



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

TIME IN	8:56 AM	TIME OUT	4:30 PM
DATE	10/1/19	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: Hardee's	OWNER: Pioneer Restaurant, LLC	PERSON IN CHARGE: Jodie Nutter
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 <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
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"/> IN <input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input 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 cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> IN <input 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 type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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"/> IN <input 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	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input 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"/> IN <input 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/O <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
<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		
	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
	<input checked="" type="checkbox"/>	Thermometers provided and accurate				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
	<input checked="" type="checkbox"/>	Food properly labeled; original container				<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				<input checked="" type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored				<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use				<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge / Title: <i>Jodie Nutter</i> Jodie Nutter	Date: October 1, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947
EPHS No. 1645	Follow-up: Follow-up Date: 10/11/19 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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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
Traulson fry freezer: Ambient		0	Egg/buttermilk wash for chicken tenders@ Tender Station		43
Hot Hold: Gravy, Sausage Patties		152, 112-120*	Randell Refrigerator: Amb, Roast Beef, Cooked Burger		48, 46, 52
Eggs from grill		175	Walk-in cooler: Amb, Grill Chicken, Slice Tomato, Sausage		50, 54, 50, 54*
Burger patty freezer: Ambient		<0	Beverage Air Cooler at biscuit station: Ambient		38
Bev Air Cooler at Service Counter: Ambient		30	1/4 Lb and 1/3 Lb Burgers from broiler		155-168

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
3-501.16A (2)	*The Randal refrigerator and the Walk-in Cooler had ambient temperatures measured at 52F and 50F, respectively. The foods contained in these coolers ranged from 46F to 54F. Refrigerated potentially hazardous foods shall be held at 41F or lower. Please repair the coolers. NOTE: Potentially hazardous foods from the coolers were voluntarily discarded.	10/2/19	
3-501.16A (2)	The Red Burrito prep cooler was not operating during this inspection. According to the manager, the cooler has not worked for about two months and they have been using ice to maintain temperatures of cold foods placed on the prep table on the top of the cooler. No foods were in the cooler or the prep table during this inspection. Refrigeration equipment shall be capable of reliably holding foods at 41F or colder. Please repair or replace the cooler.	10/2/19	
NOTE:	Based on the ambient and food temperatures measured in the kitchen refrigerators including the walk-in cooler, the general manager, Jodie Nutter, and the District Manager, Dawn Whited, agreed to voluntarily discard potentially hazardous foods from the coolers and voluntarily close the facility until adequate refrigeration resources are restored at the facility.		
4-501.114C	Quaternary ammonia sanitizer in the sanitizer buckets in the kitchen and in the 3-vat sink was measured at a concentration of higher than 500 parts per million (ppm). The sanitizer solution was dispensed directly from a mixer mounted at the 3-vat sink. Quaternary ammonia sanitizer shall be mixed at a concentration directed on manufacturer's instructions (150-400 ppm for the product in the facility). The mixer is also broken so it continually runs into the sink. Please repair the mixer so it mixes sanitizer between 150 and 400 ppm and so it doesn't leak. NOTE: Please manually dilute the sanitizer until the mixer is repaired.	10/2/19	

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.			
4-601.11C	Mold and residue was observed on the door seals of the Traulson fry freezer and an accumulation of food debris was observed inside the freezer. Non-food contact surfaces shall be free of residue accumulations. Please clean the door seals.	10/7/19	
4-601.11C	The Randell refrigerator was observed with residue and mold on its wire racks and ledges, residue in the top door seal, and an accumulation of water in the bottom. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the refrigerator.	10/7/19	
4-501.11B	The bottom door seal of the Randell refrigerator is missing and the door is taped shut. Equipment shall be maintained in good repair. Please replace the door seal.	10/7/19	
5-501.116B	Trash cans in the facility were dirty. Trash cans shall be cleaned as often as needed to prevent a buildup of soil and residue. Please clean the trash cans.	10/7/19	
4-601.11C	An accumulation of residue and debris was observed on the wheeled cart used for dirty dishes. Please clean the cart.	10/7/19	
4-601.11C	Cold and hot prep tables on the "Red Burrito" station had accumulations of food residue and debris from yesterday's service. Non-food contact surfaces shall be free of residue accumulations. Please clean the prep tables throughout service and at the end of each shift before closing down.	10/1/19	
4-601.11C	Greasy residue was observed on the yellow bread racks. Please clean the racks.	10/4/19	
6-501.12A	Greasy residue was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor.	10/4/19	
6-501.11	The floor in the walk-in cooler is damaged. Physical facilities shall be maintained in good repair. Please repair the floor.	10/11/19	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this report indicates the item was either not observed or not applicable.

Person in Charge / Title: Jodie Nutter		Date: October 1, 2019
Inspector: Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 10/11/19



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Bev Air Juice Cooler at Drive Up: Ambient		40	Bev Air Cooler by Coffee Maker: Ambient		40
Ice Cream Freezer: Ambient		15			
Cooler by Egg Grill: Ambient, Eggs		*43, 45			

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
4-601.11A	A flour sifter was observed on a metal pan on a lower shelf at the chicken tender station. The sifter and the pan had an accumulation of dry breading on them and other debris and a dead fly was also observed on the pan. Food contact surfaces shall be clean to site and touch. Please wash, rinse, and sanitize the equipment. CORRECTED ON SITE by removing the items to the warewashing area.	COS	
3-501.16A (1)	*Breakfast sausage patties on the hot hold table were measured at 112F to 120F. Potentially hazardous foods held hot shall be maintained at 135F or higher. CORRECTED ON SITE by voluntarily discarding the sausages. Please ensure all hot held foods are maintained at 135F or higher.	COS	
4-601.11A	Breakfast sandwiches were observed being prepared on the prep line in direct contact with a prep surface that was not cleaned and sanitized. Food contact surfaces shall be cleaned and sanitized. CORRECTED ON SITE by discussion with kitchen staff and using single use food paper on the surface immediately and then cleaning and sanitizing the prep surface.	COS	
6-501.111	Mouse feces and dead insects were observed in the dry storage room. The presence of pests in the facility shall be controlled to minimize their presence on the premises. Please routinely inspect for evidence of pests and remove when found. Employ an approved and effective method of pest control if their presence persists.	10/11/19	
3-501.16A (2)	The ambient temperature inside the cooler by the egg grill was measured at 43F and eggs in the cooler were measured at 45F. Potentially hazardous foods shall be held at 41F or lower. Refrigeration repairmen were on site during this inspection and charge the cooler with refrigerant. After repair the ambient in the cooler was measured at 38F. CORRECTED ON SITE.	COS	

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3-305.11A	Mold and residue was observed on the shelves of the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the surfaces inside the walk-in cooler.	10/4/19	
6-501.12A	Residue was observed on the floor of the indoor walk-in freezer. Please clean the floor.	10/7/19	
6-501.12A	Dark residue was observed on the grout between floor tiles throughout the kitchen area. Please clean the floor.	10/11/19	
3-305.11A	An accumulation of debris was observed on the door and slides of the burger patty freezer and falling into the freezer. Food shall be stored where it is not exposed to contamination. Please clean the freezer.	10/2/19	
6-501.18	Hand sinks and the caulk at the back of the sinks in the kitchen were dirty. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the hand washing sinks.	10/1/19	
6-501.18	The mop sink is dirty. Please clean the mop sink.	10/4/19	
6-501.16	A mop was observed sitting in a bucket of dirty mop water. After use mops shall be placed in a position to dry without soiling walls, equipment or supplies. Please use the mop hanger to dry mops after use.	10/1/19	
4-903.11A	Boxes of single use cups and lids were observed on the floor in the dry storage area. Single use items shall be stored at least 6 inches above the floor. Please elevate the cups and lids.	10/1/19	
6-501.12A	Debris and residue was observed in corners, along floor/wall junctures, and behind equipment throughout the facility. Physical facilities shall be cleaned as often as needed to prevent debris and residue accumulations. Please clean areas with visible debris and residue accumulations in the facility.	10/7/19	

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4-601.11A	Mold growth was observed on the ice chute and the house around the nozzles of the soda machine in the dining area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the ice chute, nozzles, and housing around nozzles on the soda machine.	10/2/19	
3-301.11B	Kitchen staff was observed handling sliced tomatoes with bare hands. Employees may not contact ready-to-eat foods with bare hands. CORRECTED ON SITE by discussion with staff and discarding the tomatoes contacted with bare hands.	COS	

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4-203.12B	The thermometer in the Beverage Air cooler at the biscuit station read 15F when the actual temperature was 38F. Thermometers used to measure the ambient temperature inside a refrigeration unit shall be accurate within +/- 3F. Please replace the thermometer.	10/7/19	
4-601.11C	The door seal on the Beverage Air cooler by the coffee maker is broken and soiled with residue.	10/7/19	
4-501.11B	Non-food contact surfaces shall be free of residue accumulations and equipment shall be maintained in good repair. Please clean the door seal and replace it with a new seal.	10/7/19	
4-601.11C	An accumulation of food residue and debris was observed inside the cooler by the egg grill. Please clean the cooler.	10/7/19	
4-501.11B	The door of the walk-in cooler is difficult to close and was observed frequently left open. Equipment shall be maintained in good repair. Please repair the cooler door.	10/4/19	
4-601.11C	An accumulation of grease and food debris was observed on equipment and on the floor in the fry basket station. Equipment and physical facilities shall be kept clean. Please clean the fry basket station.	10/2/19	
6-501.12A	An accumulation of dust was observed on the ceiling air vents above bathroom stalls in the men's and women's restrooms. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.	10/7/19	
4-204.112	Several refrigeration and freezer units in the facility did not have thermometers installed in them. Each mechanical refrigeration unit shall be equipped with a thermometer located in the warmest part of the unit to measure the air temperature inside the unit. Please place a thermometers in the refrigerators and freezers.	10/7/19	
4-601.11C	Food debris accumulations were observed on many surfaces and crevices on the cook line/prep line. Please clean food debris accumulations from kitchen equipment.	10/2/19	

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