

### RETAIL INSPECTION REPORT

Firm #: 59989	Insp#: 12	Date: 10/31/2024
Joint Inspection ? Yes	Jacy Miller	IN: 11:45
Inspector 2: 13	PFC: 01A	OUT: 1:15
Establishment Name: Huddle House	SFC:	
Address 1: 5018 S Lincoln Ave	Purpose: FOLLOW-UP	<input type="checkbox"/> Complaint
Address 2:	Follow-up: No	
City: York State: NE Zip: 68467	Hours of Operation:	
Owner Name:	Latitude: 0 . Longitude: -0 .	
Corporation Name: Over Easy LLC	Inspection Interval: 180 Risk: H	
Phone: (423) 313-2842	Email: deniluv1987@gmail.com	
Notification: Mail and email		

### TEMPERATURE OBSERVATIONS

ProductName	ProductTemp	Location
tomato	39°F	walk in cooler
green peppers	40°F	walk in cooler
tomato	36°F	prep table
tomato	46°F	prep table (left side)
lettuce	46°F	prep table (left side)
gravy	148°F	hot holding
sausage	136°F	hot holding
grits	148°F	hot holding
potatoes	145°F	hot holding
raw egg	66°F	out, cook line
raw egg	37°F	reach in cooler, cook line
ham	45°F	prep table (left side drawer)

### VIOLATIONS

## INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Unless otherwise stated, violations cited in this report shall be corrected within a period not to exceed 10 calendar days for critical items (§8-405.11) or 90 days for noncritical items (§8-406.11).

COMPLIANCE KEY: Y=in compliance; N=not in compliance; N/O=not observed; N/A=not applicable; (COS)=corrected on-site during inspection; (R)=repeat violation; (P) = Priority Violation; (Pf) = Priority Foundation Violation; (Core) = Core Violation.

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

#### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	N/O	N/A
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

#### Employee Health

2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Y	N	N/O	N/A
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

#### Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use.
5. No discharge from eyes, nose and mouth.

Y	N	N/O	N/A
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

#### Preventing Contamination by Hands

6. Hands clean and properly washed.

Y	N	N/O	N/A
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>

2-301.14 Gloves are not required. However, when wearing gloves, it is still required that every time they are contaminated, gloves must be removed, hands must be washed, and new gloves put on.

"Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation..." - (P)

7. No bare hand contact with RTE foods or approved alternative method properly followed.

<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
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8. Adequate handwashing facilities supplied and accessible.

<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
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6-301.12 All hand wash sinks are required to be stocked with paper towels at all times (warewashing room). - (R) - (PF)

#### Approved Source

9. Food obtained from approved sources.
10. Food received at proper temperature
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.

Y	N	N/O	N/A
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

#### Protection from Contamination

13. Food separated and protected.

Y	N	N/O	N/A
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>

3-302.11 Raw animal foods must be stored separate or below any ready to eat (RTE) or fresh produce. - (R) - (P)

14. Food-contact surfaces: cleaned and sanitized.

<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
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4-601.11 The small frying pans need to be replaced if extreme debris build up along sides and outside of pans cannot be removed. Some pans have been replaced.

Clean all equipment along the cook line of extreme grease and debris build up. This includes top, sides, and underneath equipment. - (R) - (PF)

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

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**Potentially Hazardous Food Time/Temperature**

Y	N	N/O	N/A
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16. Proper cooking time and temperatures.

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17. Proper reheating procedures for hot holding.

☐ ☐ ☒ ☐

18. Proper cooling time and temperatures.

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19. Proper hot holding temperatures.

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20. Proper cold holding temperatures.

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81-2,272.01 All cold holding foods must be kept at or under 41°F. The left side of the prep table next to the cook line is still not keeping foods to temperature.

Eggs are a time/temperature controlled for safety (TCS) food and are required to be kept at or under 41°F. Eggs on the counter on cook line were temping at 66°F and were discarded by staff. - (R) - (P)

21. Proper date marking and disposition.

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22. Time as a public health control: Procedures and record.

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**Consumer Advisory**

Y	N	N/O	N/A
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23. Consumer advisory provided for raw or undercooked foods.

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**Highly Susceptible Populations**

Y	N	N/O	N/A
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24. Pasteurized foods used; prohibited foods not offered.

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**Chemical**

Y	N	N/O	N/A
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25. Food additives: approved and properly used.

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26. Toxic substances properly identified, stored and used.

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**Conformance with Approved Procedures**

Y	N	N/O	N/A
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27. Compliance with variance, specialized process and HACCP plan.

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**GOOD RETAIL PRACTICES**

**Safe Food and Water**

Y	N	N/O	N/A
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28. Pasteurized eggs used where required.

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29. Water and ice from approved source.

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30. Variance obtained for specialized processing methods.

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**Food Temperature Control**

Y	N	N/O	N/A
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31. Proper cooling methods used; adequate equipment for temperature control.

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32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

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34. Thermometers provided and accurate.

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**Food Identification**

Y	N	N/O	N/A
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35. Food Properly labeled; original container.

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**Prevention of Food Contamination**

Y	N	N/O	N/A
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36. Insects, rodents and animals not present.

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37. Contamination prevented during food preparation, storage and display.

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3-305.11 All food items must be 6 inches off the floor.

Fryer foods in walk in freezer need to have packaging completely closed after every use. Otherwise, put in a container with a tight fitting lid. - (Core)

38. Personal cleanliness; hair restraints.

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39. Wiping cloths: properly used and stored.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
40. Washing fruits and vegetables.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
<b>Proper Use of Utensils</b>	<b>Y</b>	<b>N</b>	<b>N/O</b>	<b>N/A</b>
41. In-Use utensils: properly stored.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
42. Utensils, equipment and linens: properly stored, dried and handled.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
43. Single-use and single-service articles: properly used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
44. Gloves used properly.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>N/O</b>	<b>N/A</b>
45. Food and non-food contact surfaces cleanable, properly designed, constructed, and used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
46. Warewashing facilities: installed, maintained, and used; test strips.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-302.14 Store correct test strips needed at the three compartment sink. - (PF)				
47. Non-food contact surfaces clean.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-601.11 Clean outside of all fryer/cook line equipment.				
Clean the cart in the warewash/prep area. - (Core)				
<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>N/O</b>	<b>N/A</b>
48. Hot and cold water available; adequate pressure.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
49. Plumbing installed; proper backflow devices.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
50. Sewage and waste water properly disposed.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
51. Toilet facilities: properly constructed, supplied and cleaned.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
52. Garbage and refuse properly disposed; facilities maintained.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
53. Physical facilities installed, maintained and clean.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
6-501.12 Clean ALL floors and walls throughout kitchen, warewashing room, and back storage room of food and debris build up. This includes underneath and behind all equipment and shelving.				
Clean floors in both walk in coolers.				
Clean spill below BIBs in storage area. - (R) - (Core)				
6-501.114 Do not store personal items in any food prep area (phone stored on scale). - (Core)				
54. Adequate ventilation and lighting; designated areas used.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
6-303.11 Food prep areas are required to have a minimum of 50 foot candles- repair or replace the light in the warewash room. A replacement light has been ordered according to management. Dawson Electric (McCook) will be replacing the light today. - (R) - (Core)				
6-501.14 Clean dust and debris off of ventilation unit in walk in cooler and in the warewash/prep room. - (Core)				
<b>Other</b>	<b>Y</b>	<b>N</b>	<b>N/O</b>	<b>N/A</b>
55. Other violations.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

☐ Off Sale?

#### ADDITIONAL COMMENTS

There will be no more follow ups at this time.

Person in Charge Signature

Printed Name: Makala Clark



Inspector Info

Jacy Miller

(402) 430-6461

jacy.miller@nebraska.gov

	Corrected On Site		Repeat Violations
Priority Item	3	0	2
Priority Foundation Item	3	0	2
Core Item	6	0	2
Total Violations	12	0	6