



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

DATE 11/21/2018	Page 1 of 3
TIME IN 10:23 AM	TIME OUT 11:20 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 Public	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
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Cafeter	<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 type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary	Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
CANADIAN BACON	38	WALKIN FRIDGE	FRENCH FRIES	255	FRY HOT HOLD
CHEESE	40	TRAUlSON FRIDGE	MILK	40	FRONT LINE COOLER
SLIDERS	244	ON GRILL			
CHICKEN	145	WARMER			

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
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4-601.11(A)	<i>Mold and mildew buildup on Ice Machine.</i> 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.	11/26/2018
4-202.11	<i>Food contact surface(s) has sharp internal angle, corners or crevices.</i> Observed dishes in the walkin fridge to have chips and cracks in them. Unsweet tea container has a broken lid. 4-202.11 Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection.	11/26/2018
4-601.11(A)	<i>Excessive residual product; grease buildup on Nieco Automatic Broiler.</i> 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.	11/26/2018
3-302.11	<i>Raw meats stored above ready-to-eat food in Traulson fridge. Meats observed to be stored above cheese.</i> 3-302.11 Food shall be protected from cross contamination.	11/26/2018
4-601.11(A)	<i>Excessive residual product; grease buildup on Fry Warmer.</i> 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.	11/26/2018
5-205.15	<i>Establishment's plumbing in disrepair. Men's toilet is loose and is leaking.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	11/26/2018



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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
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Walkin freezer has condensation dripping in back by fans. Food should not be stored under the fans until the freezer is fixed.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	11/26/2018
4-903.11	<i>Employee stacking wet dishes before they had air-dried. Observed dishes in the walkin fridge to be wet stacked.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	Corrected On-site
5-205.15	<i>Establishment's plumbing in disrepair. The 3-vat sink is leaking on far right side, making that vat out of service.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	NRI
4-601.11(B)(C)	<i>Excessive residual product buildup on shelf under warmers holding extra supplies.</i> 4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.	11/26/2018
3-302.12	<i>Bulk ingredients not labeled. Flour in biscuit prep cooler is not labeled.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	11/26/2018
5-501.17	<i>Absence of covered wastebasket in the women's restroom. Large stall in back of restroom on right does not have a covered trashbin.</i> 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.	11/26/2018
6-501.12	<i>Food debris on ceiling throughout 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.	NRI
6-501.11	<i>Missing ceiling tile located in back of facility by cleaning supplies.</i> 6-501.11 The physical facilities shall be maintained in good repair.	NRI



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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

4-601.11(B)(C)	Excessive dust buildup on ceiling of the walkin fridge.	11/26/2018
4-601.1(B)(C)	The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.	

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 0 critical violations and 0 non-critical 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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Ashley Holtz / General Manager		DATE 11/21/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010	EPHS NO. 1637	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 11/26/2018