



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

TIME IN	10:45 am	TIME OUT	3:17 pm
DATE	March 8, 2018	PAGE	1 of 6

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: Amy Bergner
ADDRESS: 10 North Dover Street	ESTABLISHMENT NUMBER: 4407	COUNTY: St. Francois
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 _____		
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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" 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	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O	Hands clean and properly washed	✓		<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> VC <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<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	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
				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			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	COS	R	IN	OUT	COS	R
Safe Food and Water				Proper Use of Utensils			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Food Temperature Control				Utensils, Equipment and Vending			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Identification				Physical Facilities			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
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<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		

Person in Charge /Title: <i>Amy Bergner</i>	Amy Bergner	Date: March 8, 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: March 22, 2018



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

ESTABLISHMENT NAME Hub's Pub		ADDRESS 10 North Dover Street		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Steak, grill		165	Steam hot hold: beans, gravy, cheese, pork		175, 136, 147, 150
Pork outlet, fryer		182	Cheddar cheese product, on shelf (two containers)		60 and 73

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.			
4-601.11A	KITCHEN Debris observed on the meat/cheese slicer, held on shelf below the steamers. Food contact surfaces shall be clean to sight and touch. Please disassemble unit, wash, rinse, sanitize, and air dry after use. Cover with food-grade plastic while in storage to protect from debris.	3/22/18	AB
4-601.11A	Debris observed on the containers holding chips, stored on the shelf below the steamers. Please wash, rinse, and sanitize containers at least daily.		
4-601.11A	Debris observe on many of the plates and bowls, and many were marred from burns and broken spots.		
4-202.11A	These dishes were stored on the shelf above the steamers. Food contact surfaces shall be clean, and shall be free from imperfections. Please inspect and reclean those that are dirty. Dispose of those that are marred (broken, burned). Protect while in storage by inverting top dish and covering with clean linen or food-grade plastic.		
3-501.16A	Two containers of cheddar cheese product were stored on the shelf above the 3-vat sink. The temperatures of the cheese were 60 and 73F. The manufacturer's label directions stated to keep the product refrigerated. Potentially hazardous food shall be held at 41F or lower. CORRECTED ON SITE by discussion with cook and discarding both containers of cheese.		
7-201.11B	Two spray bottles of commercially prepared quaternary sanitizer were stored hanging on the rack above the cutting board table, located on the outside wall. Chemicals shall be stored below or separated from food, clean equipment, clean linens, and single-use items. Please store all chemicals where these items cannot be contaminated.		

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). These items are to be corrected by the next regular inspection or as stated.			
6-501.12A	RESTAURANT BATHROOMS: **Men's: The toilet was dirty on the seat, inside, and base. Toilets shall be clean. Please clean all surfaces of toilet at least daily.	3/22/18	AB
6-501.18	The handwashing sink was dirty. Sink shall be cleaned at least daily. Please clean all surfaces of sink.		
5-205.15B	A leak was observed in the water inlet line of one urinal. Plumbing shall be maintained in good condition. Please repair leak.		
4-601.11C	Accumulation of debris observed on the warm air hand dryer. Please clean hand dryer as often as needed to keep clean.		
**Women's:			
6-501.12A	The base of the toilets were dirty. Please clean all surfaces of toilets at least daily.		
6-501.18	The handwashing sink was dirty. Please clean all surfaces of sink at least daily.		
4-601.11C	Accumulation of debris observed on the warm air hand dryer. Please clean hand dryer at least daily.		
4-601.11C	Debris observed on the baby changing table. Please wash, rinse, and sanitize all surfaces of the table at least daily.		
4-904.11A	KITCHEN Clean utensils (knife, pizza cutter, spatulas) were stored stuck between the 3-vat sink and the wall. Clean equipment shall be protected from contamination while in storage. Please store utensils on a clean surface where they cannot be contaminated from splash and other debris.		

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: March 22, 2018	



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ESTABLISHMENT NAME Hub's Pub		ADDRESS 10 North Dover Street		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION Hamburger, grill		TEMP. in ° F 164	FOOD PRODUCT/ LOCATION Prep table, top: cut tomatoes, sour cream		TEMP. in ° F 34, 34
			Prep table, bottom: ambient, chicken		33, 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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4-601.11A	KITCHEN The cutting board on the table located on the south wall was deeply grooved; the grooves were black, indicating the growth of mold and/or bacteria. Food contact surfaces shall be smooth and clean. Please resurface, invert, or replace the cutting board.	3/22/18	AB
4-601.11A	Baked-on debris observed on the pan holding potato chips, stored on the table on the south wall. Food contact surfaces shall be clean to sight and touch. Please clean container at least daily.		
4-601.11A	Five-gallon buckets, holding flour and breading, and stored on shelf under the table on the south wall, were dirty on all surfaces. The scoop inside the breading bucket was caked with breading. Food contact surfaces shall be cleaned and sanitized. Please clean and sanitize buckets as often as needed to keep clean, and clean and sanitize all scoops at least daily.		
3-101.11	According to cook, breading is discarded at the end of each shift. It is not sifted. Breading shall be sifted at least every four hours. Please sift breading.		
4-601.11A	The cutting board on the prep cooler was deeply grooved, and the grooves were black. Please resurface, invert, or replace the cutting board.		
4-601.11A	Plates stored above the prep table were wet nested, and debris observed on some of them. Please inspect all dishes and reclean, as needed. Allow equipment and utensils to completely air dry before stacking. Discard all dishes that are marred from burning or breaks.		
4-901.11A	Accumulation of debris observed inside the hood, posing possible contamination of food from drippage. Please clean all surfaces of hood.		
4-601.11A	The non-stick coating on two frying pans, hanging from rack above the freezer, was deteriorating, posing chemical contamination of food. Please dispose of frying pans.		
4-202.11A			

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4-402.11A	KITCHEN There was no caulk between the back of the sinks and the FRP board. Equipment exposed to spillage or seepage shall be sealed to the adjoining wall. Please seal equipment with caulk.	3/22/18	AB
6-501.12A	Debris observed on the south wall. Facility shall be clean. Please clean wall as often as needed to keep clean.		
6-501.12A	The splash shield at the prep sink was dirty and taped on the edge. The tape was frayed and dirty. Please clean shield at least daily; remove tape to allow effective cleaning.		
3-304.14	A wet wiping cloth was stored on the table, located on the south wall. Wet wiping cloths shall be stored in sanitizer between uses. Please provide sanitizer containers to store cloths between uses.		
4-904.11B	A whisk was stored with the handle down in a utensils container on the shelf below the cutting board table. Utensils shall be stored with their handle up to prevent contamination of food-contact surface when retrieving for use.		
6-301.11	There was no soap at the handwashing sink. When replaced, hand sanitizer was installed. Sanitizer may not be used in place of soap. Please supply soap at handwashing sinks at all times. COS by installing soap.		
6-301.12	Paper towels were not in the dispenser at the handwashing sink. Paper towels shall be dispensed in a sanitary manner. Please keep towels in the dispenser. COS by placing towels in dispenser		
5-205.11B	A spoon was in the vat of the handwashing sink. Handwashing sinks shall be used only for handwashing. Please ensure all employees use the sink only for handwashing.		
6-501.12A	The wall and pipes below the handwashing sink were dirty. Please clean as often as needed to keep clean.		

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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Hub's Pub		ADDRESS 10 North Dover Street	CITY / ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Walk-in freezer, ambient		25	1/2 size freezer, ambient
Wings, cooling in walk-in freezer		80	Chicken wings, fryer
Chicken nuggets, cooling in walk-in freezer		70	True cooler: ambient, milk
			Walk-in cooler: ambient, smoked pork, egg
			35, 39,, 37

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4-601.11A	KITCHEN Dried food debris observed on the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize can opener after use.	3/22/18 ↓	AB
3-501.17A, B	Food stored in zip-lock bags in the True refrigerator were not date-marked. This included cooked pork, ham, sausage, pepperoni, and potato skins. All food that is fully cooked, potentially hazardous and held for more than 24 hours shall be labeled with a 7-day disposal date, which is the day of opening or preparation, plus an additional six days. Please label all such foods with a disposal date.		
4-601.11A	The coating on the racks inside the walk-in cooler was chipping off; many areas were rusted. This presents a contamination hazard for food. Please refinish or replace the racks to make them smooth and cleanable.		
3-501.114A	Chicken was cooling inside the walk-in freezer. The chicken was placed in the freezer approximately 1.5 hours prior to checking their temperature. A container of wings had internal temperature of 80F; a pan of nuggets had internal temperature of 70F. After temping the wings at 80F, they were separated into shallower containers to facilitate cooling. The cooling process shall be monitored for time and temperature. Please keep a log of all food that is cooled. Ensure food is cooled from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. If the first benchmark is not met, reheat the food to 165F for 15 seconds and begin the cooling process again. If the second benchmark is not met, discard the food.		

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4-601.11C	KITCHEN The prep cooler was dirty on the inside. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean handles, seals, sides, back, shelves, bottom of prep cooler.	3/22/18 ↓	AB
4-204.112A	A thermometer was not found inside the prep cooler bottom. Please install an accurate thermometer in an easy-to-read location in the warmest part of this cooler.		
4-601.11C	Accumulation of grease observed on the outsides and inside cabinets of the fryers, and on the floor		
6-501.12A	beneath them. Please clean fryers and floor as often as needed to keep clean.		
4-601.11C	The door seals on the freezer, located next to the fryers, were dirty. Please clean the seal crevices as often as needed to keep clean.		
4-204.112A	A thermometer was not found inside the freezer located next to the fryers. Please install an accurate thermometer in an easy-to-read location.		
4-601.11C	An accumulation of debris observed on the inside and outside surfaces of a tub holding a variety of items, stored on a wall-mounted shelf near the True refrigerator. Please clean container and any soiled items inside the container.		
4-501.14A	Greasy deposits observed on the inside, top of the mechanical warewashing machine. Warewashing equipment shall be cleaned at least daily. Please clean machine.		
NOTE	Quaternary ammonia sanitizer is used at the 3-vat sink, and chlorine sanitizer is used in the mechanical warewashing machine. Please ensure test kits are available for checking the concentration of each type of sanitizer.		

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: March 22, 2018



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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Hub's Pub		ADDRESS 10 North Dover Street	CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
			Aquafina cooler in dining room, ambient,	
			True cooler in east side bar, ambient	

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7-201.11B	DINING ROOM Cleaners and sanitizers were stored with single-use paper towels and cups in the cabinet above the handwashing sink. Chemicals shall be stored below or separately from single-use items, food, clean equipment and utensils, and clean linens. Please store chemicals elsewhere, or store single-use items where they cannot be contaminated from chemicals.	3/22/18	AB
6-501.111	Rodent droppings observed inside the base cabinets below the handwashing sink. Facility shall be free of rodents and evidence of all pests. Please remove all evidence of rodents and begin an approved method of pest control.		
4-601.11A	Mold and debris observed on the white plastic levers on the soda dispenser. Please wash, rinse, and sanitize all nozzles, levers, and housing at least daily on soda dispenser.		
5-203.14B	A backflow prevention device could not be seen on the Bunn Tea brewer. Equipment connected to water shall have backflow prevention to protect water from contamination. Please provide evidence that this machine has backflow prevention, or install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device on the water inlet line into this machine.		
4-601.11A	Debris observed inside the clean coffee carafes, stored hanging from a rack near the coffee brewer. Please wash, rinse, and sanitize the carafes at least daily, more often if needed to remove debris and stains.		

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4-901.11A	DINING ROOM Glasses were wet nested. Please reclean and allow complete air drying of equipment before stacking. Wet glasses present a chemical contamination of the beverage from the sanitizer, which evaporates during air drying.	3/22/18	AB
6-202.11A	The bulb inside the Aquafina cooler was not shielded. Bulbs shall be shielded in areas of food storage. Please either shield bulb, install a shatter-resistant bulb, or remove bulb.		
4-904.11B	Utensils were stored with their handles down in a container on top of the tea/coffee counter, and in a container in the cabinet under the counter. Utensils shall be stored with their handles up to prevent contamination of the food contact surface when retrieving. Please store all utensils with their handles up.		
BAR ON EAST END OF BUILDING			
6-501.18	The handwashing sink was dirty. Please clean sink as often as needed to keep clean.		
6-301.11	There was no soap at the handwashing sink. Please supply soap at all times (to use prior to obtaining ice from ice maker).		
6-301.12	Towels were not in a dispenser at the handwashing sink. Please provide a dispenser for towels.		
4-204.112A	A thermometer was not found inside the True cooler. Please install a thermometer.		
4-601.11C	The highchair was dirty. Please wash, rinse, and sanitize the high chair after each use.		
5-501.15A	An outside trash receptacle, by the bagged ice freezer, was not lidded. Outside trash receptacles shall have tight fitting lids. Please supply a covered trash can.		

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: March 22, 2018



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Walk-in beer cooler, ambient	38
		Glasses cooler in west bar, ambient	33
		Frigidaire cooler in west bar, ambient	35

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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4-702.11	BAR ON WEST SIDE OF FACILITY The chlorine concentration in the sanitizing cycle was less than 10 ppm. Chlorine shall be 50 to 100 ppm in sanitizer solutions. Please wash, rinse, and sanitize in the 3-vat sink until the unit reliably sanitizes.	3/22/18	AB
4-601.11A	Debris observed inside the blender. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize blender after each use.	↓	
3-401.14	Chicken is being partially cooked, cooled, and held cold. Raw animal foods that are partially cooked shall: (A) be subject to an initial heating process that is no longer than 60 minutes in duration; (B) cooled correctly immediately after initial cooking; (C) after cooling, held frozen or cold; (D) prior to serving, cooked to a minimum temperature of 165F for 15 seconds; (E) prepared and stored according to written procedures that (1) have obtained prior approval from this office (2) are maintained in the food establishment and available upon request (3) describe how the requirements of A through D above are monitored and documented and the corrective actions to be taken if the requirements are not met (4) describe how the foods, after initial heating, but prior to complete cooking, are to be marked as foods that must be cooked to 165F prior to being offered for sale or service; and (5) describe how the foods, after initial heating but prior to final cooking are to be separated from ready-to-eat foods while in storage Please submit the required written procedures as described in part (E, 1-5)		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.14A	BAR ON WEST SIDE OF BUILDING Accumulation of debris observed on the grates over the condenser fans inside the walk-in beer cooler. Ventilation systems shall not be a source of contamination. Please clean as often as needed to keep clean.	3/22/18	AB
4-601.11C	Accumulation of debris on the soda pumps and hoses (above the bag in boxes). Please clean.	↓	
4-601.11C	Debris observed on the ledges of the door glides on the cooler holding glasses. Please clean ledges, especially corners.		
4-601.11C	Accumulation of debris on the shelves holding the Dr. McGillicuddy's and Crown Royal dispensers. Please clean shelves as often as needed to keep clean.		
6-501.12A	Accumulation of debris on the floor under equipment. Please clean floor as often as needed to keep clean.		
5-205.15B	There appeared to be a leak somewhere in the lines to the sink or dishwasher, as water was pooled on the floor. Please determine source of water and repair plumbing, if needed.		
4-302.14	There were no sanitizer test strips available upon request. Please provide test strips to ensure the concentration of chlorine is at 50 to 100 ppm in sanitizer solutions.		
4-601.11B	Food debris observed on the rack and inside of the pizza oven. Please clean as often as needed to keep clean.		
6-501.18	The sink is dirty inside the women's bathroom. Please clean at least daily.		
6-501.18	The sink is dirty inside the men's bathroom. Please clean at least daily.		
6-501.12A	The urinal and base of the men's toilet are dirty. Please clean as often as needed to keep clean.		
5-501.13	Liquid leaking from the outside trash dumpster. Please ask company to replace dumpster.		

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EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Amy Bergner</i> Amy Bergner	Date: March 8, 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: March 22, 2018