

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

TIME IN 1000 TIME OUT 1200

PAGE 1 of 2

| NEXT R | NY TIME | INSPEC | CTION, OR SU FOR CORRE | Y, THE ITEMS NOTI CH SHORTER PER CTIONS SPECIFIED | IOD OF TIME AS IN THIS NOTIC | S MAY BE SPE | CIFIED | N WRI | TING BY T | HE RE | R FACILITIES WHICH MU GULATORY AUTHORITY DD OPERATIONS. | r. FAILURE TO | COMP | JY THE LY | |
|---|---|------------|---|---|--|---|---|--|--|-----------------------------|---|---|--------|---------------|--|
| Catfish Wharf | | | | | owner: Muath Quattom | | | | | | PERSON IN CHARGE: Neal Quattom | | | | |
| ADDRESS: 601 S By Pass | | | | | | | | | | | COUNTY: 069 | COUNTY: 069 | | | |
| CITY/ZIP: Kennett, MO 63857 | | | | PHONE: FAX: 573-888-1998 | | | | | | P.H. PRIORITY | ′: 🔳 н 🔣 |] M [|] L | | |
| | LISHMEN BAKERY RESTAUI | | C. STOR | E CATERER | | DELI SUMMER F.P. | | GROCE AVERN | RY STÓR | E | ☐ INSTITUTION ☐ TEMP.FOOD | ☐ MÓBILE V | ENDÓI | R\$ | |
| PURPO | ose Pre-openi | ing | Routine | ☐ Fallow-up | ☐ Complaint | ☐ Other | | | | | | | | | |
| 1 | ZEN DE proved | | approved | SEWAGE DISPO | OSAL PRIVA | to the same | TER S COMM | | | | -GOMMUNITY : Sampled | ☐ PRIVATE Results | | | |
| Licens | e No | | | | - Section of the sect | alkinahikerinah mikuli | | msvimka | eranikuran ili | | Sampleu | | | | |
| Risk f | actors a | re food r | reparation pra | ctices and employee | | | | | | | ontrol and Prevention as | | | | |
| foodbo | rne illne | ss outbre | eaks. Public he | ealth interventions temorstration Kno | are control meas | ures to prevent | focdbor | ne illne mpliance | ss or injury | ŧ. | Polenijally Hazarika. | | | OS R | |
| Compile | OUT Person in charge | | | arge present, demon | е, | 1 | OUT N/A Proper cooking, time and temperature | | | | | | | | |
| | | | and performs duties Employee ligatio | | | | IN OUT N/A Proper reheating procedure | | | | | | 1 | | |
| | | TUC TUC | Management awareness; policy present Proper use of reporting, restriction and exclusion | | | | | | | Prope | er hot holding temperature | poling time and temperatures of holding temperatures | | | |
| | | | | Good Hyperic Practices Proper eating, tasting, drinking or tobacco use | | | | | | | | cold holding temperatures date marking and disposition | | | |
| | OUT | N/O | No discharge | from eyes, nose and | d mouth | | IN OUT N/O IM Time as a | | | Time recon | as a public health control | (procedures / | | | |
| | Preventing Contamination Hands clean and properly washed | | | | OUT N/A Consum | | | Gensumer Advisory provided fo | | | | | | | |
| | No bare hand contact with ready-t | | | | T | underco | | | coaked food Highly Susceptible Po | puations | | | | | |
| IN | approved alternate melilod proper | | | | | | | | | urized foods used, prohib | | | | | |
| accessible Approved Square | | | | % | | | | offere | offered Charactal | | | | | | |
| | | UT | Food obtained from approved source Food received at proper temperature | | | | OUT N/A Food additives: approved and properly used Toxic substances properly identified, stored and | | | | | | | | |
| IN OUT IN NA | | | | | | | used | | | used | | | | | |
| OUT | | 322 | Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite | | | | IN | IN OUT Compliance | | | oriformands with Approved diance with approved Spe | | 3 | $\neg \vdash$ | |
| IN O | IN OUT N/O Man destruction Played Played | | | ediesative | and | | | and H | IACCP plan | | | | | | |
| IN | Each congreted and protected | | | | W/102998161 | | | The letter to the left of each item indicates that item's status at the time of | | | | | of the | | |
| IN | G | N/A | Food-contact surfaces cleaned & sanitized | | | | inspection. IN = in compliance OUT = not in compliance | | | | | | | | |
| IN OUT Proper disposition of returned, pre reconditioned, and unsafe food | | | eviously served. | N | /A = no | t applicable | e | N/O = not obser | N/O = not observed | | | | | | |
| | 11:14:11:1 | | | · · · · · · · · · · · · · · · · · · · | | GOODIREIA. | PRACT | KES. | | | | | | | |
| IN | OUT | | Good Retail P | actices are preventa fe fect and water | tive measures to | control the intro | duction IN | of path | ogens, che | emicals | , and physical objects into Proper Use of Diensis | o foods. | cos | R | |
| X | 001 | Paste | urized eggs us | ed where required | .,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | U V V | × | 001 | In-use u | tensils: | properly stored | | | | |
| × | Mater and ice from approved course | | | | × | Utensils, equipment and linens: properly stored, dried, handled | | | | stored, dried, | | | | | |
| | | | | Temporatura Contr | | × | | Single-use/single-service articles: properly stored, use Gloves used properly | | | ly stored, used | | | | |
| X | - | | iate equipment ved thawing m | for temperature con ethods used | trol | | l × | | Gloves | ised pr | operiy B il s: Equipment and Yell | ding | 1 | | |
| | × | | | led and accurate | | | | × | Food an | d nonfo | ood-contact surfaces dear tructed, and used | nable, properly | | | |
| - | - | | | ood identification | | | | × | Warewa | shing fa | acilities: installed, maintai | ned, used; test | | | |
| | × | Food | oroperly labele | d: original container | | | + | × | strips us Nonfood | -contac | ot surfaces clean | | 1 | | |
| | | | Preventi | or of Food Contamin | ligh | | × | | Hot and cold water avai | | Physical facilities | roceuro | | | |
| × | Contamination provented during food are | | | | | | | | ater avallable; adequate p led; proper backflow devic | | | | | | |
| and display | | | | | - | Sou | | Sewage and wastewater properly disposed | | | + | + | | | |
| fingernails and lewelry | | | , | | | X | | | | - | - | | | | |
| X Wiping cloths: properly used and stored X Fruits and vegetables washed before use | | | | | Î | | Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained | | | ies maintained | | | | | |
| Person in Charge /Title: Neal Quattom | | | | 1 | | 1 | × | × Physical | | es installed, maintained, a | | | _ | | |
| Leist |) III () [| alge / I | ""Neal (| ⊋ uattomҲ | | 1 | | | | | Date: 04/19/20 | | | | |
| Inspe | ector. | 1. | the U | 1/15 | Tel 57 | ephone No. 3-888-9008 | | | EPHS No 1647 | ٥. | Follow-up: E Follow-up Date: 5/1 | Yes | | No | |
| IAD 580 | 181+ (9-13) | uy | Mall. | in | DISTRIBUTION: WH | | | | CANARY - FI | LE COPY | | 5,21 | | E6.37 | |



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| ESTABLISHMEN Catfish V | T NAME Vharf | 601 S By Pass | onnett, MO 63857 | | | | | |
|---|---|--|--|---------------------------------------|--------------|----------------|--|--|
| | OD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/ LOC | ATION | TEMP. in ° F | | | |
| | Crosley | 20 | Turbo air | | 39 | | | |
| | Kenmore | -6 | Prep Cooler | | 37 | | | |
| | Fish Freezer | -7 | True 3 Door | | | | | |
| | | | Glass front coole | ∍r | 41 | | | |
| | Frigidaire | 38 | | | | | | |
| Code Reference | Promy liams contribute directly to the | PRIORITY I e elimination, prevention or reducible IVE IMMEDIATE ACTION within 72 | i to an acceptable level. hazarda assoc | aist with foodbarns illness | <u> </u> | imital | | |
| 30302.11 | Raw hamburger patties at | 5/19/21 | 10 | | | | | |
| 3-501.17 | Coleslaw in prep cooler ar | 5/19/21 | NE | | | | | |
| | Ice maker baffles soiled, v | 5/19/21 | MA | | | | | |
| | Microwave soiled with food | 5/19/21 | NE | | | | | |
| 3-501.17 3-304.11 | Sliced onions in 5 gallon of Packaged fish in chest fre | 5/19/21 | Na | | | | | |
| | | | | | | | | |
| 111111111111111111111111111111111111111 | | CORE ITE | - FAIR | | Cornec: by | | | |
| Code Reference | standard operating procedures (SSC | on, operational controls, facilities or s IPs, These items are to be correc | ims Inutured equipment design, general m led by the next regular inspection or | sintenance or santation as stated. | (date) | | | |
| 6-301.11 | Repeat: N soap at kitche | | | | 5/19/21 | Na | | |
| 6-301.12 | Repeat:No paper towels a | | 5/19/21 | Na | | | | |
| 4-501.11 | Repeat:Freezer in kitchen | | 5/19/21 | 110 | | | | |
| 4-501.11 | | | on falling into food, Replace | | 5/19/21 | Na | | |
| | IC Floors under rack in storage area soiled with food and debris, wash rinse and santiize | | | | | | | |
| 6-501.12 | Floor and walls behind fry | 5/19/21 | / | | | | | |
| 6-501.12 | | | rea,storage area, Floors hav | e lost most of the | 5/19/21 | Nac | | |
| 0.504.40 | paint- floors clean and sea | | | | 5/19/21 | Me | | |
| 6-501.16 | Mops laying on floor in kite | 5/19/21 | Ne | | | | | |
| 6-202.11 | No protective shielding on Wiping cloths laying on co | ot in use | 5/19/21 | Ne | | | | |
| 3-304.14 | Warewashing machine co | 5/19/21 | NO | | | | | |
| 4-501.14 3-302.12 | | 5/19/21 | 10 | | | | | |
| | O2.12 Unlabeled dry goods in waitress area O4.112 No thermometer in glass front cooler | | | | | | | |
| | | | DED OR COMMENTS | | | | | |
| | | | | | | | | |
| | Person in Charge /Title: Neal Quattom Date: 04/19/2 | | | | | | | |
| Inspector. | leffe P For | Telephone No 573-888-900 DISTRIBUTION WHITE - OWNER'S COR |)8 1647 | Follow-up: Follow-up Date: 5/ | Yes 19/21 | □ No E6.37A | | |