



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

TIME IN: 1:06p TIME OUT: 2:46p  
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: China King OWNER: Mei Chen PERSON IN CHARGE: Mei Chen  
 ADDRESS: 1205 E. Scenic Rivers Blvd. COUNTY: Dent  
 CITY/ZIP: Salem 65560 PHONE: 729-8882 FAX: 729-8883 P.H. PRIORITY:  H  M  L  
 ESTABLISHMENT TYPE:  BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  MOBILE VENDORS  
 PURPOSE:  Pre-opening  Routine  Follow-up  Complaint  Other  
 FROZEN DESSERT:  Approved  Disapproved  Not Applicable License No. \_\_\_\_\_  
 SEWAGE DISPOSAL:  PUBLIC  PRIVATE  
 WATER SUPPLY:  COMMUNITY  NON-COMMUNITY  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
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			IN	OUT N/O N/A	Proper cooking, time and temperature		
		Employee Health			IN	OUT N/O N/A	Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present			IN	OUT N/O N/A	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT N/O N/A	Proper hot holding temperatures		
		Good Hygienic Practices			IN	OUT N/A	Proper cold holding temperatures		
IN	OUT N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT N/O N/A	Proper date marking and disposition		
IN	OUT N/O	No discharge from eyes, nose and mouth			IN	OUT N/O N/A	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands			IN	OUT N/A	Consumer Advisory		
IN	OUT N/O	Hands clean and properly washed					Consumer advisory provided for raw or undercooked food		
IN	OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations		
IN	OUT	Adequate handwashing facilities supplied & accessible	✓		IN	OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
		Approved Source			IN	OUT N/A	Chemical		
IN	OUT	Food obtained from approved source			IN	OUT N/A	Food additives: approved and properly used		
IN	OUT N/O N/A	Food received at proper temperature			IN	OUT	Toxic substances properly identified, stored and used		✓
IN	OUT	Food in good condition, safe and unadulterated					Conformance with Approved Procedures		
IN	OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN	OUT 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	OUT N/A	Food separated and protected	✓		IN = in compliance		OUT = not in compliance		
IN	OUT N/A	Food-contact surfaces cleaned & sanitized			N/A = not applicable		N/O = not observed		
IN	OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			COS = Corrected On Site		R = Repeat Item		

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
✓		Pasteurized eggs used where required				✓		In-use utensils: properly stored			
✓		Water and ice from approved source				✓		Utensils, equipment and linens: properly stored, dried, handled			
		Food Temperature Control						Single-use/single-service articles: properly stored, used			
✓		Adequate equipment for temperature control				✓		Gloves used properly			
✓	✓	Approved thawing methods used				✓		Utensils, Equipment and Vending			
✓		Thermometers provided and accurate				✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
		Food Identification						Warewashing facilities: installed, maintained, used; test strips used			
✓		Food properly labeled; original container				✓		Nonfood-contact surfaces clean			
		Prevention of Food Contamination						Physical Facilities			
✓	✓	Insects, rodents, and animals not present				✓		Hot and cold water available; adequate pressure			
✓		Contamination prevented during food preparation, storage and display				✓		Plumbing installed; proper backflow devices			
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				✓		Sewage and wastewater properly disposed			
✓		Wiping cloths: properly used and stored				✓		Toilet facilities: properly constructed, supplied, cleaned			
✓		Fruits and vegetables washed before use				✓		Garbage/refuse properly disposed; facilities maintained			
						✓		Physical facilities installed, maintained, and clean			

Person in Charge / Title: Mei Chen, owner Date: 1-2-20  
 Inspector: Anna Jones EPHS II Telephone No. 729-3106 x235 EPHS No. 1163  
 Follow-up:  Yes  No  
 Follow-up Date: 1-9-20

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

THE DATE OF THE INSPECTION WAS: \_\_\_\_\_  
AT: \_\_\_\_\_

INSPECTOR'S NAME: \_\_\_\_\_

INSPECTOR'S TITLE: \_\_\_\_\_

NAME OF ESTABLISHMENT: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_  
CITY: \_\_\_\_\_

TYPE OF ESTABLISHMENT: \_\_\_\_\_

INSPECTION TYPE: \_\_\_\_\_

INSPECTION NUMBER: \_\_\_\_\_

INSPECTION DATE: \_\_\_\_\_

INSPECTION TIME: \_\_\_\_\_

INSPECTION TIME (HOURS): \_\_\_\_\_

INSPECTION TIME (MINUTES): \_\_\_\_\_

INSPECTION TIME (SECONDS): \_\_\_\_\_

INSPECTION TIME (MILLISECONDS): \_\_\_\_\_

INSPECTION TIME (MICROSECONDS): \_\_\_\_\_

INSPECTION TIME (NANOSECONDS): \_\_\_\_\_

INSPECTION TIME (PICTURES): \_\_\_\_\_

INSPECTION TIME (VIDEO): \_\_\_\_\_

INSPECTION TIME (AUDIO): \_\_\_\_\_

INSPECTION TIME (TEXT): \_\_\_\_\_

INSPECTION TIME (GRAPHICS): \_\_\_\_\_

INSPECTION TIME (TABLES): \_\_\_\_\_

INSPECTION TIME (FORMS): \_\_\_\_\_

INSPECTION TIME (REPORTS): \_\_\_\_\_

INSPECTION TIME (PRESENTATIONS): \_\_\_\_\_

INSPECTION TIME (DOCUMENTS): \_\_\_\_\_

INSPECTION TIME (FILES): \_\_\_\_\_

INSPECTION TIME (FOLDERS): \_\_\_\_\_

INSPECTION TIME (DRIVES): \_\_\_\_\_

INSPECTION TIME (NETWORKS): \_\_\_\_\_



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

TIME IN: 1:00p TIME OUT: 2:46p  
PAGE 2 of 3

ESTABLISHMENT NAME <b>China King</b>		ADDRESS <b>1205 E. Scenic Rivers Blvd</b>		CITY <b>Salem</b>	ZIP <b>65560</b>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
White rice	rice cooker	191°	Cut onion	prep table	36°
fried rice	rice cooker	165°	fried rice	take out	141°
Red sauce	hot hold	119°/183°	Chix lo mein	" "	143°
Kenmore small fridge	egg roll	28°	Crab rangoon	" "	145°
Chicken	prep table	40°			

**PRIORITY ITEMS**  
Code Reference: 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

- 5-501.16(A) Obs: red sauce with a temp of 119° on hot hold reheated to 188°. COS MJC
- 4-601.11(A) Obs: Kenmore small fridge dirty on inside. 1-9-20 OK
- 4-202.12(A) Obs: can of Raid for ant + roach on shelf under hot hold not for restaurant use. COS
- 4-601.11(A) Obs: prep table with debris under lid. 1-9-20 OK
- 3-302.11 Obs: cheese under meat and shell eggs in walk in cooler. COS
- 6-501.11 Obs: mouse droppings on shelves in storage room. 1-9-20 OK
- 7-206.12 Obs: packet of mouse poison lying on floor uncontained. 1-9-20 OK
- 4-101.11(A) Obs: pork in standing water in sink in Walmart bag. COS MJC

**CORE ITEMS**  
Code Reference: 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

- 5-501.116B Obs: outdoor grease trap caked with grease. 1-9-20 OK
- 5-205.11(B) Obs: hand sink with crock in it. Hand sink for hands only! COS
- 5-205.11(A) Obs: boxes piled in front of hand sink. COS
- 4-601.11C Obs: wall behind hand sink dirty. 1-9-20 OK
- 5-202.12(A) Obs: water with a temp of 90° at hand sink. 1-9-20 OK
- 4-601.11C Obs: shelf under hot hold dirty to sight + touch. 1-9-20 OK
- 4-601.11C Obs: outside of fried rice cooker dirty to sight + touch - 1-9-20 OK
- 6-501.12(A) Obs: floor around fried rice cooker dirty. 1-9-20 OK
- 3-302.11(A)(4) Obs: uncovered foods in prep fridge + walk in cooler. COS MJC

EDUCATION PROVIDED OR COMMENTS  
DEC 15 - Shipley's Pest control receipt.

Person in Charge / Title: **Mimi Jaudin owner** Date: **1-2-20**  
Inspector: **Shirley Jones EPHS II** Telephone No. **724-3106 x235** EPHS No. **1168**  
Follow-up:  Yes  No  
Follow-up Date: **1-9-20**

INSPECTION NO. \_\_\_\_\_  
DATE \_\_\_\_\_

NO.	VIOLATION	DATE	INITIALS
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INSPECTOR'S SIGNATURE \_\_\_\_\_  
DATE \_\_\_\_\_  
OFFICIAL'S SIGNATURE \_\_\_\_\_  
DATE \_\_\_\_\_



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

TIME IN: 1:26p TIME OUT: 2:46p  
 PAGE 3 of 3

ESTABLISHMENT NAME <i>China King</i>		ADDRESS <i>1205 E. Scenic River Blvd</i>		CITY <i>Salem</i>	ZIP <i>65560</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.

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
<i>4-202.11</i>	<i>Obs: Cracked, chipped + broken white containers</i>	<i>1-9-20</i>	<i>OKS</i>

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
<i>4-601.11C</i>	<i>Obs: chest freezer, and upright freezers needing defrosted and cleaned.</i>	<i>1-9-20</i>	<i>OK</i>
<i>3-501.13</i>	<i>Obs: thawing pork in standing water in sink</i>	<i>CDS</i>	<i>MISC</i>

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Guo Juanchen owner</i>	Date: <i>1-2-20</i>
Inspector: <i>Chime Jones EPHS II</i>	Telephone No.: <i>781-3106235</i>
EPHS No.: <i>1168</i>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Follow-up Date: <i>1-9-20</i>	





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

TIME IN: 1:50p TIME OUT: 2:05p  
PAGE 1 of 1

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ESTABLISHMENT NAME: China King OWNER: Mei Chen PERSON IN CHARGE: Mei Chen  
 ADDRESS: 1205 E. Scenic Rivers Blvd. COUNTY: Dent  
 CITY/ZIP: Jackson 65560 PHONE: 781-8882 FAX: 781-8883 P.H. PRIORITY:  H  M  L  
 ESTABLISHMENT TYPE:  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  MOBILE VENDORS  
 PURPOSE:  
 Pre-opening  Routine  Follow-up  Complaint  Other

FROZEN DESSERT:  Approved  Disapproved  Not Applicable License No. \_\_\_\_\_  
 SEWAGE DISPOSAL:  PUBLIC  PRIVATE  
 WATER SUPPLY:  COMMUNITY  NON-COMMUNITY  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
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		Employee Health					Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present			IN	OUT	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper hot holding temperatures		
		Good Hygienic Practices					Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands					Consumer Advisory		
IN	OUT	Hands clean and properly washed			IN	OUT	Consumer advisory provided for raw or undercooked food		
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations		
IN	OUT	Adequate handwashing facilities supplied & accessible			IN	OUT	Pasteurized foods used, prohibited foods not offered		
		Approved Source					Chemical		
IN	OUT	Food obtained from approved source			IN	OUT	Food additives: approved and properly used		
IN	OUT	Food received at proper temperature			IN	OUT	Toxic substances properly identified, stored and used		
IN	OUT	Food in good condition, safe and unadulterated					Conformance with Approved Procedures		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	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	OUT	Food separated and protected					IN = in compliance		
IN	OUT	Food-contact surfaces cleaned & sanitized					OUT = not in compliance		
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food					N/A = not applicable		
							COS = Corrected On Site		
							R = Repeat Item		

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
		Pasteurized eggs used where required					In-use utensils: properly stored		
		Water and ice from approved source					Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control					Single-use/single-service articles: properly stored, used		
		Adequate equipment for temperature control					Gloves used properly		
		Approved thawing methods used					Utensils, Equipment and Vending		
		Thermometers provided and accurate					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification					Warewashing facilities: installed, maintained, used; test strips used		
		Food properly labeled; original container					Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
		Insects, rodents, and animals not present					Hot and cold water available; adequate pressure		
		Contamination prevented during food preparation, storage and display					Plumbing installed; proper backflow devices		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					Sewage and wastewater properly disposed		
		Wiping cloths: properly used and stored					Toilet facilities: properly constructed, supplied, cleaned		
		Fruits and vegetables washed before use					Garbage/refuse properly disposed; facilities maintained		
							Physical facilities installed, maintained, and clean		

Person in Charge / Title: Mei Chen, Juanchen Date: 1-9-2020  
 Inspector: John Jones EPHS II Telephone No. 781-3106235 EPHS No. 1168  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_