



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

TIME IN: 9:50 TIME OUT: 1:30
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: <u>Huddle House</u>		OWNER: <u>Greg Hansen</u>	PERSON IN CHARGE: <u>BJ Latamondeer</u>		
ADDRESS: <u>2460 E Hwy 60</u>			COUNTY: <u>Mississippi</u>		
CITY/ZIP: <u>Hackleson 63834</u>	PHONE: <u>683-4153</u>	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 checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Other					
FROZEN DESSERT <input 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
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			IN OUT N/O N/A	Time as a public health control (procedures / records)		
IN OUT	Adequate handwashing facilities supplied & accessible			Consumer Advisory			
Approved Source							
IN OUT	Food obtained from approved source			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Highly Susceptible Populations		
IN OUT	Food in good condition, safe and unadulterated			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			Chemical			
Protection from Contamination							
IN OUT N/A	Food separated and protected			IN OUT	Food additives: approved and properly used		
IN OUT N/A	Food-contact surfaces cleaned & sanitized			IN OUT	Toxic substances properly identified, stored and used		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			IN OUT N/A	Conformance with Approved Procedures		
				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	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									
✓		Adequate equipment for temperature control			✓	✓	Single-use/single-service articles: properly stored, used		
✓		Approved thawing methods used			✓	✓	Gloves used properly		
✓		Thermometers provided and accurate			Utensils, Equipment and Vending				
✓					✓	✓	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓					✓	✓	Warewashing facilities: installed, maintained, used; test strips used		
Food Identification									
✓		Food properly labeled; original container			✓	✓	Nonfood-contact surfaces clean		
Prevention of Food Contamination									
✓		Insects, rodents, and animals not present			✓	✓	Physical Facilities		
✓	✓	Contamination prevented during food preparation, storage and display			✓	✓	Hot and cold water available; adequate pressure		
✓	✓	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓	✓	Plumbing installed; proper backflow devices		
✓	✓	Wiping cloths: properly used and stored			✓	✓	Sewage and wastewater properly disposed		
✓	✓	Fruits and vegetables washed before use			✓	✓	Toilet facilities: properly constructed, supplied, cleaned		
				Garbage/refuse properly disposed; facilities maintained					
				Physical facilities installed, maintained, and clean					

Person in Charge / Title: <u>BJ Latamondeer Manager</u>			Date: <u>8-23-19</u>		
Inspector: <u>Derek Hancock</u>	Telephone No. <u>73-730-1310</u>	EPHS No. <u>1126</u>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		
			Follow-up Date: <u>9-5-19</u>		



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ESTABLISHMENT NAME Huddle House		ADDRESS 2460 E Hwy 60		CITY Charleston	ZIP 63834
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Ambient Air (AA)/Salad Prep cooler		33°F	AA / Egg cooler		36°F
Chili / Steam well		145°F	Sliced Tomato / Grill prep cooler		38°F
AA / Salad Dressing cooler		32°F	AA / Walk-in cooler		37°F
AA / Prep cooler under steam machine		37°F	Grits / Steam well		157°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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-501.11(4)(C)	Sanitizer weak in wiping cloth bucket by cash register	8-26	
4-601.11(A)	Interior of microwave above grill prep cooler soiled with food debris	8-26	
24-601.11(A)	Waffle iron soiled with food debris	8-26	
7-202.11(A)	Hot Shot Flying Insect Killer stored in cabinet under cash register	8-26	
4-601.11(A)	Can opener blade soiled	8-26	
4-202.11(A)(2)	Ice bucket and various other plastic dishes cracked and chipped	8-26	

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
6-301.11	No soap at dishwasher area hand sink or cash register area hand sink	9-5	
6-301.12	No paper towels at dishwasher area hand sink or grill area hand sink CORRECTED	9-5	
4-601.11(C)	Hand sinks soiled with grease and food debris	9-5	
6-501.12(A)	Kitchen floors soiled with grease and food debris, especially under cooking equipment	9-5	
6-501.12(A)	Walk-in cooler and freezer floors soiled with grease and food debris	9-5	
6-501.12(A)	Kitchen walls soiled with grease	9-5	
6-501.12(A)	Dining area floors soiled with food debris	9-5	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Debra Tamander / manager Date: 8-23-19
 Inspector: Dezha Godie Moran Telephone No. 513-730-1310 EPHS No. 1126 Follow-up: Yes No
 Follow-up Date: 9-5-19



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ESTABLISHMENT NAME Huddle House		ADDRESS 24160 E Hwy 160		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
3-302.11A	Eggs being stored over tomatoes in walk-in cooler	8-26	
4-501.11A			
4-501.11A	Dishwasher sanitizer did not register on chlorine strips.	8-26	
4-601.1A	Food contact utensils soiled with food debris	8-26	
4-601.1A	Clean dishes soiled with food debris	8-26	
4-601.11	Moldy soda nozzles by main cash register	8-26	
5-205.12A	Hose attached to faucet on mop sink extends below the flood rim	8-26	
5-205.12A	Faucet hose on sink by dishwasher extends too low	8-26	

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
6-303.11A	No light in walk-in cooler	9-5	
4-201.17B	Dishwasher not dispensing any detergent	9-5	
4-901.11	Dishes not completely dried before storing	9-5	
4-501.11	Outside of dishwasher soiled with debris	9-5	
4-601.11B	Dish drying rack and dish drying area soiled	9-5	
4-602.12	Biscuit oven soiled with food debris	9-5	
4-601.11C	Food carts soiled with debris	9-5	
6-501.11	Missing or damaged ceiling tiles in dry storage area and in dish washing room.	9-5	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: Salimadeen / manager Date: 8-23-19

Inspector: Dezha Qudus Telephone No. 573-730-1310 EPHS No. 1126 Follow-up: Yes No
 Follow-up Date: 9-5-19



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ESTABLISHMENT NAME Huddle House	ADDRESS 2460 F. Hwy 60	CITY Charlestar	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
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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
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4-501.11(A)	Walk-in cooler ceiling leaking	9-5	
4-601.11(C)	Interior of all cooling equipment soiled with food debris	9-5	
4-601.11(D)	Cooler door seals soiled in kitchen area	9-5	
4-601.11(E)	Exterior of kitchen cooking equipment soiled	9-5	
4-601.11(F)	Food and grease build-up under griddles and grill	9-5	
4-601.11(G)	Exterior of kitchen cooling equipment soiled with grease	9-5	
4-601.11(H)	Water in steamwells dirty	9-5	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: Katherine / manager	Date: 8-23-19
Inspector: Dazha / Julie Naza	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No. 573-730-1310	Follow-up Date: 9-5-19
EPHS No. 1126	



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ESTABLISHMENT NAME Huddle House	ADDRESS 2460 E. Highway 60	CITY Charleston	ZIP 63834
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.

Code Reference	CORE ITEMS	Correct by (date)	Initial
4-909.11(A)	Single service lids stored uncovered on shelving in kitchen and exposed to grease & food debris	9-5	
4-601.11(C)	Stainless steel table used for storing single service items soiled with grease and food debris	9-5	
4-601.11(C)	Soda syrup bags, and containers, and racks soiled	9-5	
6-501.12(A)	Floors and lower section of walls in dishwashing area soiled with mold and food debris	9-5	
6-501.12(A)	Floors in dry storage area soiled	9-5	
5-205.15(B)	Hand sink faucets leaking in kitchen area	9-5	
5-205.15(B)	Drain stopper broken on food prep sink	9-5	
5-205.15(B)	Dishwasher spray hose leaking	9-5	
6-501.14(B)	Trash and debris along front of building & parking lot	9-5	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Patamandee / manager	Date: 8-23-19
Inspector: Deanna Julie Moran	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No. 573-730-1310	Follow-up Date: 9-5-19
EPHS No. 1126	