



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

DATE 04/27/2018	Page 1 of 3
TIME IN 11:06 AM	TIME OUT 12:39 PM

ESTABLISHMENT NAME Sput's Place		OWNER Warren & Kathleen Rogers		PERSON IN CHARGE Barbara Trusty	
ADDRESS 1782 Hwy 63 N		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Vichy 65580		TELEPHONE NUMBER (573) 299-4412	FAX NUMBER	SEWAGE DISPOSAL Private	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 checked="" type="checkbox"/> Tavern	<input type="checkbox"/> Temporary	Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	49	Walk In Cooler	Ambient Air	40	True 2 Door R/I-warewash
Ambient Air	43	True Single Door R/I	Tarter Sauce	51	True Two Door R/I
Ambient Air	50	True Two Door R/I	Ambient Air	34	Beer Cooler
Beef Loin	48	Walk In Cooler	Ambient Air	37	Beer 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

3-302.11	<i>Food uncovered in all cold hold units throughout the facility.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed excessive debris in the interior of both the GE and True freezers in the storage room housing walk in cooler.</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
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit in both the walk in cooler, and the True two door reach in.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Immediate
4-601.11(A)	<i>Observed excessive debris on the exterior, and under the pizza 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.	Immediate
4-601.11(A)	<i>Observed residual food product on the bottom shelf of the True single door reach in, and the True two door reach in.</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
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.</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



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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
7-201.11	<i>Improper storage of toxics with food items on the counter adjacent to the kitchen.</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
4-601.11(A)	<i>Observed excessive debris and grease accumulation in the catch tray of the stove.</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
4-701.10	<i>The food-contact surface of the wares and utensils not sanitized. Note: facility is to use the three vat sink to sanitize wares and utensils until equipment is repaired.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	Immediate
4-601.11(A)	<i>Observed residual food product on the interior of both microwave ovens.</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
7-204.11	<i>Sanitizer concentration in wiping cloth buckets too weak.</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.	Immediate

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 small 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.	05/04/2018
6-303.11	<i>No lighting in walk-in cooler.</i> 6-303.11 The light intensity shall be at least 110 lux (10 foot candles) at a distance of 30" above the floor, in walk-in refrigeration units, dry food storage areas and in areas/rooms during cleaning, at least 220 lux (20 foot candles) at a surface where food is provided for consumer self-service or where fresh produce or packaged foods are sold/offered for consumption, inside equipment such as reach-in and under-counter refrigerators, at a distance of 30" above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms, and at least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.	05/04/2018
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the walk</i>	05/04/2018



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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
	in cooler is in disrepair and not holding proper cold hold temperature. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	
4-903.11	<i>Single-service items not kept in the original protective package; stored improperly on shelf above table housing pizza oven.</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.	05/04/2018
6-501.11	<i>Observed the light switch cover in the men's restroom to be in disrepair.</i> 6-501.11 The physical facilities shall be maintained in good repair.	05/04/2018
4-501.11	<i>Observed the ware wash machine is not properly calibrated to dispense the proper ppm of bleach sanitizer.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	05/04/2018
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.	05/04/2018

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 11 priority violations and 7 core violations of the food code. BT
 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

Note: Meat in the walk in cooler has been moved to the True 2 door reach in located in the ware wash room. Owner states meat was initially put in the cooler at 8:00 am today.
 Note: We are highly recommending that all Potentially Hazardous food in the True two door reach in be voluntarily discarded due to temperature abuse and lack of temperature log. Management agreed and discarded all Potentially Hazardous food in view of EPHS.

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Barbara Trusty / Manager	<i>Barbara Trusty</i>	DATE 04/27/2018
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	<i>John Campbell</i>	EPHS NO. 1572
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		DATE OF FOLLOW-UP 05/04/2018