



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: HARDEE'S	Number: F134-10032
Address: 1203 N. BISHOP, ROLLA, MO 65401	County Code: 161 PHELPS
Type: Restaurant	Sewage Disposal: Public
Region: I	P.H. Priority: M

Water Supply

Type: Community	Date Sampled:	Results:
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Frozen Dessert

Approval: N/A	Expires:	Number:
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Owner

Name: HR GROUP OF MO, LLC	Phone: (573) 364-8400	Fax:
Email: 0408@capstonerestaurants.com		

Inspection

Date: 10/21/2020	Time In: 11:00 AM	Time Out: 11:45 AM	Purpose: Routine
Follow-up: No	Follow-up Date:		
Education Provided or Additional Comments: None			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
sliced cheese	38	Cold Holding
chicken strip batter	40	Cold Holding
raw burger patty	39	Cold Holding
cooked bacon	165	Hot Holding
BBQ sauce	39	Cold Holding
fries	165	Hot Holding
orange juice	40	Cold Holding
blank hot holding	161	Hot Holding

Management and Personnel

2-1 Supervision	In Compliance
2-2 Employee Health	In Compliance
2-3 Personal Cleanliness, Hands and Arms	In Compliance
2-4 Hygienic Practices	Not In Compliance

2-4 Hygienic Practices (continued)

Not In Compliance

2.402.11. Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.

Core/Corrected Onsite

Hair restraints not being worn by all food preparation staff.

Food

3-1 Characteristics

In Compliance

3-2 Sources, Specifications, and Original Containers and Records

In Compliance

3-3 Protection From Contamination After Receiving

Not In Compliance

3.302.11. Food shall be protected from cross contamination.

Priority/Corrected Onsite

One pan of food was uncovered in reach-in cooler

3-4 Destruction Of Organisms Of Public Health Concern

In Compliance

3-5 Limitation Of Growth Of Organisms Of Public Health Concern

Not In Compliance

3.501.13. Potentially Hazardous Foods shall be thawed under refrigeration at 41 degrees or below or completely submerged under running water at 70 degrees or below, with sufficient water velocity to agitate and float loose particles.

Core/Corrected Onsite

Improper thawing of Potentially Hazardous Foods. Bagged chicken was thawing in a sink of non-moving water.

3-6 Food Identity, Presentation, and On-Premises Labeling

In Compliance

3-7 Contaminated Food

In Compliance

3-8 Special Requirements for Highly Susceptible Populations

*Not Applicable***Equipment, Utensils and Linens**

4-1 Materials for Construction and Repair

In Compliance

4-2 Design and Construction

In Compliance

4-3 Numbers and Practices

In Compliance

4-4 Location and Installation

In Compliance

4-5 Maintenance and Operation

In Compliance

4-6 Cleaning Of Equipment and Utensils

In Compliance

4-7 Sanitization Of Equipment and Utensils

In Compliance

4-8 Laundering

Not Applicable

Equipment, Utensils and Linens *(continued)*

4-9 Protection of Clean Items	<i>In Compliance</i>
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Water, Plumbing and Waste

5-1 Water	<i>In Compliance</i>
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5-2 Plumbing System	<i>In Compliance</i>
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5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
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5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
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5-5 Refuse, Recyclables, and Returnables	<i>In Compliance</i>
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Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
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6-2 Design, Construction, and Installation	<i>In Compliance</i>
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6-3 Numbers and Capacities	<i>In Compliance</i>
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6-4 Location and Placement	<i>In Compliance</i>
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6-5 Maintenance and Operation	<i>In Compliance</i>
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Poisonous or Toxic Materials

7-1 Labeling and Identification	<i>In Compliance</i>
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7-2 Operational Supplies and Applications	<i>In Compliance</i>
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7-3 Stock and Retail Sale	<i>Not Applicable</i>
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Compliance and Enforcement

8-1 Modifications	<i>Not Applicable</i>
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8-2 HACCP Plan	<i>Not Applicable</i>
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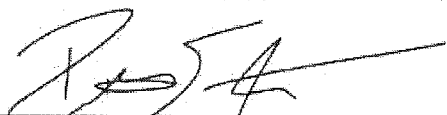
8-3 Qualifications and Responsibilities	<i>In Compliance</i>
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8-4 Ceasing Operations and Reporting	<i>In Compliance</i>
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Received By (Person in Charge) Signature

Person In Charge: *Dawn Goseman*

Inspector's Signature

A handwritten signature in black ink, appearing to read 'P. Stites', written over a horizontal line.

Name: *Patrick Stites*