



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

TIME IN	10:58am	TIME OUT	2:50pm
DATE	3-31-15	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: 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 _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input checked="" type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input 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"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input 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 type="checkbox"/> IN <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				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"/> OUT	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>		<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 checked="" type="checkbox"/>	
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Brandon Hubbard</i> Brandon Hubbard	Date: March 31, 2015			
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 4-14-15	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Portion prep freezer amb	0	W/I freezer amb	10
Make line prep cooler amb	40	Cold hold: tomato, lettuce, sour cream	42,37,38
Saturn cooler amb	36	Hot hold: queso, mashed potato	176,152
Glass front Coke cooler amb	34	Burger from grill	198
W/I cooler amb	40	Beer cooler amb	40

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
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3-501.17A	A container of cooked chicken and a container of shredded cheese was observed in the make line prep cooler without dates of disposition. Potentially hazardous food held refrigerated for longer than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded with a maximum hold time of seven days from the time of preparation. Please affix dates of disposition. COS by dating foods.	COS	BH
3-501.17A	Tomatoes, lettuce, and ham was observed in the walk in cooler without dates of disposition. Potentially hazardous food held refrigerated for longer than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded with a maximum hold time of seven days from the time of preparation. Please affix dates of disposition. COS by dating foods.	COS	
4-702.11	The residual chlorine in the dishwasher was measured at less than 50 ppm. The siphon tube connected to the sanitizer reservoir was observed to be broken. Residual chlorine in the dishwasher shall be in the range of 50-100 ppm. Please sanitized clean equipment in the three vat sink until the dishwasher is repaired.	4-14-15	
4-601.11A	Various pieces of plasticware stored above the hot holding area were observed with grease and food residue on their food contact surfaces. Food contact surfaces shall be clean to sight and touch. Please clean. COS by cleaning.	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
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4-601.11C	Food debris was observed on the door seals of the portion prep freezer. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean.	4-14-15	BH
3-305.11A	A tray of fried chicken breast was observed uncovered in the portion prep freezer. Food shall be protected from sources of contamination. Please cover.		
3-304.12C	A dispensing scoop for the hot held mashed potatoes was observed stored atop the lid of the potatoes. In use utensils shall be stored on a cleaned and sanitized surface. COS by moving in use utensil to a sanitized surface.	COS	
3-305.11A	A tray of raw beef was observed stored on the floor in the walk in cooler. Food shall be protected from sources of contamination by storing it at least six inches off of the floor. COS by moving food to a shelf.	COS	
5-202.12A	Hot water was not available at the kitchen handwash sink. Facility owner, Brandon Hubbard, indicated that the hot water had been turned off due to a plumbing leak. A plumbing system shall be maintained in good repair. Please repair leak and restore hot water to the handwash sink.	4-14-15	
4-701.10	Sanitizer was not available in the kitchen. Equipment, food contact surfaces, and utensils shall be sanitized. COS by providing sanitizer for kitchen use.	COS	
4-302.14	Sanitizer test strips were not available for use in the kitchen. Appropriate means of determining sanitizer concentration shall be used. Please obtain an appropriate kit or device to test sanitizer concentration.	4-14-15	

EDUCATION PROVIDED OR COMMENTS

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4-601.11A	Clean pizza pans were observed stored atop the hot water heater which was cover with dirt and debris. Food contact surfaces shall be clean to sight and touch. Remove pizza pans to a cleanable surface. COS by storing pans in a cleanable area.	COS	BH
4-601.11A	An aluminum pot was observed hanging above the steel prep table with food residue on it. Food contact surfaces shall be clean to sight and touch. COS by wash, rinse and sanitizing.	COS	
4-601.11A	Excessive food debris was observed on the floor and interior surfaces of the kitchen smoker. Food contact surfaces shall be clean to sight and touch. Please clean as often a necessary to keep clean.	4-14-15	
4-601.11A	Mold was observed on the interior surfaces of the Scottsman ice maker. Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize, and air dry prior to returning to service.		
7-201.11B	Hand soap and fryer cleaner were observed stored atop food prep surfaces in the kitchen. Poisonous or toxic materials shall be stored so they cannot contaminate food. COS by moving cleaners.	COS	
2-301.14H	A kitchen employee was observed applying hand sanitizer, drying hands with a cloth towel from belt, and then donning gloves. Food employees shall wash their hands prior to donning gloves for working with food. COS by discussing with employee and manager. It was further indicated that the use of hand sanitizer is not a substitute for handwashing.	COS	

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3-501.13A, B	A frozen piece of vacuum packed corned beef was observed on the steel prep table thawing at ambient temperatures. Potentially hazardous foods shall be thawed under refrigeration of 41F or cooler, or by submerging under running water at a temperature of 70F or cooler. Please thaw appropriately. COS by submerging in cold running water.	COS	BH
3-304.12B	Containers of sugar and flour were observed on the lower shelf of the steel prep table with bowls within used as scoops. Dispensing scoops in bulk food shall be situated with the hand contact portion above the food. Please remove the bowls. COS by removing bowls.	COS	
6-501.18	An accumulation of mold was observed in the caulk and behind the splash shield of the three vat sink in the bar area. Sinks and plumbing fixtures shall be cleaned as often as necessary to keep clean. Please remove evidence of mold.	4-14-15	
6-501.12A	An accumulation of dirt and debris was observed under the the sink and equipment in the bar area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
6-501.12A	Dusty vents were observed in both the mens and womens restroom in the bar area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
6-301.14	Hand wash signage was not available in the mens and womens restroom in the bar area. A sign notifying food employees to wash their hands shall be provided at all handwash sinks. Please provides signage.		

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

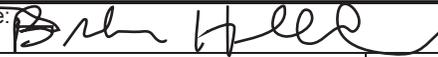
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5-205.15B	The toilet reservoir in the dining room mens restroom was observed to be leaking. A plumbing system shall be maintained in good repair. Please repair leak.	4-14-15	
5-501.113	The lid to the facility dumpster was open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered. COS by closing lid.	COS	BH

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