



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

TIME IN	10:50am	TIME OUT	1:55pm
DATE	6-14-17	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: Hub's Pub	OWNER: Brandon Hubbard	PERSON IN CHARGE: Mark Whitley
ADDRESS: 10 North Dover/PO Box 529	ESTABLISHMENT NUMBER: 4407	COUNTY: 187
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 _____		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		
	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"/>
<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 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 <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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <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 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 type="checkbox"/> OUT <input checked="" 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"/> 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 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 <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <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						

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	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 type="checkbox"/>	<input checked="" 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		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<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>Mark Whitley</i>	Mark Whitley	Date:	June 14, 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:	6-28-17



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/PO Box 529		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Window cooler amb		40	Hot hold: gravy, beans,		165, 186
Cold hold: tomato, pico, cheese		40,37,40	cheese dip, pulled pork		190, 195
Beef on stovetop		201	Walk-in cooler amb		40
Fryer freezer		12	Walk-in freezer amb		10
True refrigerator		36	Chicken quesadilla from grill		190

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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3-302.11A	Containers of raw meat were observed stored above ready to eat foods in the walk-in cooler. Food shall be protected from cross contamination by storing raw animal proteins below and away from ready to eat foods. Please store all raw meats and eggs below ready to eat foods.	6-14-17	
3-501.14A	Three cooked pork shoulders were observed cooling in the walk-in cooler. The temperature of the shoulders was measured at 148F. Cooked potentially hazardous foods shall be cooled from 135F to 70F within two hours and from 70F to 41F within an additional four hours. The person in charge was notified of this issue and promptly shredded the pork into a large steel pan and placed it into the walk-in freezer. The temperature of the pork was monitored over the next two hours. The temperatures were as follows: 11:35am=148F, 12:05pm=100F, 12:40pm=82F, 1:15pm=62F. The cooling process has met the first benchmark for cooling potentially hazardous foods. The food shall be cooled to 41F within an additional four hours.	COS	↻
3-301.11B	A waitress was observed scooping ice from the wait station ice bin with a plastic cup used for beverage service with her bare hand. There shall be no bare hand contact with ready to eat food.	6-14-17	
3-304.11	In use utensils shall be handled in such a way as not to contaminate the food contact portion of the utensil. Use the ice scoop to dispense ice into cups.		
7-201.11	A can of burn spray was observed stored on an open wire shelf above the prep table in the kitchen. Food prep areas shall be protected from contamination by toxins by placing toxins where they cannot contaminate food or food prep areas.		

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	Water was observed pooling inside the window prep cooler in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the water from the cooler.	6-28-17	
4-501.11B	The door seals on the window prep cooler are broken and accumulating debris and mold. Equipment components such as door seals shall be kept intact, and adjusted in accordance with manufacturers specifications. Please replace the damaged door seal.		
3-304.12	An unhandled plastic scoop was observed stored in a container of food in the window prep cooler. The hand contact portion of in-use utensils may not come into contact with the food. Please remove the scoop from the container of food.		
4-601.11C	Water was observed dripping from the bottom of the ice machine onto the floor in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please conduct drip and melt water from the ice machine to the floor drain below the machine.		↻
4-601.11C	An accumulation of mold was observed on the door seals of the fryer freezer. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the door seals.		↻

EDUCATION PROVIDED OR COMMENTS

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Chicken breast from grill		191			
Wait station condiment cooler		36			
Mini cooler in bar area		34			
Walk-in cooler in bar area		32			
True glass front cooler		38			

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.**

	Note: This facility uses a three compartment sink and a mechanical dishwasher to clean and sanitize food equipment. The mechanical dishwasher is a hot water sanitizing unit. The sanitation of the unit was measured using color indicating thermal labels and was measured to be sanitizing adequately. The thermal label used to test the machine will be attached to the Health Center copy of the inspection report.		
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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.**

4-903.11A	A stack of clean plates with food splatters were stored on the lower shelf of the prep table below the salad dressings. Clean equipment shall be protected from sources of contamination. Please wash, rinse and sanitize the plates and store in a manner that protects them from contamination.	6-28-17	
4-903.11A	A box of single service cups and lids were observed stored on the floor below the prep table beside the ice machine. Single service items shall be protected from contamination by storing them at least six inches off of the floor.		
4-903.12A	Single service cups were observed stored below the hand wash sink in the wait station. Single service items may not e stored below plumbing. Please do not store food, single service items, clean equipment or clean linens below plumbing.		
5-205.11B	Ice was observed dumped into the hand wash sink in the bar area. Hand wash sinks shall be used for hand washing exclusively. Dump waste ice and liquids into the service sink not the hand wash sink.		
5-202.12	The kitchen hand wash sink is not provided with cold water. All hand wash sinks shall be provided with hot and cold running water provided through a mixing valve. Please restore cold water to the hand wash sink.		

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6-501.12A	An accumulation of sticky beer residue was observed on the floor of the walk-in beer cooler below the reach-in beer rack in the bar area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the walk-in beer cooler.	6-28-17	
5-501.13	The lids to the facility dumpster were observe to be broken such that they do not deter access by pests. An accumulation of bird droppings were observed on the exterior of the dumpster and on the pavement around the dumpster. Outside refuse storage receptacles shall be constructed to be durable, cleanable, pest-resistant, leak proof and non absorbent. Please repair the lids to deter access by insects, rodents and vermin.		

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