



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

TIME IN	10:20 am	TIME OUT	12:52 pm
DATE	June 15, 2018	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	PERSON IN CHARGE: Rhonda DeClue
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 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		<input checked="" type="checkbox"/>
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" 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		
	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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				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 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 checked="" type="checkbox"/> OUT 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		<input checked="" type="checkbox"/>
<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 type="checkbox"/>	<input checked="" 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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Rhonda DeClue</i> Rhonda DeClue	Date: June 15, 2018
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: June 22, 2018



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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
Raw shell egg, stored on edge of stove		62	Salad prep table, top: boiled egg		40
Delfield freezer, ambient		12	Salad prep table, bottom: ambient, brown gravy		40, 39
Hot hold: white gravy, grits, mashed tatoes		171, 143, 135	Salad prep table, bottom: white gravy (cooling)		180
Country fried steak, fryer		195	Delfield glass front cooler: ambient, chocolate milk		35, 36
Grill: sausage, beef steak		165, 155	Delfield egg cooler: ambient, liquid eggs		38, 40

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
3-501.14 3-501.15	COOKING/SERVICE AREA A large container of white gravy was placed in the bottom of the salad prep cooler to cool without monitoring. Cooling shall be monitored for time and temperature (135F to 70F in two hours, then 70F to 41F in an additional four hours). Cooling shall be facilitated by placing food in shallow containers, nesting in an ice bath, stirring, stirring with an ice paddle, adding ice as an ingredient, providing vents if covered. Please monitor cooling process and facilitate cooling, if needed. COS gravy was placed in an ice bath A raw egg, stored in a basket on the edge of the stove, had an internal temperature of 62F. Please remove fewer eggs at a time, or rotate baskets to prevent eggs from rising above 50F while prepping. COS by voluntarily discarding eggs in the basket and discussion with management. The Hamilton Beach microwave oven was very dirty on the inside. Food contact surfaces shall be washed, rinsed, and sanitized at least every four hours, more often if needed to keep clean. The Delfield cooler holding toppings had an ambient temperature of 52F, and the food held within had temperatures of 52F (cut tomatoes 52F, garlic sauce 52F). Food that was potentially hazardous was voluntarily discarded. All other food was placed in the walk-in cooler. Please do not place potentially hazardous food in this cooler until it reliably holds food at 41F or lower. NOTE: Mr. Jim Yount, repairman, was on site before the end of this inspection to repair both coolers that were not functioning correctly.	COS	TD
3-501.16A		COS	
4-601.11A		6/15/18	
3-501.16A		6/15/18	

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
6-501.18	COOKING/SERVICE LINE The handwashing sink was dirty around the handles, faucet, edges, and creases. Handwashing sinks shall be cleaned at least daily, more often if needed to keep clean. Please clean all surfaces of the sink. The handwashing sink faucet could not be fully turned off, unless turned off at the shut-off valves. Plumbing shall be maintained in good repair. Please repair/replace leaking parts. Accumulation of debris in the drawer that hold frying pans, below the stove. Clean equipment shall be protected from contamination while in storage. Please clean drawer as often as needed to keep clean. Accumulation of food debris observed down the sides (between) of the hot hold units. Please clean the sides and shelf on which they sit as often as needed to keep clean. Accumulation of debris observed in the drawer, located between the hot hold units and the handwashing sink. Please clean drawer as often as needed to keep clean. Accumulation of debris observed on the outside surfaces of the Henny Penny oven, and on the shelf on which it sits (below the hot hold units). Please clean outside of oven and the shelf as often as needed to keep clean. The refrigerator, located under the Cadco oven, was not holding temperature at 41F or lower. There was no food held in this unit. According to manager, a service order has been made. Please do not use the cooler until it reliably holds food at 41F or lower.	6/15/18	PD
5-205.15B		6/22/18	
4-601.11C		6/16/18	
4-601.11C		6/22/18	
4-601.11C		6/22/18	
4-601.11C		6/22/18	
4-501.11A		6/15/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Rhonda DeClue</i> Rhonda DeClue		Date: June 15, 2018	
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: June 22, 2018



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Delfield toppings cooler, ambient		52	Cold hold/grill side: cut tomatoes, cooked onions, tatoes		39, 40, 37
Delfield toppings cooler: cut tomatoes		52	Cold hold drawer 1: ambient, baked potatoes		41, 39
Walk-in cooler: ambient, mashed potatoes		35, 42	Cold hold drawer 2: ambient, hamsteak		41, 42
Walk-in freezer, ambient		20	Cold hold drawer 3: ambient, bacon		41, 36
Hamburger, grill		175	Cold hold drawer 4: ambient, deli turkey		41, 42

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4-702.11	WAREWASHING/STORAGE AREAS Detergent, drying aide, and sanitizer were not dispensed into the warewashing machine. Equipment and utensils shall be cleaned with a detergent, rinsed, and sanitized. Please monitor machine to ensure it properly dispenses chemicals. COS by priming each chemical. Final sanitizer concentration was 100 ppm. Black mold observed on the deflector (along its top) inside the ice machine. Please discard ice, wash, rinse, sanitize, and air dry machine before returning to service. A spray bottle, stored on the shelf by the handwashing sink, was not legibly labeled. According to manager, the bottle held bleach solution. Please re-label bottle.	COS	FD
4-601.11A		6/16/18	
7-102.11		6/15/18	

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5-205.15B	WAREWASHING/STORAGE AREAS Debris was observed on the spray nozzle at the pre-clean sink. Warewashing equipment shall be cleaned at least daily, more often if needed to keep clean. Please clean all areas of the sprayer head and handle. Accumulation of debris observed on the bottom shelf of the table across from the warewashing machine. Please clean shelf.	6/22/18	R.D.
4-501.14A		6/15/18	
4-601.11C		6/22/18	

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