



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

TIME IN	1:22pm	TIME OUT	4:51pm
DATE	10-18-16	PAGE	1 of 6

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: Pioneer Restaurants, LLC	PERSON IN CHARGE: Tina Thurman
ADDRESS: 100 Plaza Square	ESTABLISHMENT NUMBER: 1945	COUNTY: 187
CITY/ZIP: Leadington, 63601	PHONE: 573-431-5988	FAX: 573-431-5988
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
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		
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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<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	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<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	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food in good condition, safe and unadulterated	✓			Chemical		
<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	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper disposition of returned, previously served, reconditioned, and unsafe food				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		

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 checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input 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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Tina Thurman</i> Tina Thurman	Date: October 18, 2016
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947
EPHS No. 1507	Follow-up: Follow-up Date: 11-8-16
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Hardee's		ADDRESS 100 Plaza Square		CITY /ZIP Leadington, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Grill cooler		40	Red burito cooler		40
Burger freezer		20	Cold hold: lettuce, pico		41, 41
Hot hold: cheese, beef		187, 160	Fry freezer		0
Hot hold: chicken, beans		180, 160	Cold hold raw chicken		38
Meat chest		30	Biscuit cooler		38

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
4-601.11A	An accumulation of food debris was observed on aluminum trays holding food in the walk-in cooler. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize these trays.	10-21-16	T
4-601.11A	Food debris was observed on the upper interior surfaces of both kitchen microwaves. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the microwave interiors as often as necessary.		
4-601.11A	An accumulation of food debris was observed on the underside of the surface above the fry holding station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area.		
3-101.11	Dead flies were observed floating in an open bucket of pickles in the kitchen. Food shall be safe and unadulterated. COS by discarding the pickles.		
4-601.11A	A ketchup dispenser was observed installed above the sanitizing basin of the three compartment sink. Food contact surfaces shall be protected from contamination. Please relocate the ketchup dispenser.		
4-202.11	Cracked and broken plastic equipment was observed in storage above the three compartment sink. Multi-use food contact surfaces shall be free of cracks, breaks and imperfections that prevent adequate cleaning and sanitation. Please replace damaged equipment.		

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
4-601.11C	Food residue was observed in the door seals and the interior of the grill cooler. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean inner and outer surfaces of this unit.	11-8-16	T
4-601.11C	Food debris was observed inside and in the door glides of the burger freezer. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean inner and outer surfaces of this unit.		
3-305.11	Water was observed dripping from the cooling unit onto containers of food in the walk-in cooler. Food shall be protected from sources of contamination. Please move food from the area of the drip and place a tray below the drip.		
4-101.19	An accumulation of mold and food debris was observed on open wire shelving in the walk-in cooler. The finish on the wire shelving is gone in many places and the exposed steel is rusting. Debris was observed falling from the shelving onto food below. Non-food contact surfaces that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please clean and paint the shelving or replace it.		
4-601.11C	The rolling cart in the walk-in cooler was dirty. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean the cart.		

EDUCATION PROVIDED OR COMMENTS

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ESTABLISHMENT NAME Hardee's		ADDRESS 100 Plaza Square		CITY /ZIP Leadington, 63601	
FOOD PRODUCT/LOCATION Walk-in freezer		TEMP. in ° F 10	FOOD PRODUCT/ LOCATION Outside freezer		TEMP. in ° F 20
Condiment cooler at drive-up		38			
Shake cooler		38			
Ice cream freezer		10			
Milk/juice cooler		38			

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6-501.111	A large number of drain flies were observed in and around the mop sink. The sink contained food debris and fetid water and food residue was observed in the area. The presence of insect, rodents, and other pests shall be controlled to minimize their presence on the premises. Please remove harborage conditions for insects by keeping the utility sink and surrounding area clean and free of clutter.	10-21-16	
4-601.11A	Mold and debris was observed on the nozzle housing of the soda fountain at the drive-up area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the nozzle housing.		

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6-501.12A	An accumulation of debris was observed on the floor in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the cooler floor.	11-8-16	
4-601.11C	An accumulation of food debris was observed on horizontal surfaces above the line prep area. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean all surfaces above and around the line prep area.		
6-501.12A	An accumulation of dust was observed on the ceiling, ceiling vents and walls throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean these areas.		
4-903.11A	Single service items were stored atop heavily soiled surface above the line prep area. Single service items shall be protected from sources of contamination. Please clean the top of the prep area.		
6-501.12A	The top of the ovens were observed to be heavily soiled. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the top of the ovens as often as necessary.		
4-601.11C	Food debris was observed inside and in the door seals of the meat chest. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean the inner and outer surfaces of the cooler.		

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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4-601.11C	Debris was observed on the shelving above the red burrito table. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean this area, including below equipment.	11-8-16	
4-601.11C	Food debris was observed inside and in the door seals of the fry freezer. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean the inner and outer surfaces of the freezer.		
6-202.11A	Light shielding was observed to be damaged in several places in the kitchen. In areas of food preparation and storage, light bulbs shall be shielded or shatter resistant. Please replace damaged shielding in the kitchen.		
4-601.11C	An accumulation of food debris was observed in the tortilla drawer. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean the tortilla drawer.		
4-601.11C	An accumulation of grease and debris was observed on the plastic push cart in the kitchen. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean the cart.		
4-601.11C	Food debris was observed inside and in the door seals of the biscuit cooler. The door seals were		
4-501.11B	observed to be broken. Please clean the inner and outer surfaces of the cooler and replace the broken seals.		

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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

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
4-601.11C	An accumulation of dust was observed on the open wire shelving above the three compartment sink. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean the shelving.	11-8-16	[Signature]
6-501.11	Damaged, flaking and corroded wire baskets were observed mounted to the wall above the drain boards of the three compartment sink. Physical facilities shall be maintained in good repair. Please replace the baskets.		
6-501.12A	Debris was observed on the floor in the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor.		
4-601.11C	The door seals of the walk-in freezer are dirty. Non-food contact surfaces shall be kept free of dust, dirt, food residue and debris. Please clean the door seals.		
6-501.12A	The floor in the dry storage room is dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in this room.		
5-501.116 B	The facility trashcans are dirty. Waste receptacles shall be cleaned at a frequency necessary to prevent a build-up of soil or becoming an attractant for insects and rodents. Please clean the trashcans.		
6-501.12A	The facility brooms and dust pans are heavily soiled. Please replace them.		

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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.**

4-501.11B	The door seals of the shake cooler are dirty and broken. Please replace the damage seals.	11-8-16	TT
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