



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

TIME IN	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	
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					
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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
Employee Health				IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
Good Hygienic Practices				IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				Consumer Advisory			
IN <input checked="" type="checkbox"/>	Hands clean and properly washed	✓		IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	✓		Highly Susceptible Populations			
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
Approved Source				Chemical			
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated			Conformance with Approved Procedures			
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	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			
IN <input checked="" type="checkbox"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	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
IN <input checked="" type="checkbox"/>		Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>		In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>		Water and ice from approved source			IN <input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control					IN <input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>		Adequate equipment for temperature control			IN <input checked="" type="checkbox"/>		Gloves used properly		
	IN <input checked="" type="checkbox"/>	Approved thawing methods used	✓		Utensils, Equipment and Vending				
	IN <input checked="" type="checkbox"/>	Thermometers provided and accurate			IN <input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					IN <input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
IN <input checked="" type="checkbox"/>		Food properly labeled; original container			IN <input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
IN <input checked="" type="checkbox"/>		Insects, rodents, and animals not present			IN <input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
IN <input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			IN <input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN <input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
IN <input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			IN <input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>		Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
IN <input checked="" type="checkbox"/>					IN <input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

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: Follow-up Date: March 28, 2016 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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
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)	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.			
3-501.16A	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	SB
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)	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.			
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	SB
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: <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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: March 28, 2016



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Ambient, walk-in freezer		0	Walk-in cooler: ambient, gravy		36, 47, 48, 47
Cut lettuce, batter, walk-in cooler		36, 36			

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.		

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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	

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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	SB
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	[Handwritten signature]
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	
CORE ITEMS					
Code Reference	CORE ITEMS			Correct by (date)	Initial
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