



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *MORELANDS CATFISH PATCH* Number: *F125-10003*  
Address: *13448 MARIES RD 325, VIENNA, MO 65582* County Code: *161 PHELPS*  
Type: *Restaurant* Sewage Disposal: *Private* Region: *I* P.H. Priority: *H*

**Water Supply**

Type: *Private* Date Sampled: *06/11/2020* Results: *Pending*

**Frozen Dessert**

Approval: *N/A* Expires: Number:

**Owner**

Name: *CHERRI HINZ* Phone: *(573) 619-8806* Fax:  
Email: *totalimagellc@hotmail.com*

**Inspection**

Date: *06/11/2020* Time In: *3:30 PM* Time Out: *4:41 PM* Purpose: *Routine*  
Follow-up: *Yes* Follow-up Date: *06/25/2020*  
Education Provided or Additional Comments: *None*

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>red sauce</i>	<i>80.0</i>	<i>Hot Holding</i>
<i>green beans</i>	<i>135.5</i>	<i>Hot Holding</i>
<i>raw chicken</i>	<i>33.0</i>	<i>Cold Holding</i>
<i>raw chicken</i>	<i>32.5</i>	<i>Cold Holding</i>
<i>sour cream</i>	<i>34.0</i>	<i>Cold Holding</i>

**Management and Personnel**

2-1 Supervision *In Compliance*

2-2 Employee Health *In Compliance*

2-3 Personal Cleanliness. Hands and Arms ***Not In Compliance***

2.301.15. Food employees shall clean their hands in a handwashing lavatory or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

**Core** Re-inspection Date: *06/25/2020*

*Employees washing hands in a ware washing sink*

2-4 Hygienic Practices

In Compliance

**Food**

3-1 Characteristics

In Compliance

3-2 Sources, Specifications, and Original Containers and Records

In Compliance

3-3 Protection From Contamination After Receiving

**Not In Compliance**

3.302.11. Food shall be protected from cross contamination.

**Priority**

Re-inspection Date: 06/25/2020

*Food uncovered in in cold holding units through out the kitchen.*

3.304.14. The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.

**Core**

Re-inspection Date: 06/25/2020

*Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use.*

3-4 Destruction Of Organisms Of Public Health Concern

**Not In Compliance**

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 41-45°F and 165°F not exceeding 2 hours.

**Priority**

Re-inspection Date: 06/25/2020

*Improper reheating methods of potentially hazardous food for hot holding evidenced by reheating food in a crock pot.*

3-5 Limitation Of Growth Of Organisms Of Public Health Concern

**Not In Compliance**

3.501.16. Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.

**Priority**

Re-inspection Date: 06/25/2020

*Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit.*

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.

**Priority**

Re-inspection Date: 06/25/2020

*Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.*

3.501.13. Potentially Hazardous Foods shall be thawed under refrigeration at 41 degrees or below or completely submerged under running water at 70 degrees or below, with sufficient water velocity to agitate and float loose particles.

**Core**

Re-inspection Date: 06/25/2020

*Improper thawing of Potentially Hazardous Foods.*

3-6 Food Identity, Presentation, and On-Premises Labeling

In Compliance

3-7 Contaminated Food

In Compliance

**Food (continued)**

3-8 Special Requirements for Highly Susceptible Populations *Not Applicable*

**Equipment, Utensils and Linens**

4-1 Materials for Construction and Repair *In Compliance*

4-2 Design and Construction *In Compliance*

4-3 Numbers and Practices *In Compliance*

4-4 Location and Installation *In Compliance*

4-5 Maintenance and Operation *In Compliance*

4-6 Cleaning Of Equipment and Utensils **Not In Compliance**

4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.

**Priority** **Re-inspection Date: 06/25/2020**  
*Excessive grease, mold and mildew buildup on interior surfaces of the ice machine.*

4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.

**Core** **Re-inspection Date: 06/25/2020**  
*Dirt and food debris has accumulated on non food contact surfaces of equipment throughout the kitchen.*

4-7 Sanitization Of Equipment and Utensils *In Compliance*

4-8 Laundering *Not Applicable*

4-9 Protection of Clean Items *In Compliance*

**Water, Plumbing and Waste**

5-1 Water *In Compliance*

5-2 Plumbing System *In Compliance*

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank *Not Applicable*

5-4 Sewage, Other Liquid Waste and Rainwater *In Compliance*

5-5 Refuse, Recyclables, and Returnables *In Compliance*

**Physical Facilities**

6-1 Materials For Construction and Repair. Indoor Areas *In Compliance*

6-2 Design, Construction, and Installation *In Compliance*

6-3 Numbers and Capacities **Not In Compliance**

6-3 Numbers and Capacities (continued)

**Not In Compliance**

6.301.11. Each handwashing lavatory/group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

Core

Re-inspection Date: 06/25/2020

*No soap at employee handsink.*

6.301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

Core/Corrected Onsite

*Absence of handwashing signage at all sinks used by employees.*

6-4 Location and Placement

*In Compliance*

6-5 Maintenance and Operation

**Not In Compliance**

6.501.12. The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.

Core

Re-inspection Date: 06/25/2020

*Excessive grease and food debris buildup at floor to wall junctures, and on walls throughout the kitchen.*

Poisonous or Toxic Materials

7-1 Labeling and Identification

*In Compliance*

7-2 Operational Supplies and Applications

*In Compliance*

7-3 Stock and Retail Sale

*Not Applicable*

Compliance and Enforcement

8-1 Modifications

*Not Applicable*

8-2 HACCP Plan

*Not Applicable*

8-3 Qualifications and Responsibilities

*In Compliance*

8-4 Ceasing Operations and Reporting

*In Compliance*

Received By (Person in Charge) Signature



Person In Charge: *Cherri Hinz*

Inspector's Signature



Name: *Patrick Stites*