



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

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ESTABLISHMENT NAME Sputs Place		OWNER Warren & Kathleen Rogers		PERSON IN CHARGE	
ADDRESS 1782 Hwy 63 North		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Vichy 65580		TELEPHONE NUMBER (573) 299-4412	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE						PURPOSE
<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
<input checked="" 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"/> Temporary	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	43	Walk In Cooler	Ambient Air	38	Beer Cooler
Ambient Air	38	True Two Door R/I	Ambient Air	34	Beer Cooler
Ambient Air	38	True Single Door R/I			
Ambient Air	38	McCall Two Door R/I			

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
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3-302.11	<i>Food uncovered in all freezers and cold hold units throughout facility.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed excessive food product and debris on the bottom shelf of the two door Frozen Foods freezer.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/26/2017
3-302.11	<i>Observed frozen blood from hamburger meat on a plastic lid housing food product in the True two door freezer.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
7-201.11	<i>Improper storage of toxics with food items in the back storage area.</i> 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.	Immediate
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in cold hold units throughout the facility.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Immediate
3-101.11	<i>Food not safe as evidenced by opened containers of potentially hazardous foods with an expired discard dates.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.	Immediate



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PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
4-601.11(A)	<i>Observed excessive food debris on the interior of both microwave ovens on the food prep line.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
4-101.11	<i>Construction material for utensil or food contact surface(s) is not smooth, easily cleanable. Observed knives stored in a wood cube stand that is not easily cleanable.</i> 4-101.11 Materials used in the construction of utensils and food-contact surfaces of equipment may not allow migration of deleterious substances or impart colors, odors, or tastes to food.	06/26/2017
4-601.11(A)	<i>Excessive residual food buildup on the top of the steam table on the food prep line.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
3-302.11	<i>Food uncovered on the QCS toaster unit on the food prep line.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-701.10	<i>The food-contact surface of the wares and utensils not sanitized. Observed the ware washing machine is not properly sanitizing utensils and wares. Note: Facility is to use three vat system until ware washing machine fixed.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	Immediate
4-601.11(A)	<i>Excessive dirt buildup on the container housing popcorn.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
3-101.11	<i>Food not safe as evidenced by an opened container of orange juice with a manufacturers expiration date of April 22, 2017.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.	Corrected On-site
6-501.111	<i>Observed several wasp entering and entry holes in the front of the facility left of the deck.</i> 6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.	06/26/2017

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-901.11	<i>Equipment and utensils not being air-dried.</i> 4-901.11 After equipment and utensils are cleaned and sanitized, they shall be air-dried. Dishes dried with a towel and not air-dried.	Immediate



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CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-903.11	<i>Single-service items stored on the floor in the back storage room.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	06/26/2017
2-402.11	<i>Hair restraints not being worn by all food preparation staff.</i> 2-402.11 Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.	06/26/2017
6-501.12	<i>Observed excessive dust accumulation on the fan blades of the fan in the back storage room.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	06/26/2017
4.204.112	<i>Temperature measuring device missing in the True two door reach in and the walk in cooler.</i> 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	06/26/2017
3-302.12	<i>Bulk ingredients not labeled.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	06/26/2017
3-305.11	<i>Food not protected from contamination.</i> Observed a bag of onions stored on the floor in the room adjacent to the food prep line. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	Immediate
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment.</i> Observed the ware washing machine is not properly calibrated to dispense sanitizing agent. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	Immediate
6-501.11	<i>Observed large stains on the ceiling in the dining area and above pool tables.</i> 6-501.11 The physical facilities shall be maintained in good repair.	06/26/2017



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6-501.12	<i>Observed excessive dust accumulation on the cold air return vent above the pool tables.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	06/26/2017
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ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 14 priority violations and 10 core violations of the food code.
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

[Signature]

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) / Owner <i>[Signature]</i>		DATE 06/12/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010 <i>[Signature]</i>	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO DATE OF FOLLOW-UP 06/26/2017