



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

TIME IN	9:41 am	TIME OUT	*2:26 PM
DATE	August 3, 2017	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 and Jayne Bess		PERSON IN CHARGE: Amber Johnson	
ADDRESS: 10 North Wood Road			ESTABLISHMENT NUMBER: 4477		COUNTY: St. Francois
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 _____					
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 checked="" 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 checked="" 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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>Amber Johnson</i> Amber Johnson			Date: August 3, 2017		
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: August 9, 2017					



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Eggs, stovetop		211	Cooler below waffle iron: ambient, waffle batter		33, 39
Hamburgers, grill		190 to 200	Steam hot hold: gravy, grits, gravy		138, 164, 149
Cooler next to cold hold drawers, ambient		40	Cold hold drawers: bacon, hamburger		45, 39
Orange juice, dispenser		40	Cooler under toasters: ambient, b. gravy, chili, w. gravy		60,58,59,55
Prep table, bottom: ambient, baked potatoes		40, 44, 44, 44	Prep table: tomatoes, ham, lettuce, hash brown potatoes		41, 41, 41, 35

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.**

4-601.11A	KITCHEN Two cups, stored in the clean cup rack, were observed with lipstick and brown debris on the inside surfaces. Food contacts surfaces shall be clean to sight and touch. Please inspect equipment and utensils after cleaning. COS by moving cups to warewashing area.	COS	<i>aj</i>
3-501.16A	The cooler (located below the toasters) and the food in it had temperatures between 55 and 60F. Food shall be held at 41F or lower. The potentially hazardous food held in this unit (brown gravy, white gravy, chili) were voluntarily discarded. The mayonnaise and salad dressing was placed in another cooler. Staff discovered that the breaker was flipped off at closing last night. Once flipped on, the cooler began cooling. Final temperature was 39F. CORRECTED ON SITE	COS	<i>aj</i>
3-501.14	Whole potatoes that had been boiled the day before, stored in the bottom of the prep cooler, had internal temperatures of 44F. According to staff, the potatoes were cooled on ice prior to being wrapped and placed in the cooler. Foods shall be cooled from 135F to 70F within two hours, then from 70F to 41F within an additional four hours. If the first benchmark is not met, reheat to 165F for 15 seconds and begin the process again (or discard food). If the second benchmark is not met, discard the food. Please log time and temperature during cooling of all foods. NOTE: the potatoes were voluntarily discarded.	8/3/17	

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.**

5-205.11B	KITCHEN There was garbage preventing the draining of waste water in the handwashing sink, indicating the sink is used for purposes other than handwashing. Handwashing sinks shall be used only for handwashing, and be kept clean. Please ensure staff use this sink only for handwashing.	8/3/17	<i>aj</i>
5-205.15B	A leak was observed in the faucet of the handwashing sink. Plumbing shall be maintained in good repair. Please repair leak.	8/9/17	
6-501.12A	Accumulation of debris observed beneath equipment. Physical facilities shall be kept clean. Please move equipment, if necessary, to keep floor under and around equipment clean.	8/9/17	
3-304.12B	The handle of a cup was in contact with the sugar, stored in a container by the tea brewer. Handles shall be stored above the surface of the food. Please ensure handles are not touching the food.	8/3/17	
4-501.11B	The door on the cooler below the waffle irons did not seal when closed, leaving a gap around the edge. Please repair to allow the door to fully seal when closed.	8/9/17	
3-307.11A	A can of Red Bull was stored in the top of the short freezer on the north end of the cook line. The can was burst. Also, employee food (cream cheese, yogurt) was found intermixed with employee food in the short cooler on the south end of the cook line. Employee food shall be kept in a designated area below and separately from all other food. Please designate an area for employee food that will not contaminate facility food. NOTE: the employee food was voluntarily discarded.	8/3/17	
6-202.15A	Daylight observed below the front entry door and around the entry door into the extra dining room. Outside entries shall be sealed to prevent pest entry. Please seal door.	8/9/17	

EDUCATION PROVIDED OR COMMENTS

**NOTE: I left the facility at 11:22 am before completing the paperwork and exit interview due to being called out to help with an emergency. I returned to this facility at 1:42 pm and left at 2:26 pm

Person in Charge / Title: <i>Amber Johnson</i> Amber Johnson		Date: August 3, 2017	
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
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Tall Delfield freezer, ambient		0	Tall Delfield cooler: ambient, raw eggs		36, 37
Short freezer, ambient		10	Walk-in cooler: ambient, chili, french toast mix		37, 39, 38
Walk-in freezer, ambient		0			

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4-601.11A	WAREWASING AND STORAGE AREAS Black debris (possibly mold) observed on the deflector, and back inside wall of the ice maker. Food contact surfaces shall be clean to sight and touch. Please dispose of ice, wash, rinse, sanitize, and air dry prior to returning to service.	8/4/17	<i>[Signature]</i>
4-601.11A	Debris and sticky handles observed on the cutting surfaces of the Nemco cuber, stored on the wall-mounted rack by the clean equipment racks. Please wash, rinse, and sanitize all surfaces after use.	8/3/17	<i>[Signature]</i>

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6-301.14	There was no sign in the men's customer bathroom to remind users to wash their hands. Signs shall be posted at all handwashing sinks. Please install a sign in this bathroom.	8/3/17	<i>[Signature]</i>
6-301.12	WAREWASHING/STORAGE AREAS There were no paper towels at the handwashing sink, and 5-gallon buckets of chemicals were stored in front of the sink, making access difficult. Paper towels shall be available at all times, and sinks shall be easily accessible. Please ensure there are paper towels installed in the dispenser, and move chemicals away from the front of the sink.	8/3/17	<i>[Signature]</i>
5-205.11A			
4-501.14	Debris observed on the outside, top of the mechanical warewashing machine, as well as grease splotches on the inside top of the machine. Warewashing machines shall be cleaned at least daily. Please clean all surfaces of the machine daily.	8/3/17	<i>[Signature]</i>
3-304.12E	The ice scoop was stored directly on top of the ice maker. In-use utensils shall be stored on a clean and sanitized surface. Please store scoop in or on a container that is washed, rinsed, and sanitized daily with the scoop and bucket.	8/3/17	<i>[Signature]</i>
4-903.11A	A box of lids was stored on the floor by the clean equipment rack. Single-use items shall be stored a minimum of six inches off the floor. Please elevate box of lids.	8/3/17	<i>[Signature]</i>
4-901.11	Some of the equipment, stored on the clean equipment rack, was wet-nested. Equipment shall be air dried. Please allow complete air drying before nesting equipment.	8/3/17	<i>[Signature]</i>
6-501.12A	Black mold observed around the chemical dispensing unit on the wall behind the 3-vat sink. Please clean and sanitize area and unit.	8/4/17	<i>[Signature]</i>

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

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5-205.15B	WAREWASHING AND STORAGE AREAS, continued A leak was observed in the faucet of the 3-vat sink. Please repair to maintain plumbing in good repair.	8/9/17	
4-903.11A	Single-use lids were stored on top of ice melt in the mechanical closet. Single use items shall be protected while in storage. Please store lids where they cannot be contaminated by chemicals.	8/3/17	
6-202.15A	The back entry door did not self-close. All outside entries shall be self-closing and sealed. Please install a device to make this door self-closing.	8/9/17	
5-501.113B	The lids were open on both dumpsters outside. Dumpster lids shall be kept closed to reduce pest attraction. Please keep lids closed.	8/3/17	
5-501.113B	A trash can inside one dumpster enclosure was not lidded. It was filled with water and trash. Outside trash receptacles shall have tight fitting lids. Please remove this trash can from the enclosure, or keep it lidded.	8/3/17	

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