



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

DATE 10/27/2017	Page 1 of 3
TIME IN 09:45 AM	TIME OUT 11:24 AM

ESTABLISHMENT NAME Hardee's		OWNER HR Group of MO, LLC		PERSON IN CHARGE Ashley Holtz	
ADDRESS 203 North Bishop		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-8840	FAX NUMBER	SEWAGE DISPOSAL Private	P.H. PRIORITY M
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE							PURPOSE Routine
<input 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	
<input checked="" type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input checked="" type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Chicken	147	Hot Hold Unit	Ambient Air	43	Beverage Air Cube
Eggs	167	Steam Table	Chicken Tenders	136	Hot Hold Unit
Sausage/Cheese/Ham	41	Cold Hold Unit	Chicken	39	Traulsen Two Door
Raw Chicken	39	Cold Hold Unit	Ambient Air	40	Walk In Cooler

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
4-601.11(A)	Observed excessive food product on the interior of the Silver King freezer housing hamburger. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
4-601.11(A)	Observed ice and food debris in the bottom shelf of the Traulsen freezer. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/02/2017
4-601.11(A)	Observed food debris in the Silver King freezer housing ice cream. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/02/2017
3-302.11	Food uncovered in the Traulsen two door reach in, the walk in freezer, and the Silver King freezer housing hamburger. 3-302.11 Food shall be protected from cross contamination.	11/02/2017
5-205.15	Establishment's plumbing in disrepair. Observed a leak at the faucet of the prep sink. 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	11/02/2017
4-601.11(A)	Observed excessive residual food product and grease on the tray of the Nieco broiler. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/02/2017

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY



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

DATE 10/27/2017	Page 2 of 3
TIME IN 09:45 AM	TIME OUT 11:24 AM

ESTABLISHMENT NAME Hardee's	ADDRESS 203 North Bishop	CITY Rolla
--------------------------------	-----------------------------	---------------

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
6-501.12	<i>Observed excessive dust accumulation on the covers on the air return vents above cash registers.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	11/02/2017
6-501.12	<i>Observed residual food and debris on the floors throughout the facility.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	11/02/2017
6-202.15	<i>Observed a hole in the door of the outside storage unit housing single service items.</i> 6-202.15 Outer openings of a food establishment shall be protected against the entry of insects and rodents.	11/02/2017
6-501.12	<i>Observed excessive debris, single service items, and cigarette butts on the floor in the outside storage unit housing single service items.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	11/02/2017
2-401.11	<i>Observed the smell of cigarette smoke and cigarette butts on the floor of the outside storage unit housing single service items.</i> 2-401.11 Employees shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service items can not occur. Drinking from a closed beverage container is permitted if the container is handled to prevent contamination.	11/02/2017
6-501.12	<i>Excessive dust accumulation on the wall and filtration system by the biscuit prep table and behind the bulk ice machine.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	11/02/2017



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

DATE 10/27/2017	Page 3 of 3
TIME IN 09:45 AM	TIME OUT 11:24 AM

ESTABLISHMENT NAME Hardee's	ADDRESS 203 North Bishop	CITY Rolla
--------------------------------	-----------------------------	---------------

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 6 priority violations and 6 core violations of the food code.
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

Handwritten initials

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Ashley Holtz / General Manager	<i>Ashley Holtz</i>	DATE 10/27/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 11/02/2017