



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

TIME IN	9:03 am	TIME OUT	11:50 am
DATE	Oct. 5, 2017	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: Lund Brown Company	PERSON IN CHARGE: Phil Medlock		
ADDRESS: 1010 Highway K		ESTABLISHMENT NUMBER: 1820	COUNTY: St. Francois		
CITY/ZIP: Bonne Terre 63628		PHONE: (573)358-3369	FAX: none	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					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <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 type="checkbox"/> IN <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 checked="" 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 checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" 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 checked="" 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 checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" 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			Conformance with Approved Procedures			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT 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 N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" 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 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 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		
Prevention of Food Contamination					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 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 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: Phil Medlock		Date: October 5, 2017	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Date: Oct. 12, 2017 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Hardee's		ADDRESS 1010 Highway K		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, hamburger freezer		10	Hot hold: chicken, pork chops, beef steak		175, 159, 168
Sandwich prep table: cheese		38	Steam Table: cheese, beef strips, beans, taco meat		167, 155, 144, 138
Meat cooler: beef steak, ambient		37, 38	Rice, chicken in microwave		200, 180-207
Omelet cooler: ham, omelet mix, ambient		47, 46, 46	Taco prep table: tomatoes, top; ambient, bottom		35, 36
Ambient, Traulsen freezer		20	Breakfast hot hold: sausage, egg, omelet, gravy		144,171,157,167

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
3-501.16B	The ambient temperature and food inside the Beverage Air omelet refrigerator was 46 to 47F. Potentially hazardous food shall be held at 41F or lower. NOTE: food was removed and placed in walk-in cooler; a large lid was found standing vertically in the back of the unit, blocking air flow. Final ambient temperature was 41F. COS	COS	
3-302.11A	Raw pork sausage was stored above fully-cooked foods in Traulsen freezer. Raw animal-derived food shall be stored separately from or below all other foods, including foods intended to be cooked but not required for safety (such as fries). Please do not store the sausage adjacent to or above fully cooked foods and fries.	10/5/17	
4-601.11A	Accumulation of debris on the tator tot hot hold cabinet (inside and out), and in the heater lamp area above the food. Please clean as often as needed to keep clean and prevent debris from falling onto food.	10/12/17	
4-601.11A	Debris observed on the pitcher stored on the Bunn hot water dispenser. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize pitcher at least daily.	10/5/17	
4-202.11A	The lid on the container holding omelet mix in the omelet cooler was broken. Food contact surfaces shall be free of breaks and other imperfections. Please dispose of lid.	10/5/17	
4-601.11A	Debris observed on the handle of the ice scoop and the ice buckets, stored by the ice maker. Please wash, rinse, and sanitize all surfaces of scoop, scoop holder, buckets, and bucket drain tray at least daily.	10/5/17	
4-601.11A	Debris observed on the handle of the ice scoop and the ice buckets, stored by the ice maker. Please wash, rinse, and sanitize all surfaces of scoop, scoop holder, buckets, and bucket drain tray at least daily.	10/5/17	

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
3-305.11A	Accumulation of frost and debris observed on the inside, ledges, and outside of the hamburger freezer. Hamburger patties are stored uncovered inside this unit. Food shall be protected from contamination while in storage. Please keep freezer frost-free and clean.	10/6/17	
6-501.18	The handwashing sink by the bakery was dirty, the caulk was dirty and pulling away, and the hand soap and sanitizer dispensers were dusty. Please clean all surfaces of sink, replace caulk, and equipment around the handwashing sink as often as needed to keep clean.	10/5/17	
4-601.11C	Accumulation of debris and mold growth observed on the inside and outsides of the taco prep table. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of the cooler as often as needed to keep clean.	10/12/17	
4-601.11C	Food debris observed in the cabinet below the sandwich preparation area (middle work area). Please clean cabinet as often as needed to keep clean.	10/12/17	
4-601.11C	Accumulation of grease and debris in the cabinets, floor, and leg areas of the deep fryers. Please clean as often as needed to keep clean.	10/12/17	
4-601.11C	Accumulation of debris on the inside and outside of the Beverage Air omelet cooler. Please clean all surfaces, seals, hinges, etc. as often as needed to keep clean.	10/12/17	
4-601.11C	Accumulation of debris on the the seals, latch area, hinges, and sides of the Traulsen freezer, located by the deep fryers. Please clean all surfaces of freezer as often as needed to keep clean.	10/12/17	
6-501.18	The handwashing sink in the breading area was dirty. Please clean all surfaces of sink as often as needed to keep clean.	10/5/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Phil Medlock	Date:	October 5, 2017
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:	Oct. 12, 2017



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Egg wash, breading station		39	Ambient, baking cooler		34
Sausage, flat grill		165 to 174	Walk-in cooler: ambient, hot dog, ham, sausage		42, 43, 42, 42
Ice cream freezer, ambient		19			
Service line cooler, ambient		38			
Walk-in freezer, ambient		20			

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3-501.16A	The ambient and food temperatures (hot dog, ham, sausage) in the walk-in cooler were 42 to 43F. Potentially hazardous food shall be held at 41F or lower. Please have unit serviced to hold food at 41F or lower. NOTE: the ambient temperature dropped to 40F during this visit. Please monitor food temperatures to ensure the cycling of the cooler temperature does not allow food to rise above 41F.	10/6/17	
6-501.111	Spider webs observed beneath the storage racks near the bag-in-boxes. Facility shall be free of pests. Please remove spider webs and monitor facility. If spider webs return, begin an approved method of pest control.	10/12/17	

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4-601.11C	Accumulation of debris on the bottom shelf of the table near the flat grill. Please clean.	10/12/17	
5-501.116B	The trash can by the deep fryers was dirty and broken. Trash receptacles shall be cleaned on all surfaces at a frequency to prevent debris accumulation, and shall be intact. Please dispose of this trash can and keep trash receptacles clean to reduce pest attraction.		
5-501.114			
4-601.11C	Caked debris observed in the creases of the door seals in the bakery cooler. Please clean seals.		
6-501.12A	In general, the equipment and floor in the cooking area were dirty. Attention to cleaning all surfaces, including legs, bottoms, sides, hinges, latches, door seal creases, etc. during clean process is needed.		
4-601.11C	Please inspect equipment and floor and clean all that are in need of cleaning.		
3-305.11A	Frost build-up observed on the inside of the ice cream freezer in the service line. Please defrost as often as needed to prevent accumulation to protect food stored within from contamination.		
4-601.11C	The trash can cabinet below the beverage dispenser in the dining room was dirty. Please clean.		
4-601.11C	Accumulation of debris observed on many of the dry storage racks. Please clean.		
6-202.11A	Ceiling bulbs were not shielded in the storage area. Bulbs shall be shielded or shatter resistant in areas where single-use items are stored. Please install shields or shatter-resistant bulbs.		
6-501.12A	The floor was dirty in several areas in the back storage area, including floor-wall juncture under racks, around CO2 tank, used oil tank, water softener, etc. Please inspect around and behind all equipment and clean as needed.		
6-501.11	A floor tile was broken with a piece missing in the back storage area. The cavity was observed filled with dirty water. Floors shall be smooth and easily cleanable, and kept in good repair. Please repair/replace tile.		

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4-202.11A	A microwave tray, stored on the clean equipment rack by the walk-in freezer, was broken. Please discard all equipment and utensils that are broken, chipped, scratched, or have other imperfections. COS by discarding tray.	COS	
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4-901.11A	Food containers were stored wet-nested on the clean equipment rack by the walk-in freezer. Equipment and utensils shall be completely air dried before storing nested. Please reclean all wet equipment and allow air drying.	10/5/17	J
4-903.11A	The tubs holding clean utensils on the rack by the walk-in freezer were dirty. Clean utensils shall be protected from contamination while in storage. Please clean utensils holders as often as needed to keep clean.	10/5/17	
6-501.12A	Accumulation of debris on the floor of the walk-in freezer and walk-in cooler. Physical facilities shall be cleaned as often as needed to keep clean. Please clean floors.	10/12/17	

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