



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

TIME IN	11:22am	TIME OUT	3:15pm
DATE	6-5-18	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: HuddleHouse		OWNER: J. B. Contracting, Inc.	PERSON IN CHARGE: Angela Womble		
ADDRESS: 8 Chat Road		ESTABLISHMENT NUMBER: 4598	COUNTY: 187		
CITY/ZIP: Leadington, 63601		PHONE: 573-431-7000	FAX: na	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					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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 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"/>
<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 type="checkbox"/> IN <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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<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 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 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: Angela Womble		Date: June 5, 2018	
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: 6-26-18	



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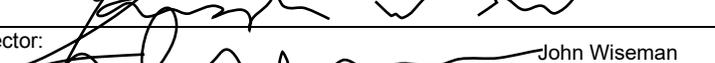
ESTABLISHMENT NAME HuddleHouse		ADDRESS 8 Chat Road	CITY /ZIP Leadington, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Condiment cooler		32	Cold hold tomatoes, sour cream at grill	
Delfield cooler, freezer		36, 10	Sausage from grill	
Hot hold grits, gravy		159, 180	Under counter cooler near waffle makers	
Refrigerated drawers ambient		40	Walk-in cooler, freezer	
Raw chicken and sausage in drawers		44, 44		

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
4-501.114 C	Sanitizer was not detected in the sanitizer bucket present at the east end of the cook line. Chemical sanitizers shall be at a concentration sufficient to sanitize surfaces. Please change the sanitizer solution as often as necessary to maintain adequate sanitizer concentrations.	6-5-18	J g
3-501.16B	Raw chicken and raw sausage were measured at 44F in the refrigerated drawer at the cook line. Potentially hazardous foods held refrigerated shall be held at 41F or less. Please repair the drawers to hold food temperatures at 41F or less.		
4-702.11 4-501.11	The facility hot water sanitizer located at the cook line is not reaching sanitation temperatures. SFCHC and facility thermal labels were both used to check the function of the equipment. A large amount of water pours from the top cover of the unit when operated. The discharge from the top of the unit flows onto adjacent drainboards and into the rinse sink. The unit temperature dials are not functioning. Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning. Discontinue use of this equipment until it has been repaired or replaced.		
4-301.12	Employees were observed spraying soiled dishes with the hand sprayer and then placing the dishes into the hot water sanitizer (which is not functioning), at the cook line ware washing area. The dishes were not being washed, nor sanitized. Employees intended to place bus tubs at the ware washing area and wash and sanitize in the tubs. I have instructed staff not to do this. Until the sanitizer has been repaired or replaced; wash, rinse and sanitize ALL food equipment in the three compartment sink.		

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
6-301.12 4-501.11B 3-305.11A 4-601.11A 5-205.15B	There were no paper towels in the dispenser at the hand wash sink on the cook line. Paper towels shall be provided at hand wash sinks. Please provide paper towels. A wad of paper towels was wedged between the Vanto oven door and the adjacent refrigerator because the oven door will not stay closed on its own. Equipment shall be in good repair. Please repair the oven door. Carafes of syrup were stored in pooled water on a tray at the east end of the cook line. Food shall be protected from sources of contamination. The syrup carafes are stored in the water to prevent accumulation of dried syrup. Discontinue this practice and clean the outside of the carafes with a sanitizer cloth. Food residue was observed inside the Delfield freezer. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the freezer. The indirect drain from the rinse sink at the cook line ware washing area is miss-aligned with the floor drain. As a result, water flows directly onto the floor and then into a nearby floor sink. A plumbing system shall be in good repair. Please conduct waste water into the floor drain while maintaining an air gap.	6-26-18	J g

EDUCATION PROVIDED OR COMMENTS

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ESTABLISHMENT NAME HuddleHouse	ADDRESS 8 Chat Road	CITY /ZIP Leadington, 63601
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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5-203.14	The hand sprayer at the cook line ware washing area was observed lying in a container of dirty water. The faucet which supplies this sprayer is provided with an integral vacuum breaker. The vacuum breaker has been wrapped with a SaniCloth towel. The towel is soiled and slimy. According to the employees, this has been done because water shoots out of the vacuum breaker when the sink is on. A plumbing system shall be installed to preclude backflow into the municipal water system. Repair the integral vacuum breaker and devise a way to prevent the sprayer from lying in the basin. Remove the soiled cloth and clean the area.	6-26-18	a
3-501.18	Baked potatoes stored in the cook line cooler had a discard date of 6/4. Food that is past it's discard date shall be discarded. COS by discarding the potatoes.	COS	

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5-205.15B	Water is leaking from the bottom of the rinse basin at the cook line ware washing area. Plumbing shall be in good repair. Please repair the leak.	6-26-28	w
6-501.12A	An accumulation of mold was observed on the backsplash and wall at the cook line ware washing area. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean and disinfect this entire area.	COS	
6-501.11	The cove molding below the ware washing area is either missing or unattached from the wall. This area is subject to nearly constant moisture. Physical facilities shall be maintained in good repair. Please replace/repair the cove molding in this area to prevent deterioration of the wall and to present a cleanable surface.		
4-203.11B	The bi-metal food thermometer in use at the cook line indicated a temperature of 112F at ambient room temperatures. Food thermometers shall be accurate to within two degrees F. This thermometer was not able to be calibrated and was discarded. COS by providing a new food thermometer.	COS	
6-301.12	Paper towels were not available at the hand wash sink in the back room area. A sanitary means of hand drying shall be provided at hand wash sinks. COS by providing paper towels.	COS	
5-205.15B	The water supply hose from the faucet to the Sink Rite chemical dispenser above the three compartment sink is deteriorated and sloughing off into the basins of the sink. A plumbing system shall be in good repair. Please replace this piece of hose.	6-26-18	

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4-901.11	Metal pans were wet nested on the clean storage shelf in the back room. After cleaning and sanitizing, food equipment shall be air dried. Please ensure that equipment is dry before nesting.	6-26-18	W h
6-303.11	Lighting is insufficient in the dry storage area at the rear entry. There are two fixtures in this area with four bulbs total. Only one of the four bulbs is working. One of the fixtures has been broken and mended with clear plastic tape. Lighting shall be sufficient for operation. Please replace all dead bulbs and replace the broken fixture.		

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