



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

TIME IN	8:52 am	TIME OUT	12:52 pm
DATE	Feb. 6, 2020	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: Megan Hazelton, Asst. Manager	
ADDRESS: 1 Chat Drive			ESTABLISHMENT NUMBER: 0184		COUNTY: St. Francois
CITY/ZIP: Leadington 63601		PHONE: 573.431.8989		FAX:	
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 <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" 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					
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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
	Employee Health			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		✓
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
✓ <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			✓ <input checked="" type="checkbox"/>	Proper date marking and disposition		
✓ <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		✓
	Preventing Contamination by Hands				Consumer Advisory		
✓ <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
✓ <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
✓ <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
✓ <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
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
✓ <input checked="" type="checkbox"/>		Pasteurized eggs used where required			✓ <input checked="" type="checkbox"/>		In-use utensils: properly stored		
✓ <input checked="" type="checkbox"/>		Water and ice from approved source			✓ <input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			✓ <input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
✓ <input checked="" type="checkbox"/>		Adequate equipment for temperature control			✓ <input checked="" type="checkbox"/>		Gloves used properly		
✓ <input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
	✓ <input checked="" type="checkbox"/>	Thermometers provided and accurate			✓ <input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			✓ <input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
✓ <input checked="" type="checkbox"/>		Food properly labeled; original container			✓ <input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
	✓ <input checked="" type="checkbox"/>	Insects, rodents, and animals not present			✓ <input checked="" type="checkbox"/>		Physical Facilities		
✓ <input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			✓ <input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
✓ <input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓ <input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
✓ <input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			✓ <input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
✓ <input checked="" type="checkbox"/>		Fruits and vegetables washed before use			✓ <input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
					✓ <input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					✓ <input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Megan Hazelton</i> Megan Hazelton, Asst. Manager		Date: February 6, 2020	
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: Feb. 24, 2020	

Don Kleinberg



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
Gravy, bottom of pizza prep table		93	Pizza prep table, top: pepperoni, sausage
Coldsell cooler, drive-up, ambient		31	Pizza prep table, bottom: ambient, sausage link
Hot dog, pizza roll		153, 139	

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
4-601.11A	KITCHEN Debris observed on the lids and top of the steam hot hold unit. Please clean to prevent contamination of food from falling debris.	2/6/20	Mll
4-601.11A	Cutting boards on both prep coolers were deeply grooved and discolored. Food contact surfaces shall be free of imperfections and clean to sight and touch. Please refinish or replace both cutting boards.	2/12/20	
4-601.11A	Accumulation of debris and dust on the hood above the pizza oven, and on the top and ledges of the pizza oven. Please clean and keep clean to prevent contamination of food from falling debris.	2/6/20	
3-501.14 3-501.15	A container of gravy was cooling in the bottom of the pizza prep table. When questioned, staff stated the gravy was placed in the cooler about one hour prior. The temperature of the gravy was 93F. Time and temperature were not monitored during the cooling process. Please cool food from 135F to 70F within two hours, and from 70F to 41F within another four hours. To facilitate cooling, divide into smaller portions or place in shallow container; stir; nest container in an ice bath; allow vents if covered; use an ice paddle. Please cool correctly and monitor time and temperature. COS-shallow pan, cooler, discussion; 2 hr temp 68F	COS	
3-302.11A	Raw sausage was stored on top of waffles, and raw hamburger above ready to eat foods in bottom of prep cooler. Food shall be stored to prevent cross contamination. Please store all raw animal-derived foods separately from or below all other food.	2/6/20	
3-501.19A	Foods held by time in the deli display cases lacked a disposal time. Food that is held by time shall be labeled with the disposal time, which is four hours past the time the food was removed from temperature control. Please label all food in the display cases with a disposal time. CORRECTED ON SITE by labeling food with a discard time.	COS	

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4-601.11C	KITCHEN Accumulation of debris observed on the towel and soap dispensers at the handwashing sink. Nonfood contact equipment shall be cleaned at a frequency to prevent debris accumulation. Please clean.	2-7-2020	MHT
4-903.11A	Boxes of single-service clamshells, lids, waxed paper, and Boxco holders were stored on the floor. Single use items shall be stored a minimum of six inches off the floor. Please store all single use items off floor.	2-6-2020	
4-601.11C	Accumulation of debris observed on the shelf and equipment below the handwashing sink. Please clean shelf and equipment as often as needed to keep clean.	2-7-2020	
4-601.11C	Accumulation of food debris observed inside the lid of the prep cooler, including on top of insert lids and on back ledge of cooler. Please clean to prevent contamination of food.	2-6-2020	
4-601.11C	Debris observed in the door seal creases of the prep cooler. Please clean seals as often as needed to keep clean.	2-7-2020	
4-101.19	The paint and sealing caulk was peeling and chipping on a wood board placed on top of a non-functional prep cooler. Nonfood contact surfaces requiring frequent cleaning shall be smooth and non-absorbent, and in good repair. Please replace this surface with a cleanable surface.	2-24-20	
4-601.11C	Accumulation of debris observed on the shelves of the deli hot hold display cases. Please clean shelves as often a needed to keep clean.	2-6-2020	
6-501.16	A wet mop was stored on the floor. Mops shall be hung to dry in a location where food and food related items cannot be contaminated.	2-6-2020	
4-601.11C	Accumulation of debris observed in the cabinet below the drive-up soda dispenser. Please clean.	2-24-20	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Megan Hazelton</i>	Megan Hazelton, Asst. Manager	Date: February 6, 2020
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: Feb. 24, 2020

Don Kleinberg

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ESTABLISHMENT NAME Leadington Pit Stop		ADDRESS 1 Chat Drive	CITY /ZIP Leadington 63601
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Glass-front cooler by deli, ambient		41	Cream dispenser: ambient, French vanilla, original
Nacho cheese, dispenser		141	Stand-alone beverage coolers, retail, ambient
Chili and cheese dispenser, ambient		138	3-door freezer, storage room, ambient
			Chest ice cream freezer, ambient

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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2-102.11	KITCHEN When questioned, the kitchen PIC could not tell minimum cooking temperatures, cooling process, or how often in-use equipment must be cleaned and sanitized. The PIC must be knowledgeable about food safety. Please ensure staff are knowledgeable about how to keep food safe for public consumption. NOTE: the store manager was consulted concerning this issue. NOTE: A knowledge PIC arrived at 11 am.	2/6/20	MH
3-304.12C 4-602.11C	The in-use pizza cutter and flat spatula were not cleaned and sanitized every four hours, and were stored on dirty surfaces. In-use utensils that are used with potentially hazardous food shall be washed, rinsed, and sanitized a minimum of every four hours, and stored on a surface that is clean and sanitized every four hours.	2/6/20	MH
2-201.11 2-20.12 2-201.13	Manager stated employees cannot work when ill, but did not know required reportable symptoms or illnesses. Please develop an employee illness policy based on the food codes 2-201.11 through 2-201.13, stating when employees must be excluded from work based on symptoms, reportable illnesses, and when ill employees may return to work.	2/24/20	
4-601.11A	RETAIL The chili dispenser nozzle was dried and caked. Please clean nozzles to prevent caking where bacteria can grow.	2/6/20	
4-601.11A	An accumulation of dried creamer was splattered in the dispensing/nozzle area of the cream dispenser. Please wash, rinse, and sanitize the dispensing area as often as needed to keep clean.	2/6/20	

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6-501.11	KITCHEN, continued There were several holes in the tiled wall where utilities were accessed. Walls shall be in good repair to allow cleaning and sealed to prevent pest entry and hiding areas. Please seal and repair wall.	2/24/20	MH
6-501.11	The wood footing that the Coldsells cooler was sitting on was damaged and deteriorating. Please replace with a shelf that is smooth and nonabsorbent to allow cleaning.	2/24/20	
3-602.11A, B	RETAIL Cookie dough was packaged on-site for retail and stored in the retail cooler. Food sold in retail shall be fully labeled. Please label with the (A) name and place of business; (B) full ingredient list and major allergens; (C) quantity; (D) common name of the food.	2/6/20	
4-601.11C	Several of the cabinets below the food equipment were dirty. Please clean all cabinets that have an accumulation of debris.	2/7/20	
4-903.11A	Accumulation of debris in the cubbies holding straw and lids. Single use items shall be protected while in storage. Please clean cubbies as often as needed to keep clean.	2/7/20	
4-903.11A	Accumulation of debris observed in the cubby holding deli tissue below the bakery display case. Please clean to protect tissue from contamination.	2/7/20	
6-301.14	There was no handwashing sign at the sink in the men's bathroom. Signs shall be posted to remind users of the importance of washing hands. Please post sign.	2/6/20	
6-501.14A	Accumulation of dust on the grate over the mechanical fan in the men's bathroom. Ventilation systems shall not be a source of contamination. Please clean vent as often as needed to keep clean.	2/7/20	

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

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7-201.11B	BACK STORAGE AND WALK-IN COOLER/FREEZER A gallon of muriatic acid was stored on a shelf also holding single-use gloves. Toxic chemicals shall be stored separately from or below single-use items. Please move acid below single-use items, with other chemicals.	2-6-2020	M.H.
7-201.11B	A container of dish detergent and a bottle of hydrogen peroxide were stored on the drainboards of the 3-vat sink. Chemicals shall be stored below clean equipment. Please do not place chemicals on the drainboards.	2-6-2020	
7-206.12	What appeared to be the remains of rodent bait was observed on the shelf where rodent feces were observed, across from the electrical boxes. Rodent bait must be contained within a covered, tramper-resistant bait station.	2-6-2020	
4-601.11A	Several flat baking pans had thick encrustations of baked-on debris under their lip. Please remove all baked on debris on all pans, or replace pans.	2-24-20	
4-603.16A	When questioned, staff stated he uses test strips to check the water in the dishwashing vat. Equipment and utensils shall be washed, rinsed, and sanitized. Sanitizing takes place last and all equipment and utensils shall be submerged for a minimum of one minute. Test strips shall be used to ensure sanitizer is between 200 and 400 ppm quaternary ammonia. Please use sanitizer and test strips correctly when cleaning food contact surfaces. COS by discussion with staff	COS	
3-501.16A	The walk-in cooler had an ambient temperature of 43F; milk stored in the cooler had a temperature of 43F. Potentially hazardous food shall be kept at 41F or lower. Monitor to ensure cooler temperature does not rise above 43F; if it does, remove all potentially hazardous food. Please repair cooler to hold food at 41F or lower.	2-7-2020	

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6-202.15A	RETAIL Daylight was observed between the front entry doors. Outside entries shall be sealed to prevent pest entry. Please seal doors.	2-24-20	M.H.
4-601.11A	Debris observed in several of the containers and equipment holding items used for flavoring and sweetening beverages. Please clean all equipment in beverage self-serve areas.	2-6-2020	
4-203.12B	The thermometer in the walk-in cooler was 3 degrees too low. Please install accurate thermometer and monitor ambient temperature every four hours.	2-6-2020	
BACK STORAGE AREA			
4-301.12	A stopper could not be found for the sanitizer vat of the 3-vat sink. Utensils and equipment shall be submerged in sanitizer. Please provide a stopper for this sink.	2-6-2020	
4-501.14	Debris observed in the drain of the sanitizer vat, and on the drainboards, and the plastic drain on top of the drainboard, of the 3-vat sink. Warewashing equipment shall be cleaned at least daily. Please keep sink clean.	2-6-2020	
5-205.11	Debris observed on the shelves and plastic holder above the 3-vat sink. Please clean to protect clean equipment from contamination.	2-6-2020	
6-501.18	A mop head was stored on the side of the handwashing sink. Handwashing sinks shall be used only for handwashing. Please use handwashing sinks only for handwashing.	2-6-2020	
4-101.19	The mop sink was dirty, and the board behind it was deteriorating and moldy. Also, mold growth between the back of the sink and the wall. Please clean, replace board with a non-absorbent backsplash, and caulk between sink and wall.	2-24-20	
6-501.12A			

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Feb. 24, 2020

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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
Walk-in freezer, ambient	0		
Walk-in cooler, ambient	43		
Cheeseburgers, pizza oven	197		

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4-904.11A	BACK STORAGE AREA, continued Bags used to package ice were stored in the bagger holder on the floor. The bottoms of the bags were in debris. Please clean holder and store at least six inches off the floor.	2-6-2020	
3-304.12B	Debris observed in the bottom of the container holding the ice scoop. Please wash, rinse, sanitize the scoop and holder at least daily.	2-6-2020	
6-501.12A	Accumulation of litter on the floor under and around equipment, including behind and under freezer, ice maker, shelves, etc. Please clean all surfaces of floor as often as needed to keep clean.	2-24-20	
6-501.111	Rodent feces observed on the bottom shelf across from the electrical boxes (in narrow hall). Please thoroughly clean the shelves and floor in this area and observe for return of rodents.	2-24-20	
6-501.12A	Accumulation of litter and debris on the floor of the walk-in cooler, especially under shelves. Please clean floor as often as needed to keep clean.	2-24-20	
3-307.11A	An opened employee drink was stored on a shelf with retail beverages in the walk-in cooler. Employee food shall be stored in a designated (labeled) area or container on the lowest shelf of the cooler. Please designate an area for employee food.	2-6-2020	
5-501.115	OUTDOORS Accumulation of debris inside the dumpster enclosure. Dumpster enclosures shall be kept free of litter and unused equipment to reduce pest harborage. Please clean dumpster enclosure.	2-24-20	
5-501.113	Dumpster lids were open. Please keep lids closed to reduce pest harborage.	2-6-2020	
6-501.114	Unused equipment stored in the back of the facility. Please remove all unused equipment.	2-24-20	

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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4-601.11C	Accumulation of debris observed on the door glide ledges and in the bottom of the Bunny chest ice cream freezer. Please clean door, door ledges, and inside of freezer.	2/24/20	MH
6-501.11	Water stains observed on the kitchen ceiling tile. Please paint or replace tiles to ensure there are no recurring leaks.	2/24/20	

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