



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

TIME IN	11:25 am	TIME OUT	2:47 pm
DATE	Jan. 19, 2016	PAGE	1 of 4

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: The Catfish Kettle	OWNER: Keith Hutson	PERSON IN CHARGE: Joseph Danieley
ADDRESS: 775 Weber Road	ESTABLISHMENT NUMBER: 2838	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)756-7305	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		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		
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 type="checkbox"/> IN <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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Joseph Danieley</i> Joseph Danieley	Date: January 19, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: Jan. 29, 2016
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME The Catfish Kettle		ADDRESS 775 Weber Road		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, dessert display cooler		32	Ambient, Prep table, bottom		39
Cut tomatoes, prep table, top		39	Cheese, prep table, top		42
Shrimp, fryer		196	Shrimp, hot hold table		178
Chicken, grill		191	Fries, hot hold		167
Chicken, hot hold		174	Baked beans, hot hold		157

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.			
7-201.11B	A crock pot is stored on the same shelf with chemicals, and bottled water on the floor of the chemical closet in the reception area. Food and equipment shall be stored separately or below toxics. Please remove food and crock pot from the chemical closet, or store above the chemicals.	1/19/16	JD
7-201.11B	Chemicals were stored adjacent to and above single-use items and food in the storeroom near the cashier counter. Please store toxins below and separately from single-use items and equipment.	1/19/16	
6-501.111	Accumulation of rodent droppings observed in the furnace room floor. Please remove all evidence of pests, then monitor facility for pests. If pests or pest evidence is found, begin an approved method of pest control.	1/21/16	
3-501.17A	Cream pies and cheesecake, stored in the dessert display case, were not labeled with the date of disposition. Potentially hazardous foods that are ready-to-eat and held for more than 24 hours shall be labeled with the date of disposition, which is the day of preparation plus an additional six days. Please label.	1/19/16	
4-202.11A	The poly cutting board on the sandwich prep cooler was burned on one side. Food contact surfaces shall be free of imperfections. Please cut off and resurface, or replace board.	1/29/16	
	According to manager, baked beans that are left at the end of the night are tightly covered, then placed in the walk-in cooler. There is no monitoring for time and temperature. Food shall be cooled from 135F to 70F within two hours, and from 70 to 41 within another four hours. Food that does not reach the first benchmark may be reheated to 165F for 15 seconds, then start the cooling process again. Food that does not reach the second bench mark shall be discarded. To facilitate cooling, place food in shallow pans and nest in an ice bath, with stirring. If covered, vent to allow escape of heat.	1/19/16	
	When questioned, manager stated food that is reheated for hot holding shall be heated to 135F. Food shall be heated to at least 165F for 15 seconds for hot holding.	1/19/16	

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.			
4-204.112	A thermometer was not found in the pie display case cooler in the reception area. Cold holding units shall have a thermometer placed in a convenient-to-read location in the warmest part of the unit. Please install a thermometer reading from 0F to 220F in two degree increments.	1/29/16	JD
4-903.11A	Several boxes of single-use containers and a coffee brewer were stored on the floor in the storage room adjacent to the cashier counter. Single-use containers and equipment shall be stored a minimum of six inches off the floor. Please store these items on shelf.		
4-903.11A	Employee personal items were stored next to single-use items adjacent to facility food and single-use items in the storage room next to the cashier counter. Employee personal items shall be stored in a designated location where facility food, equipment, and single-use items cannot be contaminated. Please designate a location for personal items.		
3-602.11B	"Bacon" crisps, prepared and packaged on-site for retail, were not fully labeled. Please label with the following information: (A) common name of the food; (B) if made from 2 or more ingredients, a list of ingredients in descending order of predominance by weight, including artificial color, flavor, or preservatives; (C) quantity; (D) name and place of business; (E) list of major allergens.		
4-601.11C	Accumulation of debris observed in the bottom of the refrigerated prep table. Please clean non-food contact surfaces as often as needed to keep clean.		
4-301.11	According to manager, there is insufficient refrigeration space to allow thawing of fish in cooler. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures required for the process. Please provide additional cooler space to allow thawing fish under refrigeration.		

EDUCATION PROVIDED OR COMMENTS

This routine inspection was conducted simultaneously with a Risk Factor Study.

Person in Charge / Title: <i>Joseph Danieley</i> Joseph Danieley		Date: January 19, 2016	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Jan. 29, 2016



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Mashed potatoes, hot hold		164	Mashed potatoes, Cambro hot hold		168
Corn on cob in buttermilk		42 to 52	Ambient, Caravell freezer		3
Ambient, Cambro hot hold		165	Ambient, True Temp sliding glass door cooler		38
Slaw, on ice		40	Fish, thawing at room temperature		32 and lower
Ambient, walk-in freezer		3	Ambient, walk-in cooler		40

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
3-501.16A	Corn on the cob was soaking in a container of buttermilk next to the cook line. The temperature of the buttermilk was 42 to 52F. According to manager, this food was taken out of the cooler at opening, approximately 1.5 hour earlier. Please hold food so internal temperatures are below 41F. Remove smaller portions from cooler, or place in ice bath at cook line. CORRECTED ON SITE by discussion of rule with manager and placing in an ice bath.	COS	
7-102.11	A spray bottle with a clear liquid, stored on the rack in the mechanical warewash area, was not labeled. This bottle tested positive for chlorine. Please label bottle with the name of the contents.	1/19/16	
6-501.111	Rodent feces observed below shelves in back chemical and both food storage rooms. Please remove all evidence of pests and begin approved method of pest control.	1/21/16	
7-201.11B	Chemicals stored with and above single-use gloves in the back storage room. Chemicals shall be stored separately and below single-use items. Please do not store single-use gloves with chemicals.	1/19/16	
7-201.11B	A can of insecticide was stored next to single-use gloves on the rack near the back entry door. Please store chemicals separately from single-use items.	1/19/16	
3-501.17A	Foods in the walk-in cooler were labeled with an 8-day disposition date. Ready-to-eat, potentially hazardous food shall be labeled with a 7-day disposition date (day of prep plus six more days). Please label with 7-day disposition date.	1/19/16	

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6-501.12A	Accumulation of utensils, debris, and grease on floor under cook line equipment. Please clean physical facilities as often as needed to keep clean.	1/19/16	
4-601.11C	Debris observed on the outsides of several containers: bulk sugar, bulk flour, bulk breadings, plastic "drawers" under microwave, and two containers below the work table across from the clean plate storage rack. Please clean lids and outsides of all storage containers as often as needed to keep clean.		
4-101.19	A styrofoam cooler was used to hold foods cold while awaiting cooking. Food equipment that requires frequent cleaning shall be nonabsorbent and smooth. Please replace with cleanable equipment.		
4-501.16A	A soap dispenser with handsoap and handwashing sign were installed at the 3-vat sink. Sinks used to clean equipment shall not be used to wash hands. Please remove soap dispenser and sign and use the handwashing sink for washing hands.		
6-501.13	Debris accumulation observed on the fan and the air conditioner in the ware-wash area. Ventilation systems shall be kept clean.		
3-304.14B	There were no sanitizer buckets used in the cook/prep line. Several wet wiping cloths were laying on tables. Wet wiping cloths shall be stored in sanitizer between uses. Please provide buckets of sanitizer at all times in the prep and cook lines. CORRECTD ON SITE by providing sanitizer bucket.	COS	
6-501.12A	Accumulation of debris on the floor under shelves in the back food and chemical storage rooms. Please clean as often as needed to keep clean.		
4-903.11A	Employee outer clothing (gloves, hat, apron) stored on top of and next to deli tissue on the rack near the back entry. Please store employee clothing and aprons in a designated area where single-use items cannot be contaminated.		

EDUCATION PROVIDED OR COMMENTS

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Inspector: <u>Rose Mier</u> Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Jan. 29, 2016



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ESTABLISHMENT NAME The Catfish Kettle		ADDRESS 775 Weber Road		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Corn on cob, cooked, walk-in cooler		38, 39, 39	Baked beans, walk-in cooler		47, 47, 49

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3-302.11A	Raw shrimp and crab were stored above produce in the walk-in freezer. Please store food according to cooking temperatures to prevent cross-contamination: poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. Ready-to-eat, fully cooked, and produce (included intended to be cooked) are stored above all raw meats. Please rearrange food in correct order.	1/19/16	JD
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3-305.11A	Employee shoes were sitting on top of a box containing bags of cornmeal in back storeroom. Please store shoes where they cannot contaminate facility food.	1/29/16	JD
3-305.11A	A container of seasoning was sitting on top of the bacon crisps, and a bowl was stored in the crisps, in a bulk container stored in the back food storage room. Food shall be protected from contamination. Please remove seasoning container and use a handled scoop. Store handle above surface of food.	1/19/16	
3-304.12B	A bowl was stored in a container of bacon crisps, stored on the table by the handwashing sink. In-use utensils shall have a handle which is stored above the surface of the food. Please replace bowl with handled utensil.	↓	
3-304.12C	Ice scoops were stored on a cloth towel by the ice maker. Cloth may not be used to absorb drainage from equipment and utensils. Please store scoops on a clean and sanitized surface.		
4-501.14	Accumulation of debris observed on the outside top of and the inside surfaces of the mechanical dish machine. Warewash machines shall be cleaned at least daily. Please keep machine clean.		
3-501.13A	Several boxes of fish were being thawed at room temperature. The top box was opened and the fish temped at 32F or lower. According to manager, the fish is removed from the freezer at closing, thawed to the point of being able to portion it into smaller quantities, and placed in cooler. Food shall be thawed in a cooler at 41F or lower, submerged under cold running water, during the cooking process, or in a microwave if immediately cooked after thawing. Please thaw all food in cooler.	↓	

EDUCATION PROVIDED OR COMMENTS

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Inspector:	<i>Rose Mier</i> Rose Mier	Telephone No.	(573)431-1947
		EPHS No.	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Jan. 29, 2016