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

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: CAT FISH INN
Owner: DONNA SMOTHERMAN
Person in Charge: SMOOTHERMAN
Address: 3100 East St., St. Louis, MO 63125
Phone: 813-823-308
Fax: non-applicable
License No.: 920
City/Zip: Non-applicable
County: Shannon
PH Priority: H M O L

Establishment Type: C. Store, Caterer, Deli, Temp Food, Tavern, Mobile Vendor
Purpose: Routine, Follow-up, Complaint, Other

Frozen Dessert: Approved
Disapproved
Not Applicable

Sewage Disposal: Community

Water Supply: Community

Non-Community
Private

Risk Factors

Compliance

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.

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Food Safety and Health

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**Establishment Name:** Catfish Inn  
**Address:** P.O. Box 172  
**City:** Birch Tree, Mo.  
**Zip:** 65438

<table>
<thead>
<tr>
<th>Food Product/Location</th>
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<th>Temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bean Soup / Sink</td>
<td>143°</td>
<td>Hamburger / Refrig.</td>
<td>39°</td>
</tr>
</tbody>
</table>

**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.

- **3-50.15:** Lab of Cork Shaw 12/16/17. Use 4 day rule of the discards.  
  - *Discussed & agreed to comply/corrected*

**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.

- **5-50.17:** Restroom door self closing

**Education Provided or Comments:**

**Person in Charge / Title:** Inspector:

**Telephone No.:** 967-4131  
**EPHS No.:** 420  
**Date:** 12/27/17  
**Follow-up:** Yes  
**Follow-up Date:**

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**MO 586-1814 (11-14)**

**DISTRIBUTION:** WHITE - OWNER'S COPY  
**CANARY - FILE COPY**

**96.37K**