



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

DATE 05/04/2018	Page 1 of 2
TIME IN 10:53 AM	TIME OUT 11:48 AM

ESTABLISHMENT NAME Sput's Place		OWNER Warren & Kathleen Rogers		PERSON IN CHARGE Warren Rogers	
ADDRESS 1782 Hwy 63 N		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Vichy 65550		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 checked="" type="checkbox"/> Tavern	<input type="checkbox"/> Temporary	Follow-Up

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	42	True Two Door R/I			
Ambient Air	41	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

3-302.11	<i>Food uncovered in the True two door reach in adjacent to walk in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
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.	Corrected On-site
4-601.11(A)	<i>Observed excessive residual food product on the bottom shelf of the True single 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.	05/07/2018
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.	Corrected On-site
7-204.11	<i>Sanitizer concentration in wiping cloth buckets 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
7-204.11	<i>Sanitizer concentration in the ware wash machine too strong.</i> NOTE: facility is to use the three vat sink for sanitize the wares and utensils until equipment is repaired. 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



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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
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	05/07/2018
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment.</i> The ware wash machine is not properly calibrated to dispense the correct ppm of bleach sanitize. > 200 PPM. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	Corrected On-site

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 6 priority violations and 2 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.

WZ

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Warren Rogers / Owner	<i>WZ</i>	DATE 05/04/2018
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO DATE OF FOLLOW-UP 05/11/2018