



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

TIME IN 10:40 am	TIME OUT 1:30 pm
DATE 05/27/2020	PAGE 1 of 4

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	OWNER: StarCorp LLC	PERSON IN CHARGE: Sheila Schremp
ADDRESS: 11 N. Kingshighway	ESTABLISHMENT NUMBER:	COUNTY: Perry - 157
CITY/ZIP: Perryville, MO 63775	PHONE: 573-547-5052	FAX:
P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L		

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD

PURPOSE
 Pre-opening Routine Follow-up Complaint Other _____

FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____
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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	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>		The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, 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	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Approved thawing methods used			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Thermometers provided and accurate				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
		Food Identification				<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/>		Food properly labeled; original container				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Physical Facilities		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use				<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
						<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Sheila Schremp</i> Sheila Schremp	Date: 05/27/2020
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564 EPHS No. 1682
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 06/03/2020



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Hardees		ADDRESS 11 N. Kingshighway		CITY /ZIP Perryville, MO 63775		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Breaded chicken patty / cooked in deep fryer		188.0	Beverage air biscuit cooler		38.0	
Hamburger / cooked in broiler		190.0	Southeast: walk-in cooler / walk-in freezer		38.0 / 10.0	
Sliced tomatoes / cold holding in Southeast walk-in cooler		41.0	Kenmore reach-in freezer: Hamburger / Fries		0.0 / 5.0	
Roast beef / hot holding in sandwich steam table		140.0	Beverage air front line cooler		33.0	
Chicken tenders / hot holding in hot holding shelf unit		135.0	2-door cooler / Ice cream freezer		48.0 / -1.0	
Code Reference		PRIORITY ITEMS			Correct by (date)	Initial
		Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				
3-302.11 (A)(1)(b)	Observed: Trays of raw thawed hamburger patties stored over containers of portioned of ready-to-eat ham and roast beef. Required: Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food. CORRECTED: Inspector observed food employee re-arrange cooler, so that the trays of raw thawed hamburger patties are stored below ready-to-eat ham and roast beef in Beverage Air biscuit cooler.			05/27/20	SKJ	
3-501.16 (A)(2)	Observed: Portions of sliced roast beef and ham stored separate containers are cold holding in Randall 2-door cooler at 49.0° F. Required: Potentially hazardous food, shall be maintained at forty-one degrees Fahrenheit (41°F) or less. CORRECTED: Inspector observed food employee voluntarily discard portions of sliced roast beef and ham cold holding at 49.0° F.			05/27/20	SKJ	
Code Reference		CORE ITEMS			Correct by (date)	Initial
		Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				
6-501.12 (A)	Observation (R): Floors, walls, and ceiling throughout kitchen are soiled with food/grease-like debris. Floor tiles have standing water in grouting, and the wall over and under manual 3-compartment sink are soiled with a mold-like debris. Flooring in Southeast walk-in cooler/freezer and in mop sink have food-like debris on floor. Required: Physical facilities shall be cleaned as often as necessary to keep them clean.			06/03/20	SKJ	
6-501.11	Observation (R): Ceiling tiles over packaged buns are chipping paint in the area over by Southeast walk-in cooler and freezer. Ceiling tiles are damaged throughout kitchen area, and water is dripping from ceiling tile located above mop sink. The floor tiles are cracked and broken throughout kitchen area and back warewashing area, and floor is pitting in mop sink. Required: Physical facilities shall be maintained in good repair.			06/03/20	SKJ	
4-402.11 (A)(3)	Observation: Manual 3-compartment sink is not sealed to wall and is pulling apart from the wall by the wash basin. Required: Equipment that is fixed because it is not easily movable shall be installed so that it is sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.			06/03/20	SKJ	
4-501.11 (B)	Observation: Kitchen cooler seals are not tight due to being torn and both doors are sagging from the hinge screws being too loose. Required: Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.			06/03/20	SKJ	
EDUCATION PROVIDED OR COMMENTS						
Water for facility is supplied by the city of Perryville, MO. Inspector discussed employee hygiene/illness reporting, standard operating procedures, pest control, cleaning frequencies, time as a public health control, and equipment maintenance.						
Person in Charge /Title: <i>Sheila Schremp</i> Sheila Schremp				Date: 05/27/2020		
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke		Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 06/03/2020		



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3-304.14 (E)	Observation: Wiping cloth buckets stored on the floor near grill area, drive-thru, and front order counter. Required: Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single- service, or single-use articles.				05/27/20	SK
4-601.11 (C)	Observation: Walls inside Kenmore reach-in freezers, and ice cream freezer is soiled with an ice-like debris build-up. Required: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.				06/03/20	SK
6-501.16	Observation: Mops are stored in the basin floor of mop sink, not allowing mop to properly air dry. Required: After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.				06/03/20	SK
4-301.11	Observation: Randall 2-door cooler has an ambient temperature of 48.0° F, and is not maintaining food items below 41.0° F. Required: Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures. CORRECTED: Inspector observed food employee voluntarily discard food items not found maintaining a internal temperature of 41.0° F and took Randall 2-door cooler unit out of service for repairs.				05/27/20	SK
EDUCATION PROVIDED OR COMMENTS						
Note: Warewashing equipment: Manual 3-compartment sink that uses an approved quaternary ammonium sanitizer, Super San at a concentration of 200 parts per million (ppm). Inspector verified concentration of sanitizing solution using a quaternary test strip.						
Person in Charge /Title: <i>Sheila Schremp</i> Sheila Schremp				Date: 05/27/2020		
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 06/03/2020			



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5-501.114	Observation: Recycling dumpster is missing drain plug. Required: Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.	06/03/20	SK

EDUCATION PROVIDED OR COMMENTS

Note: Sanitizing food contact surfaces: A wiping cloth bucket is used with an approved quaternary ammonium sanitizer, Super San at a concentration of 200 ppm. Inspector verified concentration of sanitizing solution using a quaternary test strip.

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Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 06/03/2020