



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

DATE 05/02/2017	Page 1 of 4
TIME IN 10:14 AM	TIME OUT 11:32 AM

ESTABLISHMENT NAME St. James Pit Stop		OWNER Parson's Oil	PERSON IN CHARGE Jeff Drozkowski	
ADDRESS 801 North Jefferson		ESTABLISHMENT LICENSE NO.	COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559	TELEPHONE NUMBER (573) 265-1260	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY L
WATER SUPPLY Community Date Sampled: N/A Result: N/A		FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE

<input type="checkbox"/> Bakery	<input checked="" 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 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	

PURPOSE
Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	37	Ojeda Refrigerator			
Cheese	141	Gehl's Dispenser			
Sausage/Egg & Cheese	158	Hot Dog Roller			
Ambient Air	37	Walk In Cooler			

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
6-501.111	<i>Observed a large wasp nest on the eaves located on the backside of facility.</i> 6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.	06/13/2017
6-501.111	<i>Observed rodent feces in the cabinets below the Bunn coffee machine.</i> 6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.	06/13/2017
4-601.11(A)	<i>Observed residual food product on the interior of the microwave oven.</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.	06/13/2017
7-102.11	<i>Unlabeled spray bottle found at the three vat sink.</i> 7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.	Corrected On-site
7-204.11	<i>Sanitizer concentration in spray bottle too strong.</i> 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.	Corrected On-site
3-101.11	<i>Food not safe as evidenced by molded containers of food in the walk in cooler.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.	Corrected On-site
7-201.11	<i>Improper storage of toxics with food items.</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	Corrected On-site



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PRIORITY ITEMS

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	in an area that is not above food, equipment, utensils, linens, and single-service items.	

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
6-501.11	<i>Observed peeling paint on the eaves of the backside of the facility.</i> 6-501.11 The physical facilities shall be maintained in good repair.	06/13/2017
6-501.11	<i>Observed the drain pipe to the gutter to be in disrepair on the backside of the facility.</i> 6-501.11 The physical facilities shall be maintained in good repair.	06/13/2017
5-501.11	<i>Dumpster not located on a non-absorbent surface.</i> 5-501.11 An outdoor storage surface for refuse, recyclables, and returnables shall be: sloped to drain; and constructed of nonabsorbent, smooth and durable material, such as concrete or asphalt, if there is evidence of vermin or a creation of a nuisance or health hazard.	06/13/2017
6-501.11	<i>Observed a crack in the window above the fire wood display.</i> 6-501.11 The physical facilities shall be maintained in good repair.	06/13/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed ice accumulation on the interior of the Blue Bunny freezer.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	06/13/2017
4-602.13	<i>Observed excessive stains on the cabinet under and the wall behind the soda dispensing machine.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	06/13/2017
4-903.11	<i>Single-service items stored uncovered in the cabinets below the Bunn coffee machine.</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.	Corrected On-site
4-602.13	<i>Observed stains in the cabinet housing the Nestle Coffee mate machine.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	06/13/2017



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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
6-501.11	<p><i>Observed several stained ceiling tiles above the back wall display and adjacent to the beer cooler.</i></p> <p>6-501.11 The physical facilities shall be maintained in good repair.</p>	06/13/2017
6-501.11	<p><i>Observed the cove at the floor to wall juncture to be in disrepair adjacent to the to the soda dispensing machine.</i></p> <p>6-501.11 The physical facilities shall be maintained in good repair.</p>	06/13/2017
6-501.11	<p><i>Observed the cove at the floor to wall juncture to be in disrepair in the women's restroom.</i></p> <p>6-501.11 The physical facilities shall be maintained in good repair.</p>	06/13/2017
4-302.14	<p><i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions.</i></p> <p>4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</p>	06/13/2017
4-501.11	<p><i>Equipment not maintained in a state of good repair or proper adjustment. Observed ice accumulation on the interior of the Frigidaire freezer.</i></p> <p>4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.</p>	06/13/2017
6-501.11	<p><i>Observed the floor to be cracked and in disrepair by the three vat sink.</i></p> <p>6-501.11 The physical facilities shall be maintained in good repair.</p>	06/13/2017
6-501.11	<p><i>Observed stained ceiling tiles in the cove housing mop and brooms.</i></p> <p>6-501.11 The physical facilities shall be maintained in good repair.</p>	06/13/2017
4-903.11	<p><i>Single-service items stored improperly; stored on the floor.</i></p> <p>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.</p>	Corrected On-site
6-501.11	<p><i>Observed the cove at the floor to wall juncture adjacent to the men's restroom.</i></p> <p>6-501.11 The physical facilities shall be maintained in good repair.</p>	06/13/2017
6-501.11	<p><i>Observed the urinal in the men's restroom to be in disrepair.</i></p> <p>6-501.11 The physical facilities shall be maintained in good repair.</p>	06/13/2017



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CORE ITEMS

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3-305.11	<i>Food not protected from contamination.</i> Observed food stored on the floor by the beer cooler. 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
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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 7 priority violations and 19 core violations of the food code. *JG*
 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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Jeff Drozkowski / Manager <i>Jeff Drozkowski</i>	DATE 05/02/2017
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INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010 <i>Debbie Matlock</i>	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 06/13/2017
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