



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

TIME IN	11:03am	TIME OUT	1:15pm
DATE	6/3/2024	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: The Catfish Kettle	OWNER: Karen Hutson	PERSON IN CHARGE: Justin Stowers
ADDRESS: 775 Weber Road	ESTABLISHMENT NUMBER:	COUNTY: St. Francois
CITY/ZIP: Farmington, 63640	PHONE: 573-756-7305	FAX: N/A
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 <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 checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" 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"/> IN <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"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <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"/> IN <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"/> 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/O <input type="checkbox"/> N/A	Food received at proper temperature			<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 <input type="checkbox"/> 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				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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input 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		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Justin Stowers</i> Justin Stowers	Date: June 3, 2024
Inspector: <i>Nicholas Joggerst</i> Nicholas Joggerst	Telephone No. 573-431-1947
EPHS No. 1687	Follow-up: Follow-up Date: 06-6-24
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot held white beans		158	Green beans/baked beans reheat for hot hold(10:50am-		62/64
Walk-in freezer(amb.)		0	Hot held:chicken/fish/green beans		165/155/149
Walk-in cooler(amb.) imitation crab/		46/45	True"Sauce" fridge (amb.) No PHF		50
Cont. raw chicken/crab salad		48/53	True cooler(checkout area) amb.		36
True freezer(amb.)		15	Fried fish		211

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
3-501.16A2	Several potentially hazardous food items in the walk-in cooler were observed above 41F. Potentially hazardous food shall be held cold at 41F or less. Please repair so food is held at 41F or less.	6/4/2024	
4-601.11A	Mold was observed on the utensil/ice scoop holder for the ice bin the dining area, and mold was observed on the top portion of the ice deflector. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize ice scoop tray and empty ice bin and clean according to manufacture suggestion or wash, rinse, and sanitize.	6/5/2024	
NOTE:	The True fridge in dining room was observed at ambient temperature (50F) that was used to store condiments. No potentially hazardous food was observed in the unit. Please do not use this unit for potentially hazardous food.		
NOTE:	The Avantco fridge in the checkout area was not in service during this inspection.		

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
6-501.12A	The floor of the walk-in cooler was covered in water and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean of all debris.	6/5/2024	
6-501.111	An accumulation of mouse feces were observed in the cabinets beneath the soda machine in the dining area and mouse droppings were observed in several of the drawers where single-serve lids were stored near the soda machine and in the drawers beneath the tea dispensers. The presence of pests shall be controlled by routinely monitoring the premises. Please clean of all debris and place approved traps.	6/5/2024	
4-601.11C	All the cabinets beneath in the dining area around the ice bin were observed with sticky residue on the. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	6/5/2024	
5-202.12A	No hot water was available at the hand wash sink in the dining area. A hand wash sink shall be supplied with at least 100F hot water through a mixing valve or combination faucet. Please provide hot water of at least 100F to the sink.	6/8/2024	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Justin Stowers		Date: June 3, 2024
Inspector:	Nicholas Joggerst	Telephone No. 573-431-1947 EPHS No. 1687
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 06-6-24



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Cole slaw on ice beneath prep table (12:20pm)		58	Reheating Green beans 10:50am-12:33pm		166
Cottage cheese on ice		49	Reheating baked beans 10:50am-12:33pm		71

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4-501.114A	Dishes were being ran through the ware wash machine with no chlorine sanitizer. Chlorine sanitizer shall be at 50-100ppm. COS by asking staff to supply chlorine to the ware wash machine.	COS	
3-501.16A2	A container of cole slaw was observed upon arrival sitting on ice beneath the prep table. At 12:20pm the cole slaw was observed at 58F. Cottage cheese was observed on ice on ice beneath the prep table at 49F. Potentially hazardous food shall be held cold at 41F or less. This food was not observed with a disposition time. COS by asking staff to voluntary discard at end of inspection and to wash, rinse, sanitize container and to implement time as control as specified under 3-501.19 from now on for things that cannot hold at 41F or less.	COS	
3-403.11C/D	Baked beans in a croc pot were observed at 71F after nearly two hours of reheating. Potentially hazardous food shall be reheated to 135F if taken from hermetically sealed container within two hours of opening. COS by asking staff to immediately heat to 135F and to hold at 135F.	COS	

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3-501.13B4	Upon arrival several plastic totes and the sinks in the kitchen opposite the fryers were filled with raw fish. The totes of fish were temped at 64F. It is believed that staff are trying to thaw these items at room temperature then cook and serve or hold hot. Potentially hazardous food shall be thawed for a period of time of time that does not allow raw animal product requiring cooking as specified under 3-401.11 (a and b) to be above 41F for more than 4 hours; including the time to prep for cooking.	7/5/2024 6/8/2024	
6-501.11	The ceiling in the ware wash area was observed deteriorating. Physical facilities shall be kept in good repair. Please repair the ceiling so it is smooth, durable, and cleanable.		
4-601.11C	There was a minor accumulation of debris on the drying racks near the ware wash machine. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 06-6-24