



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

TIME IN	10:30 AM	TIME OUT	1:00 PM
DATE	12/8/2020	PAGE	1 of 5

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	PERSON IN CHARGE: April Reid
ADDRESS: 8 Chat Road	ESTABLISHMENT NUMBER: 4598	COUNTY: 187
CITY/ZIP: Leadington, 63601	PHONE: (573) 431-7000	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 _____		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"/> IN <input checked="" type="checkbox"/> QVT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
<b>Employee Health</b>				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>				<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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)		
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	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		
<b>Approved Source</b>				<b>Chemical</b>			
<input checked="" type="checkbox"/> IN <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<b>Conformance with Approved Procedures</b>			
<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		
<b>Protection from Contamination</b>				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"/> QVT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <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 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		
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>				<b>Physical Facilities</b>					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input type="checkbox"/>	<input checked="" 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: April Reid	Date: December 8, 2020
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: 12/22/2020



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
Hotholding: Gravy, Mashed Potatoes		138, 81*	Delfield Freezer Ambient		0
Prep Table Top: Sliced Tomato, Diced Ham		45*, 46*	Delfield Cooler Ambient		30
Bottom: Ambient, Sausage, Diced Tomato		45*, 43*	Waffle Cooler Ambient		39
Sausage Patty Off Grill		177	Waffle Batter Near Waffle Makers		55
Waffle Batter Near Grill		39	Under Counter Reach-In Cooler Ambient		41

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>		
2-101.11A	Upon arrival I requested to meet with a manager or Person In Charge (PIC) and I was informed the manager was not present and there was no "official" PIC running the establishment. There shall always be a PIC in charge of a food establishment during times of food preparation, cooking and other related activities. Please ensure that there is always a PIC for the establishment whether this is an official manager or an unofficial designation for temporary periods when the official PIC has to leave the establishment.	12/8/2020	A
4-601.11A	A infant highchair stored in the cook line area was found to have an accumulation of food debris; since infants eat off of surfaces this means the highchair is considered a Food Contact Surface (FCS). FCSs shall be kept clean to both sight and touch. Please regularly wash, rinse and sanitize highchairs and store them in areas where they are protected from potential contamination. CORRECTED ON SITE by cleaning the chair.	COS	K
3-601.16A1	The temperature of potatoes inside the hot holding unit at the cook line was found to be at 81 Fahrenheit. Potentially Hazardous Foods (PHFs) shall be held hot at a temperature of 131 Fahrenheit or higher to prevent the growth of harmful microbiological contaminants. Please adjust or repair the hot holding unit to hold food at 131 Fahrenheit or higher and do not use the hot holding unit to cook food or try and warm it to an acceptable temperature alone.	12/8/2020	
3-501.16A2	Temperatures of sliced tomato and diced ham from the grill prep table were taken and found to be at 45 and 46 Fahrenheit respectively with the temperatures from the drawers of diced tomato and sausage being 45 and 43 Fahrenheit. PHFs shall be held cold at a temperature of 41 Fahrenheit or less. Please adjust or repair the prep table to hold all food at a temperature of 41 Fahrenheit or less, frequent opening of the drawers or the prep table top is not an excuse for holding foods at non-safe temperatures.	12/8/2020	

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>		
5-501.113B	The lids for the facility dumpster were found to be left open upon arrival. Lids to outdoor waste receptacles shall be kept in tight, in good condition and closed in order to reduce pest and vermin attraction. Please ensure dumpster lids are kept closed.	12/8/2020	
5-205.11B	Food debris, a napkin and a frying pan were found stored inside the cook line handwashing sink during various times throughout the inspection. Handwashing sinks shall only be used for handwashing and for no other purpose. Please ensure employees know not to use the handwashing sink as a storage area, dump sink or for any other purpose aside from handwashing.	12/8/2020	A
4-601.11C	There was an accumulation of food debris found on the bottom of the Delfield freezer at the cook line. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean out the bottom of the Delfield freezer.	12/8/2020	M
4-601.11C	There was a heavy accumulation of egg debris on the wire racks and bottom of the inside of the Delfield cooler. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the racks and bottom of the Delfield cooler.	12/9/2020	
4-903.11A2	A box of single service straws stored next to the waffle cooler was found to have splatter on it from a nearby syrup pump. Food equipment, utensils and single service items shall be stored in a cool, dry location where they are protected from dust, splatter and other sources of contamination. Please move the straws to a location where they are protected from splatter and other forms of contamination.	12/8/2020	
4-203.12B	The integral thermometer for the waffle cooler was found to register a temperature of 65 Fahrenheit while the actual temperature of the cooler was 39 Fahrenheit. Air temperature measuring devices shall be accurate to plus or minus 3 Fahrenheit. Please place an accurate thermometer inside this cooling unit.	12/22/20	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:		April Reid		Date: December 8, 2020	
Inspector:		Telephone No. (573)431-1947	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 12/22/2020



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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 Cooler: Ambient, Sliced T, Gravy		32, 36, 44			
Walk-In Freezer Ambient		9			

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2-401.11B	An unlidded employee beverage was found near the waffle makers at the cook line. Employees may drink beverages in food preparation areas as long as the drink containers are lidded and stored in locations where potential contamination of food, food equipment, utensils and single service items cannot occur. Please ensure all employee beverages are lidded and stored in areas where potential contamination cannot occur.	12/8/2020	
3-501.16A2	Waffle batter was stored on the counter near the waffle makers was found to have a temperature of 55 Fahrenheit; staff said the batter had only been out for less than an hour. PHFs shall be held cold at a temperature of 41 Fahrenheit or lower. Please keep PHFs under temperature control as much as possible and limit the amount of time they spend out at ambient temperatures. CORRECTED ON SITE by moving the waffle batter back into a cooler.	COS	
4-601.11A	The impeller for the Hamilton Beach mixer was found to have an accumulation of food debris. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the impeller to clean it.	12/8/2020	
2-401.11B	An unlidded employee beverage was found stored with single service items and above condiments near one of the wait stations. Employees shall keep beverages in food preparation areas lidded and stored in locations where potential contamination of food cannot occur. Please ensure all employee beverages are lidded and stored where they cannot contaminate food, food equipment, utensils and single service items.	12/8/2020	
7-102.11	Multiple containers holding a blue liquid were unlabeled. Working containers of potentially toxic and/or poisonous materials shall be labeled with the common name of the material they contain. Please label all the working containers.	12/8/2020	
4-601.11A	Debris and rust stains were observed on the deflector of the ice maker. FCSs shall be kept clean to both sight and touch. Please dispose of all ice inside the machine and wash, rinse and sanitize the interior to clean and sanitize the surface.	12/9/2020	

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4-903.12A1	An employee cell phone was found stored on a table near the waffle makers in the cook line. Food equipment, utensils and single service items shall be stored in a location separate from employee personal effects. Please store employee personal effects in a location where they are separate from and cannot contaminate food equipment, utensils or single service items.	12/8/2020	
4-904.11B	Silver ware was found stored near the under counter reach-in cooler with their FCSs stored facing up. Utensils shall be stored and handled in a manner which prevents contamination of the FCSs of the utensil. Please store utensils with the FCSs facing down.	12/8/2020	
5-205.15B	A leak was observed in the drain piping underneath the preclean sink next to the dishwashing machine. Plumbing systems shall be kept in good repair. Please fix the leak.	12/22/20	
4-501.14C	The housing of the sprayer at the preclean sink was found to have an accumulation of grease and debris. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the sprayer at the preclean sink.	12/9/2020	
5-205.15B	A leak was observed in the drain underneath the center vat of the three vat sink. Plumbing systems shall be maintained in good repair. Please fix the leak.	12/22/20	
4-501.14C	The sprayer at the three vat sink was found to have an accumulation of grease. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the sprayer at the three vat sink.	12/9/2020	
4-101.19	Several silicone spatulas were found with heavily heat damaged handles inside the clean storage. NFC surfaces shall be smooth, durable and easily cleanable. Please dispose of heavily damaged spatulas which can no longer be effectively cleaned.	12/8/2020	

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Person in Charge /Title: April Reid Date: December 8, 2020

Inspector: Donovan Kleinberg Telephone No. (573)-431-1947 EPHS No. 1686 Follow-up:  Yes  No Follow-up Date: 12/22/2020



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

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7-201.11B	Bottles of blue liquid and dish detergent were found stored on the drain boards of the preclean sink and three vat sink. Potentially poisonous and/or toxic materials shall be stored separately from and not above food, food equipment, utensils and single service items. Please do not store potentially toxic and/or poisonous materials above food equipment.	12/8/2020	
4-601.11A	Plastic spoons were found in clean storage with food residue left on them. FCSs shall be kept clean to both sight and touch. Please thoroughly wash, rinse and sanitize all dishware and utensils. <b>CORRECTED ON SITE</b> by moving soiled spoons back into warewashing.	COS	
7-201.11A	A jug of bleach was found stored next to silverware on the drainboard of the warewashing machine. Potentially poisonous and/or toxic materials shall be stored separately from and not above food, food equipment, utensils and single service items. Please store potentially poisonous and/or toxic materials separately from food equipment and utensils.	12/8/2020	
3-501.17B	A tub of brown gravy was found inside the walk-in cooler without a date of disposal. Ready To Eat (RTE) PHFs that are prepared on site and intended to be held for over 24 hours shall be marked with a seven day discard date including the day of preparation. Please ensure all RTE PHFs that are prepped on site and held for over 24 hours are marked with a discard date.	12/8/2020	
3-301.11A1	Raw whole muscle beef was found stored above commercially cooked RTE chicken inside the walk-in freezer. Food shall be stored in a proper manner and vertical order to prevent potential cross-contamination using the following vertical order from top to bottom: RTE foods, raw fish and seafood, raw whole muscle beef and pork, raw ground beef and pork, raw chicken and poultry products. Please store food in the proper order to prevent potential cross contamination.	12/8/2020	

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4-904.11B	Cleaned silverware was found stored with the FCSs up. Utensils and silverware shall be stored and handled in a manner which prevents potential contamination of FCSs of the utensil. Please store utensils and silverware with the FCSs facing down.	12/8/2020	
6-501.12A	The bottom of the walk-in cooler was found to have an accumulation of trash and food debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floor of the walk-in cooler.	12/8/2020	
4-501.11A	The handle to the walk-in freezer's door was found to be broken. Equipment shall be maintained in good condition and repair. Please repair the handle for the walk-in freezer door.	12/22/20	
4-601.11C	Several plastic tubs holding mixes and seasonings in dry storage were found to have debris accumulation on the lids. NFC surfaces shall be kept free of an accumulation of debris. Please clean the lids of the tubs.	12/8/2020	
4-901.11A	Stacks of metal inserts were found to be wet nested in clean storage. All food equipment and utensils shall be completely and thoroughly air dried before storage or contact with food. Please ensure all utensils and food equipment are completely air dried before storage.	12/8/2020	
4-903.12A1	An employee set of keys was found stored on a rack in dry storage. Food equipment, utensils and single service items shall be stored separately from employee personal effects. Please move employee personal effects to separate locations from food equipment.	12/8/2020	

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Person in Charge /Title:		April Reid	Date: December 8, 2020
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: 12/22/2020	



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ESTABLISHMENT NAME Huddle House	ADDRESS 8 Chat Road	CITY /ZIP Leadington, 63601
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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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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7-102.11	A white spray bottle was found in chemical storage without a label indicating what it was supposed to contain. Working containers of potentially poisonous and/or toxic materials shall be labeled with the common name of the material they contain. Please label the spray bottle.	12/8/2020	[Signature]
4-601.11A	The FCS of a set of waffle irons inside dry storage was found to have an accumulation of food debris. FCSs shall be kept clean to both sight and touch. Please clean the waffle irons.	12/8/2020	

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