



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

TIME IN: 11:00 TIME OUT: 12:00
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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: Greg Hansen PERSON IN CHARGE: Mary
 ADDRESS: 2460 E Hwy 60 COUNTY: Missouri
 CITY/ZIP: Norleston 63834 PHONE: 683-4176 FAX: _____ P.H. PRIORITY: H M L
 ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN 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	Compliance	Potentially Hazardous Foods	COS	R
IN/OUT	Person in charge present, demonstrates knowledge, and performs duties			IN/OUT/N/O/N/A	Proper cooking, time and temperature		
	Employee Health						
IN/OUT	Management awareness; policy present			IN/OUT/N/O/N/A	Proper reheating procedures for hot holding		
IN/OUT	Proper use of reporting, restriction and exclusion			IN/OUT/N/O/N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
IN/OUT/N/O	Proper eating, tasting, drinking or tobacco use			IN/OUT/N/O/N/A	Proper hot holding temperatures		
IN/OUT/N/O	No discharge from eyes, nose and mouth			IN/OUT/N/O/N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
IN/OUT/N/O	Hands clean and properly washed			IN/OUT/N/A	Proper date marking and disposition		
IN/OUT/N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
IN/OUT	Adequate handwashing facilities supplied & accessible			IN/OUT/N/O/N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
IN/OUT	Food obtained from approved source			IN/OUT/N/A	Highly Susceptible Populations		
IN/OUT/N/O/N/A	Food received at proper temperature			IN/OUT	Pasteurized foods used, prohibited foods not offered		
IN/OUT	Food in good condition, safe and unadulterated				Chemical		
IN/OUT/N/O/N/A	Required records available: shellstock tags, parasite destruction			IN/OUT/N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
IN/OUT/N/A	Food separated and protected				Conformance with Approved Procedures		
IN/OUT/N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
IN/OUT/N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				X	Single-use/single-service articles: properly stored, used		
X		Adequate equipment for temperature control			X		Gloves used properly		
X		Approved thawing methods used			X		Utensils, Equipment and Vending		
X		Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			X		Warewashing facilities: installed, maintained, used; test strips used		
X		Food properly labeled; original container			X		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
	X	Insects, rodents, and animals not present			X		Hot and cold water available; adequate pressure		
	X	Contamination prevented during food preparation, storage and display			X		Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
X		Wiping cloths: properly used and stored			X		Toilet facilities: properly constructed, supplied, cleaned		
X		Fruits and vegetables washed before use			X		Garbage/refuse properly disposed; facilities maintained		
					X	X	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Greg Hansen Date: 8-17-2020
 Inspector: Andi Matcun Telephone No: 573-683-2191 EFHS No: 1081 Follow-up: Yes No
 Follow-up Date: _____

8-25-2020



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ESTABLISHMENT NAME Huddle House		ADDRESS 2410 E Hwy 160		CITY Charleston	ZIP 63834
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Ambient Air Cooler w/ pancake batter		40°F	Tomatoes / make-table cooler		39°F
			pickles / " " "		39°F
			ham / " " "		38°F

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		
	all priority items were corrected		

Code Reference	CORE ITEMS	Correct by (date)	Initial
4-106.1	Shelving, under cup racks is soiled w/ food debris (by popsi dispensers)	8/25	
2-54.1	Inside of freezers - em		
4-601.1	Seats on cooler w/ pancake batter are dirty + damaged	8/25	
2-205.1	Hand sink by galls, trash can is blocking paper towels. Difficult to get paper towels w/o touching trash can	8/25	
4-903.1	Single service containers stored by shade machine w/ food contact surface exposed.	8/25	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Jimmy Collins		Date: 8-17-2020	
Inspector: Cody Mace	Telephone No. 573-683-2191	EPHS No. 11681	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: 8-25-2020



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ESTABLISHMENT NAME <i>Huddle House</i>		ADDRESS <i>2460 E Hwy 60</i>		QTY <i>Charleston</i>	ZIP <i>63834</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.

Code Reference	PRIORITY ITEMS <small>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.</small>	Correct by (date)	Initial

Code Reference	CORE ITEMS <small>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.</small>	Correct by (date)	Initial
5-202.1	<i>Hand sink by hostess station dnp's</i>	<i>8/25</i>	
6-501.1	<i>Mildew around lip of reach in freezer for ice cream</i>	<i>8/25</i>	
6-501.1	<i>Ceiling tile missing above stored food items in dry storage area</i>	<i>8/25</i>	
6-501.1	<i>fans in the walk-in freezer are dusty dirty</i>	<i>8/25</i>	
6-202.5	<i>gnats observed in the dishroom</i>		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Molly Collins* Date: *8-17-2020*
 Inspector: *Jade Mace* Telephone No. *573-683-2191* EPHS No. *1181*
 Follow-up: Yes No
 Follow-up Date: