



Lowes-WS

Steve Troxler  
Commissioner

North Carolina Department of Agriculture  
and Consumer Services  
*Food and Drug Protection Division*

Joseph W. Reardon  
Director

September 22, 2008

Mr. Curtis Oldenkamp, CEO  
Lowes Foods, Inc.  
P.O. Box 24908  
1381 Old Mill Circle  
Winston-Salem, NC 27114

Dear Mr. Oldenkamp:

A re-inspection of Lowes # 192, located at 2900 Millbrook Road, Raleigh, NC 27604, was conducted on August 18 – August 22, 2008 by Food Regulatory Specialists Janna Spruill and Chris Harris of this Department. This re-inspection revealed the continued presence of objectionable and insanitary food processing and storage conditions. We specifically direct to your attention the following observations and FDC # 0014188-0014191:

1. Approximately three thousand two hundred forty one (3241) packages of rice, dry beans, Hispanic noodles, and similar commodity product as well as dog food and dog treats were observed adulterated with suspect live and dead weevils, meal moths, and moth larvae/casings/webbing.
2. Approximately twenty five (25) packages of over the counter drugs including Children's Claritin, Tylenol Cold Multi-Symptom, TopCare Allergy/Antihistamine, and Tylenol Nighttime/Daytime were offered for retail sale past the manufacturers' best by date.

The above referenced products with an estimated value of seven thousand six hundred eight dollars (\$7608.00) was placed under State Embargos FDC 0018417 - 0018418 and were voluntarily removed from sale and disposed of by management during inspection.

3. Hundreds (100+) live and dead weevils were observed on the retail shelving and inside product packaging of rice, dry beans and Hispanic noodles displayed in a thirty six food section of aisle 5.
4. More than ten (10+) live moths, casings and webbing were observed on the interior shelf walls displaying rice products on aisle 5.
5. Approximately thirty (30) live meal moths and larvae and more than twenty (20+) casings/webbing were observed on product packaging and on shelves of aisle 10 displaying dog food and dog treats.
6. An employee was observed cutting/processing fruit in the produce prep area without wearing a hair restraint.
7. Fluorescent light shield endcaps in retail produce displays were observed to be melted and disintegrating.

8. Product spillage/residues, trash and/or dust were observed on the floor of the bakery proofer, on a bakery storage rack storing icing containers, on the floor beneath the retail chip, soda, and vending water shelves, and on the shelves displaying grits and coffee grinders.
9. Accumulations of trash, molded sodas, product spillage and damaged food products were observed on the floor throughout the large stockroom.
10. Approximately five (5) openings ranging from one half inch to one inch were observed along the small stockroom expansion gasket.

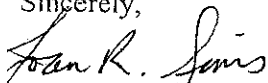
The continuing evidence of adulterated food products, pest activity, insanitary conditions and inadequate facility maintenance found by Mrs. Spruill and Mr. Harris in your firm constitutes violations of the following sections of the North Carolina Food, Drug, and Cosmetic Act:

- 1) §106-129(1)(c) which states: **A food is deemed to be adulterated if it consists in whole or in part of a diseased, contaminated, filthy, putrid, or decomposed substance, or if it is otherwise unfit for food.**
- 2) §106-129(1)(d) which states: **A food shall be deemed to be adulterated if it has been produced, prepared, packed or held under insanitary conditions whereby it may have been rendered diseased, unwholesome, or injurious to health.**
- 3) §106-122(1) certain Acts prohibited: **The manufacture, sale or delivery, holding or offering for sale of any food, drug, device, or cosmetic that is adulterated or misbranded.**
- 4) Section §106-133(2) of the Act states: **"A drug or device shall be deemed to be adulterated if it purports to be or is represented as a drug the name of which is recognized in an official compendium, and its strength differs from, or its quality or purity falls below, the standard set forth in such compendium.**

Our records indicate that similar conditions involving presence of objectionable and insanitary food processing and storage conditions were documented during previous inspections of the facility conducted on November 28-29, 2007, January 16, 2008, April 4-7, 2008 and in a letter addressed to you on May 23, 2008. A response from Ms. Darrice Monk dated May 23, 2008 offered assurances that the violative conditions previously documented had been corrected. This Department acknowledges the corrective actions initiated as a result of these inspections, however, please be advised that these corrective actions do not relieve you of the responsibility for assuring a continual sanitary operation of the facility.

Significant actions must be taken on your part as the CEO of Lowe's Foods, Inc. to correct the above mentioned conditions at the earliest moment to assure a continual sanitary operation of your facility. Your written response outlining the actions you are taking to correct the above referenced conditions will be anticipated by this office within ten (10) days of receiving this letter.

Sincerely,



Joan R. Sims  
Food Compliance Officer

cc: Janna Spruill, Food Regulatory Specialist  
Darrice Monk, Food Sanitation Safety Coordinator  
Philica Thomas, Store Manager



Steve Troxler  
Commissioner

North Carolina  
Department of Agriculture & Consumer Services  
Food and Drug Protection Division

Joseph W. Reardon  
Director

FDC NO: 0014191 Raleigh, N.C. / August 28, 2008

An OFFICIAL SAMPLE, represented or sold as Long Grain Basmati Brown Rice obtained by

Janna Spruill an officer of this Department on August 18, 2008

Labeled: 32 oz. Full Circle Organic Long Grain Basmati Brown Rice with suspect live and dead meal moths/casing/webbing collected from aisle 5.

\*Frozen to kill\*

Use by: FEB122009

Mfr. or Dist. Topco Associates LLC, 7711 Gross Point Rd., Skokie, Illinois 60077

Retail Dealer Lowe's Foods #192, 2900 Milbrook Rd., Raleigh, NC 27604

RESULTS OF ANALYSIS:

In the plastic bag containing the sample:

One (1) adult Rice weevil;

Two (2) tears 1mm in length penetrating the retail bag;

One (1) insect hole 2mm in diameter penetrating the retail bag;

Insect webbing inside the retail bag;

After sieving:

Eight (8) adult unidentifiable meal moths;

Two (2) decapitated meal moths;

Three (3) adult Rice weevils;

Three (3) Indian meal moth larvae;

Fourteen (14) empty larval caste skins entangled in webbing;

Five (5) Indian meal larval head capsules;

Insect webbing;

Insect fragments.

CONCLUSION: Food is deemed adulterated in that it consists in whole or in part of a diseased, contaminated, filthy, putrid, or decomposed substance, or if it is otherwise unfit for foods.

TO: Janna Spruill

Lowe's Foods #192

*Larry D. Gabriel*

Larry D. Gabriel, Food Administrator

BY: Melanie Mhorsson

Food Compliance Officer



Steve Troxler  
Commissioner

North Carolina  
Department of Agriculture & Consumer Services  
Food and Drug Protection Division

Joseph W. Reardon  
Director

FDC NO: 0014190 Raleigh, N.C. August 28, 2008

An OFFICIAL SAMPLE, represented or sold as Extra Long Grain Enriched Rice obtained by  
Janna Spruill an officer of this Department on August 18, 2008

Labeled: One 16 oz. bag of Lowe's Foods Brand Extra Long Grain Enriched Rice with live suspect weevils collected from retail aisle 5.

Code: 1867SA12 Lt: 38054

\*Frozen to kill\*

Mfr. or Dist. Lowe's Food Stores, Inc., P.O. Box 24908, Winston-Salem, NC 27114-4908

Retail Dealer Lowe's Foods #192, 2900 Milbrook Rd., Raleigh, NC 27604

RESULTS OF ANALYSIS:

Found in clear whirlpack bag containing sample:  
Sixteen (16) adult Rice weevils;  
Four (4) insect holes penetrating the retail bag 1mm to 2mm in diameter;  
After sieving:  
More than one hundred (100) adult Rice weevils.

CONCLUSION: Food is deemed adulterated in that it consists in whole or in part of a diseased, contaminated, filthy, putrid, or decomposed substance, or if it is otherwise unfit for foods.

TO: Janna Spruill  
Lowe's Food Stores, Inc.  
Lowe's Foods #192

*Larry D. Gabriel*

Larry D. Gabriel, Food Administrator  
BY: Melanie Mhorsson  
Food Compliance Officer



Steve Troxler  
Commissioner

North Carolina  
Department of Agriculture & Consumer Services  
Food and Drug Protection Division

Joseph W. Reardon  
Director

FDC NO: 0014189 Raleigh, N.C. August 28, 2008

An OFFICIAL SAMPLE, represented or sold as Goya Brand Chick Peas obtained by  
Janna Spruill an officer of this Department on August 18, 2008

Labeled: A 16 oz. bag of Goya Brand Chick Peas with suspect live weevils collected from aisle 5.  
Best by: 11/23/10 DN  
\*Frozen to kill\*

Mfr. or Dist. Goya Foods, Inc., Secaucus, NJ 07096

Retail Dealer Lowe's Foods #192, 2900 Millbrook Rd., Raleigh, NC 27604

RESULTS OF ANALYSIS:

Found in clear whirlpack bag:  
Four (4) Rice weevil adults;  
Eight (8) tears in retail bag 1 mm to 4mm in length;  
After sieving:  
Twenty-four (24) adult Rice weevils.

CONCLUSION: Food is deemed adulterated in that it consists in whole or in part of a diseased, contaminated, filthy, putrid, or decomposed substance, or if it is otherwise unfit for foods.

TO: Janna Spruill  
Lowe's Foods #192

Larry D. Gabriel

Larry D. Gabriel, Food Administrator  
BY: Melanie Mhorsson  
Food Compliance Officer



Steve Troxler  
Commissioner

North Carolina  
Department of Agriculture & Consumer Services  
Food and Drug Protection Division

Joseph W. Reardon  
Director

FDC NO: 0014188 Raleigh, N.C. August 28, 2008

An OFFICIAL SAMPLE, represented or sold as Filth obtained by  
Janna Spruill an officer of this Department on August 18, 2008

Labeled: Two live suspect grain/rice weevils collected from a retail shelf on aisle 5.  
\*Frozen to kill\*

Mfr. or Dist. \_\_\_\_\_

Retail Dealer Lowe's Foods #192, 2900 Millbrook Rd., Raleigh, NC 27604

RESULTS OF ANALYSIS:

Two (2) adult Rice weevils.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: Janna Spruill  
Lowe's Foods #192

*Larry D. Gabriel*

Larry D. Gabriel, Food Administrator  
BY: Melanie Mhorsson  
Food Compliance Officer



1381 Old Mill Circle, Suite 200  
P.O. Box 24908  
Winston-Salem, NC 27114-4908

Lowe's Foods Stores, Inc.  
Telephone: (336) 659-0180  
Fax: (336) 768-4702

May 23, 2008

North Carolina Department of Agriculture and Consumer Services  
Attn: **Joan Sims, Food Compliance Officer**  
1070 Mail Service Center  
Raleigh, NC 27699-1070

Dear Ms. Sims,

Lowe's Food Stores Inc. and the staff at Lowe's Foods #192 (2900 Millbrook Road, Raleigh, NC 27604) take food safety, sanitation, and compliance with all regulatory requirements seriously. We regret that you encountered issues at store #192, and assure you that all issues noted in the May, 5, 2008 NCDA correspondence have been addressed. Furthermore, we have put measures in place to monitor and prevent any future problems in critical areas. Please consider the following:

1. On April 4-7, 2008, infant formula and over-the-counter drugs were noted being offered for retail sale past the manufacturer's best-by date.
  - a. At the time of the inspection, all noted product was pulled and removed from sales floor.
  - b. Store management has instituted a "one month prior" inventory check and rotation policy for noted products. This process will ensure that oldest products are provided on shelf fronts for sale; and that products at or approaching their use-by or best-by dates are removed from the sales floor prior to exceeding such dates.
2. A 7oz. Package of Bright Water Seafoods Krab and Vegetable Spread stored on the lower rack of its refrigerated case was observed with an internal temperature of 48°F (measured with a calibrated stem thermometer. Product label stated "keep refrigerated at or below 38°F. The lower rack of this refrigerated case (which also had smoked salmon and other seafood products on it) was observed with a minimum temperature of 42°F (measured with two calibrated stem thermometers). All product labeling stated "keep refrigerated at or below 38°F.
  - a. At the time of the inspection, all products in question (exceeding required refrigeration temperatures) were removed from the sales floor.
  - b. Lowe's Foods provided refrigeration assessment and maintenance for the refrigeration case in question. In addition, store staff adjusted shelf levels and reduced product volume in the case to facilitate better air flow and function in keeping required food product temperatures.

- c. Lowes Foods Food Safety and Sanitation Manager, Darrice Monk conducted an unannounced inspection of the facility and noted that the refrigerated case was operating properly; products were stored in a manner to facilitate proper air flow and function; and that products in the case were at the proper product temperatures (based on random samples using calibrated 0°F -220°F metal stem food thermometer).
3. Improper labeling was observed on products offered for retail sale. Products included half-pound and one-pound packages of Chocolate Fudge Truffle (missing ingredient statement); and items in the doughnut/bagel case (incorrect labels or no label present).
  - a. Store staff and management reviewed proper labeling requirements (reflecting both NCSA requirements and Lowes Foods own policies), and corrected all issues.
  - b. Store Management (Joanna) confirmed resolution and this was validated by Darrice Monk during his unannounced store inspection.
4. A moderate accumulation of suspect mold and dust was noted on a piece of foam above an air grate along the back of the retail specialty cheese case.
  - a. Foam was removed and surfaces were properly cleaned and sanitized.
  - b. Darrice Monk verified with Joanna during unannounced store inspection.
5. Issues were noted regarding light safety shields and end caps on lights in deli retail island case.
  - a. Maintenance replaced shields and end caps for lights in the deli retail island unit.
  - b. Darrice Monk discovered that one shield had been cut too short and that there were gaps between shield and end caps. Maintenance was called back to the store.
  - c. Final repairs were completed on May 21, 2008.

If you need additional information, or need to discuss any issue in greater detail, please contact me.

Regards,

Darrice Monk  
Food Safety & Sanitation Manager  
Lowes Food Stores, Inc.  
336-775-3256





Steve Troxler  
Commissioner

North Carolina Department of Agriculture  
and Consumer Services  
*Food and Drug Protection Division*

Joseph W. Reardon  
Director

May 05, 2008

Mr. Curtis Oldenkamp, CEO  
Lowes Foods, Inc.  
P.O. Box 24908  
1381 Old Mill Circle  
Winston-Salem, NC 27114

Dear Mr. Oldenkamp:

A re-inspection of Lowes # 192, located at 2900 Millbrook Road, Raleigh, NC 27604, was conducted on April 04-07, 2008 by Food Regulatory Specialist Janna Spruill of this Department. This re-inspection revealed the continued presence of objectionable and insanitary food processing and storage conditions. We specifically direct to your attention the following observations:

1. The following infant formula and over the counter drugs were noted being offered for retail sale past the manufacturer's best by date:
  - a) Six (6) 12.8 oz cans of Similac NeoSure Advance Powder Infant Formula – Exp. 1MAR2008
  - b) Three (3) 16 oz. cans of Enfamil Nutramigen Lipil Powder Infant Formula– Exp. 1DEC2007
  - c) Three (3) 12 oz. cans of Nestle Good Start Supreme Powder Infant Formula-Exp. 18FEB2008
  - d) One (1) 12.9 oz. can of Similac Lactose-Free Advance Powder Infant Formula Exp. 1DEC2007
  - e) Eighteen (18) Topcare Enteric Coated Aspirin- 120 Tablets – Exp 01/08 and 03/08
  - f) Three (3) Vick's Nyquil Sinus – 12 liquicaps – Exp 3/09/08
  - g) One (1) 4 oz. Children's Tylenol Grape – Exp. 05/07
  - h) One (1) TopCare Cold and Allergy PE – 24 tablets - Exp. 12/07

The above referenced infant formula and over the counter drug with an estimated value of three hundred thirty one dollars (\$331.00) was placed under State Embargos FDC 0017641 and FDC 0017643 and were voluntarily removed from sale and disposed of by management during inspection.

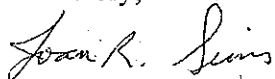
2. A 7oz. package of Bright Water Seafoods Krab and Vegetable Spread stored on the lower rack of its refrigerated case was observed with an internal temperature of 48°F (measured with a calibrated stem thermometer) – Product bore a label that stated to keep refrigerated at or below 38°F. The product was voluntarily destroyed by management.
3. The lower rack of the refrigerated case storing Smoked Salmon and seafood products (spreads, crab/lobster chunks, and herring snacks) was observed with a minimum temperature of 42°F (measured with two (2) calibrated stem thermometers) – All Products bore labels that stated to keep refrigerated at or below 38°F.

Mr. Curtis Oldenkamp, CEO  
Lowe's Foods, Inc.  
May 05, 2008  
Page 2

4. Approximately twenty-eight (28) half-pound and pound packages of Chocolate Fudge Truffle were observed with incomplete product labeling; specifically missing the ingredient statement.
5. Approximately thirteen (13) products in the self-service donut/bagel case were observed with improper labeling (without correct labels or any labels).
6. A moderate accumulation of suspect mold and dust was noted on a piece of foam above an air grate along the back of the retail specialty cheese case.
7. Two (2) fluorescent lighting safety shields and ten (10) endcaps were noted missing or damaged in the retail island case storing deli products.

Our records indicate that similar conditions involving problems with refrigerated cases were documented during a previous inspection of the facility conducted on January 16, 2008. We have directed this matter to your attention as the CEO of Lowe's Foods in order that you take immediate steps to address these issues and make the necessary corrections. Your written response outlining the actions you are taking to correct the above referenced conditions will be anticipated by this office within fifteen (15) days of receiving this letter.

Sincerely,



Joan R. Sims  
Food Compliance Officer

cc: Janna Spruill, Food Regulatory Specialist  
Darrice Monk, Food Sanitation Safety Coordinator  
Philica Thomas, Store Manager

Unfortunately all grocery stores are subject to bugs which is not uncommon. The pest control at our store on Millbrook Rd. is definitely under control. We have utilized both internal resources and two external resources including pest control professionals. We have taken aggressive self-inspection actions involving the store, corporate office and external professionals. We are also on a very aggressive weekly action plan monitored daily.

Thank you,

Debbie Williams

Executive Assistant to the President

Lowes Food Stores, Inc.

(336) 775-3107

[debbie.williams@lowesfoods.com](mailto:debbie.williams@lowesfoods.com)

**NORTH CAROLINA DEPARTMENT OF AGRICULTURE  
AND CONSUMER SERVICES  
FOOD AND DRUG PROTECTION DIVISION**

Name of Individual to Whom Report Issued TO: Philica Thomas	Date of Inspection: November 28 and 29, 2007	C.F. Number:
Title of Individual: Store Manager	Type of Establishment Inspected: Retail Grocery with Seafood	
Firm Name: Lowe's Foods, Inc.	Name of Firm, Branch or Unit Inspected: Lowe's Foods #192	
Street Address: 1381 Old Mill Circle	Street Address of Premises Inspected: 2900 Millbrook Rd.	
City and State: Winston Salem, N.C. 27114	City and State: Raleigh, NC 27604	

Page: 1 of 2

(919) 873-0722

During an inspection of your firm (I) (We) observed:

**Pest Activity - 21 CFR 110.35(c):**

- Embargo # 0017631 - Thirty-two units of flour, corn meal and birdseed (approximately 155-lbs.) on retail shelves were suspect adulterated with moth- or beetle-type insects on the interior and exterior of product packages. NC Food, Drug and Cosmetic Act 106-129.1c and 1d. Seventy-four packages of over-the-counter drugs were offered for retail sale past the manufacturer's best by date. NC Food, Drug and Cosmetic Act 106-130. All products were voluntarily discarded and destroyed by management. (See Attachment A).
- More than 5 live and 3 dead suspect Indian Meal moths were observed on retail aisles 7, 10 and 11 (with flour/corn meal and pet food products).
- More than 75 suspect moth larval casings and webbing were observed on the surface and inside the shelving of a dog food display endcap between aisles 10 and 11.
- More than 25 live and 10 dead suspect beetle-type insects were noted on the bottom three shelves displaying flour and corn meal on retail aisle 7, specifically beneath King Arthur Flour and Moss' Corn Meal products.
- Approximately 30 live and dead suspect beetles were observed inside 5, 5 lb bags of King Arthur Flour collected from the third shelf (from the bottom) on retail aisle 7.
- Approximately 20 live and dead suspect beetles were observed inside a 5 lb bag of Moss' White Corn Meal collected from the bottom shelf on retail aisle 7.
- Approximately 4 bags of Lowe's Foods brand Wild Bird Seed were noted with suspect Indian Meal moth webbing in the interior of the bags stored on a retail shelf on aisle 11.
- Hundreds of old-appearing suspect rodent droppings were observed at the floor-wall juncture beneath shelves storing boxes of previous years' administrative paperwork along the East stock room wall adjacent to the trash compactor.
- Hundreds of old-appearing suspect rodent droppings were observed on the top surface and inside boxes of old paperwork stored on shelves along the East stock room wall.
- More than 60 old-appearing suspect rodent droppings were noted inside an under-counter storage cabinet in the cheese shop.

**Other Observations:**

- More than 6 metal produce dividers located in the retail wet produce display case had suspect rusting screws and were noted to be deteriorating. 21 CFR 110.40(a).
- Heavy organic residues were observed inside the bakery proofer, specifically on the floor and in the unit catch pan. 21 CFR 110.35(d)(3).
- Old-appearing, hardened residues were noted on the tines of the bakery bread slicer. 21 CFR 110.35(d).
- A moderate amount of yellowish, slime-like residues were observed on the metal air grates along the fronts of the wet produce retail display cases. 21 CFR 110.35(d).
- A small amount of product residues was observed in the door tracks of the seafood display cases. 21 CFR 110.35(d)(3).

Signed By:

Title:

Inspector:

Philica Thomas Store Manager

James Spruill

V 12/14/07  
1/08/08

**NORTH CAROLINA DEPARTMENT OF AGRICULTURE  
AND CONSUMER SERVICES  
FOOD AND DRUG PROTECTION DIVISION**

Name of Individual to Whom Report Issued TO: Phillica Thomas	Date of Inspection: November 28 and 29, 2007	C.F. Number:
Title of Individual: Store Manager	Type of Establishment Inspected: Retail Grocery with Seafood	
Firm Name: Lowe's Foods, Inc.	Name of Firm, Branch or Unit Inspected: Lowe's Foods #192	
Street Address: 1361 Old Mill Circle	Street Address of Premises Inspected: 2900 Millbrook Rd.	
City and State: Winston Salem, N.C. 27114	City and State: Raleigh, NC 27604	
Page: 2 of 2	(919) 873-0722	

During an inspection of your firm (I) (We) observed:

16. Two bakery handsinks were noted with heavy filth and suspect mold accumulation in the sink basins. 21 CFR 110.37(e)(4).
17. Approximately 3 temperature gauges in the retail produce cases (2) and seafood display case (1) were observed non-functional. Surface temperatures were measured below 45F. 21 CFR 110.40(e).
18. A moderate accumulation of suspect rust was observed on the surface beneath the faucet handles of the produce 3-compartment sink, specifically in the sanitizer sink basin. 21 CFR 110.40(a).
19. A heavy amount of suspect mold and dust was noted in the honeycomb air filters in two refrigerated produce cases storing salad dressings and fresh squash. 21 CFR 110.35(d)(3).
20. Florescent lighting safety shields and endcaps were noted missing or damaged in the following retail areas: 4 endcaps in the produce display cases; 3 light shields and 11 endcaps in the island case; and 4 shields in the seafood display case. 21 CFR 110.20(b)(5).
21. An accumulation of product residues was noted on the walls and floor around the trash compactor door. 21 CFR 110.20(a)(4).
22. Heavy accumulations of product residues, spillages, and loose product were observed on retail shelves displaying flour/corn meal, packaged nuts (aisle 7), syrup (aisle 8), pet foods (aisles 10 and 11), on bakery ingredient containers, processing equipment/tables and bread and donut display cases; and in the bottom of the fresh meat case beneath hams and whole chickens. 21 CFR 110.93.
23. Floors throughout the firm (under retail gondolas, in the stockroom, coolers and freezers) were observed with heavy accumulations of product spillages and residues, loose product, dirt/filth, glass and paper/plastic trash. 21 CFR 110.20(b)(4).
24. An accumulation of unused equipment and display items were observed stored in stock room corners, allowing for potential pest harborage areas. 21 CFR 110.20(a)(1).
25. The front lobby doors entering into the produce section were noted with a 2 inch vertical gap (when the doors are closed). 21 CFR 110.20(b)(7).
26. One FRP wall panel in the bakery cooler was observed to be damaged (pushed out of joint approximately 1/4 inch) resulting in a damaged and loose seam. 21 CFR 110.20(b)(4).

Signed By:

Title:

Inspector:

Phillica Thomas, Store Manager

Janna Spruill