



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

TIME IN	10:37am	TIME OUT	2:40pm
DATE	7-18-18	PAGE	1 of 6

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: Melody Lix
ADDRESS: 775 Weber Road	ESTABLISHMENT NUMBER: 2838	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-7305	FAX: na
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
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		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <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 N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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				<b>Conformance with Approved Procedures</b>		
<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 N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>				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 N/A	Food separated and protected	✓					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	✓	
		<b>Food Temperature Control</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<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				<input checked="" type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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: Melody Lix	Date: July 18, 2018
Inspector:  John Wiseman	Telephone No. (573)431-1947
EPHS No. 1507	Follow-up: Follow-up Date: 8-2-18
<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 Catfish Kettle		ADDRESS 775 Weber Road		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold hold coleslaw		41	Walk-in cooler ambient		40
Hot hold baked beans		170	Food in walk-in: raw fish, pasta, baked beans		39,41,39
Hush puppy batter		46	Walk-in freezer		14
Condiment cooler		38	Fried shrimp, fish		156, 153
Raw chicken at fryer		46	Pie cooler #1 & #2		40, 32

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
----------------	--	-------------------	---------

2-401.11B	An uncovered employee beverage was observed on the drainboard of the three compartment sink. Employee beverages shall be covered and stored and handled in a manner that prevent contamination of food, equipment, single service items and clean linens. COS by covering the beverage and storing away from food and equipment.	COS	
4-601.11A	Food debris was observed inside a pot in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. COS This pot was discarded.	COS	
4-601.11A	Food debris was observed on a frying pan and tongs in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving these items to ware washing.	COS	m
3-501.16B	A plastic container of hush puppy batter was observed stored on the bottom shelf of the kitchen table without temperature control. The batter was measured at 46F. Potentially hazardous food held cold shall be maintained at 41F or less. COS by placing the batter in an ice bath. This batter was measured at 40F an hour later.	COS	
4-601.11A	Food splatters were observed on the interior surfaces of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. COS by cleaning and sanitizing.	COS	
3-501.16B	Raw chicken stored at the fryer was measured at 46F. Potentially hazardous food held cold shall be maintained at 41F or less. The chicken was taken to the walk-in cooler and a smaller batch was placed in a steel pan in an ice bath. Chicken placed in the ice bath was measured at 40F.	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
----------------	---	-------------------	---------

4-601.11C	Food splatters were observed on storage surfaces below the kitchen microwave. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. COS by cleaning this area.	COS	
4-901.11	Clean food containers stored above the hot holding area were observed to be wet nested. After cleaning and sanitizing, food equipment shall be air dried. COS by moving the containers to ware washing.	COS	
4-601.11C	An accumulation of dust and debris was observed on surfaces of the storage shelving above the hot holding area. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the storage shelving.	8-2-18	m
4-601.11C	Food splatters were observed on the heater unit above the hot holding area. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the heating unit.		
4-203.11B	Two digital food thermometers were available for cooks' use. Calibration check indicated that one unit measured an ice slurry at 32F and the other at 35F. Thermometers used for determining attainment and maintenance of food temperatures shall be accurate to within two degrees F. COS by discarding the inaccurate thermometer.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Melondy Lix		Date: July 18, 2018
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 8-2-18





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

ESTABLISHMENT NAME Catfish Kettle		ADDRESS 775 Weber Road		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION Mac & cheese in hot cabinet		TEMP. in ° F 142	FOOD PRODUCT/ LOCATION		TEMP. in ° 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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-302.11A	Raw shell eggs were observed above ready to eat food in the walk-in cooler. Cross contamination shall be prevented by storing raw animal products away from and below ready to eat foods. COS by rearranging the foods.	COS	
3-501.17A	Containers of opened applesauce were observed in the walk-in cooler with opened dates. Potentially hazardous food held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening by which time the food shall be sold, consumed or discarded. COS by marking the food with a discard date.	COS	
7-201.11B	Vaping materials were observed stored above stored food in the storage room. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils and single use items. COS by removing the vaping materials from the premises.	COS	ML
6-501.111	Food debris and rodent droppings were observed on aluminum sheet pans used to store bags of sugar and flour in the storage room. The presence of insects, rodent and other pests shall be controlled to minimize their presence on the premises. Control measures should include: 1) Eliminating attractant conditions such as food debris and ready access to food items by keeping the facility clean and protecting food stuffs. 2) Closing entry points into the facility by closing holes in walls and gaps at wall-floor junctures. 3) Using traps and enclosed bait stations, and 4) Employing professional pest control services. Please take action to minimize the presence of rodents on the premises.	7-21-18	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-601.11C	Food debris and grease was observed on the exterior of cookline equipment in the kitchen. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of cooking equipment as often as necessary to prevent a build-up of soil, food debris and conditions that attract pests.	8-2-18	
6-501.12A	An accumulation of food debris and grease was observed below cookline equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the cookline.	8-2-18	ML
6-101.11A	The floor tiles below the cookline are cracked, broken, buckled and generally damaged. Materials for indoor flooring surfaces under conditions of normal use shall be smooth, durable and easily cleanable. Please restore the kitchen floor to a cleanable condition.		
4-601.11C	Food debris was observed on the exterior of a blue food container at the fry station. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of food containers.		
4-601.11C	Minor food debris was observed on open wire shelving in the walk-in cooler. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the shelving.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Melondy Lix		Date: July 18, 2018
Inspector:  John Wiseman	Telephone No. (573)-431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 8-2-18



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

ESTABLISHMENT NAME Catfish Kettle		ADDRESS 775 Weber Road		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° 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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
----------------	--	-------------------	---------

4-601.11A	Dirty food equipment was observed in cleaned equipment racks on the "clean side" of the ware washing area. Food contact surfaces shall be clean to sight and touch. Please ensure that food equipment is being adequately cleaned during ware washing. The dirty items were placed back in the dirty side of the process.	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
----------------	---	-------------------	---------

6-202.15A	A visible gap was observed at the bottom of the rear entry of the kitchen. The outer openings of a food establishment shall be protected against the entry of insects and rodents. Please repair the gap at the bottom of the door.	8-2-18	
4-601.11C	Food residue and debris was observed on the exterior of the hot cabinet and other plastic food containers in the storage room. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of the hot cabinet and other bulk food containers in the storage room.		
4-204.112	A thermometer was not located in the hot cabinet. Hot holding units for potentially hazardous foods shall be provided with an accurate thermometer. Please place a thermometer in the hot cabinet.		
6-501.12A	Dirt and food debris was observed on the floor in the storage room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the storage room.		
3-304.12B	Bowls were used as scoops in bulk sugar in the storage room. Hand contact portions of food dispensing utensils may not contact food. COS by removing the bowls.		
4-601.11C	The top and undersides of the mechanical dishwasher are dirty. Non-food contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. Please clean the outside of the dishwasher.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: 		Melondy Lix	Date: July 18, 2018	
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 8-2-18



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

ESTABLISHMENT NAME Catfish Kettle	ADDRESS 775 Weber Road	CITY /ZIP Farmington, 63640
--------------------------------------	---------------------------	--------------------------------

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° 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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
----------------	--	-------------------	---------

--	--	--	--

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
----------------	---	-------------------	---------

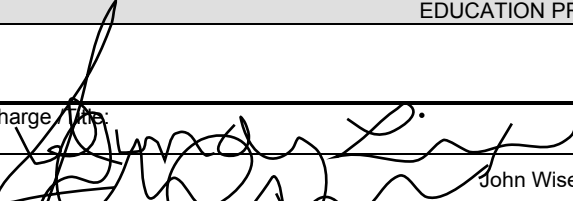

6-501.12A	Food debris and mold was observed on the walls surrounding the dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean and disinfect the walls in the ware washing area.	8-2-18	ML
6-501.12A 5-205.15B	A heavy accumulation of food debris was observed on the underside of the rinse sink. The drain plumbing below the rinse sink is being held in place with cloth towels which have accumulated a great deal of food and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. A plumbing system shall be maintained in good repair. Please remove the cloth towels, repair the drain plumbing and provide adequate support to the drain and thoroughly clean and disinfect the underside of the drainboard, the plumbing pipes, the wall below the drainboard and the floor below the ware washing area.		
4-101.19	Mold was observed on duct tape used to mend the broken lid liner of the ice machine in the wait station. Non-food contact surfaces of equipment that that are exposed to splash spillage, food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, smooth and cleanable material. COS The manager removed the ice machine lid, removed the insulating panel from the inside of the lid and replace the lid on the machine.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title 	Melondy Lix	Date: July 18, 2018
Inspector: 	John Wiseman	Telephone No. (573)431-1947   EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 8-2-18



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

ESTABLISHMENT NAME Catfish Kettle		ADDRESS 775 Weber Road		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)
3-602.11	<p>Grape jelly prepared at the Twin Oaks facility was observed for sale at the sales counter. The jars of jelly bore no labeling of any kind. Food packaged in a food establishment shall be labeled with:</p> <ol style="list-style-type: none"> <li>1. The common name of the food.</li> <li>2. A list of ingredients in descending order of predominance by weight.</li> <li>3. An accurate declaration or quantity or weight.</li> <li>4. The name and location of the producer.</li> <li>5. A list of any major allergens contained in the product.</li> </ol> <p>The approval necessary for the sale of these products will be discussed at the follow-up inspection.</p> <p>NOTE: Glass jars of dressings and sauces prepared and packaged on site were observed for sale in one of the pie coolers in the front service area. The jars did not bear labeling indicating the name and location of the producer, a complete list of ingredients, a declaration of weight, nor potential allergens. The approval necessary for the sale of these products will be discussed at the follow-up inspection.</p>				8-2-18
EDUCATION PROVIDED OR COMMENTS					
					
Person in Charge, Title: Melondy Lix				Date: July 18, 2018	
Inspector: 		John Wiseman	Telephone No. (573) 431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 8-2-18