



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

TIME IN	9:02am	TIME OUT	11:28am
DATE	11-4-16	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: Huddle House		OWNER: Jamie & Jayne Bess	PERSON IN CHARGE: Megan Erlinger	
ADDRESS: 10 North Wood Drive		ESTABLISHMENT NUMBER: 4477	COUNTY: 187	
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-5882	FAX: na	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				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> OUT <input type="checkbox"/> 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> 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"/> N/A	Food separated and protected	✓					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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		
		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 checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					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 type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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>Megan Erlinger</i> Megan Erlinger		Date: November 4, 2016	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 11-18-16



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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
South prep cooler	38	Delfield freezer, biscuit freezer	10,10
Grill prep cooler	38	Condiment cooler	32
Cold hold: tomato,cheese,ham	32,32,32	Scrambled eggs as prepared	32
Hot hold: gravy, grits	165,166	Walk-in cooler/freezer	36, 0
Waffle prep cooler	34	Walk-in cooler: raw eggs,baked potato, butter	41,39,40

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.			
7-201.11B	Sanitizer was observed stored on food preparation surfaces in the kitchen areas. Toxic materials shall be stored where they cannot contaminate food, food contact surfaces, equipment, single service items and clean linens. Please store the sanitizer off of the prep surface.	11-4-16	
4-601.11A	An accumulation of food residue was observed on the upper interior surfaces of the kitchen microwaves. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the microwaves as often as necessary.		
4-601.11A	Food debris was observed on the upper surface of the hood above the grill. Food contact surfaces shall be clean to sight and touch. Please clean this area.		
4-601.11A	An accumulation of mildew was observed on the deflector inside the ice machine. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the deflector.		
3-302.11A	Raw chicken was observed stored above fully cooked chicken in the walk-in freezer. Food shall be protected from cross contamination by storing raw animal proteins below and away from ready to eat or fully cooked foods. COS by relocating the raw chicken.	COS	
4-601.11A	Food residue was observed on a french fry cutter in clean storage in the warewashing area. Food contact surfaces shall be clean to sight and touch. COS by moving the equipment to warewashing.	COS	

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.			
4-601.11C	Food residue was observed in the door seals of the prep cooler located at the south end of the kitchen. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the door seals.	11-18-16	
6-403.11B	Employee beverages, energy drink and tobacco products were observed stored on food prep surfaces in the kitchen. Employee beverages and personal items shall be stored where the contamination of food and food prep surfaces cannot occur. COS by moving these items.	COS	
4-601.11C	An accumulation of food debris was observed inside the waffle prep cooler. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the cooler interior.	11-18-16	
4-501.11B	The door seals on the waffle cooler are broken. Equipment components such as door seals shall be kept intact and in good repair. Please replace the door seals on this unit.		
6-501.14A	The HVAC ceiling vents in the back room are dirty. Intake and exhaust air vents shall be cleaned so they are not a source of contamination. Please clean the air vents throughout the facility.		
6-501.112	An accumulation of dead insects was observed on fly paper strips located in the back room. Dead or trapped insects shall be removed from the premises at a frequency that prevents their accumulation. Please remove/replace the fly paper strips.		

EDUCATION PROVIDED OR COMMENTS

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Inspector:	John Wiseman	Telephone No.:	(573)431-1947
		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	11-18-16



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS 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.	Correct by (date)	Initial
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3-305.11	A bag of onions was observed stored on the floor in the dry storage room. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the onions from the floor.	COS	L M
3-305.11	Raw shell eggs were observed stored on the floor in the walk-in cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the eggs from the floor.	COS	
4-601.11C	Food residue was observed on the open wire shelving in the walk-in cooler. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the wire shelving in the walk-in cooler.	11-18-16	
4-903.11A 3	Single service food containers were observed stored on the floor in the warewashing area. Single service items shall be protected from contamination by storing them at least six inches off of the floor. COS by removing these items from the floor.	COS	
6-501.12A	Dirt and food debris was observed on the floor in the warewashing area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in the back room.	11-18-16	
4-903.11A 2	Debris and food residue was observed on single use wax paper and plastic wrap located on the lower shelf of the table in the warewashing area. Single use items shall be protected from contamination. Please locate these items so they will not be exposed to contamination.		

EDUCATION PROVIDED OR COMMENTS

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4-901.11	Food equipment was observed wet-nested on the clean equipment rack in the warewashing area. After cleaning and sanitizing, equipment shall be air dried. Please air dry all equipment prior to placing in storage.	11-18-16	me
5-501.113	The lids to the facility dumpsters were open and grease, trash, dirt and debris were observed inside the enclosure. Please keep the dumpster lids closed and clean the enclosure of trash, debris and grease to prevent insect and rodent harborage and attraction conditions.		
5-501.115			

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