



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

TIME IN	10:58am	TIME OUT	2:35pm
DATE	10-5-16	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/PO Box 529	ESTABLISHMENT NUMBER: 4407	COUNTY: 187
CITY/ZIP: Bonne Terre, 62628	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 _____		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		
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		
	<b>Employee Health</b>			<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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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		
	<b>Good Hygienic Practices</b>			<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"/> 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    N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input type="checkbox"/> IN <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				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <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		
	<b>Approved Source</b>				<b>Chemical</b>		
<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"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			<b>Conformance with Approved Procedures</b>		
<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		
	<b>Protection from Contamination</b>						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT    N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT    N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	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		
		<b>Food Temperature Control</b>			<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"/>	<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<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"/>	<b>Prevention of Food Contamination</b>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" 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 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>[Signature]</i>	Brandon Hubbard	Date:	October 5, 2016
Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	10-26-16



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ESTABLISHMENT NAME Hub's Pub	ADDRESS 10 North Dover/PO Box 529	CITY /ZIP Bonne Terre, 62628
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot hold: potato soup, marinara	143,205	Burger as prepared	205
Hot hold: beans, pulled pork	189,182	Cold table prep cooler amb	30
Cold hold: sour cream, lettuce	31, 33	Reach-in freezer amb	10
Cold hold: tomato, shrd cheese	33, 31	True refrigerator amb	38
Hot hold: pork shoulder	174	Chicken breast as prepared	175

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.**

3-501.17A	Cooked shrimp and chicken was observed stored in the cold table cooler without discard dates. Potentially hazardous food stored refrigerated shall be mark with the day or date, not to exceed seven days, by which time the food will be sold, consumed or discarded. COS by marking with the discard date.	COS	BH
3-501.17A	A discard date was not observed on opened American cheese in the True refrigerator in the kitchen. Potentially hazardous food stored refrigerated shall be mark with the day or date, not to exceed seven days, by which time the food will be sold, consumed or discarded.	10-8-16	
5-203.14	A hose was observed attached to a spigot on the north side of the kitchen without backflow protection. A plumbing system shall be installed to preclude backflow of contaminants into the municipal water supply. Please install an American Society of Sanitary Engineers (A.S.S.E.) approved hose bibb vacuum breaker between the water supply and the hose. COS	COS	
4-601.11A	Mildew was observed on the deflector inside the kitchen ice machine. Food contact surfaces shall be clean to sight and touch. Please remove the deflector and wash, rinse and sanitize.	10-8-16	
4-601.11A	The can opener blade was observed to have an accumulation of food residue and debris. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the can opener blade daily.		
4-202.11A	A rusted steel cooling rack was observed in storage above the hot holding area. Multi-use food contact surfaces shall be free of cracks, breaks, corrosion and conditions that prevent adequate cleaning and sanitation. Please remove the rack from service.		

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.**

4-601.11C	An accumulation of food residue, debris and mold was observed on the interior, on the door frame, and on the door seals of the reach-in freezer in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the inside, outside and door seals of this unit.	10-26-16	BH
5-202.12A	The hand wash sink located in the kitchen was not provided with hot water nor a means of drying hands. Hand wash sinks shall be provided with hot and cold water at a temperature of at least 100F and a sanitary means of hand drying. A plumbing system shall be in good repair. Please restore hot water to the sink and adequately provide for hand drying.		
6-301.12A			
5-205.15B			
4-601.11C	An accumulation of dust, food debris and grease was observed on most equipment and horizontal surfaces in the kitchen. Non-food contact surfaces shall be kept free of accumulation of dust, dirt, food residue and debris. Please thoroughly clean all surfaces in the kitchen including: equipment surfaces, shelving, exposed food containers and walls, sinks and fixtures.		
6-501.12A	Water was observed leaking from the ice storage bin drain of the ice machine onto the floor below the unit. Physical facilities shall be maintained and cleaned as often as necessary. Please conduct the drain water to the floor drain below the machine.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in cooler amb		38			
Walk-in freezer amb		0			
Condiment cooler amb		34			
Walk-in beer cooler amb		38			
Black mini cooler amb		34			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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4-601.11A	Food residue was observed on tongs hanging from a shelf above the three compartment sink. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize all soiled equipment.	10-8-16	BH
3-501.17A	A discard date was not observed on cooked turkey and cooked chicken stored in the walk-in cooler. Potentially hazardous foods stored refrigerated shall be marked with the day or date by which time the food will be sold, consumed or discarded. COS by marking with the discard date.	COS	
3-501.18A	A container of potato salad stored in the walk-in cooler was observed to be past the discard date. Food that is past its discard date shall be discarded. COS by discarding the food.	COS	
3-101.11	A container of moldy spinach dip was observed in the walk-in cooler. Food shall be safe and unadulterated. COS by discarding the food.	COS	
3-302.11A	Raw shell eggs were observe stored above raw beef and ready to eat foods in the walk-in cooler. Foods shall be protected from cross contamination by storing them in this order from top to bottom: Ready to eat foods and foods that do not require cooking, Raw fish and seafood, Raw whole muscle meats such as roasts and chops, Raw ground meats, Poultry and eggs. Please store foods to prevent cross contamination.	10-8-16	
3-501.18A	A container of taco meat and aux jus stored in the walk-in cooler was observed past the discard date. Food that is past its discard date shall be discarded. COS by discarding the food.	COS	

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4-101.19	Aluminum foil was observed as a surface covering on shelving in the kitchen. Non-food contact surfaces of equipment 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 remove the aluminum foil and all similar surface covering and clean surfaces as necessary.	10-26-16	BH
6-202.11A	Two unshielded light fixtures were observed in the kitchen. In areas of food preparation and storage, light bulbs shall be shielded or shatter resistant. Please replace the light covers.		
6-501.12A	An accumulation of food debris and grease was observed on the floor below equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the kitchen floors with particular attention to areas below the grill and fryer.		
3-305.11A	Cases of chicken were observed stored on the floor in the walk-in freezer. Food shall be protected from sources of contamination by storing it at least six inches off of the floor. Please store foods off of the floor.		
3-304.12A	The handle of the ice scoop in the bar area ice bin was in contact with the ice. Please keep the scoop handle above the surface of the ice.		
5-501.113	The lids to the facility dumpster were observed to be open. Outside refuse containers shall be covered with tight-fitting lids. Please keep the dumpster lids closed.		

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Follow-up:			<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	
Follow-up Date:			10-26-16		



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3-302.11A	Cases of raw beef were observed stored on top of cases of fish in the walk-in freezer. Foods shall be protected from cross contamination by storing them in this order from top to bottom: Ready to eat foods and foods that do not require cooking, Raw fish and seafood, Raw whole muscle meats such as roasts and chops, Raw ground meats, Poultry and eggs. Please store foods to prevent cross contamination.	10-8-16	BH
2-301.14H	Food employees were observed donning clean single use gloves without washing their hands. Employees shall wash their hands prior to donning new single use gloves. COS by discussion with the manager.	COS	
6-501.111	Rodent droppings were observed in the cabinets below the wait station hand wash sink. The presence of insects and rodents shall be controlled to minimize their presence on the premises by routinely inspecting for evidence of pests, removing pest attractants and harborage such as food debris and clutter, using abatement methods such as traps or professional services and closing points of entry into the building. Please remove evidence of pests and actively prevent their entry.	10-8-16	
4-601.11A	An accumulation of mold was observed on the nozzle housing of the soda fountain in the wait station area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area daily.		
7-102.11	A bottle of spray cleaner was observed below the hand wash sink in the bar area. Toxic materials shall be labeled with the common name of the material. Please label all unlabeled bottles.		

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