



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

| | | | |
|---------|---------|----------|--------|
| TIME IN | 10:43am | TIME OUT | 2:20pm |
| DATE | 12-3-18 | 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.

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| ESTABLISHMENT NAME: Hub's Pub | OWNER: Brandon Hubbard | PERSON IN CHARGE: Amy Bergner |
| ADDRESS: 10 North Dover Street | 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cooking, time and temperature | | |
| Employee Health | | | | | | | |
| <input checked="" type="checkbox"/> OUT | Management awareness; policy present | | | <input type="checkbox"/> IN <input 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 type="checkbox"/> IN <input 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 <input type="checkbox"/> N/O | Proper eating, tasting, drinking or tobacco use | | | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper hot holding temperatures | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | No discharge from eyes, nose and mouth | | | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cold holding temperatures | | |
| Preventing Contamination by Hands | | | | | | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Hands clean and properly washed | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Proper date marking and disposition | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 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 | 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"/> N/A | Food received at proper temperature | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Highly Susceptible Populations | | |
| <input checked="" type="checkbox"/> OUT | 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 type="checkbox"/> IN <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"/> OUT <input type="checkbox"/> N/A | Food-contact surfaces cleaned & sanitized | | | | Toxic substances properly identified, stored and used | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 | 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"/> | <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 type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input 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 type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" 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 | | |

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| Person in Charge Title: <i>[Signature]</i> Amy Bergner | Date: December 3, 2018 |
| Inspector: <i>[Signature]</i> Jean Wiseman | Telephone No. (573)431-1947 EPHS No. 1507 |
| Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | Follow-up Date: 12-17-18 |



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| 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 |
| Pork butt from smoker | | 172 | Walk-in cooler: ambient, baked potato, | | 38, 41 |
| Reach-in freezer ambient | | 10 | raw chicken, cooked chicken, raw fish | | 39, 28, 40 |
| True cooler in kitchen: ambient, | | 30 | Cold table: ambient, tomatoes | | 40, 39 |
| raw beef, cooked chicken | | 41, 41 | Hot hold: beans, cheese sauce, pulled pork | | 181,165,153 |
| Walk-in freezer ambient | | 0 | True cooler in east bar | | 34 |

| 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 | Temperatures continued: West side beer cooler = 38F Mini cooler = 40F | 12-3-18 | AB |
| 4-601.11A | Dried food debris was observed on the wall mounted fry cutter in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the cutter daily. | | |
| 4-601.11A | An accumulation of food debris and metal particles were observed on the blade and in the gear housing of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the can opener daily. If particle production persists, replace the blade with a sharp one as often as necessary. | | |
| 3-501.17A | Discard dates were not observed on containers of cut tomatoes, torn lettuce, chili and baked potatoes in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening. Please ensure that all potentially hazardous foods are marked with an appropriate discard date. | | |
| 3-302.11A | A jumble of raw and ready to eat foods were observed on a low crate in the walk-in freezer. Food shall be protected from cross contamination by separating raw animal foods from ready to eat foods. Please organize these food to separate raw animal foods away from and below ready to eat foods. Raw poultry should be below all other foods. | | |

| 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. | | |
| 4-501.11B | The door seal is broken on the left side of the kitchen reach-in freezer. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and in good repair. Please replace the door seal. | 12-17-18 | M |
| 4-203.11B | The thermometer present at the kitchen prep station was graduated from 50 - 550F. Food thermometers shall be graduated from 0 - 220F in two degree increments; or a digital equivalent. Please discontinue the use of this thermometer as it cannot be calibrated and does not provide a full measurement range. | | |
| 4-601.11C | Food residue and mildew was observed on open wire shelving inside the True cooler in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the wire shelving in the cooler. | | |
| 6-501.14A | An accumulation of dust and debris was observed on the vent and fan mechanism of the wall-mounted Carrier air conditioning unit in the kitchen. Intake and exhaust air ducts and vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the wall unit. | | |
| 4-601.11C | Food debris and mold was observed on surfaces of the open wire shelving in the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the wire shelving in the cooler. | | |

EDUCATION PROVIDED OR COMMENTS

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|--|-----------------------------|--------------------------|
| Person in Charge, Title:  Amy Bergner | | Date: December 3, 2018 |
| Inspector:  John Wiseman | Telephone No. (573)431-1947 | EPHS No. 1507 |
| Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | | Follow-up Date: 12-17-18 |



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| 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 |
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| 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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| 2-401.11B | An employee beverage was observed on the prep surface in the kitchen. Food employees may drink from a closed container if the container is handled to prevent contamination of hands, food, equipment, single use items and clean linens. Please place employee beverages away from and below prep surfaces and food related items. | 12-3-18 | AB |
| 4-501.114 C | Quaternary ammonia is used as a surface sanitizer at the kitchen three compartment sink. Sanitizer was not detectable in the sanitizer solution in the sink. Quaternary ammonia sanitizers shall be prepared at the manufacturer's recommended concentration. The sanitizer reservoir was empty. Please use the available sanitizer test strips to ensure that the sanitizer is present at required concentrations. | | |
| 2-301.14 | Employees were not observed to wash their hands at required times. Food employees shall wash their hands immediately before engaging in food preparation, after any activity that potentially contaminates the hands, and prior to donning single use gloves. Please ensure that food employees wash their hands frequently and at such time as necessary. | | |
| 4-601.11A | An accumulation of mold was observed on the nozzle housing of the soda fountain in the wait station. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize this surface daily. | | |

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| 3-304.12B | The scoop handle was in contact with the food in a container of flour below the prep surface in the kitchen. Food dispensing utensils shall be stored with their handles above the surface of the food. Please position scoop handles above food surfaces. | 12-17-18 | AB |
| 6-501.12A | An accumulation of grease, food residue and debris was observed on the floor below equipment in the kitchen; especially the fryers. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen. | | |
| 4-501.11B | The door seals are broken on both sides of the prep cooler on the west side of the kitchen. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and in good repair. Please replace the door seals. | | |
| 5-501.116 B | An accumulation of food debris was observed on the exterior of the kitchen trash cans. Waste receptacles shall be cleaned at a frequency necessary to prevent a build-up of soil of becoming attractants for insects and rodents. Please clean the trash cans. | | |
| 3-304.14B | A soiled dry cloth was observed on the hot holding table in the kitchen. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in an appropriately concentrated chemical sanitizer. Please store wiping cloths in sanitizer buckets. | | |
| 3-304.12B | A bowl used as a scoop was observed in a container of sugar below the tea makers in the wait station. Food dispensing utensils shall be stored with their handles above the surface of the food. Please discontinue using a bowl as a scoop in the sugar. A handled scoop make by used. | | |

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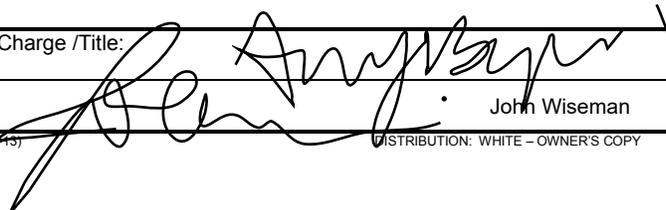
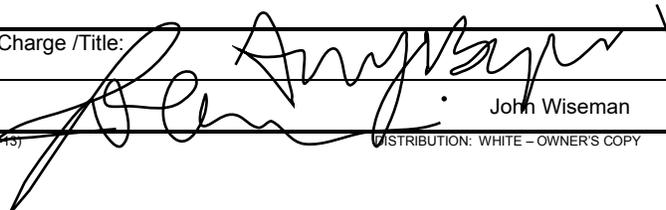
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| 7-206.12 | Uncovered rodent bait was observed on the floor in the west side bar. Rodent bait shall be contained in a covered, tamper-resistant bait station. Please place rodent bait in bait stations. Food debris was observed inside the table top pizza oven in the west side bar. Food contact surfaces shall be clean to sight and touch. Please clean the pizza oven. An open glass of wine and an open plastic cup of an unidentified beverage was observed on the top shelf of the storage shelves above kegs of soda and beer. Food employees may drink from a closed container if the container is handled to prevent contamination of hands, food, equipment, single use items and clean linens. Please place employee beverages away from and below prep surfaces and food related items. | 12-6-18 | AB |
| 4-601.11A | | | |
| 2-401.11B | | | |

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| 5-205.15B | Water flow is diminished at the left-side faucet of the three compartment sink in the east side bar area. A plumbing system shall be maintained in good repair. Please repair the faucet. An accumulation of debris and food residue was observed in the basins of the three compartment sink in the east side bar area. Plumbing fixtures and sinks shall be cleaned as often as necessary to keep them clean. Please clean the sink. An accumulation of dirt and debris was observed on the floor in the east side bar area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area. An accumulation of water was observed on the floor of the west side bar near the dishwasher. Please determine the source of water and repair it. A case of oranges was observed on the floor in the walk-in beer cooler in the west side bar. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store food off of the floor. The facility dumpster lids were open. Outside trash receptacles shall be kept covered. Please keep the dumpster lids closed to discourage access by birds, rodents and vermin. | 12-17-18 | AB |
| 6-501.18 | | | |
| 6-501.12A | | | |
| 5-205.15B | | | |
| 3-305.11A | | | |
| 5-501.113 B | | | |

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