



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

TIME IN	8:52 am	TIME OUT	11:52 am
DATE	April 16, 2018	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: Pioneer Restaurant, LLC	PERSON IN CHARGE: Alyssa Anderson
ADDRESS: 100 Plaza Square	ESTABLISHMENT NUMBER: 1945	COUNTY: St. Francois
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 _____		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 checked="" type="checkbox"/> OUT 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 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 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 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 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 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 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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<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 N/A	Compliance with approved Specialized Process and HACCP plan		
<b>Protection from Contamination</b>				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"/> 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						

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 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 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			<b>Utensils, Equipment and Vending</b>				
<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		
<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		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
<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 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 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>Alyssa Anderson</i> Alyssa Anderson	Date: April 16, 2018
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 30, 2018



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

ESTABLISHMENT NAME Hardee's		ADDRESS 100 Plaza Square		CITY /ZIP Leadington 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Service area beverage cooler		32	Cooler, drive up window: ambient, milk		38
Ambient, ice cream freezer		10	Water/juice cooler, drive up window, ambient		41
Ambient, Traulsen freezer		0	Randell refrigerator, ambient		40
Egg wash at breeding station		41	Hot hold: rice, beans, cheese		160, 156, 165
Raw chicken at breeding station		40	Hot hold: taco meat, mushrooms, cooked chicken		180, 145, 169

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
4-601.11A	<b>SERVICE AREA</b> An accumulation of grease and food particles were observed on the top underside of the tator tot hot hold unit. Because debris can fall on food, this is considered a food-contact surface. Please clean the top underside of the hot hold unit to prevent food contamination.	4/17/18	ACA
4-601.11C	Dried ice cream was observed on the ice cream scoop and in the single-use plastic cup in which it was stored. In-use utensils for potentially hazardous food and the surface on which they are stored shall be washed, rinsed and sanitized at least every four hours. Please use a multi-use container in which to store the scoop (or a single-use container that is discarded at least every four hours). Please ensure the scoop and the holder are cleaned a minimum of every four hours.	4/16/18	
3-304.12C			
4-601.11A	Dried shake debris was observed on the inside of the Mix 'n Chill shake maker. According to staff, the machine was not cleaned at closing. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize this machine at least every four hours, more often if needed to keep clean.	4/16/18	
4-601.11A	<b>KITCHEN</b> The hood, fire suppression, and all surfaces of the broiler were coated with grease and food debris. This poses a fire risk as well as a food contamination risk from debris falling onto food. Please clean all surfaces of hood and broiler as often as needed to keep clean.	4/18/18	
4-601.11A	Food debris observed on the insides of the microwaves. Please clean and sanitize all surfaces of the microwaves at least every four hours.	4/16/18	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
4-601.11C	<b>SERVICE AREA</b> The grate and coils on the front of the ice cream freezer were very dirty. Please clean as often as needed to ensure the coils function correctly.	4/30/18	ACA
4-204.112B	A thermometer was not found inside the ice cream freezer. Please install an accurate thermometer that reads in two degree increments in a convenient-to-read location inside this freezer.		
3-304.12C	Debris was observed on a tray holding an in-use whisk, stored on the shelf holding flavored syrups. In-use utensils shall be stored on clean and sanitized surfaces. Please clean the tray when soiled.		
4-601.11C	Accumulation of debris observed on the sides of the Beverage Aire cooler, located next to the coffee brewers, and on the side of the table holding the coffee brewers. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean equipment.		
4-501.11A	Water was pooled inside the Beverage Aire cooler in the drive-up window (the Mix n Chill mixer was on top of this cooler). Please clean and dry inside of cooler; determine source of liquid and repair.		
6-501.12A	Debris was observed on the floor under equipment in the drive-up area and the ice maker. Physical facility shall be cleaned at a frequency to prevent debris accumulation. Please clean floor under equipment.		
4-601.11C	<b>KITCHEN</b> Accumulation of food debris observed in the creases of the bottom door seal, in the bottom shelf and ledges, and on the outside sides of the Traulsen freezer. Please clean inside and outside surfaces, and the door seals of this freezer as often as needed to keep clean.		
4-601.11C	The mobile cart, stored on the side of the Randell refrigerator, was very dirty. Please clean all surfaces of cart as often as needed to keep clean.		

EDUCATION PROVIDED OR COMMENTS

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			Follow-up Date: April 30, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Ambient, meat freezer		0	Burrito prep cooler, bottom: ambient, ham		39, 38	
Walk-in cooler: ambient, ham, cut tomatoes		39, 39, 41	Burrito prep cooler, top: lettuce, sour cream		42, 41	
Biscuit making area cooler, ambient		41	Hot hold: pork chop, gravy, egg omelet		160, 170, 135	
			Griddle cooler: ambient, egg		38, 41	
			Hamburgers from broiler (small, 1/4 lb, 1/3 lb)		169, 165, 157	
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)	Initial
2-301.14H 4-601.11A	<p>KITCHEN, continued            Staff were observed putting on gloves without first washing their hands. Please ensure all staff wash their hands before putting on a new pair of gloves to prevent contamination of the gloves. NOTE: staff corrected</p> <p>Debris observed on the blades of the onion slicer. Please examine equipment after cleaning to ensure it is clean to sight and touch. CORRECTED ON SITE by taking to 3-vat and discussion with staff.</p>				4/16/18  COS	AKA
6-501.18 6-301.12	<p>NOTE: CORE ITEM, kitchen area:            The handwashing sink, located by the labeling/wrap table, was dirty and there were no towels in the dispenser. Handwashing sinks shall be clean, and paper towels shall be available at all times. NOTE: paper towels were placed in the dispenser. Please clean the sink as often as needed to keep clean.</p>				4/16/18	
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4-601.11C 4-601.11C 4-204.112B 4-601.11C 4-601.11C 4-204.112B 4-601.11C 6-501.12A 4-203.12B 4-601.11C	<p>KITCHEN, continued            Debris observed on the door ledges and inside of the meat freezer (by the broiler). Please clean ledges as and inside of freezer as often as needed to protect meat from falling debris.</p> <p>The burrito prep cooler was dirty on the inside. Please clean.</p> <p>A thermometer was not found inside the burrito prep cooler. Please install an accurate thermometer that reads in two degree increments in a convenient-to-read location in the warmest part of this cooler.</p> <p>The inside of the cooler, located next to the griddle, was dirty on the inside. Please clean inside of cooler as often as needed to keep clean.</p> <p>Debris observed on the crate that held a bulk container of egg, stored in the cooler next to the griddle. Please clean crates as often as needed to keep clean.</p> <p>A thermometer was not found inside the cooler next to the griddle. Please install a thermometer in a convenient-to-read location in the warmest part of this cooler.</p> <p>The shelf below the griddle was dirty. Please clean shelf as often as needed to keep clean.</p> <p>The floor in the walk-in cooler was dirty. Please clean floor as often as needed to keep clean.</p> <p>One thermometer inside the walk-in cooler did not read below 100F. Note that there was another accurate thermometer inside the cooler. Please remove the thermometer that does not read in the temperature range of the cooler.</p> <p>Debris observed on the inside and creases of the door seal of the cooler, located in the biscuit making area. Please clean inside and seals of cooler as often as needed to keep clean.</p>				4/30/18	ACA
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken, deep fryer		190			
Walk-in freezer, ambient		0			

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5-205.15B	A leak was observed beneath the 3-vat sink. Plumbing shall be maintained in good repair. Please keep floor dry and repair leak.	4/30/18	AKA
5-501.116	The outsides of trash cans throughout the kitchen were dirty. Trash cans shall be cleaned when empty. Please ensure all surfaces of all trash cans are cleaned as often as needed to keep clean.	J	K
6-501.12A	The floor and grout were dirty through the kitchen and storage area. Many tiles were blackened and "goop" could be scraped off the grout between the tiles. Please thoroughly clean the floor and grout.		
6-501.11	Floor tile was missing at the back entry door. Facility shall be maintained in good condition. Please replace/repair tile.		
<b>STORAGE ROOMS</b>			
6-501.11	Floor tile was broken. Please repair/replace the broken tile.		
6-501.12A	The floor and grout were dirty, especially under bag in boxes. Please thoroughly clean.		
6-501.12A	Soda syrup was observed under the bag in boxes. Please ensure there are no leaks. Clean floor.		
6-501.18	The mop sink was dirty. Please clean sink, and ensure staff clean the sink after use to keep it clean.		
6-501.12A	The floor was dirty in the room leading into the chemical storage room, and in the chemical storage room. Please clean floor.		
6-501.12A	The floor of the walk-in freezer was dirty. Please clean floor in freezer.		
<b>OUTSIDE</b>			
5-501.113	Lids were open on the outside trash dumpster. Lids shall be kept closed to reduce pest attraction.		
5-501.115	Trash was in the outside dumpster enclosure. Enclosures shall be kept free of litter. Please clean enclosure as often as needed to keep free of trash.		

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