



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

TIME IN	9:51 am	TIME OUT	12:37 pm
DATE	Dec. 22, 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: Keith Ratliff, DBA Ratliff, Inc.	PERSON IN CHARGE: Mark Fischbeck
ADDRESS: 305 East Karsch Boulevard	ESTABLISHMENT NUMBER: 4538	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)760-9213	FAX: (573)701-9198
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	Management awareness; policy present			<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	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
					Compliance with approved Specialized Process and HACCP plan		

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

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 checked="" type="checkbox"/>	<input 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 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>Mark Fischbeck</i>	Mark Fischbeck	Date: December 22, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Dec. 30, 2015



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ESTABLISHMENT NAME Huddle House		ADDRESS 305 East Karsch Boulevard		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Egg, fully cooked to order, grill		158	Cooler below Cadco oven: ambient, chili, potatoes		42, 42, 44
Sausage, grill		188	Refrigerated drawers (4), ambient		38, 40, 39, 40
Shell egg, by grill		67	Potatoes, ham, sausage, hamburger in drawers 1-4		41-42, 41, 29, 30
Hot hold: gravy, grits, gravy		168, 171, 177	Prep table, top: cut tomatoes, ham, potatoes		33, 31, 37
Salad prep cooler, bottom: ambient, grav		30, 39	Salad prep cooler, top: cut tomatoes, cut lettuce		38, 41

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.		
3-501.18	Several containers of macaroni and cheese, stored in the cooler below the Cadco oven, were date-marked 12/10 - 12/13. According to manager, this food was prepared yesterday. Food that is not labeled correctly shall be discarded. CORRECTED ON SITE by voluntarily discarding macaroni and cheese.	COS	mj
3-501.16B	The cooler below the Cadco oven had an ambient temperature of 42, and the food stored within had internal temperatures between 42 and 44. Potentially hazardous food shall be stored at 41F or lower. Please adjust the thermostat or repair the unit so it holds food at 41F or lower.	12/23/16	
4-601.11A	Two cups, stored by the Cadco oven, were observed with debris on them. Food contact surfaces shall be clean to sight and touch. Please inspect equipment after cleaning and before storing for cleanliness. CORRECTED ON SITE by moving cups to warewash area.	COS	
3-501.16B	Raw shell eggs were stored on the counter of the cooking surface. The internal temperature was 67F. Please remove fewer eggs at one time and replace eggs as soon as possible, or rotate eggs to leave out during rush times, to prevent eggs from warming above 45F.	12/22/16	
4-601.11A	The microwaves were dirty on the inside. Microwaves shall be washed, rinsed, and sanitized when soiled. Please place microwaves on a cleaning schedule to be cleaned and sanitized a minimum of every four hours.	12/22/16	
4-601.11A	Fry pans were in continual use, stored below the stove, were cleaned every shift. In use equipment that is in contact with potentially hazardous food shall be cleaned and sanitized a minimum of every four hours. Please place pans on a 4-hour cleaning schedule.	12/22/16	

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.		
4-601.11C	Accumulation of debris observed in the bottom of the cooler below the Cadco oven. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean as often as needed to keep clean.	12/30/16	mj
4-601.11C	Spilled or splattered batter observed on the inside of the cooler door below the waffle maker. Please clean inside of cooler and door as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed in the bottom of the salad prep cooler. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed in some of the drawers below the cooking equipment. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of grease and food observed in the catch drawer below the flat grill. Please clean drawer at least daily to reduce pest attraction.		
4-501.11A	Metal coated shelving in the Delfield refrigerators were observed rusting. Surfaces of equipment must be maintained in good repair. Please recoat or replace all shelves that are rusting.		
4-601.11C	Accumulation of debris observed in the bottom and the door inside of the Delfield dessert cooler. Please clean as often as needed to keep clean.		
6-202.11	Grout was missing between floor tiles in the mop sink drain area. Flooring must be designed, constructed, and installed to be smooth and easily cleanable. Please add grout.		

EDUCATION PROVIDED OR COMMENTS

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Ambient, Delfield freezer		18	Delfield refrigerator: ambient, raw shell egg		38, 39
Ambient, ice cream freezer		20	Delfield dessert cooler: ambient, chocolate milk		36, 38
Delfield cooler: ambient, ham		38, 31	Walk-in cooler: ambient, cooked potato		38, 39
Walk-in freezer, ambient		18			

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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4-202.11A	Cutting boards in the cook line were observed with rough edges. Multi-use food contact surfaces must be smooth, free of breaks, open seams, cracks, chips and similar imperfections. Please replace. CORRECTED ON SITE by replacing with new boards.	COS	
4-601.11A	WAREWASH AREA Tongs were observed soiled, stored hanging above the 3-vat sink. Food contact surfaces shall be clean to sight and touch. Please inspect equipment after cleaning and before storing. CORRECTED ON SITE by placing tongs in 3-vat for cleaning.	COS	
4-601.11A	Mold was observed on the white deflector of the ice maker. Please discard ice, wash, rinse, sanitize, and air dry inside of unit (top and bottom) before returning to service.	12/23/16	MF

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
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6-501.11	WAREWASH/STORAGE AREA A hole was observed in the wall by the water softener. Physical facilities must be maintained in good repair. Please have hole repaired and wall sealed to allow effective cleaning.	12/30/16	MF
4-901.11A	Dishes were wet nested, stored above the 3-vat sink. Equipment and utensils shall be air dried before storing. Please allow complete air drying before storing nested.	↓	MF
5-205.15B	The hot water faucet would not turn off. Plumbing shall be maintained in good repair. Please repair.		
4-202.16	A hole was observed in the plastic trim around the ice maker bin opening. Non food contact surfaces must be maintained free of unnecessary ledges, crevices, etc.		
3-305.11A	Bag-in-boxes and other equipment stored on the rack next to the handwashing sink were exposed to splash when washing hands. Food and equipment must be protected from contamination while in storage. Please increase horizontal distance between sink and end of shelf, or install a solid barrier on the end of the shelving to protect food and equipment from possible contamination.		
4-903.11A			
5-501.115	Accumulation of trash observed inside the enclosure for the outside trash dumpster/grease container. Outside trash enclosures shall be kept free of litter. Please clean enclosure of leaves and trash.		

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Dec. 30, 2015