



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

TIME IN	10:08 am	TIME OUT	12:07 pm
DATE	July 10, 2018	PAGE	1 of 3

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	
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 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 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		
<b>Good Hygienic Practices</b>				<input checked="" type="checkbox"/> OUT N/O 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 checked="" 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 checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN 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 checked="" type="checkbox"/> IN OUT N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN 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 checked="" type="checkbox"/> IN 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		
<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 checked="" type="checkbox"/> IN OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN 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 checked="" type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>				<b>Physical Facilities</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Phil Medlock		Date: July 10, 2018	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Date: July 24, 2018 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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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
Beverage cooler/service counter, ambient		38	Hot hold: hamburger, hamburger, gravy, hot dog		155, 154, 155, 192
Ice cream freezer/service counter, ambient		9	Hot hold, chicken strips		144 to 154
Chicken, deep fryer		179 to 201	Beverage Aire meat cooler/kitchen: ambient, hamburger		38, 33
Ham cooler: ambient, ham		38, 35	Meat freezer below broiler, ambient		10
Traulsen fryer freezer, ambient		12	Hamburgers, broiler		177, 200

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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4-601.11A	DINING, FRONT ENTRIES, BATHROOMS Debris observed on the high chairs. Food contact surfaces shall be washed, rinsed, and sanitized after each use. Please clean and sanitize high chairs. CORRECTED ON SITE by cleaning	COS	
4-601.11A	SERVICE COUNTER, DRIVE UP AREA Mold observed on the holder for the ice scoop, stored on the side of the ice bin for the beverage dispenser. CORRECTED ON SITE by cleaning and sanitizing	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
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4-601.11C	DINING, FRONT ENTRIES, BATHROOMS Food splatters observed on the inside of the door and wall of the trash can cabinet below the beverage counter. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean trash can cabinet. COS by cleaning	COS	
5-205.15B	One toilet in the women's bathroom did not fully flush. Plumbing fixtures shall be maintained in good repair. Please repair toilet so it will fully flush. CORRECTED ON SITE by plunging	COS	
4-601.11C	KITCHEN Accumulation of debris observed on the inside and outside surfaces of the Beverage Aire cooler holding ham. Please clean all surfaces of cooler, including the door seal and sides, as often as needed to keep clean.	7/10/18	
4-601.11C	Grease and debris build-up observed on the outside surfaces of the meat freezer below the broiler, and frost and debris build-up observed on the inside ledges of the freezer. Please clean all surfaces of freezer as often as needed to keep clean and protect food from contamination.	7/11/18	
4-601.11C	Accumulation of grease and debris observed on and around several of the rollers/legs of equipment. Please clean equipment legs and rollers.	7/24/18	
4-601.11C	Accumulation of debris on the inside of the cabinet below the sandwich making area, including the door seals and where the doors close on the cabinet. Please clean this area as often as needed to keep clean.	7/10/18	
6-501.12A	Splatters observed on the walls behind the Vulcan flat grill and the wall holding the temperature log. Physical facilities shall be clean. Please clean walls as often as needed to keep clean.	7/24/18	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page one indicates the item was not observed or is not applicable.

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: July 24, 2018



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Beverage Aire Cooler/bakery: ambient		41	Taco prep cooler: cut lettuce, cheese, ambient		39, 41, 36
Walk-in freezer, ambient		8	Taco hot hold: meat, chicken, beans, rice		178, 189, 186, 140
			Walk-in cooler: ambient, refried rice, hot dog		39, 36, 37

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4-601.11A	WAREWASHING and STORAGE AREAS Dried food debris observed on the Nemco food cutter. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all surfaces of the food cutter; inspect for cleanliness after cleaning. CORRECTED ON SITE by cleaning.	COS	
4-202.11A	The blade on the table-mounted can opener was rusted. Food contact surfaces shall be smooth and free of imperfections. Please replace blade.	7/11/18	
4-601.11A	A ladle was observed with a yellow debris on the bowl and handle. Please clean to remove all debris; discard if it cannot be adequately cleaned. CORRECTED ON SITE by cleaning	COS	
4-601.11A	A tan food insert tray was observed with food debris on it. Please clean and sanitize. COS by cleaning.	COS	

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6-501.12A	KITCHEN, continued Accumulation of debris observed on the floor under equipment. Physical facility shall be clean. Please clean under all equipment at least daily.	7/24/18	
4-501.14	WAREWASHING and STORAGE AREAS Debris build-up observed on the handle of the sprayer head at the 3-vat sink, and on the white hose and connections for the chemical dispenser on the wall behind the sink. Warewashing equipment shall be cleaned at least daily. Please clean.	7/10/18	
4-402.11A	The caulk behind the sink was dirty and was missing in places. Please clean/replace the caulk.	7/24/18	
6-501.12A	The wall beneath the 3-vat sink and the wall around the handwashing sink was dirty. Please clean walls as often as needed to keep clean.	7/24/18	
6-501.12A	Accumulation of debris observed on the floor below some of the racks in the storage area. Please clean floor as often as needed to keep clean.	7/24/18	
5-501.114	There was no plug in the drain of the outside dumpster. Drains in outside trash receptacles shall be plugged. Please request the trash company to install a plug in the drain.	7/24/18	

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