



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

TIME IN: 9:15
TIME OUT: 12:00 PM
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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: B Latomondeer
 ADDRESS: 2460 E Hwy 60 COUNTY: Mississippi
 CITY/ZIP: Warrenton 97146 PHONE: 503-4176 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				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				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				Food additives: approved and properly used		
IN OUT N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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		
✓		Food Identification							
✓		Food properly labeled; original container			✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Prevention of Food Contamination							
✓		Insects, rodents, and animals not present			✓		Nonfood-contact surfaces clean		
✓		Contamination prevented during food preparation, storage and display			✓		Physical Facilities		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Hot and cold water available; adequate pressure		
✓		Wiping cloths: properly used and stored			✓		Plumbing installed; proper backflow devices		
✓		Fruits and vegetables washed before use			✓		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: B Latomondeer Date: 1-23-2020
 Inspector: Ann Winkler Telephone No. _____ EPHS No. 906
 Follow-up: Yes No
 Follow-up Date: 1/28/2020

573-290-5945 ann.winkler@health.mo.gov



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME <i>Huddle House</i>		ADDRESS <i>2460 Hwy 60</i>		CITY <i>Charleston</i>	ZIP <i>63834</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
<i>mini true cooler (adjacent)</i>		<i>30°</i>	<i>homemade meat potatoes Steam Well</i>		<i>114°</i>
<i>cooler at logo station (adjacent)</i>		<i>31°</i>	<i>mixed grill, meat, live cooked</i>		<i>39°</i>
<i>cooler under waffle maker</i>		<i>35° unheated</i>	<i>walk in cooler Ham</i>		<i>41°</i>
<i>4 y. avg. Steam Well</i>		<i>137°</i>			
<i>Chili Steam Well</i>		<i>115°</i>			

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
<i>5-205.15</i>	<i>Dirty water on floor under 3-Vat, coming from above ground bleach trap under 3-Vat</i>	<i>1-24</i>	
<i>5-402.13</i>	<i>Water (Shrub) being tracked up and down Cook's line. Please ^{stop} rephing</i>	<i>1-28</i>	
<i>2-401.11(12)</i>	<i>Drink cup used cell phone in food prep area across (open) from grill.</i>	<i>1-28</i>	
<i>2-301.14(1)</i>	<i>Employee used phone in food prep area then continue to prep food without hand washing.</i>	<i>1-28</i>	
<i>4-60.11(A)</i>	<i>Spill water behind gas stove not with old food debris and not working.</i>	<i>1-28</i>	
<i>3-501.11(A)</i>	<i>Hot hold foods in steam well not at 135° - washed (potatoes, Chili)</i>	<i>discarded</i>	
<i>3-10.11</i>	<i>Soda kag on floor under 3-Vat sitting in grey water</i>	<i>discarded</i>	

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
<i>6-301.12</i>	<i>No paper towels and hand sink on side wall before cash entering kitchen</i>	<i>1-28</i>	
<i>5-205.11</i>	<i>Blowing hand towels in take out area to dump drinks</i>	<i>1-28</i>	
<i>6-501.15</i>	<i>Dirty mop water in bucket stored up against ice maker.</i>	<i>1-28</i>	
<i>4-204.12</i>	<i>Ice build up on floor in walk in freezer</i>	<i>1-28</i>	
<i>6-501.11</i>	<i>floor soiled with debris in walk in cooler.</i>	<i>1-28</i>	
<i>6-501.11</i>	<i>Walk in cooler has lead ice ceiling (mold on cover)</i>	<i>1-28</i>	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Judie Mara* Date: *1-23-2020*
 Inspector: *Paul Walker / Judie Mara* Telephone No: *513-683-2191* EPHS No: *1681*
 Follow-up: Yes No
 Follow-up Date: *1-28-2020*



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

Code Reference	PRIORITY ITEMS - <i>Core Items</i> 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
6-202.12	<i>Food over grill has spread build up → cleaning down back of wall</i>	1-28	
4-601.11(C)	<i>Food debris accumulating in bottom of coolers and freezers.</i>	1-28	
5-501.113 (B)	<i>Dumpster lids left open</i>	1-28	
6-501.11	<i>Ceiling tiles and vents have dust accumulation on them... "dust bunny" hanging.</i>	1-28	
4-601.11(C)	<i>Equipment, especially on cooky line, has severe grease build up and old food debris on it and under it.</i>	1-28	
4-903.11	<i>Single serve containers stored directly next to hand sink in waffle area.</i>	1-28	

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
	<p><i>* Spoke with Greg Henson on phone and explained that we received another complaint about no glove use (hand and contact) and facility being dirty. I also explained that they have had an ongoing issue since September of 2019. I also reminded them that we had the same kind of issue back in 2016 and that he voluntarily agreed agreed to close until all priority items were corrected as well as core items.</i></p> <p><i>I explained the seriousness of the grey water on the floor to Greg and the persistent core violations and priority items, and core items and if not not corrected we would start a work order to remove closure. If Greg understood and agreed to correct the violations.</i></p>		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *J. Latimer* Date: *1-23-2020*

Inspector: *Ann Walker / Jodie Moss* Telephone No. *573-183-3914* EPHS No. *1681/906* Follow-up: Yes No
 Follow-up Date: *1/20/2020*



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ESTABLISHMENT NAME <i>Huddle House</i>	ADDRESS <i>2400 Hwy 60</i>	CITY <i>Charleston</i>	ZIP <i>63834</i>
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.

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.		
	* During inspection I asked Manager to temporarily stop cooking and address the grey water in the floor next to 3-rod sink. I would not continue to track through kitchen line. She agreed to do so... <i>Voluntarily</i>		
	* Given the past history with Huddle House, I believe a quarterly inspection needs to be done to make sure establishments continue to comply with the guidelines set forth in the Missouri Food Code.		
	* Cannot use tub to wash, rinse dishes before sanitizing in dishwasher.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
	* Must put together Cleaning Schedule for review on 1/28/2020.		
	- I will email or text Greg with inspection reports and pictures.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Joe Satamandan</i>	Date: <i>1-23-2020</i>
Inspector: <i>Andi Hubler / Jodie Mann</i>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No. <i>635-1683-2191</i>	Follow-up Date: <i>1/28/2020</i>
EPHS No. <i>11881</i>	
	<i>906</i>