



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

TIME IN	9:32 AM	TIME OUT	3:15 PM
DATE	4/18/19	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: David Litton
ADDRESS: 10 North Wood Road	ESTABLISHMENT NUMBER: 4477	COUNTY: 187
CITY/ZIP: Bonne Terre, 63628	PHONE: 573-358-5882	FAX: NA
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 <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
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			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> OUT 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			IN OUT N/O <input checked="" type="checkbox"/>	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			IN OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	IN OUT <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			IN OUT <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
IN <input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

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"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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				<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge /Title: <i>David Litton</i> David Litton	Date: April 18, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947
EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 4/29/19



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

ESTABLISHMENT NAME Huddle House		ADDRESS 10 North Wood Road		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Walk-In Cooler: Ambient, Gravy, Batter		32, 40, 41
			Walk-in freezer: Ambient		0

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	Black residue was observed on the deflector inside the ice machine. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the machine and wash, rinse, and sanitize it's inside surfaces.	4/20/19	
7-201.11B	Single use cups were observed stored on a shelf with cleaning chemicals near the ice machine. Toxic materials shall be stored separately or below food, clean equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by moving the chemicals.	COS	
7-201.11B	A can of roofing sealant was observed sitting on top of single use items in the water heater room. Toxic materials shall be stored separately or below food, clean equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by moving the roofing sealant.	COS	
3-202.15	Two cans of vegetable shortening and 1 can of jalapeno peppers were observed in the dry storage room with dents on their seals or creased dents. Food packages shall be in good condition and shall protect the integrity of the contents so the food is not exposed to adulteration of potential contamination. Please inspect food packages upon receipt and discard or return to the vendor any damaged packages. CORRECTED ON SITE by discarding.	COS	
3-301.11A	Raw ground and comminuted meats were observed stored above whole muscle meats (bacon) and raw whole muscle meats were observed stored above fully cooked food in the walk-in freezer. All raw animal derived foods shall be stored separately or below fully cooked and ready-to-eat foods. Raw meats shall be stored in the following vertical order: poultry on the bottom, then ground and comminuted meats, then whole muscle beef and pork, and fish/seafood at the top.	4/18/19	
3-301.11A	Raw whole muscle pork was observed stored in the walk-in cooler above ready-to-eat foods. CORRECTED ON SITE by moving the pork below all ready-to-eat foods.	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
5-205.11A	The hand washing sink near the warewashing area was blocked by the placement of 5-gallon buckets of dish washing chemicals. A hand washing sink shall be maintained so that is accessible to employees at all times. Please move the buckets so they aren't blocking the hand washing sink. CORRECTED ON SITE.	COS	
4-904.11B	A container of forks was observed on a wait station cart with their handles oriented down in the container. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and/or customers. CORRECTED ON SITE by discussion with manager and returning the forks to the warewashing area.	COS	
4-101.19	A cart sitting by the warewashing area was observed with cracks and melted marks in the surface of all of its shelves. An accumulation of food debris was observed in the cracks. Non-food contact surfaces of equipment exposed to spillage and that requires frequent cleaning shall be constructed of a smooth nonabsorbent material that is easily cleanable. Please replace the damaged cart.	Follow Up	
6-501.14A	An accumulation of dust was observed on a floor fan sitting at the end of the cook line. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the fan as often as needed to prevent an accumulation of dust.	4/25/19	
4-601.11C	An accumulation of lime scale and green residue was observed on the outside of the ice machine. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the outside of the ice machine.	4/25/19	
5-501.113B	The lids on the outdoor dumpster were observed open upon arrival for this inspection. Outdoor dumpster lids shall be kept closed. CORRECTED ON SITE by closing the dumpster lids and discussion with the manager.	COS	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this report indicates the item was either not observed or not applicable.

Person in Charge /Title:  David Litton		Date: April 18, 2019	
Inspector:  Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: 4/29/19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Huddle House		ADDRESS 10 North Wood Road		CITY/ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION Delfield 2-Door Freezer: Ambient		TEMP. in ° F 3	FOOD PRODUCT/ LOCATION Sausage patty from grill		TEMP. in ° F 182
Delfield 2-Door refrigerator - Top: Amb, Milk		32, 37	Delfield single door ice cream freezer: Ambient		10
Delfield 2-Door refrigerator- Bottom: Ambient		35	Delfield waffle/pancake batter cooler: Ambient, Batter		32, 37
Chicken patty from fryer		173	Gravy in tubs upon arrival (cooled for 1 hour)*		115
Scrambled eggs from skillet		174	Gravy in tubs after 2 hours cooling in ice bath		66, 70, 84*

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3-501.14A	Upon arrival for this routine inspection 4 containers of gravy were observed being placed in the walk-in cooler. The temperature of the gravy was 115F degrees. According to staff, the gravy was prepared approximately 1 hour prior to placing in the walk-in cooler and it was placed in a prep sink on ice. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours. With a temperature of 115F it is unlikely the gravy would cool to 70F within another hour. CORRECTED ON SITE by returning the containers of gravy to the prep sink and filling the sink with an ice water slurry to the depth of the gravy in the containers. After an hour two of the containers had temperatures of 66 and 70. Two others averaged 84F. The two containers were returned to the stove to be reheated to 165 degrees before restarting the cooling process.	COS	
3-301.11A	An employee was observed preparing sandwiches with bare hands. Except when washing fruits or vegetables, food employees may not contact ready-to-eat foods with bare hands. CORRECTED ON SITE by discussion with employee and discarding the sandwich. The employee washed hands, donned gloves, and made a new sandwich.	COS	
4-501.114C	No sanitizer was detected in the sanitizer bucket on the cook line upon arrival. Quaternary ammonia chemical sanitizers shall be mixed according to manufacturer's instructions. CORRECTED ON SITE by refilling the sanitizer bucket with sanitizer solution at a concentration of 400 parts per million (ppm).	COS	
5-203.14B	No backflow prevention devices were observed on the Bunn tea maker, the juice dispenser, and one of the coffee makers. The other coffee maker has a device that appears to be a backflow prevention device but it is not an American Society of Sanitary Engineers approved device. A plumbing system shall be installed to preclude backflow of solid, liquid, or gas contaminants into the water supply at each point of use. Backflow prevention devices shall meet the standards of the American Society of Sanitary Engineers (ASSE). Please install ASSE approved backflow prevention devices on the 4 pieces of equipment identified above.	4/29/19	

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4-501.11B	The door seal is broken on the bottom door of the 2-door Delfield Freezer and on the righthand door of the prep cooler. Equipment shall be maintained in good repair. Please replace the broken door seals.	4/29/19	
4-501.11B	The bottom drawer of the prep cooler is broken and temporarily repaired with duct tape. Equipment surfaces shall be maintained in good repair and equipment surfaces shall be smooth and cleanable. Please repair or replace the drawer. NOTE: According to the manager a new drawer is going to be ordered.	4/29/19	
6-501.12A	An accumulation of debris was observed on the floor beneath equipment on the cook line. Physical facilities shall be cleaned as often as needed to prevent soil accumulations. Please clean the floor beneath equipment on the cook line.	4/25/19	
4-601.11C	Spilled salt and food debris on the lower shelf beneath the coffee maker near the grill. Equipment non-food contact surfaces shall be free of debris accumulations. Please clean the shelf.	4/18/19	
4-601.11C	An accumulation of encrusted grease was observed on the outside of several frying pans. Non-food contact surfaces of equipment shall be free of debris and residue accumulations.	4/25/19	
4-903.11A	Boxes of single use items were observed in the warewashing area sitting on the floor and on a shelf soiled with grease and debris. Single use items shall be stored at least 6 inches above the floor and where they are not exposed to contamination. CORRECTED ON SITE by discarding the potentially contaminated single use items.	COS	
4-501.14C	An accumulation of greasy residue was observed on the pre-rinse spray nozzles at the 3-vat sink and the mechanical dish washer. Warewashing equipment shall be cleaned at least every 24-hours when it is used.	4/18/19	

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot Hold: Gravy, Grits		167, 154	Cooler below bread and carry out boxes: Ambient, Chili		38, 35
			Cooler below bread and carry out boxes: Cut Melons		40
			Prep Cooler Bottom: Ambient, Corn, Green Beans, Potato		46, 46, 47, 48*
			Prep Cooler Top: Diced Ham, Sliced Tomato, Pico de gallo		46, 45, 38*

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
3-501.16 (A)(2)	Several potentially hazardous foods in the top and bottom of the prep cooler were above 41F. Potentially hazardous foods held cold shall be maintained at 41 degrees or lower. The manager tried adjusting the cooler to a lower temperature but it did not drop as expected. Temporarily corrected by discarding potentially hazardous foods held in the unit. Time as a Public Health Control (4-hour cold hold) will be used for potentially hazardous foods held on the top of the prep cooler until the unit is repaired or replaced. Please do not store food in the bottom of the cooler until it is repaired. Discard potentially hazardous foods held in the top of the cooler at least every 4 hours until it is repaired.	4/29/19	<i>DL</i>
4-601.11A	Dried food debris and residue was observed on several pieces of equipment on the clean equipment rack. Food contact surfaces shall be clean to sight and touch. Please inspect all equipment after wash, rinse, and sanitizing to ensure it is free of remaining food debris or other residue. CORRECTED ON SITE by returning the equipment to the warewashing area.	COS	
5-203.14A	The pre-rinse spray nozzle at the mechanical dish washer hangs below the flood level of the pre-rinse sink. A plumbing system shall be installed to preclude backflow of solid, liquid, or gas contaminants into the water supply at each point of use. For the pre-rinse nozzle provide an air gap by repairing the hose and retention spring so the nozzle hangs at least 1 inch above the flood level rim of the sink.	4/29/19	
2-202.11 to 2-202.13	A written employee illness policy was not available during this inspection. If Huddle House already has a written employee illness policy please have a copy available for the follow up inspection. Otherwise, please develop a written policy based on Sections 2-201.11 through 2-201.13 in the Missouri Food Code. Alternatively, the FDA Employee Health and Personal Hygiene Handbook may be used by citing specific pages employees must read and signing a reporting agreement. The Missouri Food Code and the Handbook are available online.	4/29/19	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
4-601.11C	An accumulation of grease, residue, and debris was observed portion bag holders sitting on the table by the 3-vat sink as well as the bottom shelf of the table. Non-food contact surfaces shall be free of accumulations of residue and debris. CORRECTED ON SITE by cleaning.	COS	<i>DL</i>
6-501.12A	An accumulation of residue and debris was observed on the floor and plumbing beneath the mechanical dish washer and the floor beneath the table by the 3-vat sink. Physical facilities shall be cleaned as often as needed to prevent soil accumulation. Please clean the floors and exposed plumbing.	4/25/19	

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4/29/19