



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

TIME IN	11:00am	TIME OUT	2:09pm
DATE	10-12-16	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: Catfish Kettle		OWNER: Keith Hutson	PERSON IN CHARGE: Samantha Willaims	
ADDRESS: 775 Weber Rd.		ESTABLISHMENT NUMBER: 2838	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-756-7305	FAX: na	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
FROZEN DESSERT <input checked="" 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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				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		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge, Title: <i>Samantha Willaims</i> Samantha Willaims		Date: October 12, 2016	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 10-26-16



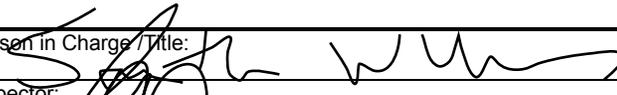
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ESTABLISHMENT NAME Catfish Kettle		ADDRESS 775 Weber Rd.	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Cold hold slaw		42	Hot hold baked beans	
Crab boil water		183	Cold hold raw chicken	
Chicken as prepared		188	Bags of lettuce in True glass front cooler	
Fish as prepared		204	Walk-in cooler/freezer	
Hot hold potatoes		180	Slaw on walk-in cooler	

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
4-601.11A	An accumulation of food residue and splatters were observed on the interior of the microwaves in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interiors as needed.	10-15-16	SW
4-601.11A	An accumulation of food debris was observed on the can opener mounted on the prep table in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the can opener.		
7-102.11	An unlabeled spray bottle of cleaner was observed on the lower shelf of the kitchen prep table. Working containers of toxic materials such as cleaners shall be clearly identified with the common name of the material. COS by labeling the bottle.	COS	
3-501.16A	The hot held baked beans were measured at a temperature of 110F. Hot held potentially hazardous foods shall be held at 135F or greater. The beans were in hot holding for less than an hour. COS by heating the beans to 165F.	COS	
4-501.114 A	A residual chlorine concentration was not detected in the facility mechanical dishwasher. Mechanical dishwashers using chlorine as a sanitizer shall have a residual chlorine concentration of 50 - 100 ppm. Until the dishwasher is repaired; wash, rinse and sanitizer equipment in the three compartment sink.	10-15-16	
7-201.11B	Pharmaceuticals, tobacco and e-cigarettes were observed stored on open wire shelving above bags of sugar near the rear entry. Toxic materials shall be stored where they cannot contaminate food. COS by removing these items.	COS	

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
5-205.11B	The kitchen hand wash sink has been established in a mini-three compartment sink which is also used to dump waste liquid foods. A single basin sink is adjacent to the three compartment. The hand wash sink shall be used for hand washing exclusively. Please move hand washing and drying provisions to the single basin sink and continue to use it for hand washing.	10-26-16	SW
6-501.12A	An accumulation of dust was observed on the AC wall unit, the ceiling above the wire shelving in the ware washing area and the wire shelving itself. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean these items.		
4-601.11C	An accumulation of debris was observed on top of the mechanical dishwasher. Non-food contact surfaces shall be kept free on an accumulation of dust, dirt, food residue and debris. Please clean the exterior of the dishwasher.		
6-501.12A	An accumulation of food debris and mold was observed on the wall and plumbing behind the dishwasher and on plumbing below the dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean this area.		
6-501.11	Paint was observed peeling from the ceiling above the drain boards of the dishwasher. Physical facilities shall be maintained in good repair. Please repair the ceiling and paint.		
4-903.11A	A box of single use gloves were observed on the floor beside the rear entry. Single use items shall be protected from contamination by storing them at least six inches off of the floor. COS by removing the gloves from the floor.	COS	

EDUCATION PROVIDED OR COMMENTS

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6-501.111	Rodent droppings were observed on the floor in the beverage room. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Please remove evidence of pests and take action to control their presence on the premises.	10-15-16	SW
3-302.11A	Raw fish was observed stored above corn, raw chicken was observed stored above raw pork, and raw eggs were observed stored above ready to eat foods in the walk-in cooler. Foods shall be protected from cross contamination by separating raw animal foods from other animal proteins and ready to eat foods. Please arrange food vertically such that food requiring higher cooking temperatures are below foods requiring lower temperatures or ready to eat foods.		
3-501.17A	Discard dates were not observed on cooked noodles, opened American cheese and cut tomatoes in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven day in total, by which time the food will be sold, consumed or discarded. Please mark potentially hazardous foods with discard dates.		

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3-304.12B	Unhandled bowls were observed used as scoops in various dry food containers in the beverage room. Hand contact portions of utensils shall not come into contact with food. Remove the bowls from the containers and use handled scoops. An accumulation of food residue and debris was observed on open wire shelving in the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving in the walk-in cooler. Cases of fish were observed stored on the floor of the walk-in freezer. Food shall be protected from sources of contamination by storing it at least six inches of of the floor. Please store this food off of the floor. Straws, coffee filters and other food equipment was observed stored next to and below an open drain below the soda fountain in the dining room. Equipment and single service items shall not be stored below plumbing. Please remove these items from the vicinity of the drain.	10-26-16	SW SW
4-601.11C			
3-305.11			
4-903.12A 5			

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