



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

TIME IN	8:42am	TIME OUT	2:40pm
DATE	7-10-17	PAGE	1 of 9

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 Restaurants, LLC		PERSON IN CHARGE: Cole Chard	
ADDRESS: 100 Plaza Square			ESTABLISHMENT NUMBER: 1945		COUNTY: 187
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 _____					
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		
	Employee Health			<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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> N/O 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 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 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 checked="" type="checkbox"/> OUT <input 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"/> N/A	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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> 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 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		
		Food Temperature Control				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" 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 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 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 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 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 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>Cole Chard</i>		Cole Chard		Date: July 10, 2017	
Inspector: <i>John Wiseman</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: 7-28-17	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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
Red burrito cooler		40	Breakfast grill cooler		38
Cold hold pico, lettuce, sour cream		42,42,42	Raw chicken at breeding station		36
Burger cooler, cold hold burger		34, 41	Fryer freezer		0
Burger freezer		0	Walk-in cooler		40
Hot hold: eggs, sausage, gravy		155,136,175	Ham, tomato, American cheese		41,41,41

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
3-501.16A 2	Pico, lettuce and sour cream were measured at a temperature of 42F in the red burrito cold wells. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. Adjust cooler temperature to maintain food temperatures of 41F or less.	7-13-17	CC
4-601.11A	Food debris was observed on the upper interior of the kitchen microwaves. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize the interior of the microwaves as often as necessary.		
4-601.11A	Dried food debris was observed on the interior of the door of the red burrito cold wells. Food contact surfaces shall be clean to sight and touch. Clean and sanitize the underside of the cold well lid.		
4-601.11A	A heavy accumulation of food debris was observed on inner and outer surfaces of the charbroiler; including on the conveyor system. Food contact surfaces shall be clean to sight and touch. Please clean the charbroiler.		
7-201.11B	A spray bottle of cleaner was observed stored on a table with paper towels and clean food equipment near the chicken breeding station. Toxic materials shall be stored where they cannot contaminate food, equipment, linens and single service items. COS by removing the cleaner.		
4-601.11A	Food build-up was observed on the wall-mounted magnetic knife holder near the chicken breeding station. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize the knife holder.		

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4-501.11B	The door seals of the red burrito cooler are damaged and accumulating debris. Equipment components such as door seals shall be kept intact. Replace the door seals on this unit. Debris was observed inside the red burrito cooler and in the door seals. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Thoroughly clean the interior of the cooler. Water was observed dripping from the bottom of the steam warmer in the kitchen. Equipment shall be maintained in good repair. Repair the warmer. Food debris and mold was observed inside the burger cooler, including in the door seals. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Thoroughly clean the interior of the cooler. The door seals of the burger cooler are damaged and accumulating debris. Equipment components such as door seals shall be kept intact. Replace the door seals on this unit. An accumulation of dust was observed on the ceiling AC vents. Intake and exhaust ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Clean the AC vents. Single service burger cartons were stored on a dirty surface above the make station in the kitchen. Single service items shall be stored where they are not exposed to splash, dust, or other contaminants. Store single service items on clean surfaces.	7-28-17	CC
4-601.11C			
4-501.11A			
4-601.11C			
4-501.11B			
6-501.14A			
4-903.11A			

EDUCATION PROVIDED OR COMMENTS

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Biscuit cooler		38	Milk/juice cooler		40
Walk-in freezer		18	Outside freezer		0
Condiment cooler at drive up		40	Burger from charbroiler		186
Shake cooler at drive up		38			
Ice cream freezer		20			

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.**

4-601.11A	Food debris was observed on surfaces of the slicer and fry cutter stored on the prep table in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the equipment.	7-10-17	CC
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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 dust and food debris was observed on horizontal surfaces throughout the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Clean all surfaces in the kitchen.	7-28-17	CC
4-501.11B	The door seals of the cooler beside the flat-top grill are damaged and accumulating debris. Equipment components such as door seals shall be kept intact. Replace the door seals on this unit.		
4-601.11C	The interior of the cooler beside the flat-top grill is dirty. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Clean the interior of the cooler.		
6-501.12A	The floors throughout the kitchen area are excessively soiled with dirt, grime and grease; especially in grouted tile seams, below equipment, at the wall/floor juncture and on the cove molding. Please thoroughly scrub the floor in the kitchen area.		
6-501.12A	Food spatters were observed on walls throughout the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls in the kitchen.		
4-601.11C	An accumulation of food debris was observed on the underside of the surfaces above the fry holding area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		

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			Follow-up Date:	7-28-17



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4-601.11C	Debris was observed inside the fryer freezer and in the door seals. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Thoroughly clean the interior of the freezer.	7-28-17	C C
5-501.116 B	An accumulation of dirt and food residue was observed on the facility trash cans including the ones stored in the dry storage area. Receptacles and waste handling units for refuse shall be cleaned a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents. Please thoroughly clean the inside and outside of the trash cans.		
4-601.11C	The plastic push cart used in the kitchen is excessively dirty. Please clean the push cart.		
6-501.12A	An accumulation of mold and debris was observed on the floor, ceiling, walls, cooling unit, and wire shelving in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Clean the interior of the walk-in cooler and the wire shelving.		
4-601.11C	Food residue was observed on the upper and lower surfaces of the prep table in the kitchen, including on equipment and single service items stored on the lower shelf of the table. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris.		
4-903.11A	Single service items shall be protected from contamination. Clean the prep table and protect single service items from contamination.		

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4-501.11C	The cutting blade of the table mounted can opener was observed to be rusted. Cutting parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food. Please replace the can opener blade.	7-28-17	CC
4-501.11B	The door seals of the biscuit cooler were observed to be broken. Equipment components such as door seals shall be kept intact. Replace the door seals on this unit.		
4-601.11C	A pot holder used to carry hot biscuit trays was observed to be very heavily soiled. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Maintain pot holders in a clean condition by laundering and replacing them when necessary.		
4-603.16A	An employee was observed manually washing equipment without including a rinsing step between washing and sanitizing. Manual ware washing of food equipment shall consist of washing, rinsing, sanitizing and air drying. Include a rinse step in the cleaning process.		
4-301.12	The three compartment sink is not equipped with drain plugs. The employees have been stuffing rags into the drains to serve as plugs. Provide properly fitted drain plugs for each basin of the three compartment sink.		
6-501.18	The three compartment sink basins, drainboards and surrounding back-splashes are dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Clean the inside and outside of the three compartment sink and adjacent drain board and back-splashes.		

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3-305.11A	A package of flour was observed stored on the floor in the room housing the walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the food from the floor.	7-28-17	CC
6-501.12A	Dirt and grime was observed on the floor in the room housing the walk-in freezer; especially at wall/floor junctures. Physical facilities shall be cleaned as often as necessary to keep them clean. Thoroughly clean the floor in this room.		
4-601.11C	A movable basin used to soak food equipment prior to ware washing was observed to be dirty inside and outside and filled with dirty water. Please clean this basin and change the soaking water regularly.		
3-305.11A	Ice was observed dripping from the cooling unit in the walk-in freezer onto boxes of food. Food shall be protected from sources of contamination. Please repair the source of the dripping ice.		
4-501.11A	An accumulation of ice build-up was observed on the fan cover of the cooling unit in the walk-in freezer. Equipment shall be maintained in good repair. Please clear the accumulated ice from the fan cover.		
6-501.12A	Food residue and dirt was observed on the floor of the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the freezer.		

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6-201.16A	An aluminum wall panel was observed to be unattached from the wall of the walk-in freezer. Wall and ceiling covering materials shall be attached so they are easily cleanable. Please reattach the wall panel in the freezer.	7-28-17	CC
6-501.12A	A heavy accumulation of grease and grime was observed on pipes behind the hot water heater in the storage room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
6-501.12A	A heavy accumulation of dirt and grime was observed on the floor in the storage room; especially around the mop sink, along wall/floor junctures and surrounding the floor drain. Physical facilities shall be cleaned as often as necessary to keep them clean. Thoroughly clean the floor in the storage room.		
6-501.16	Soiled mops were observed hanging on the wall in the storage room, soiling the walls and dripping dirty water onto the floor. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment or supplies. Clean the wall behind the mops as necessary and place a drip basin below the mops.		
5-502.11	The mobile refuse carts in the store room were observed to be filled beyond capacity and an accumulation of boxes and debris were piled on top of them. Refuse shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. Please remove refuse regularly.		

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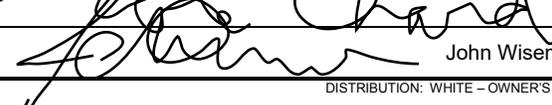
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6-501.18	An accumulation of dirt, grime and food debris was observed inside the mop sink. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the mop sink.	7-28-17	CC
6-501.12A	The brooms, dust pans, mops and mop bucket were observed to be dirty. Please clean or replace soiled equipment.		CC
6-201.13A	Cove molding is missing in various places in the storage room. Floor and wall junctures shall be coved and closed to no larger than 1/32 inch. The cove molding protects the wall from deterioration and provides a cleanable surface. In the area where mops are hung to dry, the cove molding is broken and missing. This has resulted in a deterioration of the wall in this location. Please repair and/or replace cove molding in this room.		
5-205.15B	A plastic bag was observed wrapped around the mop sink faucet where the hose is connected. The manager says that the bag was wrapped around the faucet because it leaks when it is turned on. A plumbing system shall be maintained in good repair. Please remove the bag and repair the source of the water leak.		
4-501.11B	Broken door seals were observed on the condiment cooler and the shake cooler located in the drive-up area. Equipment components such as door seals shall be maintained intact. Please replace the door seals on these coolers.		

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ESTABLISHMENT NAME Hardee's		ADDRESS 100 Plaza Square		CITY / ZIP Leadington, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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

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
6-501.12A	Dirt and debris was observed on the floor below equipment in the drive-up area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below equipment in the drive-up area.	7-28-17	KL
4-501.11A	The soap dispenser in the men's room is broken. Please fix or replace the dispenser.		CC

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>John Wiseman</i>		Cole Chard	Date: July 10, 2017
Inspector: <i>John Wiseman</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: 7-28-17