



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

TIME IN	10:40	TIME OUT	1:30
PAGE	1 of 3		

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: <i>Huddle House</i>	OWNER: <i>Greg Hansen</i>	PERSON IN CHARGE: <i>BJ Latondeur</i>
ADDRESS: <i>2400 E Hwy 60</i>	CITY/ZIP: <i>Charleston 63834</i>	COUNTY: <i>Mississippi</i>
PHONE: <i>683-4176</i>	FAX:	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L

ESTABLISHMENT TYPE

<input type="checkbox"/> BAKERY	<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 checked="" type="checkbox"/> RESTAURANT	<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

Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT <input type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved 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 _____
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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/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		
	Food Condition				Chemical		
IN OUT	Food in good condition, safe and unadulterated			IN OUT	Food additives: approved and properly used		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT	Toxic substances properly identified, stored and used		
	Protection from Contamination				Conformance with Approved Procedures		
IN OUT N/A	Food separated and protected			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
IN OUT N/A	Food-contact surfaces cleaned and sanitized						
IN OUT 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
✓		Pasteurized eggs used where required			✓		In-use utensils: properly stored		
✓		Water and ice from approved source			✓		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control					Utensils, Equipment and Vending		
✓		Adequate equipment for temperature control			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Approved thawing methods used			✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Thermometers provided and accurate			✓		Nonfood-contact surfaces clean		
		Food Identification					Physical Facilities		
✓		Food properly labeled; original container			✓		Hot and cold water available; adequate pressure		
		Prevention of Food Contamination			✓		Plumbing installed; proper backflow devices		
✓		Insects, rodents, and animals not present			✓		Sewage and wastewater properly disposed		
✓		Contamination prevented during food preparation, storage and display			✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Garbage/refuse properly disposed; facilities maintained		
✓		Wiping cloths: properly used and stored			✓		Physical facilities installed, maintained, and clean		
✓		Fruits and vegetables washed before use			✓				

Person in Charge/Title: <i>[Signature]</i>	Date: <i>8-12-2020</i>
Inspector: <i>[Signature]</i>	Telephone No.: <i>573-380-1310</i>
EPHS No.:	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date:



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PAGE 2 of 3

ESTABLISHMENT NAME Huddle House		ADDRESS 24100E Hwy 160		CITY Charleston 6834		ZIP	
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.		
Strawberry topping		39	strawberry				
Ambient Air Cooler w/pancake batter		42	Tomatoes/make table above		45		
Chili warmer across from microwave		160	pickles / "		45		
Ambient Air Cooler Lincoln tea			ham / "		46		

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)	Initial
3-303.17	Freezer right beside Fryers has ice build up files touching bags of food on top shelves	8/14	JK
4-202.11	In Freezer close to Fryers onion rings are stored in damaged container (hole melted in it)	8/14	JK
3-7.11	Plastic bags containing food items in Freezer have a lot of food debris on outside of them	8/14	JK
3-501.17	Tomato + green beans in roach in cooler across from grill have 8/11 discard date	8/14	JK
3-501.17b	Two items in roach in cooler across from grill have no discard date (chili?)	8/14	JK
3-501.17a	lids of some containers holding pancake batter are damaged (rotted)	8/14	JK
3-501.17a	pancake batter in roach in cooler across from grill has 8/10 discard date	8/14	JK
3-501.17b	some items in cooler w/pancake batter not dated	8/14	JK
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-601.11	Shakina under cup racks is soiled w/food debris (big pepsi dispenser) -> big both pepsi dispensers	8/25	JK
6-501.11	Inside of Freezers by Fryers have ice food debris in bottom	8/25	JK
4-202.11	In Freezer close to Fryer onion rings are stored in container that is damaged	8/25	JK
4-501.11	water standing in bottom of roach in cooler across from grills (appears to be condensation)	8/25	JK
4-601.11	Soils on cooler w/pancake batter are dirty & damaged	8/25	JK
5-205.11	Hand sink by grills -> trash can blocking paper towels difficult to get paper towels w/out touch trash can	8/25	JK
4-903.11	single service containers stored by shak machine w/food contact surface exposed	8/25	JK

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *[Signature]* Date: 8/12/2020

Inspector: *Blaine J. [Signature]* Telephone No. 573-730-1310 EPHS No. Follow-up: Yes No
Follow-up Date:



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ESTABLISHMENT NAME Huddle House		ADDRESS 2460 E HWY 100		CITY Charleston	ZIP 63834
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.

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)	Initial
3-302.12	dressings in cooler under silverware & crackers are not labeled or dated	8/14/2020	AK
4-501.10	Hand sanitizer station is not working		
4-501.10	Dishwasher is not sanitizing → will set up sanitizing in 3 vat until fixed.	8/14	AK
4-501.114	Sanitizer bottle hanging above mop sink is too strong	8/14	AK
3-305.11	oil is stored directly on the floor in the kitchen (front area)	8/14	AK
3-501.16	Items in make table above refrigerator drawers are stored above 41° (tomatoes & ham 116) Food being stored will be moved to cooler that is holding temp. Temp was test below 41 at 8am that morning per manager.	8/14	AK

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)	Initial
5-200.11	hand sink by hostess station drips	8/25	AK
6-501.11	mildew around lip of reach in freezer for ice cream	8/25	AK
6-501.11	Make table above refrigerator drawers is not holding temp below 41° (24/5 416)		
6-501.11	Ceiling tile missing above stored food items in dry storage area		
6-501.11	ceiling tile missing above stored food items in dry storage area	8/25	AK
6-501.11	bins in the walk-in freezer are very dusty/dirty	8/25	AK
6-200.15	gnats observed in the dishroom	8/25	AK

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title AK		Date: 8-12-2020	
Inspector: Blaine J. [Signature]	Telephone No. 63-730-1310	EPHS No.	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Follow-up Date:		8-14-2020	