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

TIME IN 10:52am	TIME OUT 1:40pm
DATE 1-8-20	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: Karen Hutson		PERSON IN CHARGE: Helen Dickey
ADDRESS: 775 Weber Road		ESTABLISHMENT NUMBER: 2838	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-7305	FAX: na	P.H. PRIORITY : ■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC
☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
IN ✓OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
✓IN OUT	Food in good condition, safe and unadulterated		
IN OUT ✓N/O N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
IN ✓OUT N/A	Food separated and protected		
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized	✓	
IN OUT ✓N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✓IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
✓IN OUT N/O N/A	Proper hot holding temperatures		
✓IN OUT N/A	Proper cold holding temperatures		
IN ✓OUT N/O N/A	Proper date marking and disposition		
IN OUT ✓N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
IN ✓OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✓N/A	Compliance with approved Specialized Process and HACCP plan		

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
✓		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
	✓	Food properly labeled; original container	✓	
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
✓		Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
	✓	In-use utensils: properly stored		
	✓	Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
	✓	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
	✓	Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Helen Dickey			Date: January 8, 2020
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: ■ Yes ☐ No Follow-up Date: 1-22-20

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot hold beans	151	Raw chicken at fryer	41
True 2-door cooler: ambient	36	Walk-in cooler: amb, slaw, fish, pasta	32, 38, 38, 40
Fish as prepared	170	True freezer	0
Chicken as prepared	184	Pie cooler #1, #2	40, 38
Raw fish as fryer	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
3-501.17A	An opened bag of cut lettuce was observed inside the True 2-door cooler in the kitchen with out discard date. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. COS by labeling.	COS	
2-401.11	Employee beverages were observed stored atop the microwave near the kitchen three compartment sink. Employees may drink from closed containers if the containers are handled and stored to prevent contamination of hands, food, equipment and single use items. Please locate employee beverages so that they cannot contaminate food related items. COS by moving.	COS	
4-601.11A	Food debris was observed on plates in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving to ware washing.	COS	
4-601.11A	Metal fragments were observed inside the gear housing of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving to ware washing.	COS	
4-601.11A	An accumulation of food debris was observed on the upper interior surfaces of the microwave across from the fryers in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the microwave interior as often as necessary to keep it clean. COS by cleaning.	COS	
5-203.14B	A garden hose is connected to a water spigot in the ware washing area without backflow protection. A plumbing system shall be protected from backflow of a solid, liquid or gas by use of an ASSE approved anti-backflow device. Please install a hose bibb vacuum breaker on the hose.	1-22-20	

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
4-601.11C	An accumulation of food debris was observed on the open wire shelving inside the True 2-door cooler in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler, including the shelving.	1-22-20	
4-601.11C	An accumulation of dust was observed on the fan cover inside the True 2-door cooler in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the fan cover.		
4-901.11	Some plastic containers were wet-nested in clean storage above the three compartment sink in the kitchen. After cleaning and sanitizing, food equipment shall be air dried. Please ensure that equipment is air dried prior to placing in storage.		
6-101.11A	The ceramic floor tiles are missing below most of the cook-line equipment. Flooring material in food establishments shall be smooth, durable, nonabsorbent and easily cleanable. Please replace damaged and missing floor tiles.		
4-501.14C	An accumulation of debris was observed on the top and doors of the mechanical dishwasher in the kitchen area. Dishwashers shall be cleaned at a frequency which prevents recontamination of equipment. Please clean the exterior of the dishwasher.	COS	
4-601.11C	An accumulation of dust and debris was observed on surfaces of the equipment drying rack in the ware washing area of the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the rack.	1-22-20	

EDUCATION PROVIDED OR COMMENTS

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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
3-302.11A	Raw shell eggs were observed stored above ready to eat foods in the walk-in cooler. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please store raw animal foods below ready to eat foods. COS by moving.	COS	
7-102.11	Unlabeled spray bottles of yellow cleaner were observed stored in the chemical storage area. Working containers of toxic materials shall be marked with the common name of the material. Please label the spray bottles. COS by labeling.	COS	
3-501.17A	Various potentially hazardous foods held in the walk-in cooler were marked with the date of preparation or the date when the food was placing in cold-holding. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. Please label all potentially hazardous food held refrigerated with a discard date. COS by marking with discard date.	COS	

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4-601.11C	An accumulation of mold and food debris was observed on surfaces of the open wire shelving in the walk-in cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the shelving.	1-22-20	
3-305.11	Cases of corn were observed stored on the floor in the walk-in freezer. Food shall be protected from sources of contamination by storing at least six inches off of the floor. COS by moving the food.	COS	
4-601.11C	An accumulation of dust and debris was observed on racks and other surfaces in the dry storage area of the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the storage area.	1-22-20	
3-304.12	The handle of a cup used as a scoop was observed in contact with sugar in a container below the wait station. In-use utensils for food dispensing shall be positioned with their handles above the surface of the food. Please position handles above food surfaces. COS	COS	
4-601.11C	Minor food debris was observed on counter surfaces below beverage equipment at the wait station. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the counter surface below equipment.	1-22-20	
3-302.12	A container of sugar below the wait station was not labeled. Foods which are not readily recognizable and which are not in their original packaging shall be labeled with the common name of the food. Please label the sugar. COS by labeling.	COS	

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