

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

TIME IN 10:13am	TIME OUT 11:15am
DATE 1/25/2024	PAGE 1 of 2

NEXT ROUTINE INSPE	TION THIS DAY, THE ITEMS NOT CTION, OR SUCH SHORTER PER SEOR CORRECTIONS SPECIFIE	RIOD OF TIME AS MA	Y BE SPEC	IFIED II	N WRI	TING BY T	HE REGULA	ATORY AUTHORITY, FAILURE		
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT ESTABLISHMENT NAME: Huddle House OWNER: Jamie and Jayne Bess			IN CESSATION OF YOUR FOOD OP				PERSON IN CHARGE: Margaret Boyer			
ADDRESS: 10 Northwood Drive			ESTABLISHMENT NUMBER: 4477				COUNTY: St. Francois			
CITY/ZIP: PHONE: 573-358-5882			FAX: N/A				P.H. PRIORITY : H	м	L	
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P.			GROCERY STORE INSTITUTION MOBILE VENDORS TAVERN TEMP.FOOD							
PURPOSE Pre-opening	■ Routine □ Follow-up		Other							
FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY										
License No.	Approved Disapproved Not Applicable PUBLIC COMMUNITY NON-COMMUNITY PRIVATE License No. PRIVATE PRIVATE Results									
License No.	-	RISK FACT		INTER	RVEN	TIONS				
	preparation practices and employed eaks. Public health interventions							and Prevention as contributing f	actors in	
Compliance	Demonstration of Kn		COS R		npliance		F	Potentially Hazardous Foods	CO	S R
М рит	Person in charge present, demoi and performs duties	nstrates know l edge,		ĪN [DUT	N/A	Proper coc	king, time and temperature		
	Employee Hea	I th		IN	DUT	N/O N/A	Proper ref	neating procedures for hot holding	,	
TO OUT	Management awareness; policy Proper use of reporting, restriction					N/O N/A		ling time and temperatures holding temperatures		
	Good Hygienic Pra			īx	OUT	N/A		d holding temperatures		
N/O N/O	Proper eating, tasting, drinking o			ĬN	QØT	N/C N/A		e marking and disposition	, 🗸	
JVI OUT N/O	No discharge from eyes, nose ar	id mouth		IN	TUC	N/A	records)	public health control (procedures	′	
	Preventing Contamination Hands clean and properly washed						Consumor	Consumer Advisory advisory provided for raw or		
OUT N/O				IN	OUT	N/A	undercook	ed food		
OUT N/O	No bare hand contact with ready approved alternate method prope						Hi	ighly Susceptible Populations		
TN DOLL	Adequate handwashing facilities accessible	supp l ied &		IN	DUT	N/O N/A	Pasteurize offered	d foods used, prohibited foods no	ot	
	Approved Sour				OUT		E 1 111	Chemical		
IN OUT N/O N/A	Food obtained from approved so Food received at proper tempera			IN (<u>M</u> A		ives: approved and properly used tances properly identified, stored		
				M	JU1		used			
Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite							mance with Approved Procedure e with approved Specia l ized Proc			
IN OUT N/O MA	destruction			IN [001	N/A	and HACC			
DUT N/A	Protection from Conta Food separated and protected	mination		The	l etter t	o the l eft o	f each item in	ndicates that item's status at the t	ime of the	
	Food-contact surfaces cleaned 8	eanitized		The letter to the left of each item indicates that item's status at the time of the inspection.						
	W COT IN/A			IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed						
Proper disposition of returned, previously served, reconditioned, and unsafe food N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item										
	0 10 1 10 11		OD RETAIL							
IN OUT	Good Retail Practices are prevent Safe Food and Water		COS R	IN	of patr	nogens, cn T		per Use of Utensils	cos	R
	urized eggs used where required			V		In-use u	tensils: prop	erly stored		
Water	r and ice from approved source					Utensils handled		and linens: properly stored, dried	,	
	Food Temperature Conti	rol		$\overline{\mathbf{V}}$				rvice articles: properly stored, use	ed	
	uate equipment for temperature con	ntrol		V		Gloves	used properly	/ Equipment and Vending		1
Thorn	oved thawing methods used nometers provided and accurate					Food an		Equipment and vending ontact surfaces c l eanable, proper	ly	
Them	·					designe	d, constructe	d, and used	·	1
	Food Identification					strips us	sed	es: installed, maintained, used; te	st	
Food	properly labeled; original container Prevention of Food Contami	nation				Nonfood	d-contact sur	faces clean hysical Facilities		
Insects, rodents, and animals not present				V		Hot and		vailable; adequate pressure		
Contamination prevented during food preparation, storage and display							roper backflow devices			
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				Sewage and wastewater properly disposed						
	g cloths: properly used and stored and vegetables washed before use			V				erly constructed, supplied, cleane erly disposed; facilities maintaine		1
Fruits	and vegetables washed before us			V				talled, maintained, and clean	iu	\perp
Person in Charge /Title: Date: January 25, 2024										
Inspector: Telephone No. EPHS No. Follow-up: Yes No.						No				
	M. A. Shy	Nicholas Jogg	erst 57	3-431-	1947	1687	Fol	low-up Date:		



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT

PAGE 2 of 2

FOOD PRODUCT/LOCATION TEMP. in ° F FOOD PRODUCT/LOCATION TEMP. in ° F Walk-in cooler(amb.) ham/potatoes 35/35/36 Walk-in freezer(amb.) 0 Steam table: beef gravy/milk gravy 171/149 Cold prep top: ham and peppers/canned mushroom 34/38 Reach-in beneath toasters(amb.) potatoes 40/39 Reach-in beneath waffle irons(amb.) 38 Hot held: sausage gravy 158 Delfield freezer(amb.) 3 Delfield fridge(amb.) 30 Reach-in mini freezer(amb.) 13 PRODITY ITEMS PRODITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness for injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. 3-501.18 Cooked mashed potatoes in the reach-in cooler were observed with a discard date of 1/23. Items in the establishment were observed dated with 3-4 day discard dates and staff stated the potatoes were prepped on the 20th of this month. Potentially hazardous food shall be discarded if it exceeded date marking time. As the food had not exceeded seven days at 41F or less the mashed potatoes were safe to eat as described in the Missouri Food Code. Staff were asked to discard or serve items by the end of day. Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) Initial (date	ESTABLISHMENT Huddle House	ADDRESS dle House 10 Northwood Drive					CITY/ZIP Bonne Terre, 63628			
Walk-in cooler(amb.) harm/potatoes 35/35/36 Walk-in feace/ar(amb.) 0	FO	OD PRODUCT/LOCATION						TEMP. in ° F		
Stoam tables bed grayymilk gravy 17/1148 Cold prep top: ham and pepperstanced mustroom 34/38 Reach-in beneath basaters(amb.) 38 Bolffield freezer(amb.) 38 Delified freezer(amb.) 38 Delified freezer(amb.) 39 Delified freezer(amb.) 30 Reach-in mini freezer(amb.) 30 Reach-in mini freezer(amb.) 30 Reach-in mini freezer(amb.) 30 Selection of the deliverage preparation	Walk-in	cooler(amb.) ham/potatoes		 Walk-in freezer(amb.)						
Hot held: sausage gravy Defield fridge(amb.) 30 Reach-in mini freezer(amb.) 13 Periodity TIEMS Reference Figure recognition of the elementory, prevention or recognition to an acceptable beet, hazards associated with footbone lines or highly, These Rems MUST RECEIVE MIMEDATE ACTION within 12 hours or as stated. Core to be stated to be common the control within 12 hours or as stated and staff stated the potatoes were prepared on the 20th of this month. Potentially hazardous food shall be discarded if it exceeds datale marking time. As the food had not exceeded seven days at 41 F or less the mashed potatoes were safe to eat as described in the Missouri Food Code. Staff were asked to discard or serve items by the end of day. Code Reference Core tems lebit to general sanistion, operational controls, fadilies or structures equipment disagn, general maniferance or sanistion (sate) and the minimal procedures (SSON). These items are to be corrected by the next regular impection or as stated. Core tems lebit to general sanistion, operational controls, fadilies or structures equipment disagn, general maniferance or sanistion (sate) and the process of the structure of the next regular impection or as stated. Core tems lebit to general sanistion, operational controls, fadilies or structures equipment disagn, general maniferance or sanistion (sate) and the process of the next regular impection or as stated. Core tems lebit to general sanistion, operational controls, fadilies or structures equipment disagn, general maniferance or sanistion (sate) and the process of the next regular impection or as stated. Core tems lebit to general sanistion, operational controls, fadilies or structures equipment disagn, general maniferance or sanistion (sate) and the process of the process of the next regular impection or as stated. Core tems lebit to general sanistion, operational controls, fadilies or structures equipment disagn, general maniferance or sanistion. Core tems and the process of the next regular impection or as stat		, , ,					· · · · · · · · · · · · · · · · · · ·			
Defield fridge(amb.) Bridger Priority Aems contribute directly to the adminishing, preventions reduction to an acceptable level hazards associated with feodome illness Convect by (date) Priority Aems contributed received to the an acceptable level hazards associated with feodome illness Convect by (date) Priority Aems contributed received to the reach-in cooler were observed with a discard date of 1/23. Items in the cool hard not exceeded sever and says at 14°F or least aff stated the potatoses were preped on the 20th of this month. Potentially hazardous food shall be discarded if it exceeds date marking time. As the food had not exceeded sever and says at 14°F or least the masked potatoses were safe to eat as described in the Missouri Food Code. Staff were asked to discard or serve items by the end of day. Cote References Cover frems rated to general samitation, operational controls, foodlines of shouldness, southment design, general maintenance or samitation shandard operating procedures (SSPS). These terms are to be corrected by the next regular inapaction or as stated. Cote frems rated to general samitation, operational controls, foodlines of shouldness, southment design, general maintenance or samitation shandard operating procedures (SSPS). These terms are to be corrected by the next regular inapaction or as stated. Cote frems rated to general samitation, operational controls, foodlines of shouldness, southment design, general maintenance or samitation. 1/28/2024 Determine the process of			40/39							
Person in Charge (Title: Person in Charge (`		158				amb.)	3		
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Person in Charge /Title: Margaret Boyer Date: January 25, 2024 Inspector: Nicholas Joggerst Telephone No. 573-431-1947 1687 Follow-up Date: Follow-up Date:	6-501.14A	Dust was observed on the fan in						1/28/2024	7 13	
Inspector: Nicholas Joggerst Nicholas Joggerst S73-431-1947 Telephone No. 573-431-1947 Telephone No	EDUCATION PROVIDED OR COMMENTS									
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		who have		s Joggerst	Telephone No. 573-431-1947	1687	No. Follow-up:			