

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

TIME IN	90	0	TIME OUT 1100
PAGE	1	of	2

NEVT DOLITING	INICOEC	TION OR SI	ICH SHORTER PER	TED BELOW IDENTIFY	Y BE SPEC	IFIED II	I WRL	HNG BY I	HE REGU	LATURY AUTHOR	MUST BE CORRE RITY, FAILURE TO	COMP	BYTHE
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE ESTABLISHMENT NAME: OWNER: HARDES #338 HARDE			OWNER:	S FOOD SYSTEMS				PERSON IN CHARGE: Sidney Williams					
ADDRESS: 1136 FIRST STREET					0.01011				COUNTY: 069				
CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-1989					FAX:			P.H. PRIOR	P.H. PRIORITY: H M L				
ESTABLISHMEN BAKERY RESTAU	TTYPE	C. STOR	RE CATERE				ROCE	RY STOR		INSTITUTION TEMP.FOOD	MOBILE \	/ENDO	RS
PURPOSE Pre-open		Routine	Follow-up		Other								
FROZEN DE			SEWAGE DISP PUBLIC	OSAL PRIVATE		TER SU COMM				OMMUNITY	☐ PRIVATE Results		
License No. No.	Ą			RISK FACT		i i i i i i i i i i i i i i i i i i i	S PER NOT	ttesste.					
		- P:	a:	e behaviors most comr					ease Contr	ol and Prevention	as contributing fact	ots in	
Risk factors a foodborne illne	re food p ss outbre	aks. Public h	ealth interventions	are control measures	to prevent t	apaborr	e IIInes	ss or injury	r,				OS R
Compliance	OUT	Person in cha		owiedge nstrates knowledge.	COS R	IN (npliance	N/A		Potentially:Hazan ooking, time and te	dous Foods mperature		03 K
		and performs	Employee Hea			IN C		N/A		eheating procedure			
	DUT DUT	Management	t awareness; policy	present on and exclusion				N/O N/A	Proper he	coling time and ten ot holding tempera	tures		
			Good Hygrenic Ro	aclides			OUT			old holding temper ste marking and di			
TUO	N/O	Proper sating No discharge	g, tasting, drinking o e from øyes, nose ar	r tobacco use nd mouth				N/O N/A	Time as a	a public health con	tral (procedures /		
■ aut	N/O			om hali smala		-	, , ,		records)	OHINE A	dv.sory		
out	N/O	Prewenting Containment by Bands Hands clean and property washed				IN OUT Consume			Consume	er advisory provide sked food	d for raw or		
TUO 📗	OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations.								
	TUC		ndwashing facilities				U TUC	N/O N/A	Pasteuriz offered	ed foods used, pro			
	NUT	Epod abtains	Approved Sou				OUT	r N/A	Food add	Chemic litives: approved a			
	OUT Food obtained from approved source N OUT N N/A Food received at proper temperature				OUT Toxic substances properly identified, stored and used				d				
a 0	UT	Food in good	d condition, safe and	unadulterated						ormanica walls Acad			
IN OUT N/C) M	destruction	ords available: shel rolection New Cont	Istock tags, parasite		IN	OUT	1	and HAC		Specialized Proces	a	
■ OUT	N/A		ted and protected	PORT OF THE PROPERTY OF THE PR				the left o	f each item	indicates that item	n's status at the time	e of the	
OUT	N/A	Food-contact	t surfaces cleaned 8	k sanitized		inspection. IN = in compliance OUT = not in compliance							
IN OUT	Proper disposition of returned, previously served,				N/A = not applicable N/O = not observed								
IN OOT		reconditioned	d, and unsafe food	900	SO DETAIL	DEACT	CES						
		Good Retail P	ractices are prevent	ative measures to cont	troi the intro	duction	of path	nogens, ch	emicals, an	nd physical objects	into foods.	1 000	
IN OUT		8	ale Food and Water	· · · · · · · · · · · · · · · · · · ·	OS R	IN X	OUT			oper Use of Utens perly stored	116	COS	R
X			ed where required approved source		-	×		Utensils	, equipmen	it and linens: prope	erly stored, dried,		
×	ķ		Temperature Cont	Kal:		×		handled Single-u	se/single-s	ervice articles: pro	perly stored, used		
×	Adequ		t for temperature co			×		Gloves u	used prope	rlv			
X		ved thawing m	ethods used ded and accurate			1		Food an	Wanists, Equipment link Ventury ood and nonfood-contact surfaces cleanable, properly				-
×	((ISH)		Took Identification			×		designer Warewa	d, construc shing facili	ted, and used	ntained, used; test		
×	Fond:	nroneriv lahele	d: original containe				×	Strips us Nonfood	-contact si	urfaces clean			
		od properly labeled; original container Freveniller: of Food Contamination				1			□ Prysics Facilities				-
X		ects, rodents, and animals not present stamination prevented during food preparation, storage				×		Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices					-
×	and di	splay				×							-
×	fingerr	ersonal cleanliness: clean outer clothing, hair restraint, ngernails and jewelry				×		Sewage and wastewater properly disposed					
X	Wiping	ping cloths: properly used and stored uits and vegetables washed before use				×		Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained					
X							×		facilities in	ıstalled, meintaine	d, and clean		
Person in Ch	narge /T	itle:Sidne	y Williams	2 2 1 1 1 1 2 2		200	2			ate: 09/29/2			
Inspector	16	1/1	1 //	573-88	one No. 38-9008			EPHS N 1647	F	ollow-up: ollow-up Date:	☐ Yes	7	No
MO 580-1814 (9-13)		and the same	-	DISTRIBUTION: WHITE - I	OWNER'S COP	Υ		CANARY - FI	LE COPY				E5.37



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TIME IN 900	TIME OUT 1100				
DAGE 2	، 2				

ESTABLISHMENT NAME HARDEES #338		ADDRESS 1136 FIRST STRE		KENNETT, MO 63857				
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCAT	PRODUCT/LOCATION Gravy/warmer		TEMP. in " F		
	Traulsen	37	Gravy/warmer			57		
	Traulsen	19	Eggs/Warmer		16			
	Tomato/Front line	Walk in Cooler	Walk in Cooler					
Lettuce/Front line 49 TAC Walk in Freezer					19			
	Sausage/ warmer	160			T Deputy Center			
Code Reference	Priority turns contribute directly to the crimpury. These items: MUST: RECE	PRICRITY: E a minibon, prevention of reduction IVE IMMEDIATE ACTION WITHIN 7.	n to an acceptable level, hazards ascociate	d with feast or realists	Corted by (dails)			
Gode Reference 6-501.11 6-501.16 4-601.11C	Core items relate to general sanital standard operating procedures (SSI Missing ceiling tiles in mop romops laying in bucket or floo Top of coffee maker and mixer s	#%). These items are to be correction, repair or replace r, hang mops to allow them t	sinucures, equipment design delets main sted by the hext regular inspection or as to properly air dry	lerance or agridation stated.	Content by (date) NRI NRI NRI	Su Su Su		
COP NRI TAC	CORRECTION IN PROGRE NEXT ROUTINE INSPECTIO Time as Control							
		EDUCATION PROV	IDED OR COMMENTS					
_	a. ITU	\/ a 1	22	Date:				
Person in Charge /Title: Sidney Williams X. Telephone No. Telephone No. 573-888-9008 Date: 09						29/2020		
Inspector/	00 101	Telephone No 573-888-900	D. EPHS No. 1647	Follow-up:	Yes	☑ No		
MO 560-18	Leffle VIller	DISTRIBUTION: WHITE - OWNER'S CO		Follow-up Date:		E5.37A		