



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

TIME IN	8:30 am	TIME OUT	11:06 am
DATE	Feb. 8, 2016	PAGE	1 of 3

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: Huddle House	OWNER: Jamie and Jayne Bess	PERSON IN CHARGE: April Menees
ADDRESS: 10 North Wood Drive	ESTABLISHMENT NUMBER: 4477	COUNTY: 1878
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-5882	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" 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 _____

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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN OUT N/O 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			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<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 type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> 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			<input checked="" type="checkbox"/> OUT N/A	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 type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> QVT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				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 type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<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"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	<input checked="" type="checkbox"/>	
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>				Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>April Menees</i>	April Menees	Date:	February 8, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:	



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ESTABLISHMENT NAME Huddle House		ADDRESS 10 North Wood Drive		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Delfield dessert cooler		30	Ambient, ice cream freezer		0
Ambient, Delfield freezer		6	Shell egg, prep cooler top		42
Chocolate milk, Delfield dessert cooler		40	Salad mix, Delfield dessert cooler		40
Sausage, grill		186, 179	Scrambled eggs, grill		197
Waffle batter, cooler		39	Ambient, cooler		32

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

NOTE	Temperatures, continued, in degrees Fahrenheit: Cooler drawers, ambient: 40, 40 Coolers, ambient: 38, 36, 39 Steam hot hold: gravy 166, grits 156 Cold hold prep table: cheese 27, ham 30, cut tomatoes 32 Gravy, in cooler 36; juice, dispenser 41 Walk-in cooler: ambient 39; raw beef 39; cooked and cooled beef 40; cut lettuce 41; soup 39 Walk-in freezer, ambient: 8		
3-302.11A	Raw poultry and raw ground beef was stored above produce in the Delfield freezer. Please store food in the following order to prevent cross-contamination: raw meats below produce, fully-cooked, and ready-to eat foods. Raw meats in vertical order: poultry and eggs on bottom, then ground meats and mechanically tenderized meats, then whole muscle meats, then fish and seafood. Please rearrange in correct order. CORRECTED ON SITE by rearranging foods.	COS	<i>Am</i>
4-601.11A	Dried debris observed on the cutting grate of the Nemco onion slicer, stored on drying rack by 3-vat sink. Please inspect equipment after cleaning to ensure no debris remains. CORRECTED ON SITE by soaking, scrubbing, wash, rinse, sanitize.	COS	<i>Am</i>

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-904.11B	Knives were stored with their handles down in a holder by the Avantco oven. Please store handles up to prevent contamination during retrieval. CORRECTED ON SITE by inverting knives.	COS	<i>Am</i>
5-205.11B	A large number of flower leaves and other debris was observed in the handwashing sink in the cook line, indicating that this sink is used for purposes other than handwashing. Please ensure all employees use handwashing sinks only for handwashing. CORRECTED ON SITE by cleaning sink.	COS	
6-501.12A	Accumulation of equipment and debris beneath the 3-vat sink, drying rack, and table across from the 3-vat sink. Facility shall be kept clean. Please clean under all equipment as often as needed to keep clean.	2/9/16	
3-501.13B	Sealed packages of soup, macaroni and cheese, and cooked beef were being cooled under cold water in the same sink. Food shall be thawed submerged under cold (70F or lower) running water. Please allow water to run during thawing. CORRECTED ON SITE by allowing water to run.	COS	
4-903.11A	Several cloth towels were sitting on top of a container of bleach beneath the handwashing sink in the warewash room. Clean linens shall be stored where they cannot be contaminated by splash or toxins. Please store towels in a protected location. CORRECTED ON SITE by Placing cloths in a tub and storing in a protected location.	COS	
5-205.11A	The handwashing sink in the warewash area was blocked by a box of empty egg cartons. Please keep handwashing sinks clear and accessible at all times. CORRECTED ON SITE by moving box.	COS	
4-601.11C	Accumulation of debris observed on top of the mechanical warewash machine. Please clean as often as needed to keep clean. CORRECTED ON SITE by cleaning	COS	

EDUCATION PROVIDED OR COMMENTS

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7-201.11B	A can of flying insect insecticide spray was stored on top of the mechanical warewash machine. Please store toxins separately from equipment, linens, food, and single-use items. CORRECTED ON SITE by moving to chemical shelf.				COS	<i>Am</i>
3-302.11A	Raw beef was stored with ready-to-eat foods in the walk-in cooler. Please store food separately and in the following vertical order: raw poultry and eggs on bottom, then ground meats and mechanically tenderized meats, then whole muscle meats, then fish and seafood. Fully cooked, ready-to-eat, and produce on top, including foods that are intended to be cooked. CORRECTED ON SITE by moving beef to lower shelf.				COS	<i>[Signature]</i>
Code Reference	CORE ITEMS 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.				Correct by (date)	Initial
4-601.11C	Accumulation of grease and debris on the hood ribs and fire suppression above the deep fryers. Please clean as often as needed to prevent debris from dropping onto food.				2/18/16	<i>Am</i>
6-202.15A	Daylight observed beneath the front entry door (outside door). Please seal to reduce pest entry points.				2/18/16	<i>[Signature]</i>
5-501.113	Lids were open on both outside trash receptacles. Please ensure employees close lids after use to reduce pest attraction and keep trash from blowing out of bin.				2/8/16	<i>[Signature]</i>
5-501.115	An accumulation of litter and a plastic trash bag was observed in the dumpster enclosure. Enclosures shall be kept free of litter, trash, and unused equipment. Please clean enclosure of trash and clean the pavement on which it sits.				2/18/16	<i>[Signature]</i>
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