



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

TIME IN	9:34 am	TIME OUT	12:59 pm
DATE	Sept. 6, 2018	PAGE	1 of 6

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

ESTABLISHMENT NAME: Leadington Pit Stop		OWNER: Pit Stop Missouri	PERSON IN CHARGE: Felicia Crabtree, Manager	
ADDRESS: 1 Chat Drive		ESTABLISHMENT NUMBER: 0184	COUNTY: St. Francois	
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"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
FROZEN DESSERT <input 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"/> IN <input checked="" type="checkbox"/> QVT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Adequate handwashing facilities supplied & accessible			<input checked="" 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		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

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

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" 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		
		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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input 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>F. Crabtree</i>		Felicia Crabtree, Manager		Date: September 6, 2018	
Inspector: <i>Rose Mier</i>		Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: Sept. 20, 2018					



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**FOOD ESTABLISHMENT INSPECTION REPORT**

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True freezer/kitchen, ambient		2	Make table, top: ham, turkey		41, 40
Pulled pork, hot hold steamer		167	Make table, top: swiss, provolone, American, cheddar che		53, 58, 52, 57
Refrigerated drawers: ambient, raw hamburg		150, 151, 148	Make table, bottom: ambient, cheese		40, 39
			Hot hold display: bison burger, pulled pork, bosco stick		101, 116, 108
			Hot hold display: cheesburger, cheese stick, chicken sand		113, 117, 108

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	<b>KITCHEN</b> According to staff, the in-use pizza spatula and pizza cutter are cleaned nightly. In-use utensils that are used with potentially hazardous food shall be wash, rinsed, and sanitized a minimum of every four hours, and stored on a surface that is cleaned and sanitized every four hours. Please replace or clean and sanitize these utensils at least every four hours.	9/6/18	JK
3-501.16A	Swiss, Pepper Jack, Provolone, American, and Cheddar cheeses were stored in individual containers on top of inserts in the top of the make table. All these cheeses had temperatures ranging from 52 to 58F. Potentially hazardous food shall be held at 41F or lower. Please discard these foods and do not store potentially hazardous food on top of inserts in the make table.	9/6/18	
3-501.17A, B	Food held in the bottom of the make table and in the Coldsells refrigerator were not labeled with the date of disposition. Food that is: A) potentially hazardous, (B) fully cooked or ready to eat, (C) prepared on site or opened if commercially prepared, and (D) held for more than 24 hours shall be labeled with the date of disposition, which is the day of opening or preparing plus six days. Please label qualifying foods in all coolers with the disposition date.	9/6/18	
4-601.11A	The cutting boards on the make table and on the True refrigerator (not used as a refrigerator) were deeply grooved and stained. Food contact surfaces shall be clean to sight and touch. Please resurface or replace the cutting boards.	9/20/18	
7-201.11A	A bottle of Clorox Cleanup was stored with plastic film. Toxins shall be stored separately from food and food related items. Please store chemicals where these items cannot be contaminated.	9/6/18	
2-102.11	Deli manager was not knowledgeable about required food temperatures or labeling for disposition. Food managers shall be knowledgeable about food safety. Please train deli staff in food safety.	9/20/18	

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>			
6-501.12A	<b>KITCHEN</b> The handwashing sink, wall, and counter around the sink were dirty. Handwashing sinks shall be cleaned at a frequency to prevent debris accumulation. Please clean sink, wall, and counter at least daily.	9/7/18	JK
6-501.18	The faucet at the handwashing sink dripped. Plumbing shall be in good repair. Please repair so faucet can be completely turned off.	9/20/18	
5-205.15B	The two filters in the hood above the pizza oven were dirty, and one did not fully fit the opening. Please clean or replace filters as often as needed to keep clean, and ensure filters fit opening.	9/20/18	
6-501.14A	The pizza spatula was stored on top of the pizza oven. The top of the oven was dirty. In-use utensils shall be stored on a surface that is cleaned and sanitized. Please clean and sanitize the top of the oven and the spatula a minimum of every four hours while in continual use.	9/6/18	
3-304.12C	The bottom and trays inside the bottom of the make table were dirty. Non-food contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside of make table often.	9/7/18	
4-601.11C	What appeared to be painted wood was on top of the True refrigerator (not in use). The paint was peeling, and edges of the raw wood were exposed. This presents a contamination potential. Surfaces that require frequent cleaning shall be non-absorbent and sealed. Please finish this work surface so that it is smooth, nonabsorbent, cleanable, and sealed	9/20/18	
4-101.19	Accumulation of debris observed below the deli cash register. Please clean shelves as often as needed to keep clean.	9/20/18	
4-601.11C	The portable fan, stored below the microwave, was dirty. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan.	9/20/18	
6-501.14A		9/7/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: a line through an item on page one indicates the item was not observed or is not applicable.

Person in Charge /Title: <i>F. Crabtree</i>		Felicia Crabtree, Manager		Date: September 6, 2018	
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: Sept. 20, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Soda/deli cooler in retail, ambient		41	Coldsell refrigerator: ambient, hot dogs		38, 41
Cream, dispenser		41	Nacho cheese and chili, dispenser		138, 142
Hot dogs, roller		178, 171	Ambient, walk-in cooler		39
3-door freezer/storage area, ambient		10	Ambient, walk-in freezer		10

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3-305.11A	KITCHEN, continued A steam table was located below the soap dispenser at the handwashing sink, posing potential chemical contamination to food from soap or hand drippage. Food shall be protected from contamination. Please locate the hot hold steamer to an area where food cannot be contaminated.	9/6/18	Jc
4-601.11A	The inside top of the microwave was coated with food debris. Food contact surfaces shall be cleaned and sanitized a minimum of every four hours while in continual use. Please clean and sanitize inside of microwave at least every four hours.	9/6/18	
3-501.16B	Raw hamburger had an internal temperature of 48F, held in refrigerated drawers with ambient temperatures between 50 and 52F. Food shall be held at 41F or lower. According to staff, the hamburger was placed in the drawer yesterday. Please discard the hamburger and do not use these drawers until they are repaired to reliably hold food at 41F or lower. NOTE: hamburger was voluntarily discarded.		
3-501.16A	Food held in the display cabinets had temperatures ranging from 108F to 117F. These foods were not labeled with a discard time. Potentially hazardous food shall be held at 135F or higher, or held by Time as a Public Health Control. According to staff, pizzas are held for two hours, but the other food is not held by time. Please begin holding all items in these three display cabinets by time. Mark each item with a 4-hour discard time OR hold these foods at 135+F (the foods must have internal temperatures of 135+F). NOTE: according to staff, all foods in these cases were made less than four hours previously. CORRECTED ON SITE by instituting Time as a Public Health Control for all foods in these cases, labeling all with a 4-hour discard time.		
4-601.11A	The blade and holder for the table-mounted can opener were dirty. Please wash, rinse, sanitize after use.		
7-201.11A	Two spray bottles of cleaners were stored on the table holding the microwave. Please store toxins where food and food related items cannot be contaminated.		9/6/18

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3-304.14B	KITCHEN, continued A wet wiping cloth was stored by the hot hold steam unit. Wet wiping cloths shall be stored in sanitizer between uses. Please prepare labeled sanitizer buckets to store wiping cloths.	9/6/18	Jc
3-304.14D	Several dry wiping cloths were observed on counters. Some of the cloths were soiled. Dry wiping cloths may be used for one purpose only and placed in laundry. Please place dry wiping cloths in laundry when soiled.	9/6/18	
4-204.112A	Thermometers were not found in the coolers or freezers. Please install a thermometer in each cooler/freezer in an easy-to-read location in the warmest part (front) of the unit.	9/8/18	
3-602.11A	DELI RETAIL Salads made on-site and held in the Cold Deli cooler were not labeled correctly. Food that is prepared on site and sold retail shall be labeled with (A) the name and place of business, (B) the name of the food, (C) quantity, (D) a list of ingredients and allergens. Ingredient list shall include ingredients in each of the foods used to make the produce (example: include the ingredients in cheese and deli meats). Please fully label all foods prepared on site and sold in the retail section.	9/20/18	
4-601.11C	The door glide ledge on the soda/deli cooler was dirty. Please clean ledge as often as needed to keep clean.	9/20/18	
4-501.11B	A door on the cabinet below the cream dispenser was not correctly attached. Please repair door.	9/20/18	
4-601.11C	Debris accumulation in the base cabinets and on items inside the cabinets below the coffee station. Please clean cabinets and all items inside the cabinets.	9/20/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Felicia Crabtree, Manager	Date: September 6, 2018
Inspector:	Rose Mier	Telephone No. (573)-431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Sept. 20, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			Correct by (date)	Initial
3-501.17A, B	DELI RETAIL The creamers inside the Coffee Mate dispenser were not labeled with the date of disposition. Please label the boxes with a discard date that is six days after placing box in unit.			9/6/18	[Signature]
4-601.11A	The tongs and their holder, stored on the side of the hot dog roller, were soiled. In-use utensils and the surface on which they are held shall be washed, rinsed, and sanitized at least every four hours, more often if needed to keep clean.			9/6/18	
4-601.11A	Soda dispenser nozzles and the area behind and above the nozzles were dirty. Please wash, rinse, sanitize, air dry dispenser nozzles and the housing around the nozzles at least daily.			9/6/18	
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4-601.11C	DELI RETAIL, continued The protective shipping film remained on the cup holder on the Coffee Mate cream dispenser. Please remove to allow effective cleaning.			9/6/18	[Signature]
4-601.11C	Cabinets below the tea beverage station were dirty on the inside, one door hinge was not attached, and			9/20/18	
4-501.11B	one handle was not attached. Please clean inside of cabinets and repair doors.				
4-601.11C	RETAIL The inside ledge and basket inserts in the novelty ice cream freezer were dirty with black debris, and the			9/10/18	
3-305.11A	outside handle and ledge areas were dirty. Food shall be protected from contamination while in storage. Please defrost and thoroughly clean freezer.				
6-202.15A	Daylight observed between the front entry doors. Doors shall be sealed to protect against pest entry. Please seal door.			9/20/18	
6-501.12A	BATHROOMS All sinks in men's and women's bathrooms were dirty. Please clean all surfaces of sinks at least daily.			9/6/18	
6-501.18	STORAGE and WAREWASHING AREA The handwashing sink was dirty, filled with beverages, and blocked with items in front of it. Handwashing			9/6/18	
5-205.11B	sinks shall be used only for handwashing, shall be accessible at all times, and shall be clean. Please ensure				
5-205.11A	all employees use this sink for handwashing only, and keep it clean and accessible at all time				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: [Signature] Felicia Crabtree, Manager				Date: September 6, 2018	
Inspector: [Signature] Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: Sept. 20, 2018	



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4-703.11	<b>STORAGE AND WAREWASHING AREA</b> A pan was observed soaking in sanitizer in the 3-vat sink, but it was not submerged. Equipment and utensils shall be fully submerged in sanitizer for the amount of time as specified by manufacturer's label. Please fill sink with enough sanitizer solution to fully submerge all equipment. <b>CORRECTED ON SITE</b> by discussion with staff and adding additional sanitizer.	COS	<i>JC</i>
7-201.11A	A spray bottle of blue liquid and a spray bottle of yellow liquid were stored on the chemical shelves. These bottles were not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label bottles.	9/6/18	<i>JC</i>

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3-305.11A	<b>STORAGE AND WAREWASHING AREA</b> A box of chips, a box of lids, a box of coffee, and two sleeves of lids were stored on the floor. Food and	9/6/18	<i>JC</i>
4-903.11A	single-use items shall be stored a minimum of six inches off the floor. Please elevate all food, single-use items, clean linens, and clean equipment/utensils off the floor.	9/20/18	<i>JC</i>
6-501.12A	Liquid was puddling beneath the bag in boxes, and the floor was sticky. Please determine source of liquid, repair, and keep floor clean.	9/10/18	<i>JC</i>
6-501.12A	Black debris or mold observed in a corner and ledge of the mop sink. Please clean all surfaces of mop sink as often as needed to keep clean.	9/20/18	<i>JC</i>
5-205.15B	The mop sink faucet could not be fully turned off. Please repair to keep plumbing in good repair.	9/6/18	<i>JC</i>
6-501.16	A mop was stored in the mop bucket with very dirty water. Mops shall be stored to allow air drying after use. Please provide an area for mops to be hung after rinsing, or placed in laundry. Prepare fresh mop water when soiled.	9/10/18	<i>JC</i>
4-302.14	Sanitizer test strips for quaternary ammonia were not available upon request. Please provide test strips for quaternary ammonia (in use at 3-vat sink) and for bleach (chlorine), if it is used to prepare sanitizer solutions.	9/10/18	<i>JC</i>
4-903.11A	The racks above the 3-vat sink, which held clean equipment, were dirty. Clean equipment shall be protected from contamination while in storage. Please clean all shelves as often as needed to keep clean.	9/20/18	<i>JC</i>
6-501.12A	In general, surfaces and floor were dirty and cluttered. Please clean walls, floors, equipment, etc. and organize to allow effective cleaning.	9/20/18	<i>JC</i>
4-601.11C			

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Person in Charge /Title: <i>[Signature]</i>	Felicia Crabtree, Manager	Date: September 6, 2018
Inspector: <i>[Signature]</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: Sept. 20, 2018



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4-601.11A	<b>WALK-IN COOLER AND FREEZER</b> The tubs holding raw meats were soiled in cooler. Please wash, rinse, and sanitize tubs before refilling.	9/6/18	AL
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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
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3-305.11A	<b>WALK-IN COOLER AND FREEZER</b> Food was stored on the floor in the freezer. Please store food at least six inches off the floor. Cardboard was used as a liner in a tub holding raw beef in the walk-in cooler. Food shall be stored on cleanable, nonabsorbent surfaces. Please do not use cardboard as an absorbent liner. The floor in the walk-in cooler was littered and had some spills beneath the shelves. Please clean floor, especially under shelves, as often as needed to keep clean.  <b>OUTDOORS</b> Accumulation of trash around the trash dumpster, and a greasy liquid on the ground around the dumpster were observed. Dumpster enclosure areas shall be kept free of litter. Please clean area and ground around dumpsters. Accumulation of unused equipment observed behind the building and trash dumpster area. Unused equipment shall be removed from premises. Unlidded trash cans were observed in the dumpster area. Trash cans stored out of doors shall be lidded. Please remove trash cans or provide lids.	9/7/18	AL
4-101.11B		9/6/18	
6-501.12A		9/20/18	
5-501.115		9/20/18	
5-501.115		9/20/18	
5-501.113		9/20/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>F. Crabtree</i>	Felicia Crabtree, Manager	Date: September 6, 2018
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: Sept. 20, 2018