

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

TIME IN 830			TIME OUT 1200	
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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: HARDEES #338 OWNER: PERSON IN CHARGE: AMBER PENNINGTON HARDEES FOOD SYSTEMS ADDRESS: 1136 FIRST STREET COUNTY: 069 CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-1989 FAX: P.H. PRIORITY: 📕 H M ESTABLISHMENT TYPE GROCEF TAVERN ☐ BAKERY CATERER
SENIOR CENTER DELI
SUMMER F.P C. STORE **GROCERY STORE** ☐ INSTITUTION ☐ TEMP.FOOD ■ MOBILE VENDORS SCHOOL RESTAURANT Pre-opening □ Routine ☐ Follow-up Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY □ Approved □ Disapproved PUBLIC □ PRIVATE COMMUNITY ■ NON-COMMUNITY □ PRIVATE Date Sampled Results License No. NA 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 cos Potentially Hazardous Foods Person in charge present, demonstrates knowledge Proper cooking, time and temperature OUT IN OUT NO N/A and performs duties Employee Health IN OUT N N/A Proper reheating procedures for hot holding OUT Management awareness; policy present OUT N/O N/A Proper cooling time and temperatures OUT Proper use of reporting, restriction and exclusion OUT OUT N/A Proper hot holding temperatures Good Hygienic Practices N/A Proper cold holding temperatures OUT N/O Proper eating, tasting, drinking or tobacco use IN OF N/O N/A Proper date marking and disposition No discharge from eyes, nose and mouth Time as a public health control (procedures / OUT N/O IN OF N/O N/A records) Preventing Contamination by Hands Consumer Advisory Hands clean and properly washed Consumer advisory provided for raw or OUT N/O IN OUT N undercooked food No bare hand contact with ready-to-eat foods or Highly Susceptible Populations OUT N/O approved alternate method properly followed Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not OUT OUT N/O N/A accessible offered Approved Source Chemical OUT Food obtained from approved source OUT Food additives: approved and properly used N/A Food received at proper temperature Toxic substances properly identified, stored and IN OUT N N/A OUT used OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures Required records available: shellstock tags, parasite Compliance with approved Specialized Process OUT IN N/O NEW IN OUT destruction and HACCP plan Protection from Contamination Food separated and protected The letter to the left of each item indicates that item's status at the time of the OUT N/A inspection. Food-contact surfaces cleaned & sanitized IN OUT N/A IN = in compliance OUT = not in compliance N/A = not applicable Proper disposition of returned, previously served, N/O = not observed IN OUT 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 IN Safe Food and Water cos R cos R Proper Use of Utensils × Pasteurized eggs used where required × In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dried, × handled Food Temperature Control × Single-use/single-service articles: properly stored, used Adequate equipment for temperature control × Gloves used properly × Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly X designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test × strips used × Food properly labeled; original container × Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities X Insects, rodents, and animals not present × Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices X X and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed × × fingernails and jewelry Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned X Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: AMBER PENNINGTON Date: 02/14/2019 EPHS No. Inspector: Telephone No Follow-up: 1 No 573-888-9008 1647 Follow-up Date: 02/19/2019 DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COP



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ESTABLISHMENT NAME HARDEES #338 FOOD PRODUCT/LOCATION		ADDRESS 1136 FIRST STREET CITY/ZIP KENNETT, MO 63				
		TEMP. in ° F FOOD PRODUCT/ L		OCATION	TEMP. i	in ° F
Н	ASHBROWNS/HOT HOLD	155 EGGS/ HOT HOLD		OLD	140	
SAUSAGE SANDWICH/HOT HOLD TRAULSEN COOLER FRONT LINE		145			140	
		36 BISCUIT COOLER		.ER	39	
	WALK IN COOLER	36				
	SAUSAGE / HOT HOLD	145				
Code Reference	or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.					
7-204.11	SANITIZER TO STRONG IN THRE	E BAY SINK, WELL OVER	400 PPM		02/17/2019	AP
3-501.19	TIME USED AS A CONTROL ON :	SERVING LINE, NO TIMES I	NDICATED FOR POTENTIALLY	HAZARDOUS FOODS	02/17/2019	
7-204.11	SANITIZER TO WEAK IN CONTAI	NERS FOR CLEANING TAB	LES		02/17/2019	AP
3-501.19	TIME USED AS A CONTROL ON S	SERVING LINE, NO TIME IN	DICATED ON READY TO EAT S	ASAUGE	02/17/2019	-
Code Reference	Core items relate to general sanitation, of standard operating procedures (SSOPs) TOILET SOILED IN WOMENS F	These items are to be correct	ructures, equipment design, general need by the next regular inspection of	r as stated.	Correct by (date) 02/17/2019	Initial
5-501.16C	NO WASTEBASKET AT HAND				02/17/2019	AP
5-202.11B	HANDWASHING SINK HAD GLOVI	ES IN BOTTOM, FOR HAND	WASHING ONLY		02/17/2019	AP
2-402.11	HAIR RESTRAINTS NOT BEING					AP M
1-601.11C	WALLS AND FLOORS SOILED			CHEN CLEAN AND C	02/17/2018	AP
3-501.11	DAMAGED CIELING TILES IN ST	TORAGE AREA REPAIR	OR REPLACE			AP_
5-501.16	MOPS NOT PROPERLY STORE				03/14/2019	AP
5-501.113	DUMPCTED LIDO ADE ODEN					
	DOMESTER LIDS ARE OPEN					
5-202.15		GHT THROUGH LOWER S	FAL REPAIR OR REPLACE		02/17/2019	AP
	REAR DOOR SHOWING DAYLIG	GHT THROUGH LOWER S	EAL, REPAIR OR REPLACE		02/17/2019 02/17/2019	AP AP
6-202.15 -305.11	REAR DOOR SHOWING DAYLIG BOXES STORED ON FLOOR IN	WALK IN COOLER AND F	EAL, REPAIR OR REPLACE REEZER, MUST KEEP 6INCH	HES OFF THE GROUN	02/17/2019 02/17/2019 02/17/2019	AP AP AP
3-202.15 3-305.11 3-202.11A	REAR DOOR SHOWING DAYLIG BOXES STORED ON FLOOR IN BULBS IN PREP AREA MISSING	WALK IN COOLER AND F ENDCAPS	REEZER, MUST KEEP 6INC	HES OFF THE GROUN	02/17/2019 02/17/2019 02/17/2019 02/17/2019	AP AP AP
6-202.15 6-305.11 6-202.11A 6-501.11	REAR DOOR SHOWING DAYLIG BOXES STORED ON FLOOR IN BULBS IN PREP AREA MISSING COVING MISSING OR PEELIING	WALK IN COOLER AND F ENDCAPS OFF IN MULIPLE AREAS C	REEZER, MUST KEEP 6INCH OF KITCHEN, MUST MAINTAIN	HES OFF THE GROUNG	02/17/2019 02/17/2019 02/17/2019 02/17/2019 03/14/2019	AP AP AP AP
6-202.15 -305.11 -202.11A -501.11 -601.11C	REAR DOOR SHOWING DAYLIG BOXES STORED ON FLOOR IN BULBS IN PREP AREA MISSING COVING MISSING OR PEELIING FLOORS SOILED WITH FOOD	WALK IN COOLER AND F ENDCAPS OFF IN MULIPLE AREAS C	REEZER, MUST KEEP 6INCH OF KITCHEN, MUST MAINTAIN	HES OFF THE GROUNG	02/17/2019 02/17/2019 02/17/2019 02/17/2019 03/14/2019	AP AP AP
6-202.15 6-305.11 6-202.11A 6-501.11 6-601.11C	REAR DOOR SHOWING DAYLIG BOXES STORED ON FLOOR IN BULBS IN PREP AREA MISSING COVING MISSING OR PEELIING FLOORS SOILED WITH FOOD SANITIZE	WALK IN COOLER AND F ENDCAPS OFF IN MULIPLE AREAS C AND DEBRI IN STORA	REEZER, MUST KEEP 6INCH OF KITCHEN, MUST MAINTAIN GE ROOM AND WALK IN C	HES OFF THE GROUNG (IN GOOD REPAIR (OOLER, CLEAN AND	02/17/2019 02/17/2019 02/17/2019 02/17/2019 02/17/2019 03/14/2019 02/17/2011	AP AP AP AP AP
5-202.15 -305.11 -202.11A -501.11 -601.11C	REAR DOOR SHOWING DAYLIG BOXES STORED ON FLOOR IN BULBS IN PREP AREA MISSING COVING MISSING OR PEELIING FLOORS SOILED WITH FOOD SANITIZE WALL/FLOOR JUNCTURES IN V	WALK IN COOLER AND F ENDCAPS OFF IN MULIPLE AREAS O AND DEBRI IN STORA VALK IN COOLER, CRAC	REEZER, MUST KEEP 6INCH OF KITCHEN, MUST MAINTAIN GE ROOM AND WALK IN C	HES OFF THE GROUNG (IN GOOD REPAIR (OOLER, CLEAN ANI) (AIR OR REPLACE	02/17/2019 02/17/2019 02/17/2019 02/17/2019 02/17/2019 02/17/2011	AP AP AP AP
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5-202.15 -305.11 -202.11A -501.11 -601.11C -501.11 -302.14	REAR DOOR SHOWING DAYLIG BOXES STORED ON FLOOR IN BULBS IN PREP AREA MISSING COVING MISSING OR PEELIING FLOORS SOILED WITH FOOD SANITIZE WALL/FLOOR JUNCTURES IN V	WALK IN COOLER AND F ENDCAPS OFF IN MULIPLE AREAS C AND DEBRI IN STORA VALK IN COOLER, CRAC JTIONS EDUCATION PROVID	REEZER, MUST KEEP 6INCH OF KITCHEN, MUST MAINTAIN GE ROOM AND WALK IN C KING AND CHIPPING, REPA	HES OFF THE GROUNG (IN GOOD REPAIR (OOLER, CLEAN ANI) (AIR OR REPLACE (C)	02/17/2019 02/17/2019 02/17/2019 02/17/2019 03/14/2019 02/17/2011 03/14/2019 02/17/2011	AP AP AP AP AP
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