



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

TIME IN	9:15 am	TIME OUT	11:55 am
DATE	April 19, 2016	PAGE	1 of 4

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Hardee's		OWNER: Hardee's Corporation	PERSON IN CHARGE: Phil Medlock		
ADDRESS: 1010 Highway K		ESTABLISHMENT NUMBER: 1820	COUNTY: 187		
CITY/ZIP: Bonne Terre 63628		PHONE: (573)358-3369	FAX: none	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____		

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			Utensils, Equipment and Vending				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Phil Medlock</i> Phil Medlock		Date: April 19, 2016	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: April 26, 2016



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ESTABLISHMENT NAME Hardee's		ADDRESS 1010 Highway K		CITY /ZIP Bonne Terre 63628		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Ambient, ice cream chest freezer		10	Orange juice, on ice, drive up window		42	
Ambient, Traulsen freezer		4	Beverage Air cooler, serving line: ambient, milk		40, 37	
Eggs, grill (2)		188, 192	Beverage Air cooler, kitchen: ambient, hot dogs, cheese		40, 38, 38	
Cold hold table: tomatoes, lettuce, cheese		38, 39, 41	Beverage Air cooler: ambient, hamburger patties		38, 33, 38	
Ambient, chest meat freezer		5	Steam table: gravy, eggs, sausage, smoked sausage		172, 143, 136,139	
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date)	Initial
7-201.11A	Containers of orange juice were stored in an ice bath beneath the soap dispenser in the drive-up window area. Food shall be protected from contamination from chemicals. Please store juice where it is protected from contamination. CORRECTED ON SITE by moving soap dispenser				COS	
4-601.11A	Debris observed on the bowl of a ladle, stored in a plastic tub on the rack by the walk-in cooler. Please wash, rinse, and sanitize. CORRECTED ON SITE by scrubbing, wash, rinse, sanitize				COS	
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)	Initial
3-304.12C	An in-use whisk was stored on directly a shelf with coffee/tea supplies in contact with electrical wires. In-use utensils shall be stored on a sanitized surface. Please store in a container or surface that is wash, rinsed, and sanitized. CORRECTED ON SITE by moving whisk				COS	
6-305.11B	Employee keys were stored on the same shelf as tea/coffee supplies. Personal items shall be stored in a designated location where food and food-related items cannot be contaminated. Please store keys appropriately. CORRECTED ON SITE BY placing keys in employee personal area				COS	
4-601.11C	Accumulation of debris observed on the shelves holding tea/coffee supplies in the serving area. Please clean non-food contact surfaces as often as needed to keep clean.				4/26/16	
4-601.11C	Debris was observed on the holder for an in-use ice scoop, stored on the side of the drive-up soda dispenser. Please wash, rinse, and sanitize holder and scoop at least daily.				4/19/16	
4-601.11C	Debris and mold observed in the creases of the door seal of the Beverage Air cooler in the serving line. Please clean creases of seals as often as needed to keep clean.				4/26/16	
4-601.11C	Accumulation of debris observed in the cabinet below the fries hot-hold unit. Please clean as often as needed to keep clean.				4/26/16	
4-601.11C	Accumulation of food and grease observed inside the cabinets of the deep fryers, and on the floor under the deep fryers. Please clean as often as needed to keep clean.				4/26/16	
4-601.11C	Accumulation of breadings and food on the inside of the Traulsen freezer in the kitchen. Please clean as often as needed to keep clean.				4/26/16	
4-204.112	A thermometer was not found in the meat chest freezer, stored below the broiler. Please install thermometer. CORRECTED ON SITE by installing thermometer				COS	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title:		Phil Medlock		Date: April 19, 2016		
Inspector:	Rose Mier	Telephone No.	EPHS No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
		(573)431-1947	1390	Follow-up Date: April 26, 2016		



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Breakfast chicken, hot hold (element)		142	Burrito make table: ambient, lettuce, cheese		38, 38, 39
Chicken, deep fryer		211, 218, 195	Burrito hot hold table: beans, rice, hamburger, chicken		172,153,168,162
Cheese/ham mix, on ice, by flat grill		41 to 45	Hamburger patties, broiler		172, 190
Breeding station: raw chicken, egg wash		36, 38	Bakery cooler: ambient, buttermilk		40, 41
Walk-in cooler: ambient, raw shell egg		35, 38	Walk in cooler: hamburgers (cooked), lettuce		35, 36, 40

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.		
4-204.112	A thermometer was not found in the Beverage Air cooler next to the Vulcan flat grill. Please install a thermometer in this unit. CORRECTED ON SITE by installing thermometer	COS	
3-305.11A	Raw meat patties were stored in uncovered containers inside a chest freezer, located under the broiler. An accumulation of frost was observed on the sides of the freezer that has the potential to contaminate the food. Please cover the food inside the freezer to protect it from contamination.	4/19/16	
4-601.11C	Debris observed on the sliding door ledges of the meat chest freezer, located below the broiler. Please clean freezer as often as needed to keep clean.	4/20/16	
4-601.11C	Accumulation of debris and puddled water observed in the bottom of the burrito make cooler. Please clean and determine reason for pooling water.	4/19/16	
4-601.11C	Accumulation of debris observed in the cabinet below the cold hold sandwich make table. Please clean as often as needed to keep clean.	4/20/16	
6-501.18	The basin and top of the handwashing sink by the bakery was dirty. Please clean as often as needed to keep clean.	4/19/16	
4-601.11C	Accumulation of food splatters observed on the open shelf next to the flat grill and breeding station. Please clean as often as needed to keep clean.	4/26/16	
5-501.116	Accumulation of debris observed on the outside of the trash can in the bakery area. Please clean all surfaces of trash can when emptied. Clean in an area where food and food-related items cannot be contaminated.	4/26/16	
6-501.12A	Accumulation of debris observed on floor beneath shelves in the dry storage area. Please clean as often as needed to keep clean.	4/26/16	

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, walk-in freezer	10	Mushroom sauce, reheat in microwave	183

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

6-202.11A	A plastic covering over the light fixture in the dry storage area was broken and dislodged. Please replace cover to fully shield bulbs.	4/26/16	<i>[Signature]</i>
4-601.11C	Several trays, used in the walk-in cooler/freezer and stored on the rack by the walk-in cooler, were observed with food debris and wet-nested. Please remove sticker residue, clean, inspect for cleanliness, and allow complete air drying before storing. CORRECTED ON SITE by moving to 3-vat and discussion with employee.	COS	

EDUCATION PROVIDED OR COMMENTS

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		EPHS No.	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	April 26, 2016