



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

TIME IN DATE 9/28/2020	9:40 AM	TIME OUT 12:35 PM
		PAGE 1 of 6

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: 4583	COUNTY: 187	
CITY/ZIP: Farmington, 63640	PHONE: (573) 760-9213	FAX: (573) 701-9198	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <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 type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
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 type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<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 <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/> 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"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C	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"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<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.		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				IN = in compliance	OUT = not in compliance	
<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				N/A = not applicable	N/O = not observed	
<input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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 type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				<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"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
	<input checked="" 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:

Rhonda DeClue

Date: September 28, 2020

Inspector:

Donovan Kleinberg

Telephone No.
(573)431-1947

EPHS No.
1686

Follow-up: Yes No
Follow-up Date: October 19, 2020



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ESTABLISHMENT NAME		ADDRESS		CITY / ZIP			
Huddle House		305 East Karsch Boulevard		Farmington, 63640			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F		
Walk-In Cooler ambient, Hash Browns		38, 39	Salad Prep Cooler Top; Salad Mix 1, 2, Fruit Mix		48, 49, 49*		
Walk-In Freezer Ambient		11	Grill Prep Table; Sliced Tomatoes on Ice, Cubed Ham/Ice		45-41, 51-39*		
Delfield Freezer Ambient		5	Waffle Cooler; Ambient, Bacon		40, 41		
Delfield Cooler 1; Ambient, Sliced Ham		32, 27	Hotheld Gravy 1, 2, Grits		160, 141, 165		
Delfield Cooler 2 Ambient		32	Hashbrowns with Cheese and Eggs off Grill		180		
Code Reference	PRIORITY ITEMS				Correct by (date)		
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.					Initial		
4-601.11A	Several knives on a magnetic strip above the prep sink were observed to have rust and debris on the blades. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please clean and remove debris and rust from the surfaces of the knives.				9/30/2020		
4-601.11A	The deflector inside the ice maker machine was observed to have black debris, presumably mold. FCSs shall be kept clean to both sight and touch. Please dispose of all ice inside the ice maker and then breakdown the machine and wash, rinse and sanitize the interior surfaces to clean the machine and kill any potential mold.				9/30/2020		
5-203.14A	The sprayer at the three vat sink sits below the flood rim of the vats of the sink when allowed to hang loosely. Plumbing systems shall be installed and designed in a manner to prevent potential back flow of contaminants into the establishment's water supply. Please repair or replace the tension coil for the sprayer so that an air gap of at least one inch or twice the diameter of the outlet of the sprayer, whichever is larger, is maintained between the bottom of the sprayer and the flood rim of the three vat sink.				10/1/2020		
7-201.11B	A spray bottle of heavy duty degreaser was observed stored on the drainboard of the three vat sink. Potentially toxic or poisonous materials shall be stored in a location which is separate from and not above food, food equipment, utensils and single service items. Please store potentially toxic and/or poisonous materials in a location that is not above food equipment.				9/28/2020		
4-601.11A	Several stacked highchairs in clean storage were observed to have crumbs and food debris on them. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize highchairs after each use in order to keep them clean.				9/28/2020		
Code Reference	CORE ITEMS				Correct by (date)		
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.					Initial		
6-501.112	Dead insects were noticed in various locations on the floor especially in the back of house areas of the establishment. Dead pests shall be removed from traps or the establishment at a rate that is sufficient to prevent the build up of dead pests. Please clean up and remove dead pests from the facility.				9/29/2020		
6-501.12A	The flooring under the shelving in dry storage was observed to have an accumulation of dust and debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floor beneath the shelving in dry storage.				9/28/2020		
6-501.14A	The grates over the fans of the condenser inside the walk-in cooler were observed to have an accumulation of dust and debris. Ventilation systems, both intake and exhaust, shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the grates over the condenser fans inside the walk-in cooler.				9/28/2020		
4-601.11C	The wire shelving inside the walk-in cooler was observed to have an accumulation of food debris and potentially mold. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the shelving inside the walk-in cooler in order to clean them and kill any potential mold on the shelving.				9/28/2020		
6-501.12A	The floor of the walk-in cooler was observed to have an accumulation of food debris particularly under the shelving. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the walk-in cooler.				9/28/2020		
3-305.11A1	Two boxes of hash brown potatoes were observed stored in a plastic bin which had an accumulation of water inside. Food shall be stored in a clean dry location where it is not exposed to dust, splash or other sources of contamination. Please store the hashbrowns in a manner where they are not exposed to water.				9/28/2020		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:

Rhonda DeClue

Date: September 28, 2020

Inspector:

Donovan Kleinberg

Telephone No.

EPHS No.

(573)431-1947

1686

Follow-up: Yes No

Follow-up Date: October 19, 2020



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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
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)
4-601.11A	Splatter was observed on the upper housing of the soda dispenser at the east wait station which could potentially drip into cups. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the housing of the soda dispenser at the south wait station.	9/28/2020
3-501.16A2	The temperatures of the salad prep cooler were taken with salad mix and fruit salad on the top registering at between 55-48 Fahrenheit with the ambient of the bottom of the cooler registering at 48 Fahrenheit. Potentially Hazardous Foods (PHFs) shall be held cold at a temperature of 41 Fahrenheit or less. Please do not use the salad cooler to hold PHFs until it has been repaired and holds PHFs at 41 Fahrenheit or less. NOTE: The salad mixes and PHFs in the bottom of the cooler were disposed while the fruit mix which had been only prepared 30 minutes earlier and nno-PHF were moved to other coolers.	10/1/2020
4-601.11A	The nozzles and upper housing of the soda dispenser at the west wait station were observed to have an accumulation of debris. FCS shall be kept clean to both sight and touch. Please wash, rinse and sanitize the nozzles and housing of the soda dispenser at the west wait station.	9/28/2020
3-501.16A2	Sliced tomatoes and cubed ham were observed stored on the grill prep table on ice; both were in cups which were mostly out of the ice and full with the temperatures collected for both ranging from 51-39 Fahrenheit depending on how deep the food was in the cup. PHFs shall be held cold at a temperature of 41 Fahrenheit or lower. Please store any PHFs in a manner or cooler that is capable of holding them cold at a temperature of 41 Fahrenheit or lower. NOTE: The grill prep table was not working at the time of this visit which was why the food was on ice. The manager states that they plan on getting a replacement cooler within a couple weeks. Please note that holding PHFs on ice is only a temporary measure and will not be accepted as a long term solution.	10/1/2020
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)
6-501.12A	The floor of the walk-in freezer was observed to have an accumulation of debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the walk-in freezer.	9/28/2020
5-202.12A	The handwash sink in the hallway did not have hot water when used. Handwash sinks shall be provided with hot water that reaches at least 100 Fahrenheit. Please repair the handwash sink and restore hot water flow to the handwash sink.	10/12/20
6-202.13B2	A fly trap strip was observed hanging over several plastic pallets containing bread. Traps for pests shall be stored in locations where their usage and accumulation of pests cannot potentially contaminate food, food equipment, utensils or single service items. Please either adjust the positioning of the fly tape strip or move the pallets of bread to a location not underneath the strip.	9/28/2020
4-501.14C	The sprayer at the three vat sink was observed to have a heavy accumulation of grease and debris on the handle, housing and the sprayer head. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please thoroughly clean the sprayer at the three vat sink.	9/29/2020
4-501.14C	The sprayer at the pre-clean sink before the dish washing machine was observed to have an accumulation of debris on the housing and sprayer head. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the sprayer at the pre-clean sink.	9/28/2020
4-601.11C	The wire rack over the three vat sink was observed to have an accumulation of splatter and debris particularly on the underside of the rack. NFC surfaces shall be kept clean of an accumulation of debris. Please clean the rack over the three vat sink.	9/28/2020

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Inspector: Donovan Kleinberg	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: October 19, 2020



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			RJD
Code Reference	CORE ITEMS		Correct by (date)
3-305.11 & 4-903.11	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.		9/28/2020
6-501.12A	The wall and caulking behind the three vat sink was observed to have an accumulation of black splatter and debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the wall and caulking, if permanently stained then paint over the wall and replace the caulking.		10/12/20
3-305.11A2	Employee personal items including a hat and a backpack were observed stored on bag-in-box soda syrups and above single service items. Food and single service items shall be stored in locations where they are not exposed to dust, splash or other contamination and not stored in areas considered employee lockerrooms. Please store employee personal effects and items in a location where it is not with or above food, food equipment, utensils or single service items.		10/5/2020
4-501.14C	The shield between the handwashing sink in the hallway has a shield which protects the bag-in-box soda syrups from splash; this shield is broken and appears to be missing a significant portion. Food shall be stored in a manner which protects it from splash and other sources of contamination. Please replace the shield for the hallway handwashing sink.		9/29/2020
4-601.11C	The interior of the dishwashing machine has an accumulation of debris, particularly on the upper interior surfaces. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the inside of the dishwashing machine.		9/28/2020
The upper surface of the exterior of the dishwashing machine was observed to have a heavy accumulation of dust and debris. NFC surfaces of food equipment shall be kept free of an accumulation of debris. Please clean the exterior of the dishwashing machine.			

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Rhonda DeClue Date: September 28, 2020

Inspector: Donovan Kleinberg Telephone No. (573)431-1947 EPHS No. Follow-up: Yes No
Follow-up Date: October 19, 2020



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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)
4-601.11C	There was an accumulation of dust and debris observed on the shelf which holds the sweet tea dispensers at the east wait station. NFC surfaces shall be kept free of an accumulation of debris. Please clean the shelving underneath and behind the tea dispensers.				9/28/2020
6-501.12A	The floors and coving near the trash can at the east wait station had an accumulation of dust and food debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floor around the trash can at the east wait station.				9/28/2020
4-601.11C	Food debris and potentially mold was observed in the door seals of the Delfield coolers and freezer. NFC surfaces shall be kept free of an accumulation of debris. Wash, rinse and sanitize the door seals for the Delfield cooler.				9/28/2020
4-601.11C	The bottom of the middle Delfield cooler was observed to have an accumulation of food debris on the bottom of the cooler interior. NFC surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the interior of the Delfield cooler.				9/28/2020
4-601.11C	A heavy accumulation of food debris was observed on the wire shelving and bottom of the salad cooler. NFC surfaces shall be kept free of an accumulation of debris. Please clean the shelving and bottom of the interior of the salad prep cooler.				9/28/2020
4-601.11C	The bottom of the waffle cooler was observed to have an accumulation of food debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the waffle cooler. The door seals for the waffle cooler were observed to have an accumulation of food debris in the creases. NFC surfaces shall be kept free of an accumulation of debris. Please clean the door seals.				9/28/2020

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Inspector: 	Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: October 19, 2020	



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6-501.12A	There was an accumulation of food debris, trash and grease underneath essentially every large piece of equipment on the cook line. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors underneath the equipment at the cook line.				10/5/2020
4-501.11A	The grill prep table was not operational at the time of this visit. Food equipment shall be kept in good repair and maintained in good condition. Please repair the grill prep table.				10/12/2020
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Inspector:  Donovan Kleinberg Telephone No. (573)431-1947 EPHS No. 1686 Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: October 19, 2020					