



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

TIME IN	10:49 AM	TIME OUT	
DATE	11/2/2020	PAGE	1 of 7

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	
ADDRESS: 1 Chat Drive			ESTABLISHMENT NUMBER: 0184		COUNTY: 187
CITY/ZIP: Leadington, 63601		PHONE: (573) 431-8989		FAX: NA	
PURPOSE <input type="checkbox"/> Pre-opening <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input 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		
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<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 checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
Approved Source							
<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"/> C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q	Food in good condition, safe and unadulterated	✓		<input 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		
<input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
Protection from Contamination							
<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. 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"/> Q <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			Utensils, Equipment and Vending				
Food Identification									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Prevention of Food Contamination									
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Megan Hazelton</i> Megan Hazelton		Date: November 2, 2020	
Inspector: <i>Donovan Kleinberg</i> Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 11/16/2020



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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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		TEMP. in ° F
Pizza Prep Table Top; Ham, Mushrooms		36, 34	Walk-In Freezer Ambient		9
Pizza Table Bottom; Ambient, Gravy-Cooling		37, 56	Nestle Creamer Dispenser; Ambient, Original, French		40, 38, 39
Coldcells Cooler Ambient		41	Two Door Deli Cooler Ambient		43
Beverage Air 3 Door Freezer Ambient		3	Ice Creamer Freezer Ambient		0
Walk-In Cooler Ambient		40	Rip It Cooler Ambient		39

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	The lids for the cold wells on the pizza prep table were found to have an accumulation of food debris. Since this debris could fall into food the lids are considered a Food Contact Surface (FCS). FCSs shall be kept clean to both sight and touch. Please clean the lids for the cold wells in the pizza prep table regularly in order to prevent an accumulation of food debris.	11/2/2020	M H
4-601.11A	The upper surface of the interior of the kitchen microwave was found to have food splatter and debris. FCSs shall be kept clean to both sight and touch. Please clean the inside of the kitchen microwave.	11/2/2020	
2-301.14H	Employees were observed donning single use gloves without washing their hands first. Employees shall know when to wash their hands and shall wash their hands before donning single use gloves to prevent potential contamination of the gloves. Please ensure employees know when to wash their hands. CORRECTED ON SITE by discussion with the manager.	COS	
4-601.11A	The rims of the vent hood over the pizza oven were observed to have an accumulation of grease and dust which could potentially drip or fall down onto pizzas or other items coming out of the oven. FCSs shall be kept clean to both sight and touch. Please clean the pizza oven vent hood.	11/2/2020	
4-202.11A	A plastic insert was observed in clean storage with cracks on the inside. FCSs shall be smooth and free of cracks, chips, seams, pits or other similar imperfections in order to allow them to be properly cleaned. Please dispose of all damaged plastic inserts.	11/2/2020	
4-202.11A	The metal icescoop stored near the ice machine was observed to have a split down the middle of the scoop. FCSs shall be smooth and free of cracks, chips, pits, seams or other similar imperfections in order to all for proper cleaning of the FCS. Please dispose of the cracked ice scoop.	11/2/2020	

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6-202.15A2	The drive thru window was left open upon arrival. Windows shall be kept fully intact and closed to prevent potential pest infiltration. Please ensure the drive thru window is kept closed when not in use. CORRECTED ON SITE by closing the window.	COS	M H
6-501.12A	The floors of the kitchen area were found to have an accumulation of dirt and debris especially underneath equipment. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the kitchen.	11/2/2020	
4-903.11A2	An employee phone was observed stored on the cutting board of the pizza prep cooler. Food equipment, utensils and single service items shall be stored in a cool, dry place where they are protected from dust, splash, miscellaneous contamination and off of the ground. Please ensure employee personal effects and items are not stored with or above food, food equipment, utensils or single service items. CORRECTED ON SITE by moving the phone.	COS	
4-601.11C	The bottom surfaces of the pizza prep cooler were observed to have an accumulation of food debris which primarily seems to be falling from the cold well section. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the pizza prep cooler.	11/2/2020	
6-501.18	The handsink for the kitchen was dirty particularly around the spigot and handles. Plumbing systems shall be kept clean. Please clean the handsink in the kitchen area.	11/3/2020	
4-101.19	Kitchen towels were found underneath pans on the bottom of the pizza prep cooler. NFC surfaces shall be kept smooth, hard and durable so as to be easily cleanable. Fabric towels can harbor debris and mold and do not allow surfaces to be easily cleaned. Please remove the towels.	11/2/2020	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Megan Hazelton		Date: November 2, 2020	
Inspector: Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 11/16/2020



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		TEMP. in ° F
Bang Cooler Ambient		39			
Monaco Cooler Ambient		51			
Pizza Out of Oven		169			

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6-501.11B	The plywood shelving in the back "hall" area was found to have a few deposits of rodent droppings along with what appeared to be spills of coffee grounds. Physical facilities shall be kept free of the presence or evidence of pests. Please monitor incoming food shipments for potential pest presence, keep exterior openings closed and clean up the rodent droppings and monitor for their return. If droppings return then begin approved pest control measures to remove the presence of rodents from the facility.	11/16/20	
4-601.11A	The upper surfaces of the coffee creamer dispenser had an accumulation of food debris from splash. FCSs shall be kept clean to both sight and touch. Please clean the upper surface of the coffee creamer dispenser.	11/2/2020	
4-601.11A	The soda nozzles for the retail soda dispensers were observed to have an accumulation of debris on the interior surfaces of the nozzles. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the soda dispenser nozzles.	11/2/2020	
3-501.16A2	The two door deli cooler was checked and registered an ambient temperature of 43 Fahrenheit. Potentially Hazardous Foods (PHFs) shall be held cold at a temperature of 41 Fahrenheit or lower. Please monitor the temperature of this unit until it has been repaired and is able to hold food at a temperature of 41 Fahrenheit or lower; if the temperature further increases cease using this unit to hold PHF until it is repaired.	11/4/2020	
3-202.15	A package of Armour Potted Meat was found in retail with multiple dents on the top seam of the can. Food packages shall be kept in good repair and shall protect the integrity of the food within the package. Please inspect food packaging upon receipt and during stocking and remove damaged packages from service. CORRECTED ON SITE by removing the package from service.	COS	

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4-601.11C	An accumulation of food debris was observed on the bottom of the Coldsells cooler near the drive thru area. NFC surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the Coldsells cooler.	11/2/2020	
6-501.112	The ledges for the windows in the retail area were observed to have an accumulation of dead flying insects. Dead pests shall be removed from the facility and/or from their traps at a frequency sufficient to prevent a build up of dead pests. Please clean the window ledges and remove all dead pests from the facility.	11/3/2020	
6-501.12A	The floor inside the cabinet underneath the drive thru soda dispenser was found to have an accumulation of debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the cabinet underneath the soda dispenser.	11/3/2020	
4-903.12A	A package containing Single Service aluminum foil wrappers were observed stored underneath the drain of the handwashing sink in the kitchen. Food, food equipment, utensils and single service items shall not be stored underneath an unshielded sewage line. Please store the wrappers in a location not underneath an unshielded sewage line and where it is protected from contamination.	11/2/2020	
4-903.11A3	Plastic and Styrofoam clamshell containers were observed stored on the floor next to the kitchen microwave. Food equipment, utensils and single service items shall be stored either on a pallet or at least six inches up off of the floor. Please store all single service items off of the floor or on pallets.	11/2/2020	
6-501.11	Water stains were observed on several ceiling tiles in both the back of house areas and in retail. Physical facilities shall be kept in good repair. Please either paint over or replace the ceiling tiles and monitor for a return of stains, if the stains return this indicates a continuing leak in the ceiling which will need to be repaired.	11/16/20	

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3-501.16A2	The Monaco labeled cooler in the retail area was found to have an ambient temperature of 51 Fahrenheit. PHFs shall be held at 41 Fahrenheit or less. Please maintenance or adjust this unit so that it holds a temperature of 41 Fahrenheit or less and do not use it to store PHFs until it is able to hold a temperature of 41 Fahrenheit or less.	11/4/2020	msk
7-201.11B	A container of detergent was observed stored on the drainboard the three vat sink amongst uncleaned dishware. Potentially toxic or poisonous materials shall be stored in a location which is separate from and not above food, food equipment, utensils or single service items. Please store the detergent in a location where it might not potentially contaminate food equipment or utensils.	11/2/2020	
4-601.11A	The lips of several pizza oven pans were found to have a heavy accumulation of baked on debris. FCSs shall be kept free of an accumulation of debris. Please clean and remove the baked on debris.	11/3/2020	

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6-501.14A	The floor based fan inside the kitchen had a heavy accumulation of dust on the grates over the fan. Ventilation systems, both intake and exhaust, shall be kept clean in order to prevent potential contamination. Please clean the grates of the fan.	11/3/2020	msk
4-601.11C	The bottom of the three door Beverage Air Freezer was observed to have a very heavy accumulation of food debris on the bottom of the interior. NFC surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the Beverage Air freezer.	11/3/2020	
4-601.11C	All three doors on the Beverage Air freezer were observed to have a heavy accumulation of food debris and mold growth. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the door seals in order to clean them and kill the mold.	11/4/2020	
6-501.12A	The floor in the back "hall" area was found to have a puddle of oil or grease. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean up the spill.	11/3/2020	
6-501.14A	The grates over both condenser fans inside the walk-in cooler were observed to have an accumulation of dust. Ventilation systems, both intake and exhaust, shall be kept free of an accumulation of debris in order to prevent them from becoming potential sources of contamination. Please clean the condenser fan grates inside the walk-in cooler.	11/4/2020	
6-501.12A	The floors of the walk-in cooler had a few areas where trash and disposed of food containers were found. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the walk-in cooler from any trash.	11/3/2020	

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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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

3-305.11A3	A box containing coffee creamer was observed stored on the floor inside the walk-in cooler. Food shall be stored in a cool dry place, protected from splash and dust and at least six inches up off of the floor or on a pallet. Please store food off of the floor.	11/2/2020	
6-501.12A	The cabinet which holds the trash can underneath the coffee creamer dispenser was observed to have an accumulation of debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the cabinet.	11/3/2020	
4-601.11C	The door seals and handles on several of the retail side doors for the walk-in cooler were found to have debris or evidence of spills. NFC surfaces shall be cleaned as often as necessary in order to keep them clean. Please clean the door seals and handles.	11/4/2020	
6-501.12A	The cabinets underneath the icee machine and Lipton tea dispensers were observed to have an accumulation of coffee grounds. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the cabinets.	11/3/2020	
4-903.11A2	Dispensers in the retail area used to hold straws and cup lids were observed to have an accumulation of dust and debris. Food equipment, utensils and single service items shall be stored in a cool, dry place where they are protected from dust, splash and other contamination. Please clean out the dispensers for the straws and cup lids.	11/2/2020	
6-501.12A	There were spilled coffee grounds observed in the cabinets underneath the Bunn coffee makers. Physical facilities shall be cleaned as often as needed in order to keep them clean. Please clean the coffee grounds from within the cabinets.	11/3/2020	

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4-601.11C	The interior surfaces of the Le Grand Coffee and Drink maker were found to have an accumulation of powder. NFC surfaces shall be kept free of an accumulation of debris. Please clean the inside of the Le Grand machine.	11/3/2020	
4-601.11C	Several shelves in the retail area were observed to have an accumulation of dust or spills. NFC surfaces shall be kept free of an accumulation of debris. Please clean the shelving in the retail section.	11/3/2020	
4-601.11C	The door slides for the Blue Bunny ice-cream freezer were found to have an accumulation of dust and mold. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the slides for the door of the Blue Bunny ice-cream freezer.	11/3/2020	
6-301.14	The men's bathroom did not possess a handwashing sign. Bathrooms shall possess a sign that reminds employees to wash their hands. Please install a handwashing sign for the men's bathroom.	11/3/2020	
5-205.15	Neither of the urinals inside the men's bathroom were functional. Plumbing systems shall be maintained in good repair. Please repair the urinals.	11/16/20	
6-501.14A	The mechanical ventilation inside the men's bathroom was found to have an accumulation of dust. Ventilation systems, both intake and exhaust, shall be kept clean in order to prevent them from becoming sources of potential contamination. Please clean the ceiling vent inside the men's bathroom.	11/2/2020	
6-101.11A	The Rip It cooler was observed to have towels stuffed underneath the unit. Floors and walls shall have a smooth, hard and durable surface in order to properly and fully clean the surface. Please remove the towels underneath the Rip It cooler.	11/16/20	
4-601.11C	The wire rack above the three vat sink was observed to have an accumulation of dust and debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the wire rack shelf.	11/2/2020	

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5-501.113	The dumpster lids were propped open by the amount of trash inside the dumpster. Outside waste receptacles shall have tight fitting lids which are kept closed in order to prevent pest attraction. Please close the dumpster lids.	11/2/2020	M
5-501.115	The dumpster enclosure was filled with excess trash and equipment, some of which appears to have been there for some time. Outdoor waste enclosures shall be kept clean in order to prevent potential pest attraction and harborage. Please clean out the dumpster enclosure.	11/5/2020	
6-501.114A	Out in the back of the establishment outside a large number of unused drink coolers, crates and other equipment are stored. Facilities shall be kept free of unnecessary items to prevent pest attraction and reduce potential pest harborage. Please remove unnecessary items from the facility premises.	11/16/20	
4-903.11A3	Boxes of single service drink lids were observed stored on the floor in outside storage. Single service items shall be stored at least six inches up off the floor or on a pallet. Please store the lids off of the floor.	11/2/2020	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Megan Hazelton	Date: November 2, 2020
Inspector: Donovan Kleinberg	Telephone No. (573) 431-1947 EPHS No. 1686
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 11/16/2020