



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

TIME IN	10:44 am	TIME OUT	3:35 pm
DATE	July 17, 2017	PAGE	1 of 7

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: Wyatt Barger, kitchen manager
ADDRESS: 775 Weber Road / PO Box 961	ESTABLISHMENT NUMBER: 2838	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: 573/756-7305	FAX: none
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		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 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"/> 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"/>
<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 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 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 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						

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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 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 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 type="checkbox"/>	<input checked="" 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>Wyatt Barger</i> Wyatt Barger, kitchen manager	Date: July 17, 2017
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: July 19, 2017



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ESTABLISHMENT NAME The Catfish Kettle		ADDRESS 775 Weber Road / PO Box 961		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cole slaw, freshly prepared		62	Hot hold table: baked beans		167 and 194
Chicken, deep fryer		202 to 209	Corn, on ice by breading station		55 to 62
Fish, deep fryer		209 to 212	True 2-door cooler: ambient		36
Hush puppy mix, slaw on ice		46, 40	Insulated hot hold, in storage room, ambient		170
Buttermilk on ice		41			

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		WB
3-501.14B	Cole slaw that was freshly prepared in a large, gray tub had an internal temperature of 62F. Potentially hazardous food that is prepared from ingredients at ambient temperature shall be cooled to 41F within four hours. According to staff, the temperature of the cooling food is not monitored. Please record time and temperature when placed in the cooler, and monitor to ensure food reaches 41F within four hours. To facilitate cooling, divide food into shallow containers, nest in an ice bath, stir. Please monitor cooling of slaw.	7/19/17	
3-501.17B	Food was not labeled with the date of disposition. Potentially hazardous food that is fully cooked or ready-to-eat and held for more than 24 hours shall be labeled with the date of disposition, which is the date of opening (if commercially prepared) or the date of preparation, plus an additional six days. COS by labeling	COS	
3-501.16A	Containers of prepared hush puppy mix and slaw were stored with the bottom of the container in contact with ice. To keep the food cold, ice needs to be in contact with the sides of the containers as far up as possible. At the beginning of food preparation, the hush puppy mix had an internal temperature of 46F and the slaw of 40F. CORRECTED ON SITE by adding ice to all containers that had food containers nested in them (chicken, slaw, hush puppy mix).	COS	
4-601.11A	Debris was observed on numerous pieces of clean equipment and utensils: plate stored below microwave, numerous equipment on shelf below heat table; slotted spoon, spatula turner, strainer, and lid on drying racks above the 3-vat and 2-vat sinks; orange tray, plate, and bowls on rack by Panasonic microwave. Because of the numerous pieces of equipment with debris on them, please inspect all clean equipment and return soiled items to warewashing area for cleaning. Please use a 6-step method for cleaning food contact surfaces: (1) scrape/rinse, (2) wash, (3) rinse, (4) sanitize, (5) air dry, (6) inspect before storing.	7/17/17	
4-601.11A	Dried food debris observed on the inside of the door and cavity of the Panasonic microwave. Please wash, rinse, and sanitize inside of microwave a minimum of every four hours, more often if needed.	7/17/17	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		WB
6-202.15A	The back entry door did not fully self-close. Outside entries shall be self-closing and sealed. Please repair or replace self-closure device on this door.	7/19/17	
3-501.13B	Fully cooked corn was thawing submerged under water in the sink. Food shall be thawed submerged under cold running water. Please allow cold water to flow from faucet during thawing process.		
4-904.11B	A spoon was stored with the handle down in a canister on the prep table. Unwrapped utensils shall be stored with the handles up to prevent contamination of the food-contact surface when retrieving. Please store utensils with handles up.		
4-601.11B	Accumulation of debris observed on the inside of the oven. Please clean at a frequency to prevent baked-on debris from accumulating.		
4-501.14	Accumulation of debris on the head of the spring sprayer at the 3-vat sink. Warewashing equipment shall be kept clean. Please clean sprayer head and handle as often as needed to keep clean.		
4-903.11A	Debris was observed inside several canisters that held utensils on the waitress prep table in the kitchen. Equipment shall be protected from contamination while in storage. Please clean and sanitize holders as often as needed to keep clean.		
4-903.11A	Clean plates, bowls, etc. were stored unprotected throughout the kitchen. Debris was observed on several of the top pieces. Clean equipment shall be protected while in storage. Please invert entire stack or the top dish, cover with clean cloth, etc. to protect from contamination while in storage.		
3-305.11A	In-use oven mitts were stored on top of packages of buns on the shelf below the waitress prep table. Food shall be protected from contamination. Please store oven mitts in an area where food, clean equipment, clean linens, and single-use items cannot be contaminated.		

EDUCATION PROVIDED OR COMMENTS

NOTE: A follow-up inspection will be conducted on July 19 to verify temperature violation corrections. A second follow-up inspection will be scheduled at that time for any remaining violations.

Person in Charge / Title: <i>Wyatt Barger</i> Wyatt Barger, kitchen manager		Date: July 17, 2017
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: July 19, 2017



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Ambient, walk-in freezer		9	Walk-in cooler: ambient, raw fish, hush puppy reconstitute		44, 44, 45

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
4-601.11A	Accumulation of debris observed on the heat lamp above the hot hold table. Please clean the lamp to prevent debris from falling into food.	7/19/17	WB
3-501.16A	A container of corn on the cob that is held on ice by the breeding station was not nested into the ice. The upper portions of the corn had temperatures 57F to 62F. Because this is cooked corn, it shall be held at 41F or lower. Please monitor food temperatures to ensure they remain at 41F or lower by adding ice, placing in shallow containers, or placing in a cooler. NOTE: corn was placed in the walk-in cooler.	7/17/17	
4-601.11A	Dust and debris were observed on the lamps in the smaller hood nearest the breeding station. Please clean lamps and holders as often as needed to prevent debris from falling into food.	7/19/17	
4-202.11A	A rubber spatula and a ladle, stored hanging above the 2-vat food prep sink, were marred. Food contact surfaces shall be free of imperfections. Please dispose of all equipment and utensils that have breaks, cracks, and other imperfections.	7/17/17	
4-601.11A	Debris observed on the blade and the area behind the blade of the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the can opener blade and blade holder a minimum of every four hours while in continual use, or after each use if used less often.	7/17/17	
3-501.16A	The walk-in cooler had an ambient temperature of 44F; food held inside had internal temperatures of 44 to 45F. Potentially hazardous food shall be held at 41F or lower. Please have unit serviced. NOTE: because food was not disposed, please use a cook's thermometer to ensure cooked food held in this unit is reheated to 165F for 15 seconds before hot holding, and that raw animal-derived foods are cooked to required minimum temperatures.	7/19/17	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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3-304.12A	The handle of an in-use scoop, stored in the hush puppy mix, was in contact with the food. Handles shall be stored above the surface of the food. Please store in-use utensils with the handle above the food.	7/19/17	WB
3-304.14	A wet cloth was stored on the work table of the 3-vat sink. Wet wiping cloths shall be stored in sanitizer between uses. Please provide a labeled sanitizer bucket for wet wiping cloths.		
4-601.11C	The racks, bottom shelf, and sliding door ledges inside the True 2-door cooler were dirty. Towels were stored in the bottom and a bucket to catch drips were inside. Liquid with food debris provides a hospitable environment for bacterial and fungi growth. Please keep inside of cooler clean and dry. Determine source of liquid and repair or replace unit.		
3-307.11	Employee food (pudding, fruit, drinks) were stored with facility food in the True 2-door cooler. Employee food shall be stored in a designated tub or area in the bottom of the cooler to prevent contamination of facility food. COS by placing employee food in container in bottom of walk-in cooler.		
5-203.13	The mop sink that used to be in the kitchen was replaced with a 3-vat sink used to dump ice, beverages, etc. Staff stated mop water was disposed in various sinks. A service sink or curbed cleaning facility equipped with hot and cold running water shall be provided for disposal of cleaning liquids and for cleaning mops, and located where food, clean equipment and utensils, single use items, and clean linens cannot be contaminate		
4-203.12A	The thermometer read-out on the heated insulated cabinet in the storage room read 153F when the actual temperature was 170F. Please install an accurate thermometer on the inside of this unit in an easy-to-read location.		
6-501.12A	Accumulation of debris observed on the ceiling and insulation cover above the bag-in boxes in the storage room, and panel in ceiling was gaped. Please clean ceiling and cover, and reattach panel for duct work.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: July 19, 2017



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5-402.11A	There was no observable air break in the drain below the 3-vat sink near the warewashing area. Sinks in which food or equipment are placed shall be protected from sewage back-up with an indirect drain. Please install an indirect drain on this sink. The sink was observed being used to dump ice and beverages, and to rinse utensils during this visit.	7/19/17	WBS
8-301.11B	At the time of the approved pre-opening inspection, the kitchen was equipped with one handwashing sink and a mop sink. During this visit, it was observed that the mop sink was repositioned 90 degrees with its back against the side of the True 2-door refrigerator and designated as the handwashing sink. The prior handwashing sink was removed and replaced with a mini 3-vat sink. These changes are defined as "extensive renovations" in the Missouri Food Code: "Extensive renovation means a physical change to portions of the food establishment designated for food preparation, food storage and/or warewashing. Examples include, but are not limited to building additions, demolition of interior or exterior walls, the additional or removal of hand sinks, three compartment sinks, or service sinks. The operator of a food establishment must obtain written approval from the regulatory authority before beginning an extensive renovation of an existing food establishment. Sinks were removed and installed without prior knowledge or approval by this office. Please contact our office before beginning extensive renovation work.	7/17/17	
3-305.11A	Employee vapor smoke and drink (lidded with straw) were stored with and above food and single-use items in the storage room with chemicals. Employee personal items and covered drinks shall be stored in a designated area where food, single-use items, clean linens, and clean equipment cannot be contaminated.	7/17/17	

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5-205.11A	A handwashing sink was installed next to the True 2-door cooler. The front access of the sink is blocked by a 3-vat sink, and the side access by a drainboard. Handwashing sinks shall be convenient to use and accessible. Please provide a handwashing sink that has easy access to its front.	7/19/17	WB
6-301.14	There was no sign at the handwashing sink in the kitchen to remind users of the importance of washing hands. Please install a sign at this handwashing sink.		
6-501.12A	Accumulation of debris observed in the entire warewashing area: walls (including excessive mold growth around warewashing machine and under table), floors (including mold), pipes (including mold), clean equipment rack, wall fan, air conditioner. Please clean all equipment, walls, and floor in the warewashing area.		
4-302.14	Sanitizer test strips to check the concentration of chlorine in the sanitizing cycle of the warewashing machine were no longer indicating (too old). Please provide usable test strips at all times to ensure chlorine is between 50 and 100 ppm.		
4-501.14	Accumulation of grease and debris observed on the pipes and inside doors of the warewashing machine, and on the top of the machine. Warewashing equipment shall be cleaned at least daily, more often if needed to keep clean.		
4-501.14	The spray head and spring arm on the pre-cleaning station in the warewashing area were dirty. Please clean as often as needed to keep clean.		
6-501.11	Tape was used as a repair behind the sprayer in the warewashing area. Please remove tape and make repair(s). Clean tape residue, debris, and mold from wall, and sanitize to reduce mold growth.		
6-501.12A			

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	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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			WB

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3-305.11A	Boxes of Jello were stored on the floor in the storeroom. Food shall be stored a minimum of six inches off floor. Please elevate food off floor.	7/19/17	WB
3-304.12B	The handle of in-use scoops, one stored in the bulk container of bone-in chicken breading, one in the bulk container of self-rising flour, one in the bulk container of all-purpose flour, were in contact with the breading and flours. Please store with handles above surface of food to protect food from contamination.	↓	
6-501.12A	Accumulation of food debris and dead insects observed near the floor-wall juncture, behind and under equipment, in the storage room holding the furnace. Please thoroughly clean floor.		
4-803.11	A soiled apron was stored on shelf above flour on the rack near the back entry. Soiled laundry shall be stored in a cloth hamper that is washed, or in a cleanable, non-absorbent container, where food, clean equipment, clean linens, and single-use items cannot be contaminated. Please store soiled linens in appropriate place, or place in designated area for employee belongings.		
6-501.14A	Accumulation of debris observed on the cover over the fan in the storage room holding chemicals near the back entry. Ventilation systems shall not be a source of contamination. Please clean fan cover.		
4-203.11B	The cook's thermometer was digital but not operable (perhaps needing new battery). Food thermometers shall be accurate. Please provide at least one thermometer (more is preferable) to check food temperatures (both hot and cold foods).		
2-301.14	Employees were observed washing hands in the 3-vat sink, located near the handwashing sink, because the handwashing sink is not accessible. Hands shall be washed only at handwashing sinks. Please ensure all employees use the handwashing sink to wash hands.		

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			Ambient, pie cooler		40

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4-601.11A	<b>DINING, BATHROOMS</b> Mold observed on the inside of the ice maker (between door and deflector at the top). Food contact surfaces shall be clean to sight and touch. Please dispose of ice, wash, rinse, sanitize, and air dry before returning to service. Clean and sanitize top condenser area, if needed, to control mold growth.	7/19/17 ↓	WB
7-102.11	A bucket labeled "sanitizing solution only" held soapy water (no sanitizer). Working containers of chemicals shall be labeled with the contents. Please do not use sanitizing buckets for other cleaning liquids.		
7-102.11	A spray bottle of blue liquid, stored in the cabinet below the sink in the men's bathroom, was not legibly labeled. Please label bottle with common name of the contents.		
7-202.12A	<b>ENTRY AND CLOSET BEHIND CHECK OUT COUNTER</b> PIC ant killer bait was stored on shelf. This insecticide is not labeled for use in a food establishment. Please use only approved insecticides and use according to manufacturer's label.		
7202.11A	Nail polish remover, hair spray, fizz eraser, deodorant, wallet, and keys were stored on a shelf above and with facility items. Only those toxic materials required for the operation of a food establishment shall be allowed in a food establishment, and employee personal items shall be stored below or separately from facility food and food-related items. Please remove chemicals from facility and store wallet and keys in an area designated for employee personal items.		
4-601.11A	Debris observed on the inside and outside surfaces of the Cambro insulated cabinet. Please clean and sanitize the Cambro cabinet after use.		

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6-301.14	<b>DINING, BATHROOMS, ENTRY</b> There was no sign by the handwashing sink located next to the ice maker. Please install a sign to designate this sink as a handwashing only sink.	7/19/17 ↓	WB
4-903.11A	Debris observed in the bottom of the containers holding spoons on the beverage counter. Please clean containers as often as needed to protect clean utensils from contamination.		
4-903.11A	A splash guard was not provided around the handwashing sink, and straws were stored next to the vat.		
3-305.11A	The straws may become contaminated from splash. Please install a splash guard to protect food, clean equipment, and single-use items from contamination from splash.		
3-305.12F, 4-903.12A	Containers of salt and pepper, straws, and a scoop were stored below an unshielded drain in the cabinet below the soda dispenser. Food, clean equipment, clean linens, and single-use items shall not be stored below an unshielded drain. Please move these items from the cabinet.		
3-305.11A	Employee shoes and squash were stored with a box of facility coffee in the tall cabinet near the kitchen entry. Facility food shall be protected from contamination. Please store all facility food separately from employee personal items.		
6-501.14A	Accumulation of debris on the light fan vent cover in the men's bathroom. Please clean as often as needed to keep clean.		
6-501.14A	Debris observed on the floor fan. Please clean all surfaces to prevent blowing debris.		

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge / Title: <i>Wyatt Barger</i> Wyatt Barger, kitchen manager		Date: July 17, 2017
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: July 19, 2017



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 / PO Box 961		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
6-501.114A	<b>OUTDOOR PERIPHERY</b> Unused equipment was stored in the back of the facility. The premises shall be free of items that are unnecessary to the operation or maintenance of the facility such as equipment that is nonfunctional or no longer used. Please remove unused and nonfunctioning equipment.	7/19/17	WB
4-803.11	A 5-gallon bucket containing cloth towels and a yellow liquid were stored outdoors. Soiled cloths shall be stored in a designated hamper. Please store soiled cloths where they will not attract pests, and cover any containers stored outdoors.	↓	
5-501.113B	A rusted, metal container held cigarettes, trash, and rain water. Outside trash receptacles shall be lidded, cleanable, and pest resistant. Please provide a covered trash receptacle for employee trash.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Wyatt Barger</i> Wyatt Barger, kitchen manager		Date: July 17, 2017
Inspector: <i>Rose Miller</i> Rose Miller	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: July 19, 2017