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

| TIME IN 10:44am | TIME OUT 12:02pm |
|---|---|
| DATE 8-16-2021 | PAGE 1 of 2 |

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: | OWNER: | PERSON IN CHARGE: |
|---|---|---|
| Huddle House | J. B. Contracting | Justin Terrana/General Manager |

| ADDRESS: | ESTABLISHMENT NUMBER: | COUNTY: |
|---|---|---|
| 8 Chat Road | 4598 | St. Francois |

| CITY/ZIP: | PHONE: | FAX: | P.H. PRIORITY : |
|---|---|---|---|
| Leadington, 63601 | 573-431-7000 | 573-358-9403 | ■ H ☐ M ☐ L |

ESTABLISHMENT TYPE
☐ BAKERY ■ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ☐ Routine ■ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC ☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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 |
|---|---|---|---|
| IN ✓ OUT | Person in charge present, demonstrates knowledge, and performs duties | | |
| | **Employee Health** | | |
| ✓ IN OUT | Management awareness; policy present | | |
| ✓ IN OUT | Proper use of reporting, restriction and exclusion | | |
| | **Good Hygienic Practices** | | |
| IN OUT ✓ N/O | Proper eating, tasting, drinking or tobacco use | | |
| ✓ IN OUT N/O | No discharge from eyes, nose and mouth | | |
| | **Preventing Contamination by Hands** | | |
| IN OUT ✓ N/O | Hands clean and properly washed | | |
| IN OUT ✓ N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | |
| ✓ IN OUT | Adequate handwashing facilities supplied & accessible | | |
| | **Approved Source** | | |
| ✓ IN OUT | Food obtained from approved source | | |
| IN OUT ✓ N/O N/A | Food received at proper temperature | | |
| ✓ IN OUT | Food in good condition, safe and unadulterated | | |
| IN OUT N/O ✓ N/A | Required records available: shellstock tags, parasite destruction | | |
| | **Protection from Contamination** | | |
| IN OUT ✓ N/A | Food separated and protected | | |
| IN OUT ✓ N/A | Food-contact surfaces cleaned & sanitized | ✓ | |
| ✓ IN OUT N/O | Proper disposition of returned, previously served, reconditioned, and unsafe food | | |

| Compliance | Potentially Hazardous Foods | COS | R |
|---|---|---|---|
| IN OUT ✓ N/O N/A | Proper cooking, time and temperature | | |
| IN OUT ✓ N/O N/A | Proper reheating procedures for hot holding | | |
| IN OUT ✓ N/O N/A | Proper cooling time and temperatures | | |
| IN OUT ✓ N/O N/A | Proper hot holding temperatures | | |
| IN ✓ OUT N/A | Proper cold holding temperatures | | ✓ |
| IN OUT ✓ N/O N/A | Proper date marking and disposition | | |
| IN OUT N/O ✓ N/A | Time as a public health control (procedures / records) | | |
| | **Consumer Advisory** | | |
| ✓ IN OUT N/A | Consumer advisory provided for raw or undercooked food | | |
| | **Highly Susceptible Populations** | | |
| IN OUT N/O ✓ N/A | Pasteurized foods used, prohibited foods not offered | | |
| | **Chemical** | | |
| IN OUT ✓ N/A | Food additives: approved and properly used | | |
| ✓ IN OUT | Toxic substances properly identified, stored and used | | |
| | **Conformance with Approved Procedures** | | |
| IN OUT ✓ N/A | Compliance with approved Specialized Process and HACCP plan | | |

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 |
|---|---|---|---|---|
| ~~✓~~ | ~~OUT~~ | Pasteurized eggs used where required | | |
| ✓ | | Water and ice from approved source | | |
| | | **Food Temperature Control** | | |
| ✓ | | Adequate equipment for temperature control | | |
| ✓ | | Approved thawing methods used | | |
| ✓ | | Thermometers provided and accurate | | |
| | | **Food Identification** | | |
| ✓ | | Food properly labeled; original container | | |
| | | **Prevention of Food Contamination** | | |
| ✓ | | Insects, rodents, and animals not present | | |
| ✓ | | Contamination prevented during food preparation, storage and display | | |
| ✓ | | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | |
| ✓ | | Wiping cloths: properly used and stored | | |
| ✓ | | Fruits and vegetables washed before use | | |

| IN | OUT | Proper Use of Utensils | COS | R |
|---|---|---|---|---|
| ✓ | | In-use utensils: properly stored | | |
| ✓ | | Utensils, equipment and linens: properly stored, dried, handled | | |
| ✓ | | Single-use/single-service articles: properly stored, used | | |
| ✓ | | Gloves used properly | | |
| | | **Utensils, Equipment and Vending** | | |
| ✓ | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | |
| ✓ | | Warewashing facilities: installed, maintained, used; test strips used | | |
| ✓ | | Nonfood-contact surfaces clean | | |
| | | **Physical Facilities** | | |
| ✓ | | Hot and cold water available; adequate pressure | | |
| ✓ | | Plumbing installed; proper backflow devices | | |
| ✓ | | Sewage and wastewater properly disposed | | |
| ✓ | | Toilet facilities: properly constructed, supplied, cleaned | | |
| ✓ | | Garbage/refuse properly disposed; facilities maintained | | |
| | ✓ | Physical facilities installed, maintained, and clean | | |

Person in Charge /Title: Justin Terrana/General Manager
Date: August 16, 2021

Inspector: Nicholas Joggerst
Telephone No. (573)431-1947
EPHS No. 1687
Follow-up: ■ Yes ☐ No
Follow-up Date: 8/26/2021

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



| ESTABLISHMENT NAME | ADDRESS | CITY /ZIP |
|---|---|---|
| Huddle House | 8 Chat Road | Leadington, 63601 |

| FOOD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/ LOCATION | TEMP. in ° F |
|---|---|---|---|
| Under counter cooler near tea(amb.) | 43 | service cooler (amb.) milk | 35/36 |
| under counter cooler (cont.) mac n cheese/ | 41 | | |
| cont.(corn/sour cream) | 47/49 | | |
| cont. Baked potato | 46 | | |
| | | | |

| Code Reference | PRIORITY ITEMS<br>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 |
|---|---|---|---|
| 3-501.16A2 | Potentially hazardous food in the under counter fridge unit was observed at above 41F. Potentially hazardous food shall be held at 41F or less. Please have the unit fixed or adjusted so it holds at 41F or less. Please do not use this unit until it is approved for use by the St. Francois County Health Center.<br>Note: Opened potentially hazardous food in the under counter fridge observed at less then 50F and in the fridge for less than one day was moved to other refrigeration unit at 41F or less. All other potentially hazardous food including several containers of corn and green beans were voluntarily discarded. | 8/20/2021 | |
| Note | Service fridge was observed at below 41F and food was observed being held at less than 41F. This unit is approved for use. | | |
| 2-102.11C7 | Management did not appear to be aware of which food items in the under counter service fridge were potentially hazardous and the correct holding temperature of these foods. The person in charge shall demonstrate knowledge by describing the required temperatures for safe refrigeration, hot holding, cooling, and reheating of potentially hazardous food. Please become knowledgeable in food safety. | 8/17/2021 | |

| Code Reference | CORE ITEMS<br>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 |
|---|---|---|---|
| 6-501.12A | Minor debris was on the walk-in cooler floor and walk-in freezer floor. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean of all debris. | 8/20/2021 | |

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

| Person in Charge /Title: | Justin Terrana/General Manager | Date: August 16, 2021 | |
|---|---|---|---|
| Inspector: Nicholas Joggerst | Telephone No. (573)431-1947 | EPHS No. 1687 | Follow-up: ☒ Yes ☐ No<br>Follow-up Date: 8/26/2021 |