



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

TIME IN	9:24am	TIME OUT	1:08pm
DATE	9-6-17	PAGE	1 of 5

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, DABA Ratliff Inc.		PERSON IN CHARGE: Ronda DeClue	
ADDRESS: 305 East Karsch Blvd.			ESTABLISHMENT NUMBER: 4538		COUNTY: 187
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 _____					
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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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"/> OUT	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"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>	<input 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: 		Ronda DeClue		Date: September 6, 2017	
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: 9-13-17	



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

ESTABLISHMENT NAME Huddle House		ADDRESS 305 East Karsch Blvd.	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cold hold: lettuce,cheese	39, 39	Hot hold: gravy, grits	161, 165
Cooler drawers #1,2,3,4	40	Salad cooler	38
Waffle cooler	40	Delfield freezer/coolers	18,40,34
Sausage from grill	182	Veggie cooler amb, tomato, cheese	52, 55, 54
Pooled eggs from grill	204	W/I cooler/freezer	34, 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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3-302.11A	Raw shell eggs were observed stored above raw bacon in the Delfield cooler in the kitchen. Food shall be protected from cross contamination by arranging foods so that cross contamination cannot occur. Please store raw eggs below other foods.	9-6-17	
3-501.16B	The ambient temperature of the "veggie cooler" was measured at 52F. Tomatoes and cheese in this cooler were measured at 54F. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. Do not use this refrigerator for potentially hazardous foods until it has been repaired and demonstrated to hold food temperatures at 41F or less.	/	
7-201.11	A spray bottle of sanitizer was observed stored on top of the veggie cooler with condiments. Toxic materials shall be stored so they cannot contaminate food or equipment. COS by removing the sanitizer from this area.	COS	
4-501.114	Note: The facility is using Purell ethanol based surface sanitizer for cleaning dining tables. The product label indicates that it can be used for food contact surfaces. The Missouri Food Code permits only Chlorine, Iodine and Quaternary Ammonia for use in chemically sanitizing food contact surfaces. The use of this product for cleaning dining tables is acceptable. Do not use it for food contact surfaces.	9-6-17	
4-601.11A	Both of the kitchen microwaves are excessively soiled with food debris. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interiors as often as necessary to keep them clean.	9-13-17	

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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4-601.11C	An accumulation of food debris was observed in the doors seals of the refrigerated drawers below the prep surface in the kitchen. Non-food contact surfaces shall be kept clean. Please clean the interior of the drawers and the door seals.	9-13-17	
4-204.112	A thermometer was not observed in the refrigerated drawers in the kitchen. A mechanically refrigerated food storage unit shall be provided with a thermometer. Please place a thermometer in this unit.	/	
4-601.11C	An accumulation of food debris was observed in the door seals of the waffle cooler. Non-food contact surfaces shall be kept clean. Please clean the interior and the door seals of the cooler.	/	
4-204.112	A thermometer was not observed in the salad cooler. A mechanically refrigerated food storage unit shall be provided with a thermometer. Please place a thermometer in this unit.	/	
4-601.11C	An accumulation of food debris was observed inside the salad cooler and in the door seals. Non-food contact surfaces shall be kept clean. Please clean the interior and the door seals of the cooler.	/	
4-601.11C 4-501.11B	Food debris was observed inside the Delfield freezer and the door seals are broken. Non-food contact surfaces shall be kept clean. Equipment components such as seals shall be kept intact and in good repair. Please clean the interior of the freezer and replace the broken seals.	/	

EDUCATION PROVIDED OR COMMENTS

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4-202.11A	The interior surfaces of one of the microwaves in the kitchen is damaged and corroded such that it is no longer cleanable. Multi-use food contact surfaces shall be free of breaks, chips, cracks and imperfections that adversely affect cleaning and sanitation. Please replace the microwave.	9-13-17	
4-601.11A	An accumulation of food residue was observed on the impellers of the shake machine at the wait station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the impellers at least every four hours when in use.	9-6-17	
2-401.11B	Employee beverages were stored on a table used to stored single use items and clean food equipment in the ware washing area. Employee beverages shall be stored where they cannot contaminate food, equipment or single use items. COS by removing the beverages.	COS	
7-102.11 7-201.11	An unlabeled spray bottle of cleaner was observed hanging on an open wire shelf above bag-in-box soda syrup. Working containers for storing toxic materials shall be labeled with the common name of the material and stored where they cannot contaminate food, equipment and single use items. Please label the spray bottle and store it away from food items.	9-6-17	
4-601.11A	Food debris was observed on pieces of plastic food equipment in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by moving the items to ware washing.	COS	
4-601.11A	Food debris was observed on a metal pot and on utensils in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by moving the items to ware washing.	COS	

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4-601.11C 4-501.11B	An accumulation of water was observed in the bottom of the Delfield cooler and the door seal was broken. Non-food contact surfaces shall be kept clean. Equipment components such as seals shall be kept intact and in good repair. Please clean the interior of the cooler and replace the broken seals.	9-13-17	
4-601.11C	An accumulation of food debris was observed in the unrefrigerated drawers below the grills. Non-food contact surfaces shall be kept clean. Please clean the interior of the drawers.		
3-304.14A B	Dry, disposable wiping cloths were observed in use in various places in the kitchen and warewashing area. Dry wiping cloths may not be repeatedly used. Cloths in use for wiping counters and other equipment shall be stored in a chemical sanitizer solution between uses. Please discontinue the repeated use of dry wiping cloths.		
6-501.12A	An accumulation of food debris was observed on the floor below equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the kitchen area.		
4-601.11C	Food residue is on most equipment surfaces and horizontal surfaces in the kitchen area. Non-food contact surfaces shall be kept clean. Please clean all durable surfaces in the kitchen area.		

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

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3-501.17A	A discard date was not observed on a half head of cut cabbage in the walk-in cooler. Potentially hazardous food held refrigerated shall be marked with a discard date. Please mark potentially hazardous food with a discard date that is six days after the food is prepared.	9-6-17	
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4-903.11	An accumulation of dust and debris was observed on the trays used for storing clean cups at the kitchen wait station. Clean equipment shall be stored where it is not exposed to contamination. Please clean the trays.	9-13-17	
4-901.11	Various pieces of food equipment were observed wet-nested in clean storage in the ware washing area. After cleaning and sanitizing, equipment shall be air dried.		
4-501.14	Debris and mildew was observed on the back splash and surrounding wall at the three compartment sink. Ware washing equipment shall be cleaned at a frequency that prevents recontamination of equipment. Please clean the back splash and surrounding walls.		
6-501.14	An accumulation of dust was observed on ceiling vents in the ware washing area. Intake and exhaust air vents and ducts shall be cleaned so they are not a source of contamination by dust, dirt and other materials. Please clean the ceiling vents.		
4-903.11A	A case of single use foam cups was stored on the floor in the dry storage room. Single use items shall be protected from contamination by storing them at least six inches off of the floor. Please remove the cups from the floor.		
4-601.11C	An accumulation of debris was observed on surfaces of the open wire shelving in the walk-in cooler.. Non-food contact surfaces shall be kept clean. Please clean and sanitize the wire shelving in the cooler.		

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3-305.11A	A case of raw shell eggs was observed on the floor of the walk-in cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store the eggs off of the floor.	9-13-17	
6-501.12A	An accumulation of debris and food residue was observe on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the cooler.		

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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:	9-13-17