



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

TIME IN 10:05 AM	TIME OUT 12:45 PM
DATE 10/19/2020	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: Karen Hutson	PERSON IN CHARGE: Kylie Shurtliff	
ADDRESS: 775 Weber Road	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"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
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 type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		<input type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<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		
IN <input type="checkbox"/> QVT <input type="checkbox"/> N/O	Hands clean and properly washed	✓		<input type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/> 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"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> QVT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
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"/> OUT <input 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 <input type="checkbox"/> QVT <input type="checkbox"/> N/A	Food separated and protected				IN = in compliance	OUT = not in compliance	
IN <input type="checkbox"/> QVT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				N/A = not applicable	N/O = not observed	
IN <input type="checkbox"/> QVT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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 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"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<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 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 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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:

Kylie Shurtliff

Date: October 19, 2020

Inspector:

John Kleinberg

Telephone No.
(573)431-1947

EPHS No.
1686

Follow-up: Yes No
Follow-up Date: 11/2/2020

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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
Walk-In Cooler; Ambient, Slaw	41, 40	Hothold; Baked Beans, Brown Gravy, White Gravy	144, 153, 138
Walk-In Freezer	11	True Two Door Cooler Ambient	37
Hothold Cabinet; Ambient, B. Beans	143, 182	Pie Cooler Ambient	38
Fish Thawing	35	Pie By The Slice Cooler	39
True Freezer Ambient	9	Fish, Chicken, Hush Puppy Batter by Fryer	41, 41, 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	Some tubs of slaw and other Potentially Hazardous Foods (PHFs) were found with dates of preparation or no date at all. PHFs prepared in the establishment or taken from opened commercial packaging and intended to be held for over 24 hours shall be marked with a seven day discard date. Please ensure all prepared PHFs in the establishment that will be held for over 24 hours are marked with a seven day discard date.		10/19/20
3-302.11A1	Raw shell chicken eggs were observed to be stored above Ready To Eat (RTE) Food including onions and cooked sausages. PHFs shall be stored in a manner which prevents potential cross contamination via the following vertical order from top to bottom: RTE foods, fish and seafood, whole muscle beef and pork, ground beef and pork, chicken and poultry products. Please store food in a manner which prevents potential cross contamination.		10/19/20
3-501.18A3	A container inside the walk-in cooler of fish fillets was observed to have a discard date of 10/11 - 10/18. PHFs shall be discarded when they exceeded their disposal date and shall not be used for food service. Please monitor storage for potentially out of date food and dispose of it if located.		10/19/20
7-201.11B	An employee's personal vape unit was observed stored on a shelf with and above containers of disposable gloves. Potentially toxic and poisonous materials shall be stored separately from and not above food, food equipment, utensils and single service items. Please store potentially toxic and/or poisonous materials away from single service items. CORRECTED ON SITE by moving the vape.		COS
7-202.12A2	A can of Raid Flying Insect Killer was found in the establishment with the label stating that the product was for use in residential buildings only. Potentially toxic or poisonous materials shall be approved for use within a food establishment. Please remove the Raid from the establishment.		10/19/20
4-601.11A	Metal filings were observed inside the table mounted can opener housing. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please clean the can opener.		10/19/20
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
6-501.14A	The housing of the condenser inside the walk-in cooler was observed to have an accumulation of dust and potential mold. Ventilation systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the condenser housing.		10/19/20
3-305.11A3	Boxes of chicken breasts were observed stored on the floor of the walk-in cooler. Food shall be stored in a cool, dry place where it is protected from dust, splash and other contamination while also being six inches off of the floor or on a pallet. Please store food off the floor.		10/20/20
4-601.11C	The wire shelving in dry storage was observed to have an accumulation of dust, debris and possibly mold. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the shelving in dry storage.		10/19/20
6-501.12A	The floors underneath the shelving in dry storage had an accumulation of dust. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the flooring in dry storage.		10/19/20
3-501.13B	Containers of fish were observed in the three vat sink thawing under hot water. Frozen foods thawed under running water shall be under water that is 70F or lower. Please ensure water used to thaw frozen food is less than 70F. CORRECTED ON SITE by switching to cold water.		COS
4-601.11C	The bottom of the true freezer had an accumulation of food debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the True freezer.		10/19/20
6-501.12A	The floors underneath the equipment on the cookline were observed to have an accumulation of debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors underneath the cook line.		10/19/20

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:

Kylie Shurtliff

Date: October 19, 2020

Inspector:

Donovan Kleinberg

Telephone No.
(573)431-1947

EPHS No.
1686

Follow-up: Yes No
Follow-up Date: 11/2/2020



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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		
Fish In Tubs	44-35*			
Fish from Fryer	181			
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
2-401.11A	Employee beverages were observed stored on the prep table, one of which did not have a lid. Employees are allowed to drink from beverage containers in food preparation areas assuming they are lidded and stored in a location where they cannot potentially contaminate food, food equipment, utensils and single service items. Please ensure employees lid their beverage containers and only store them in locations where contamination cannot occur.		COS	
4-601.11A	The deflector inside the ice machine was observed to have an accumulation of mold. FCSs shall be kept clean to both sight and touch. Please dispose of the ice and then wash, rinse and sanitize the interior of the machine to kill any mold.		10/21/20	
3-501.16A2	Fish was observed sitting in tubs without any form of cooling; upon checking the temperature they registered at between 35-45F. PHFs shall be held cold at 41F or lower. Please ensure PHFs are not left out at room temperature. CORRECTED ON SITE by adding the fish to bins with ice.		COS	
4-202.11A	The strainer at the deep fry station has several portions broken and frayed. The surface of FCSs shall be smooth and free from chips, cracks, seams or other defects. Please dispose of and replace the strainer.		10/20/20	
2-301.14H	Employees were observed donning single use gloves without washing hands. Employees shall wash their hands before applying new gloves in order to prevent contamination of gloves. Please ensure employees know when to wash their hands. CORRECTED ON SITE by discussion with manager.		COS	
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6-101.11A	The floor tiles underneath the cook line equipment were found to be missing and/or damaged. Physical surfaces shall be kept smooth, hard and durable in order to make them easily cleanable. Please repair and replace the floor tiles.		11/2/2020	
4-601.11B	There was notable grease accumulation on the vent hoods over the grill ranges. NFC surfaces shall be kept free of an accumulation of grease and baked on debris. Please clean the vent hood.		10/20/20	
6-501.14A	The window AC unit by dishwashing was observed to have an accumulation of dust. Ventilation systems shall not be a source of contamination. Please clean the AC unit.		10/20/20	
4-903.11C	Utensils were observed to be stored with their FCSs up. Reusable utensils shall be stored in a manner which provides protection from contact to FCSs. Please store utensils handle up.		10/19/20	
4-501.14C	The sprayer at the pre-clean sink was observed to have a heavy accumulation of debris on the housing. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the sprayer at the pre-clean sink.		10/19/20	
4-501.14C	The upper interior surfaces of the dishwashing machine was observed to have a heavy accumulation of debris. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the inside of the dishwashing machine.		10/20/20	
6-501.12A	THere was a heavy accumulation of mold on the wall behind the dishwashing machine. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please wash, rinse and sanitize the wall to kill and remove the mold.		10/21/20	
5-205.15B	The garden hose by warewashing was leaking. Plumbing systems shall be maintained in good repair. Please fix the leak.		11/2/20	

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Person in Charge Title:	Kylie Shurtliff			Date: October 19, 2020
Inspector:	Donovan Kleinberg	Telephone No. (573)-431-1947	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 11/2/2020



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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)
4-203.12B	The thermometer inside the True Two Door Cooler was found to have a temperature scale starting at 100F. Ambient air measuring thermometers in Fahrenheit shall be accurate to within plus or minus three degrees in the range of their intended use. Please replace the thermometer with a model that is intended for use inside refrigerators.				10/26/20
4-601.11C	The wire shelving inside the pie cooler was observed to be dirty. NFC surfaces shall be kept free of an accumulation of debris. Please clean the wire shelving.				10/19/20
4-601.11C	The shelves and drawers underneath the soda dispensers had an accumulation of sticky residue. NFC surfaces shall be kept free of an accumulation of debris. Please clean the drawers and cabinets.				10/19/20
3-305.11A2	An employee backpack was observed stored on top of jugs of fry oil. Food shall be stored in a location where it is protected from contamination. Please store employee personal items separately from food.				10/19/20
6-501.12A	The ceiling in the kitchen near the vents has an accumulation of dust. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the ceiling.				10/19/20
4-601.11C	The rack holding the soda syrups in dry storage has an accumulation of dust and debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the rack.				10/19/20
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title:		Kylie Shurtliff		Date: October 19, 2020	
Inspector:		Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686	<input type="checkbox"/> Yes <input type="checkbox"/> No
MO 580-1814 (9-13)		DISTRIBUTION: WHITE - OWNER'S COPY		CANARY - FILE COPY	
Follow-up Date: 11/2/2020					