



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

TIME IN	9:39am	TIME OUT	3:25pm
DATE	11-2-17	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: Spradfield's	OWNER: Dave Province	PERSON IN CHARGE: Dave Province
ADDRESS: 206 Church Street	ESTABLISHMENT NUMBER: 4649	COUNTY: 187
CITY/ZIP: Leadwood, 63653	PHONE: 573-562-7707	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 type="checkbox"/> Not Applicable License No. <u>not licesenced</u>		
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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			OUT <input type="checkbox"/>	Proper cooking, time and temperature		
	<b>Employee Health</b>			OUT <input type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			OUT <input type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			OUT <input type="checkbox"/>	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			OUT <input type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			OUT <input type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			OUT <input type="checkbox"/>	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			OUT <input type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			OUT <input type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			OUT <input type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			OUT <input type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			OUT <input type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>						
IN <input checked="" type="checkbox"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	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
IN <input checked="" type="checkbox"/>		Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>		In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>		Water and ice from approved source				IN <input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>				IN <input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>		Adequate equipment for temperature control				IN <input checked="" type="checkbox"/>	Gloves used properly		
IN <input checked="" type="checkbox"/>		Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
IN <input checked="" type="checkbox"/>		Thermometers provided and accurate				IN <input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>				IN <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
IN <input checked="" type="checkbox"/>		Food properly labeled; original container				IN <input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
IN <input checked="" type="checkbox"/>		Insects, rodents, and animals not present			IN <input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
IN <input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			IN <input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN <input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
IN <input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			IN <input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>		Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					IN <input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge/Title:	Dave Province	Date: November 2, 2017
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: 11-22-17



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

ESTABLISHMENT NAME Spradfield's		ADDRESS 206 Church Street		CITY /ZIP Leadwood, 63653	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pulled pork in crock pot(9:50-10:50),deli		95 - 145	Turkey and ham in meat & cheese case		46, 45
In-use gravy on stove-top, deli		109	Haier cooler/freezer		50, 0
GE cooler/freezer, dlei		30, 0	Cutting room		40
Sour cream in GE cooler		37	Chicken from fryer		192
Meat and cheese case, deli		44 - 46	7-UP (milk cooler in back room)		40

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>			
6-501.111	Numerous flies were observed in the deli area and on all surfaces available to them. The side loading bay door was observed to be fully open. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises. Control measures shall include protecting the outer openings of the establishment against pest entry. COS by closing the loading bay door. Outer opening of a food establishment may be open for ventilation if the opening is provided with a properly fitted, screened door that prevents pest entry.	COS	
3-501.16A	A pot of gravy was observed on the stove top and measured at 109F. It was not being held by temperature control. According to the deli employee, they heat the gravy for customers as needed. Potentially hazardous foods shall be held under temperature control at all times. Hot held potentially hazardous foods such as gravy must be maintained at 135F. The gravy was discarded.	COS	
3-701.11A	A dead fly was observed in a container of sour cream stored in the GE cooler in the deli. Food that is unsafe or adulterated shall be discarded. COS by discarding the sour cream.	COS	
3-302.11	Ready to eat foods and raw bratwurst were commingled in the GE freezer in the deli. Food shall be protected from cross contamination by storing raw animal foods separate from rready to eat foods. COS by removing the bratwurst.	COS	
3-501.17A	A discard date was not observed on an open package of hot dogs in the GE cooler in the deli. Potentially hazardous foods held refrigerated shall be marked with a discard date that is six day after the food is prepared or opened. COS by discarding the hot dogs.	COS	

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>			
5-205.11A B	Upon arrival, the location of the deli hand wash sink was not obvious. The employee present indicated that they washed their hands in the three compartment sink. Upon further inspection,	11-22-17	
4-501.16A	the location of the hand wash sink was observed below crock pots and containers of food. The hand wash sink shall be accessible at all times. Employees may not use the ware washing sink for hand washing. COS by removing equipment and other obstructions from the hand wash sink.	COS	
6-501.18 5-205.15B	The three compartment sink was observed to be dirty, filled with dirty equipment and dirty water which was not draining. Several leaks were observed from the drain plumbing below the sink. Pans and buckets were placed below the sink to intercept leaks. Service sinks shall be cleaned as often as necessary to keep them clean. A plumbing system shall be maintained in good repair. Please clean the deli sinks and repair plumbing leaks.	11-22-17	
4-903.11A	Single service foam containers were observed stored behind the deli hand wash sink below the soap dispenser. Single service items shall be protected from contamination. COS by removing the foam containers from the area.	COS	
4-601.11C 3-305.11	Food debris, water and accumulated ice on food containers was observed in the GE freezer and cooler in the deli. Food debris was observed in the door seals. Non-food contact surfaces shall be kept clean. Food shall be protected from sources of contamination. Please clean the interior of the GE cooler and freezer, the door seals, and remove accumulated ice.	11-22-17	

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Frigidaire chest freezer		0	Retail milk cooler	
White chest freezer		0	Retail freezer #1	
Fresh retail meat case		40	Retail freezer #2	
RTE retail meat case		38		
Retail produce case		40		

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2-103.11	The employees present in the deli do not display knowledge adequate to provide proper food handling, storage, cleaning and sanitation, and correct use of gloves and hand washing. It shall be the responsibility of the person in charge to ensure that employees are properly handling, storing, cooking, and holding foods. It shall further be their responsibility to ensure that correct cleaning and sanitation standards are used. Provide active managerial control over deli activities to ensure that food is handled safely and that sanitation standards are enforced. It is highly recommended that deli employees be provided with basic food safety training.	11-22-17	
3-501.16B	The ambient temperature of the deli meat and cheese case was measured at 44 - 46F. Chubs of deli meats in the case were measured at 45 - 46F. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. The deli chubs were discarded. Do not place ANY perishable foods in this case until it has been repaired and demonstrated to hold food at temperatures of 41F or less.		
3-501.17A	None of the potentially hazardous foods in the deli meat and cheese case were marked with discard dates. Potentially hazardous foods held refrigerated shall be marked with a discard date. The discard date shall be six days after the food is prepared or opened. These foods were discarded.		
4-601.11A	Food debris was observed on food equipment stored above the three compartment sink in the deli. Food contact surfaces shall be clean to sight and touch. Wash, rinse, sanitize and air dry all food equipment.		

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3-304.14	Wet and dry wiping cloths were observed throughout the deli area. Dry wiping cloths may not be repeatedly used. Wet wiping cloths used for cleaning counter surfaces and equipment exteriors shall be held in a chemical sanitizer between uses. Discontinue reuse of dry wiping cloths and store wet cloths in the sanitizer bucket.	11-22-17	
4-901.11	Deli employees were observed drying food equipment with a cloth rag. After cleaning and sanitizing, food equipment shall be air dried. Ensure that clean equipment is air dried. The use of drying cloths is not permitted.		
4-601.11C	Food debris was observed inside the meat and cheese case and in the door glides of the case. Non-food contact surfaces shall be kept clean. Please thoroughly clean and disinfect the interior, doors and door glides of the meat and cheese case.		
5-501.13	The bottom of the deli trash can is busted out. Waste handling receptacles shall be leak-proof. Please replace the trash can.		
4-203.11B	The kitchen food thermometer indicated a temperature of 24F in ice water. Food thermometers shall be accurate to within two degrees F. COS by calibrating the thermometer.	COS	
6-501.12A	Dirt and food debris was observed on the floor of the deli, especially below the sinks and shelving. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the deli area.		

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			EPHS No.	1507
			Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date:	11-22-17



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4-702.11	Due to plumbing problems at the deli three compartment sink, food equipment is being washed in the cutting room three compartment sink. The cleaning process of food equipment was observed. The food equipment is not being sanitized after washing and rinsing. All food equipment shall be sanitized after cleaning. Use the three compartment sinks to include wash, rinse, and sanitize steps. Using the cutting room sink for general equipment cleaning is not optimum. Restore the deli ware washing sinks to a usable condition.	11-22-17	
3-302.11A 7	An unopened chub of turkey breast in the meat and cheese case was observed to be bloated, indicating that the food had been temperature abused and that bacterial growth had produced distending gases. The owner indicated that he was aware of this condition and was holding the food to return to the vendor for refund. Damaged or spoiled food shall be held as specified under 6-404.11 by segregating damaged or returned goods from other foods and food related items. The chub of meat was labled "Do Not Use" and separated from other foods.	COS	
3-501.16B	The ambient temperature of the Haier cooler in the deli was measured at 50F. The cooler contained whole stalks of celery and a can of whipped cream. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. The whipped cream was discarded. Do not place potentially hazardous foods in this cooler unless it can maintain food temperatures of 41F or less.	11-22-17	
4-202.11	A teflon pan stored above the three compartment sink was observed to have a damaged food contact surface. Multi-use food contact surfaces shall be free of conditions that adversely affect cleaning and sanitation. Please discard or replace all damaged food equipment.		

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4-601.11C	A build-up of food debris was observed in the oven in the deli. Non-food contact surfaces shall be kept clean. Please clean the oven interior.	11-22-17	
4-903.11A	A sausage stuffer was observed on the floor in the deli. Food equipment shall be stored at least six inches off of the floor. According to the owner, the equipment is not used. Please removed unused equipment from the premises.		
6-501.114	An accumulation of food residue and debris was observed on most surfaces in the deli including, counters, tables, equipment, sinks, shelving, etc. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean everything in the deli.		
3-305.11	A case of ice cream cones were stored on the floor in the deli. Food shall be stored at least six inches off of the floor. Please ensure that all food is stored off of the floor.		
4-601.11C	Dried blood was observed in the bottom of the 7-UP (milk cooler) in the back of the deli area. Non-food contact surfaces shall be kept clean. Please clean and disinfect the interior of the cooler.		
6-501.18	The facility mop sink was full of debris and equipment. The owner indicated that mop water is disposed of in the employee toilet. Please clear the mop sink of debris and use it to dispose of mop water.		

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Follow-up Date: 11-22-17					



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2-401.11	An employee beverage was observed on a work surface in the deli. Employee beverages must be in a covered container and stored where contamination of food, equipment and single service items cannot occur. Please store employee beverages away from food and food related items.	11-2-17	
4-601.11A	An accumulation of food debris was observed in the deli microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interior as needed.		
2-301.14H	Employees were observed not washing their hands at proper times such as before donning new single use gloves. Ensure that employees wash their hand between glove changes.		
3-304.15A	Employees were observed washing the exterior of single use gloves. Single use gloves shall be used for only one task and discarded when damaged or soiled. Do not attempt to wash the exterior of in-use single service gloves. If they become soiled; discard the gloves, properly wash hands and put on new gloves.		
3-701.11	Twelve bags of vanilla and chocolate soft-serve mix were observed in the meat cutting room. The bags of mix appeared to have been temperature abused as the material looked curdled. According to the owner, the cutting room experienced a cooling unit failure about a week ago and the mix spoiled. Food that is unsafe or adulterated shall be discarded. COS by discarding the mix in the facility dumpster.		

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6-501.112	A dead mouse was observed in an adhesive trap below the mop sink. Dead insects or rodents shall be removed from control devices and the premises at a frequency that prevents decomposition or attraction of other pests. Please remove the dead mouse from the premises.	11-22-17	
6-501.114	An accumulation of debris, fixtures, and unused equipment was observed behind the building. The premises shall be free of unnecessary or nonfunctional equipment, and clutter. Please remove these items to avoid harborage conditions for rodents and other pests.		
5-205.15B	The hand wash sink in the meat cutting room is dirty and not draining. Clean the sink and restore drainage.		
4-601.11C	Dried meat was observed on surfaces of the meat wrapping station in the cutting room. Non-food contact surfaces shall be kept clean. Please clean the wrapping station.		
6-501.12A	An accumulation of black mold was observed on ceiling tiles around the ceiling mounted cooling unit in the meat cutting room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please replace the affected ceiling tiles.		
5-205.15B	The faucet at the three compartment sink in the meat cutting room is leaking. A plumbing system shall be maintained in good repair. Please repair the leak.		
5-205.15B	The drain line below the soda fountains is leaking. A trash can has been placed in this area to intercept the dripping. A plumbing system shall be maintained in good repair. Please fix the leak.		

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Person in Charge / Title		Dave Province		Date: November 2, 2017	
Inspector:		Telephone No.	EPHS No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	John Wiseman	(573) 431-1947	1507	Follow-up Date:	11-22-17



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6-501.111	Rodent droppings were observed in the cabinets below the customer access soda fountains. A sticky soda syrup residue was also observed on the floor in this area. The presence of rodents shall be controlled to minimize their presence on the premises. Take action to minimize the presence of rodents on the premises. Control measures shall include: closing openings into the building such as gaps around door or pipes entering the building, removing extraneous food residue from the premises that attract pests, and using control measures such as traps and professional services.	11-22-17	
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