



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

TIME IN DATE 10-1-19	1:30pm	TIME OUT 3:43pm
		PAGE 1 of 3

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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Leadwood Grab & Go	OWNER: Leadwood Grab & Go Truck Stop, LLC	PERSON IN CHARGE: Megan Newland	
ADDRESS: 422 Hunt Street	ESTABLISHMENT NUMBER: 4720	COUNTY: 187	
CITY/ZIP: Leadwood, 63653	PHONE: 573-562-1211	FAX: 573-562-1022	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" 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 type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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.		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				IN = in compliance OUT = not in compliance		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO	Proper disposition of returned, previously served, reconditioned, and unsafe food				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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<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 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 type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 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 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 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 type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge/Title:

Megan Newland

Date: October 1, 2019

Inspector:

John Wiseman

Telephone No.

(573)431-1947

EPHS No.

1507

Follow-up: Yes

No

Follow-up Date: 10-15-19



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ESTABLISHMENT NAME	ADDRESS	CITY / ZIP			
Leadwood Grab & Go	422 Hunt Street	Leadwood, 63653			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Pizza cold table: ambient, beef, mushrooms	40, 41 40	Hot dog on roller grill Taquito on roller grill	125, 127 129, 120		
Frigidaire freezer, chest freezer	20, 0	Walk-in cooler	38		
Pizza from oven	111 - 159				
Nacho cheese from dispenser	153				
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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.			Correct by (date)	Initial
2-101.11A	Upon arrival, there was no manager on duty. The operator of a food establishment shall be the person in charge or shall designate a person in charge during all hours of operation. There must always be a person in charge who is responsible for ensuring safe and sanitary food preparation and service.			10-1-19	
2-301.14	The employee on duty did not wash their hands prior to donning single use gloves and preparing a pizza. Food employees shall wash their hands immediately before beginning food preparation. Please ensure that employees wash their hands at appropriate times.				:
4-601.11A	Food splatters were observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please clean the microwave interior as often as necessary to keep it clean.				
4-601.11A	Debris was observed on the deflector in the ice machine. Food contact surfaces shall be clean to sight and touch. Please remove the deflector and clean and sanitize it.				
3-501.16A	Hot dogs on the roller grill were measured at 125-127F and taquitos were measured at 129F. The temperatures were taken at 1:55pm and at 3:00pm. Potentially hazardous foods held hot shall be held at 135F or greater. Adjust the roller grill to an adequate temperature to hold foods at 135F or greater. Actively monitor the food to ensure that proper temperatures are attained and held. The hot dogs and taquitos were voluntarily discarded.				
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). These items are to be corrected by the next regular inspection or as stated.			Correct by (date)	Initial
5-205.15B	There was no hot water at the hand washing sink in the kitchen and the faucet was leaking. A plumbing system shall be maintained in good repair. Please restore hot water to the sink and fix the leak.			10-15-19	
5-205.11B	A wet wiping cloth was observed in the hand washing sink in the kitchen. Also, various unopened beverages were on the sink. Hand washing sinks shall be used for hand washing only. Wet wiping cloths for cleaning counter and equipment surfaces shall be held in an approved chemical sanitizer between uses. Returned or reconditioned food items shall be protected from sources of contamination. Please do not store food items on the hand wash sink.				
3-304.14					
3-305.11					
4-601.11C	Food debris and residue was observed inside the pizza cold table. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior of the pizza cold table.				
4-501.11B	The door seals of the pizza cold table are broken and covered with mildew. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please replace the door seals.				
4-204.112 A	There was no thermometer present in the pizza cold table. All refrigerated units into which food is placed shall be provided with a thermometer that is accurate to within three degrees F. Please put a thermometer in the pizza cold table.				

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:

Megan Newland

Date: October 1, 2019

Inspector:

John Wiseman

Telephone No. (573)431-1947
EPHS No. 1507

Follow-up: Yes No
Follow-up Date: 10-15-19



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ESTABLISHMENT NAME Leadwood Grab & Go	ADDRESS 422 Hunt Street	CITY /ZIP Leadwood, 63653			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Code Reference	PRIORITY ITEMS <small>Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</small>			Correct by (date)	Initial
3-501.17A	Landshire sandwiches in the reach-in cooler were not marked with a discard date. Manufacturer sealed food packages shall be marked with the discard date for that food once it has been removed from the freezer. Please mark all such sandwiches with a discard date that is not greater than six days from the date of removal from the freezer.			10-1-19	
Code Reference	CORE ITEMS <small>Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.</small>			Correct by (date)	Initial
4-302.12	No thermometer was available for cooks use. A food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures. Please obtain and make readily accessible, a food thermometer that has an operational range of 0 - 220 F in two degree increments. A digital equivalent is acceptable.			10-15-19	
4-302.14	Test strips were not available for ensuring food contact sanitizers are prepared and used in the required concentration. Please provide sanitizer test strips for determining sanitizer strength.				
4-601.11C	A mass of frozen ice was observed in the bottom of the bagged ice freezer. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please remove the excess ice accumulation.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: 		Megan Newland		Date: October 1, 2019	
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: 10-15-19