



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

| | | |
|---------------------------|---------|----------------------|
| TIME IN March 22, 2016 | 9:48 am | TIME OUT 12:55 pm |
| DATE March 22, 2016 | | 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: J.B. Contracting, Inc. | PERSON IN CHARGE: Samantha Bloodworth | |
| ADDRESS: 8 Chat Road | ESTABLISHMENT NUMBER: 4598 | COUNTY: 187 | |
| CITY/ZIP: Leadington 63601 | PHONE: (573)431-7000 | FAX: none | P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L |
| ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD | | | |
| PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study | | | |
| FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____ | SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE | WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____ | <input type="checkbox"/> PRIVATE 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"/> IN <input checked="" type="checkbox"/> OUT | Person in charge present, demonstrates knowledge, and performs duties | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cooking, time and temperature | | |
| | Employee Health | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper reheating procedures for hot holding | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Management awareness; policy present | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cooling time and temperatures | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction and exclusion | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper hot holding temperatures | | |
| | Good Hygienic Practices | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A | Proper cold holding temperatures | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Proper eating, tasting, drinking or tobacco use | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A | Proper date marking and disposition | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | No discharge from eyes, nose and mouth | | | <input checked="" 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"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | Hands clean and properly washed | ✓ | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Consumer advisory provided for raw or undercooked food | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | ✓ | | | Highly Susceptible Populations | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Adequate handwashing facilities supplied & accessible | | | <input checked="" 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"/> IN <input checked="" type="checkbox"/> OUT | Food obtained from approved source | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food additives: approved and properly used | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input 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"/> IN <input checked="" type="checkbox"/> OUT | Food in good condition, safe and unadulterated | | | | Conformance with Approved Procedures | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction | | | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Compliance with approved Specialized Process and HACCP plan | | |
| | Protection from Contamination | | | | | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food separated and protected | | | | The letter to the left of each item indicates that item's status at the time of the inspection. | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food-contact surfaces cleaned & sanitized | | | | IN = in compliance N/A = not applicable COS=Corrected On Site OUT = not in compliance N/O = not observed R=Repeat Item | | |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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"/> | | 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 | | |
| | | Food Temperature Control | | | <input checked="" type="checkbox"/> | | Single-use/single-service articles: properly stored, used | | |
| <input checked="" type="checkbox"/> | | Adequate equipment for temperature control | | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Gloves used properly | | |
| | <input checked="" type="checkbox"/> | Approved thawing methods used | ✓ | | | | Utensils, Equipment and Vending | | |
| | <input checked="" type="checkbox"/> | Thermometers provided and accurate | | | <input checked="" type="checkbox"/> | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | |
| | | Food Identification | | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Warewashing facilities: installed, maintained, used; test strips used | | |
| <input checked="" type="checkbox"/> | | Food properly labeled; original container | | | <input checked="" type="checkbox"/> | | Nonfood-contact surfaces clean | | |
| | | Prevention of Food Contamination | | | | | Physical Facilities | | |
| <input checked="" type="checkbox"/> | | Insects, rodents, and animals not present | | | <input checked="" type="checkbox"/> | | Hot and cold water available; adequate pressure | | |
| <input checked="" type="checkbox"/> | | Contamination prevented during food preparation, storage and display | | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Plumbing installed; proper backflow devices | | |
| <input checked="" type="checkbox"/> | | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | <input checked="" type="checkbox"/> | | Sewage and wastewater properly disposed | | |
| <input checked="" type="checkbox"/> | | Wiping cloths: properly used and stored | | | <input checked="" type="checkbox"/> | | Toilet facilities: properly constructed, supplied, cleaned | | |
| <input checked="" type="checkbox"/> | | Fruits and vegetables washed before use | | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Garbage/refuse properly disposed; facilities maintained | | |
| | | | | | <input checked="" type="checkbox"/> | | Physical facilities installed, maintained, and clean | | |

Person in Charge /Title:

Samantha Bloodworth

Date: March 22, 2016

Inspector:

Rose Mier

Rose Mier

Telephone No.
(573)431-1947

EPHS No.
1390

Follow-up: Yes No
Follow-up Date: March 28, 2016



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| ESTABLISHMENT NAME | ADDRESS | CITY / ZIP | |
|--|---|---|-------------------|
| Huddle House | 8 Chat Road | Leadington 63601 | |
| FOOD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/ LOCATION | TEMP. in ° F |
| Egg, stovetop | 197 | Delfield cooler: ambient, salad, milk | 41, 37, 36 |
| Delfield cooler, ambient, shell egg, gravy | 32, 35, 50 | Raw shell egg, counter, used for cooking | 45 |
| Ambient, ice cream freezer | 20 | Ambient, Delfield freezer, cook line | 20 |
| Ambient, juice dispenser | 40 | Sausage, grill | 202 |
| Gravy, steam table | 165, 155, 144 | Under counter cooler: ambient, French toast mix | 34, 66 |
| Code Reference | PRIORITY ITEMS | | Correct by (date) |
| | 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. | | Initial |
| 3-501.16A | Two containers of gravy, labeled with the preparation time of 2 am this morning, had internal temperatures between 48 and 50F. According to employee, the gravy is prepared, cooled in an ice bath, and placed in the walk-in cooler, then placed in the cook line cooler. Food shall be cooled as follows: cool from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. Place food in shallow pan and nest in a slurry of ice water. Stir and monitor/record temperatures. If first benchmark is not met, reheat food to 165F for 15 seconds and restart process. If second benchmark is not met, discard food. NOTE: both containers of gravy were voluntarily discarded. | | 3/22/16 |
| 4-601.11A | Four frying pans, stored beneath the cook line, were observed with food debris and greasy feeling on the food-contact surfaces and handles. According to cook, these pans were cleaned. Please inspect equipment and utensils for cleanliness after cleaning and sanitizing. | | 3/22/16 |
| 4-501.112A | The heat sanitizer (under-the-service counter unit) was not reaching sanitizing temperature at the dish surface. Please do not use this unit until it sanitizes correctly. Please use the 3-vat sink for cleaning and sanitizing all food-contact surfaces of equipment and utensils. | | 3/28/16 |
| 3-301.11B | Employee was observed picking up ready-to-eat biscuits with his bare hands. Employees shall wash hands and put on clean single-use gloves before touching ready-to-eat food. Please ensure employees wear gloves before touching ready-to-eat foods. CORRECTED ON SITE by discussion with PIC and employee | | COS |
| 2-301.14H | Employee was observed putting on single-use gloves without first washing her hands. Please ensure all employees wash their hands when required. COS by employee washing hands and discussion with PIC | | COS |
| 4-202.11A | Several of the bowls with handles, stored on the shelf above the Avantco cooker, were crazed on the food contact surface. Food contact surfaces shall be smooth and free of imperfections. Please dispose of all bowls that are crazed and discolored. | | 3/28/16 |
| Code Reference | CORE ITEMS | | Correct by (date) |
| | 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. | | Initial |
| 5-205.11B | Large pieces of garbage were observed in the vat of the handwashing sink in the serving line, indicating it is used for purposes other than handwashing. Please ensure all employees use handwashing sinks only for handwashing. | | 3/22/16 |
| 6-501.18 | Accumulation of debris around the handles and top of the handwashing sink in the servicing line. Please clean sink as often as needed to keep clean. | | 3/22/16 |
| 4-601.11C | Ice cream drips observed inside the ice cream freezer. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean as often as needed to keep clean. | | 3/22/16 |
| 4-601.11C | Liquid observed in the bottom of the Delfield cooler holding raw shell eggs in the cook line. Please determine source of liquid, clean cooler, and repair unit if necessary to prevent liquid accumulation. | | 3/22/16 |
| 4-601.11C | The tops of the "condiment" containers holding salt and pepper were dirty. These containers were stored on the lower shelf of the shelves holding utensils (on the east side of the serving line). Please clean containers as often as needed to keep clean. | | 3/22/16 |
| 4-501.11A | The door seal on the bottom door of the Delfield freezer in the cook line was damaged. Please repair to maintain equipment in good repair and ensure door seals correctly. | | 3/28/16 |
| 4-501.11A | The seals on the top right and bottom left refrigerated drawers were damaged. Please replace seals to keep equipment in good repair and ensure drawers seal effectively when closed. | | 3/28/16 |
| 4-501.11A | The cover for the front of the ice maker was removed. Please replace cover. | | 3/23/16 |
| 6-202.11A | The cover over the ceiling bulbs in the dry storage area (hallway by rear entry) was broken. Please replace cover to fully shield bulbs. | | 3/28/16 |

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:

Samantha Bloodworth

Date: March 22, 2016

Inspector:

Rose Mier

Telephone No. (573)431-1947
EPHS No. 1390

Follow-up: Yes No
Follow-up Date: March 28, 2016



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| | | |
|-------------------------------------|------------------------|--------------------------------|
| ESTABLISHMENT NAME Huddle House | ADDRESS 8 Chat Road | CITY / ZIP Leadington 63601 |
| FOOD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/ LOCATION |
| Ambient, walk-in freezer | 0 | Walk-in cooler: ambient, gravy |
| Cut lettuce, batter, walk-in cooler | 36, 36 | |
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| | | |

| 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 |
|----------------|---|-------------------|---------|
| NOTE | Temperatures, continued, in degrees Fahrenheit: Drawers in cook line: #1: ambient 52, bacon bits 51; #2: ambient 52, hot dogs 50; #3: ambient 55, sausage 26, ham 49; #4: ambient 55, hamburger 47, cubed steak 49, steak 50. | | SB |
| 3-501.16A | The internal temperatures of food held in the four refrigerated drawers in the cook line were between 47 and 50F. According to employee, these foods were placed in the drawers more than four hours ago (yesterday or last night). The ambient temperatures of these drawers were 52 to 55F. Food shall be held at 41F or lower. Please do not use these drawers until they are repaired and reliably holds food at 41F or lower. NOTE: all potentially hazardous food held in these drawers that had internal temperatures greater than 41F were voluntarily discarded. | 3/28/16 | |
| 3-501.16A | The French toast mixture, stored in the under-counter cooler below the Avanto oven, had internal temperature of 66F. This mixture was left on counter much of the morning while in use. Please remove only as much food as needed for preparation; monitor temperature of food while out of cooler. Please discard this mix. CORRECTED ON SITE by voluntarily discarding mix and discussion with PIC | COS | |
| 2-101.11 | Upon arriving, there was no person in charge at this facility. There shall be a person in charge who is knowledgeable about food safety at all times. CORRECTED ON SITE by calling manager and assigning a person in charge. | | ▼ |
| 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 |
| 4-204.112 | Thermometers were not found in the refrigerated drawers. Please install accurate thermometers in a convenient-to-read location in each of the refrigerated drawers. | 3/28/16 | SB |
| 5-501.113 | The dumpster lid was open. Outside trash receptacles shall be lidded. Please ensure employees close lids after dumping trash. | 3/22/16 | |
| 3-501.13 | Employee was thawing food in the prep sink by running hot water over the top; the food was not submerged. Please thaw food using one of the following methods: in a cooler at 41F or lower; in the microwave if cooked immediately after thawing; as part of the cooking process; submerged under cold water that is running at a velocity to float of food debris and keep the water cold. CORRECTED ON SITE by discussion with manager and submerging the food under cold, running water. | COS | |
| 4-302.14 | There were no thermolabels available to check the sanitizing temperature of the mechanical hot water sanitizer. Please supply thermolabels (heat sensitive labels) and check machine at every shift to ensure correct sanitizing temperature is reached. | 3/28/16 | ▼ |

EDUCATION PROVIDED OR COMMENTS

| | | |
|--|---------------------|--|
| Person in Charge /Title: <i>Samantha Bloodworth</i> | Samantha Bloodworth | Date: March 22, 2016 |
| Inspector: <i>Rose Mier</i> | Rose Mier | Telephone No. (573)-431-1947 EPHS No. 1390 |

Follow-up: Yes No
Follow-up Date: March 28, 2016



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| ESTABLISHMENT NAME Huddle House | | ADDRESS 8 Chat Road | | CITY / ZIP Leadington 63601 | |
|------------------------------------|--|------------------------|------------------------|--------------------------------|-------------------|
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| Code Reference | PRIORITY ITEMS <small>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.</small> | | | | Correct by (date) |
| 4-601.11A | Food debris observed on the cutting parts of two Nemco food slicers (onion, potato, tomato) stored on the shelf above the food prep sink in the room with the 3-vat sink. Please use a brush to clean all surfaces and inspect for cleanliness before storing. | | | | 3/22/16 |
| 3-501.16A | Three containers of gravy stored in the walk-in cooler had internal temperatures greater than 41F. This gravy was labeled with the preparation time of 2 am this morning. Food shall be cooled within two hours from 135F to 70F, and from 70F to 41F within an additional four hours. Please discard food that is not cooled correctly. COS by discarding all three containers of gravy and discussion of cooling procedure | | | | COS |
| 3-302.11A | Sausage was stored above ice in the walk-in freezer. Raw food shall be stored below or separately from ready-to-eat and fully-cooked foods. Please rearrange to store raw food below ice. | | | | 3/22/16 |
| 5-203.14A | There was no air gap between the discharge line on the water softener and the receiving drain. Water shall be protected from contaminants. Please provide an air gap that two times the diameter of the discharge line, but no less than one inch, between the end of the discharge hose to the rim of the receiving drain. | | | | 3/28/16 |
| Code Reference | CORE ITEMS <small>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.</small> | | | | Correct by (date) |
| | | | | | |

EDUCATION PROVIDED OR COMMENTS

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| Person in Charge /Title: <i>Samantha Bloodworth</i> | Samantha Bloodworth | | Date: March 22, 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: March 28, 2016 | |