



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

TIME IN	11:08 am	TIME OUT	2:20 pm
DATE	Jan. 26, 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: Hub's Pub	OWNER: Brandon Hubbard	PERSON IN CHARGE: Brandon Hubbard
ADDRESS: 10 North Dover / P.O. Box 529	ESTABLISHMENT NUMBER: 4407	COUNTY: 187
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-9098	FAX: (573)358-0697
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 checked="" 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 N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	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 type="checkbox"/> IN <input checked="" type="checkbox"/> T 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 N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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 N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				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"/> C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used	✓	
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<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 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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" 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>Brandon Hubbard</i> Brandon Hubbard	Date: January 26, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Date: Feb. 9, 2016
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Hub's Pub		ADDRESS 10 North Dover / P.O. Box 529		CITY / ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pulled pork, hot hold, steam table		196	Chicken and dumplings, hot hold steam table		174
Marinara sauce, hot hold steam table		192	Cheese, steam table hot hold		188
Chicken, fryer		211, 212	Ambient, prep table, bottom		34
Sour cream, prep table, top		37	Cut tomatoes, cut lettuce, prep table, top		37, 38
Beef, grill		178	Ambient, True 2-door freezer		0

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.			
4-501.114	There was no sanitizer detected in the sanitizing cycle of the warewash machine. The supply bottle was empty. Please use test strips daily to ensure the concentration of chlorine is between 50 and 100 ppm. CORRECTED ON SITE by supplying a new bottle of sanitizer and priming the machine.	COS	DH ↓
3-501.17A	Food in coolers was not labeled with the date of disposition. Please label all ready-to-eat food that is prepared on site, or commercially packaged product is opened, and held for more than 24 hours with the date of disposition, which is the day of preparing or opening plus an additional six days.	1/26/16	
4-601.11A	An accumulation of debris observed in the hood. Please clean the hood as often as necessary to preclude contaminating food with falling debris.	2/9/16	
4-601.11A	Tongs were observed with grease and debris. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by wash, rinse, sanitize.	COS	
4-202.11A	The non-stick coating on four large and one small frying pan was scratched and deteriorating. Food contact surfaces shall be smooth and free of defects. Please dispose of pans.	1/30/16	
3-302.11A	Raw meat was observed stored above produce in the walk-in freezer. Please store food to prevent cross contamination: raw poultry on bottom, then ground meats and mechanically tenderized meats, then whole muscle meats, then fish and seafood, then produce, fully-cooked, and ready-to-eat foods on top.	1/26/16	
2-301.14H	Employee observed putting on single-use gloves without washing hands first. Please ensure all employees know when to wash hands. CORRECTED ON SITE by discussion with employee and washing hands.	COS	

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.			
4-302.14	There were no test strips to check the concentration of quaternary ammonia sanitizer at the 3-vat sink. Please supply test strips specific for quaternary ammonia.	1/30/16	BH ↓
3-304.14	Wet wiping cloths were stored on prep counters. Wet wiping cloths shall be stored in sanitizer between uses. Please supply sanitizer buckets to store wiping cloths.	1/26/16	
6-501.12A	Accumulation of grease and debris observed under the fryers and stove. Please clean as often as needed to keep clean,	2/9/16	
5-205.15B	A leak was observed under the sanitizing vat of the 3-vat sink. Please repair.	2/9/16	
4-601.11C	The racks to hold dishes for the mechanical dish washer were dirty. Please clean racks as often as needed to keep clean.	1/28/16	
4-904.11B	Utensils were stored handles down in a canister on top of the short 2-door freezer. Please store utensils handles up to prevent contamination from hands when retrieving. CORRECTED ON SITE by turning utensils handles up.	COS	
3-304.12B	The handle of a scoop stored in the bulk container of breading was in contact with the food. Please store handles above the surface of the food, CORRECTED ON SITE by cleaning scoop and storing correctly.	COS	
4-601.11C	Accumulation of grease and splatters observed on the heat lamps next to the fryers. Please clean as often as needed to keep clean.	1/27/16	
3-305.11A	Water dripping from the condenser unit onto food packages. Please protect food from drippage and repair unit to prevent drippage.	2/9/16	

EDUCATION PROVIDED OR COMMENTS

NOTE: This inspection was conducted simultaneously with a Risk Factor Study.

Person in Charge / Title:  Brandon Hubbard		Date: January 26, 2016	
Inspector:  Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Feb. 9, 2016



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Chicken, grill		185	Fish, stovetop		195
Ambient, Saturn cooler		33	Ambient, walk-in cooler		40
Ambient, walk-in freezer		0	Eggs, cooked, walk-in cooler		40
Wings, cooling, walk-in freezer (1.75 hrs)		50-60	Ambient, Aquafina waitress cooler		35
Ambient, walk-in beer cooler		35			

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.**

NOTE	Correct cooling methods were discussed with cooks and manager: Cool food from 135 to 70F within two hours, and from 70 to 41F within an additional four hours. If the first benchmark is not met, reheat food to 165F for 15 seconds and begin process again. If second benchmark is not met, discard food. To facilitate cooling, place food in shallow containers, stir, nest pan in a slurry of ice and water. Monitor food with a food thermometer to ensure benchmarks are met. For baked potatoes, open foil to allow oxygen to enter.		
4-601.11A	A coffee carafe, stored in a cabinet below the coffee maker, was dirty. Please wash, rinse, and sanitize coffee carafes after use and before storing. CORRECTED ON SITE by wash, rinse, sanitize	COS	
7-201.11B	Chemicals/cleaners were stored on top of bag-in-boxes in the cabinet below the soda dispenser. Please store toxins separately from food. CORRECTED ON SITE by moving chemicals	COS	
NOTE	Chicken wings were cooling in the freezer and had internal temperatures between 50 and 60F approximately 1.75 hours after placing in freezer. Wings were then placed in walk-in cooler. Approximately two hours later, the wings were temped and had internal temperatures between 50 and 56F. Wings were placed back into the freezer to complete cooling. Please monitor to ensure temperatures reach 41 or lower within an additional two hours.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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3-304.12A	In-use tongs stored in the container of grated cheese in the waitress cooler (Aquafina) had the handles in contact with the cheese. Please store in-use utensils on a sanitized surface, or with handles above food.	COS	
4-204.112	A thermometer was not found in the Aquafina cooler. Please install a thermometer reading from 0 to 220F in two degree increments in a convenient-to-read location in this cooler.	1/30/16	
4-501.11A	The top of one toilet in the women's bathroom (dining room) was broken and covered with cardboard. Please replace top or toilet to allow effective cleaning.	2/9/165	
4-603C	Dust accumulation on the fan covers of the condensing unit in the walk-in beer cooler. Please clean as often as needed to keep clean.	1/30/16	
3-305.11A	A box of produce was stored on the floor of the walk-in beer cooler. Food shall be stored a minimum of six inches off the floor. Please place food on pallet, shelf, or empty box. COS by putting box on shelf	COS	
6-301.14	There was no handwashing sign at the bar handwashing sink or in either of the bar bathrooms. Please install signs to remind employees and customers of the importance of handwashing. COS by installing sign	COS	
3-304.12A	The handle of the scoop was stored in contact with the ice in the bar ice bin. Please store handles above the surface of the food. COS by placing handle above food	COS	
3-305.11A	Chips were stored on the floor in the bar storage room. Food shall be stored at least six inches off floor. CORRECTED ON SITE by placing chips on shelf.	COS	
6-305.11B	An empty employee cup was stored with facility single-use items. Please store employee belongings in a designated area where food, equipment, linens, or single use items cannot be contaminated. CORRECTED ON SITE by moving to cup employee shelf.	COS	

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, bar cooler	32		

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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4-101.17A	Wood golf tees were used to stopper the tops of bottles of alcohol. Wood may not be used as a food-contact surface. Please remove all wood stoppers.	2/9/16 ↓	BHL ↓
4-204.112	A thermometer was not found in the bar cooler under the bar. Please install an accurate thermometer in a convenient-to-read location in this unit.		
4-204.112	A thermometer was not found in the cooler in the "outside" bar/seating area. Please install a thermometer in a convenient to read location.		
5-501.113	The lid on the outside dumpster was open. Please keep lid closed to reduce pest attraction.		
5-501.115	There was liquid debris near one corner of the outside dumpster. Please have the dumpster repaired to prevent leaks, or replaced.		

EDUCATION PROVIDED OR COMMENTS

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