



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

TIME IN	9:00 am	TIME OUT	11:50 AM
DATE	March 8, 2019	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: Brandi Bransham, Manager
ADDRESS: 8 Chat Road	ESTABLISHMENT NUMBER: 4598	COUNTY: St. Francois
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 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 N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<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 N/O <input checked="" type="checkbox"/> V	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 checked="" type="checkbox"/> OUT 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 N/O <input checked="" type="checkbox"/> V	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 N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> V <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> V	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				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"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> V	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 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		<input checked="" type="checkbox"/>
		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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input checked="" type="checkbox"/>
		Food Identification			<input type="checkbox"/>	<input checked="" 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"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Brandi Bransham</i> Brandi Bransham, Manager	Date: March 8, 2019
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 11, 2019	



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

ESTABLISHMENT NAME Huddle House		ADDRESS 8 Chat Road		CITY / ZIP Leadington 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Gravy, hot hold steam unit		151	Under counter refrigerator: ambient, baked 'tatos		34, 35
Under counter refrigerator, mashed 'tatos		34	Cold hold make table, top: cut tomatoes, ham		41, 38
Eggs, sausage on grill		170, 186	Cold hold drawers, ambient		41, 40, 40, 40
Steak (reheated), grill		173	Hot hold: grits and gravy		156, 175
Raw shell egg at grill		54	Delfield freezer, ambient		5

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
5-203.14A	The discharge line from the water softener ended below the rim of the receiving floor drain. Water shall be protected from contamination from back siphonage. Please provide an air gap that is a minimum of one inch between the end of the discharge line and the rim of the receiving floor drain.	3/11/19	BB ↓
4-601.11A	Black debris, possibly mold, was observed on the lip and lid of a container holding mashed potatoes, held in the under-counter refrigerator. Food shall be safe. CORRECTED ON SITE by discarding potatoes and taking container and lid to 3-vat sink for cleaning and sanitizing.	COS	
7-201.11B	A flying insect insecticide and a spray bottle containing a degreaser were stored on a table also holding food and straws. Chemicals shall be stored separately or below food and food-related items. Please store insecticide with other chemicals. CORRECTED ON SITE by moving.	COS	
4-601.11A	All of the containers holding clean utensils, stored next to the cold hold make table, were dirty. Clean equipment shall be protected while in storage. Please wash, rinse, and sanitize the utensil holders and all utensils held in these containers. Clean and sanitize containers at least daily. CORRECTED ON SITE by moving utensils and holders to warewashing.	COS	
3-501.16A	A raw shell egg, stored in a basket by the grill, had an internal temperature of 54F. Potentially hazardous food shall be held at 41F or lower. Please remove fewer eggs at a time; frequently rotate eggs that are out of temperature control by returning to cooler (every 1/2 to 1 hour) and replacing with cold eggs. CORRECTED ON SITE by discussion with staff and PIC. Please ensure all staff are aware of the need to rotate eggs back into the cooler to prevent their temperature from rising.	COS	

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	Debris and mold observed on the faucet handles of the sink in the men's bathroom. Sinks shall be clean. Please clean faucet handles when cleaning sink.	3/8/19	BB ↓
6-501.18	The sink, faucet area, and handles of the handwashing sink in the warewashing room were dirty. Please clean all surfaces of sink as often as needed to keep clean.	3/8/19	
3-304.12C	Debris observed inside the holders for the in-use ice scoops at both soda dispensers. In-use utensils shall be stored on a clean and sanitized surface. Please wash, rinse, and sanitize both scoop holders (and the scoops) at least daily.	3/8/19	
6-501.110B	A used pocket apron was stored on a shelf that also held food and single-use items. Personal items shall be stored in a designated location where food and food-related items cannot be contaminated. Please store aprons in a designated location. CORRECTED ON SITE by moving apron to employee shelf.	COS	
5-205.15B	A leak was observed below the rinse sink under the counter in the service line. Plumbing shall be maintained in good repair. Please repair leak.	3/11/19	
4-601.11C	Accumulation of food debris observed inside the cold hold drawer (below the make table); this drawer held containers cut tomatoes and cut lettuce. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean drawer frequently.	3/8/19	
6-501.18	The handwashing sink in the serving/cooking line was dirty, stained, and held a cleaning brush. The brown stain indicates the sink is used for a dump sink. Handwashing sinks shall be used only for handwashing and kept clean. Please clean all surfaces of sink, handles, and faucet.	3/8/19	
4-601.11C	Food debris observed on the racks and bottom shelf of the Delfield cooler in the cook line. Please clean the inside of the refrigerator. CORRECTED ON SITE by cleaning	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <u>Brandi Bransham, Manager</u>		Date: March 8, 2019
Inspector: <u>Rose Mier</u>	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: March 11, 2019



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

ESTABLISHMENT NAME Huddle House		ADDRESS 8 Chat Road	CITY /ZIP Leadington 63601
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk-in freezer, ambient	5	Delfield cooler/cook line: ambient, shell eggs, butter	42, 44, 43, 43
		Delfield milk cooler/cook line: ambient, milk	41, 36
		Walk-in cooler: ambient, batter, gravy	40, 38, 39

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
3-501.16A	The Delfield refrigerator in the cook line had an ambient temperature of 42F, and the food held within had temperatures of 43-44F. Food shall be held at 41F or lower. Please remove all potentially hazardous food from this cooler and do not use until it reliably holds food at 41F or lower. NOTE: service person was called and should be on-site by late afternoon today. All PHF foods were removed from the cooler during this visit.	3/8/19	BB
4-702.11 4-501.11	The under-counter hot-water sanitizer did not reach correct temperature for sanitizing. It is questionable whether the temperature gauges were working correctly, as neither fluctuated during the operation of the machine. A thermolabel indicated that the surface temperature of the dish did not reach 160F. NOTE: this violation was noted on the previous follow-up inspection on July 10, 2018 at which time it was stated that the machine shall not be used until this department is notified that it has been repaired. This department received no notification, but the machine was in use during this visit. Do Not use this machine until approved by this department that it is operating correctly. Wash, rinse, and sanitize all equipment and utensils at the 3-vat sink.	3/11/19	
7-201.11B	A gallon container of cleaner was stored on top of the ice maker. Chemicals shall be stored so as not to contaminate food. CORRECTED ON SITE by moving cleaner.	COS	
3-501.14A	According to PIC, food such as gravy and canned vegetables are cooled. The food is placed in an ice bath to cool, but the time and temperature are not monitored. Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within another four hours. If the first benchmark is not met, either reheat the food to 165F for 15 seconds, or discard. If the second benchmark is not met, discard the food. Use a log to record time and temperature during the cooling process.	3/8/19	

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
3-302.11A	Open containers of food were stored in the under-counter refrigerator, and open containers of hash browns were stored inside the Delfield cooler in the cook line. Food debris was observed on the rack above the hash brown containers. Food shall be protected while in storage. Please keep all food covered or closed while in storage. CORRECTED ON SITE by covering and closing containers.	COS	BB
4-101.19	Torn pieces of cardboard with staples was used inside a container to separate different kinds of sweeteners, stored on the table by the shake mixers. Surfaces requiring frequent cleaning shall be smooth and nonabsorbent, and food shall be protected from physical contamination. Please do not use cardboard for separators. CORRECTED ON SITE by separating sweeteners into different containers.	COS	
4-601.11C	Accumulation of food debris observed inside between the door glass on the Cadco oven. Nonfood contact surfaces shall be clean. Please clean between the door glass plates as often as needed to keep clean.	3/11/19	
4-601.11C	Lime (calcium) build-up observed on the outside surfaces of the ice maker. Please clean all outside surfaces of the machine.	3/11/19	
5-205.15B	A leak was observed beneath the sanitizer vat of the 3-compartment sink. Please repair.	3/11/19	
5-205.15B	The hose that supplies water to the pre-mix chemical dispenser was not able to be attached to the water supply line, and the sprayer was not functional. Please repair plumbing components of sink.	3/11/19	
4-903.11A	Debris observed on the drying rack above the 3-vat sink, and the clean equipment rack across from the 3-vat sink. Clean equipment shall be protected while in storage. Please clean all shelves and legs/holders of both racks.	3/11/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title <i>Brandi Bransham</i> Brandi Bransham, Manager	Date: March 8, 2019
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 11, 2019



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

ESTABLISHMENT NAME Huddle House		ADDRESS 8 Chat Road		CITY /ZIP Leadington 63601		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
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	A follow-up inspection is scheduled for March 11, 2019 to check the temperature of the Delfield cooler and any other violations that are corrected. A second follow-up will be scheduled, if needed, after the March 11 visit.					
2-201.11	An employee illness policy was not available upon request. A written policy shall include the requirements of the Food Code which is available on-line (search Missouri Food Code). The FDA Employee Health and Personal Hygiene Handbook may be used to develop the policy, or written that all staff will read specified pages and sign an agreement, or provide a corporate policy that complies with the Food Code requirements.				3/11/19	BB
2-201.12						
2-201.13						
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
4-601.11C	Debris observed on the racks inside the walk-in cooler. Food shall be protected while in storage. Please clean all racks that have debris on them.				3/11/19	BB
2-401.11B	A capped, almost empty, liter of Pepsi and a lidded cup of beverage were stored on the clean equipment rack. Personal food shall be stored in a designated area where food and food-related items cannot be contaminated. Please designate a place for staff to store all food and personal items. CORRECTED ON SITE by moving drinks.				COS	
4-601.11C	Accumulation of debris observed on a red cart, stored in the room with the 3-vat sink. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean cart.				3/11/19	
4-302.114	Thermolabels were not available upon request. Thermolabels shall be provided at all times when the hot water sanitizer is in use to ensure the sanitizing water temperature reaches a minimum of 160F at the dish surface. Please provide thermolabels.				3/11/19	
4-302.12A	The analog cook's thermometer read 50F when the actual temperature was 32F. Food thermometers shall be accurate to within 2 degrees F. CORRECTED ON SITE by calibrating thermometer.				COS	
6-501.14A	The portable fan, located on the shelf in the back storage area, was dirty on all surfaces. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan.				3/11/19	
EDUCATION PROVIDED OR COMMENTS						

Person in Charge /Title <i>Brandi Bransham</i> Brandi Bransham, Manager			Date: March 8, 2019			
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 11, 2019		