				
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>David Province</i> . David Province	Date: November 18, 2015
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: 12-2-15



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

ESTABLISHMENT NAME Spradfields		ADDRESS 206 Church St.		CITY /ZIP Leadwood, 63653	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Meat/cheese display cooler		40,38	Produce cooler		38
GE cooler/freezer		22,0	Dairy cooler		38
Chile, prepared on site		186	Milk cooler in the back room		35
Meat cutting room		38			
Fresh meat case #1, #2		32,36			

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
3-501.17A	Dates of disposition were not observed on 17lbs of cut lunchmeat located in the meat and cheese display case. Potentially hazardous foods held refrigerated shall be marked with the day or date by which time the food shall be consumed, sold or discarded. COS by voluntarily discarding.	COS	
3-501.18	Cut lunchmeat was observed in the display case past the discard date. Food shall be discarded if it is past the time and temperature combination indicated in 3-501.17A of the Food Code. COS by discarding the meat.	COS	
3-302.11A 2b	Raw ground beef was observed stored above whole muscle meats in the cutting room. Food shall be protected from cross contamination. Please locate ground beef below whole muscle meats. COS by rearranging meats.	COS	
7-202.11B	A chemical fly trap was observed stored on the three compartment sink in the deli. Toxic materials shall be located where they cannot contaminate food, equipment or single service items. Please store the fly trap away from the sink.	12-3-15	
6-501.111	Numerous drainflies were observed in, under and around the warewashing sink as well as throughout the deli area. The presence of insects and pests shall be controlled to minimize their presence on the facility. Please take action to control flies on the premises.		
4-202.11	Cracked and broken plasticware was observed in clean storage above the three compartment sink. Multi-use food contact surfaces shall be free of cracks, breaks and imperfections. Please remove damaged plasticware from service.		

Code Reference	CORE ITEMS 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)	Initial
3-305.11A 2	Water was observed dripping onto packages of ground beef in the GE cooler in the deli. Food shall be protected from sources of contamination. Please located food away from the drip or place a tray below the drip to protect food.	12-3-15	
4-402.11A 3	The deli hand wash sink was not sealed to the surrounding counter. Fixed equipment shall be sealed to adjoining walls and surfaces if the equipment is exposed to spillage. Please seal the sink to the counter top.		
4-903.12A 9	Soiled pot holders were observed stored on open shelving above food prep areas in the deli. Food and food contact surfaces shall be protected from sources of contamination. Please store soiled pot holders away from area where they could contaminate food and surfaces.		
4-601.11C	The interior of the hood above the stove was observed to be dirty. Non-food contact surfaces shall be free on an accumulation of dust, dirt, food residue and debris. Please clean the inside and outside of the hood.		
6-301.12A	Paper towels were not available at the hand wash sink in the meat cutting room. All hand wash sinks shall be provided with a hand drying provision. COS by providing paper towels.	COs	
3-602.11B	Packages of banana nut bread were observed for sale in the retail area without sufficient labeling. Food packaged at a food establishment shall be labeled with the name and place of business and a complete list of ingredients including all common allergens. Remove the product from sale until correct labeling has been provided.	12-3-15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  David Province		Date: November 18, 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: 12-2-15



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

ESTABLISHMENT NAME Spradfields		ADDRESS 206 Church St.		CITY /ZIP Leadwood, 63653	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Code Reference	PRIORITY ITEMS			Correct by (date)	Initial
	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>				
4-601.11A	Food splatters were observed inside the deli microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the interior of the microwave as necessary.			COS	
4-702.11	The sanitizer provided in the deli area was measured at a sanitizer concentration below 50 ppm chlorine. Chlorine sanitizer shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer to acceptable concentration.				
7-202.12A 2	A can of Raid Ant and Roach killer was observed stored on the floor in the deli. Only those insecticides approved for use in a food establishment shall be allowed on the premises. COS by discarding the insecticide.				
4-601.11A	An accumulation of dried soda syrup and debris was observed on the soda fountain nozzle housing at the customer beverage station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this location daily.				
3-501.17A	Dates of disposition were not marked on ready to eat meats stored in the fresh meat case. Potentially hazardous foods held refrigerated shall be marked with the date by which the food will be used, sold, or discarded. The use of a Sell-By date is not sufficient. Please mark these items with a date of disposition.				
3-302.11A 1	Raw chicken, raw pork and raw beef were observed commingled with ready to eat foods in the chest freezers in the back room. Foods shall be protected from sources of cross contamination. Please separate raw foods from ready to eat foods so that contamination cannot occur.				
Code Reference	CORE ITEMS			Correct by (date)	Initial
	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>				
3-305.11	A bag of soda syrup was observed fastened to a board under the soda fountain with a metal clip. Food shall be protected from sources of contamination. Please remove the metal clip from the bag to prevent possible puncture.			12-3-15	
	Note: Packages of Johnsonville Brats in the fresh meat cooler were observed to be dark in color and suspect of condition. The meat did not have a bad odor. The manager was instructed to cook the meat this day and hold at a temperature to prevent bacterial growth.				

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  David Province		Date: November 18, 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: 12-2-15



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

ESTABLISHMENT NAME Spradfields		ADDRESS 206 Church St.		CITY /ZIP Leadwood, 63653	
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
----------------	--	-------------------	---------

3-201.11A	Peanut brittle observed for sale at the counter was not produced at a facility that is under inspection. Food shall be obtained from inspected and approved sources that comply with law. Please remove the peanut brittle from sale.	COS	
2-301.14H	An employee was observed not washing their hands between glove changes. Employees shall wash their hands between glove changes.		
3-501.17A	Ham salad was observed within the meat and cheese display case without a date of disposition. According to the manager, the salad is made from heels of lunchmeat chubs of indeterminate disposition. Potentially hazardous foods held refrigerated shall be marked with the day or date by which time the food shall be consumed, sold or discarded. COS by voluntarily discarding.		

Code Reference	CORE ITEMS 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)	Initial
----------------	---	-------------------	---------

6-403.11B	Employee clothing was observed stored on top of cases of oil in the deli. Employee clothing shall be located where it cannot contaminate food, food contact surfaces or single service items. Please relocate employee clothing away from the food.	12-3-15	
6-501.11	Ceiling insulation was observed above the dairy cooler in the retail area. Physical facilities shall be maintained in good repair. Please repair damage to the ceiling in this location.		
6-501.12A	An accumulation of standing water and moisture was observed under the three compartment sink in the deli. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the area below the sink and keep dry.		
50205.15 B	The faucet at the sink in the cutting room was observed to be leaking. A plumbing system shall be maintained in good repair. Please fix the leak at this location.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  David Province		Date: November 18, 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: 12-2-15