



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

DATE 02/22/2017	Page 1 of 2
TIME IN 03:32 PM	TIME OUT 05:04 PM

ESTABLISHMENT NAME Moreland's Catfish Patch		OWNER Cherri Hinz		PERSON IN CHARGE Jim Holt	
ADDRESS Route 1, Box 151			ESTABLISHMENT LICENSE NO.		COUNTY Maries
CITY/ZIP CODE Vienna 65582			TELEPHONE NUMBER (573) 422-9900	FAX NUMBER	P.H. PRIORITY H
WATER SUPPLY Private			FROZEN DESSERT N/A		
Date Sampled: 02/22/2017			Result: Pending		License Number: N/A

ESTABLISHMENT TYPE							PURPOSE
<input 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	Routine
<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"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	41	Walk In Cooler	Water	141	Hot Hold
Ambient Air	38	True Two Door			
Ambient Air	33	Three Door Cooler			
Ambient Air	41	True Bar Cooler			

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-302.11	<i>Food uncovered in the walk in freezer.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Observed milk in walk in cooler to not be date labeled.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Observed gallon of orange juice at the bar to not be date labeled.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Corrected On-site
3-403.11	<i>Improper reheating methods of potentially hazardous food for hot holding evidenced by reheating food on a steam table.</i> 3-403.11 Reheating for hot holding requires that potentially hazardous food be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds; ready-to-eat food commercially processed shall be heated to at least 135°F. Hot holding shall be done rapidly with the time the food is between 41°F and 165°F not exceeding 2 hours.	Immediate

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
6-301.12	<i>No towels at the employee handsink.</i> 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.	Corrected On-site



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CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
3-302.12	<i>Bulk ingredients not labeled throughout facility.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	03/03/2017
3-304.12	<i>Improper storage of ice scoop and ice bucket.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	Corrected On-site

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 4 priority violations and 3 core violations of the food code. SK
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Jim Holt / Kitchen Manager	DATE 02/22/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 03/03/2017