



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

TIME IN 1:00p	TIME OUT 1:05p
PAGE 1	of 1

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: Dent Co. Jail	OWNER: Dent County	PERSON IN CHARGE: Inez Copeland
ADDRESS: 204 E. 4th Street	CITY/ZIP: Salem 65560	COUNTY: Dent
PHONE: 314-3241	FAX:	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input checked="" type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS		
PURPOSE <input type="checkbox"/> Pre-opening <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other		
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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	Proper cooking, time and temperature		
		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		
		Approved Source					Highly Susceptible Populations		
IN	OUT	Food obtained from approved source			IN	OUT	Pasteurized foods used, prohibited foods not offered		
IN	OUT	Food received at proper temperature			IN	OUT	Chemical		
IN	OUT	Food in good condition, safe and unadulterated			IN	OUT	Food additives: approved and properly used		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	Toxic substances properly identified, stored and used		
		Protection from Contamination					Conformance with Approved Procedures		
IN	OUT	Food separated and protected			IN	OUT	Compliance with approved Specialized Process and HACCP plan		
IN	OUT	Food-contact surfaces cleaned & sanitized			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance                      OUT = not in compliance N/A = not applicable                      N/O = not observed COS = Corrected On Site                      R = Repeat Item				
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food							

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: Inez Copeland	Date: 9-10-2001
Inspector: Dorinda Jones EPHS II	Telephone No.: 314-3106106
EPHS No.: 1168	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date:



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

TIME IN: 11:30A TIME OUT: 12:30P  
PAGE 1 of 2

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: Dent Co Jail OWNER: Dent County PERSON IN CHARGE: Bob Wells  
 ADDRESS: 204 E. 4th Street COUNTY: Dent  
 CITY/ZIP: Salem 65560 PHONE: Sheriff 513-729-3241 FAX: \_\_\_\_\_ 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		
		Employee Health				IN	OUT	N/O	N/A		
IN	OUT	Management awareness; policy present				IN	OUT	N/O	N/A		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	N/A		
		Good Hygienic Practices				IN	OUT	N/A			
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT	N/O	N/A		
IN	OUT	N/O	No discharge from eyes, nose and mouth			IN	OUT	N/O	N/A		
		Preventing Contamination by Hands				IN	OUT	N/A			
IN	OUT	N/O	Hands clean and properly washed					Consumer Advisory			
IN	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Consumer advisory provided for raw or undercooked food			
IN	OUT		Adequate handwashing facilities supplied & accessible			IN	OUT	N/O	N/A		
		Approved Source						Highly Susceptible Populations			
IN	OUT		Food obtained from approved source			IN	OUT	N/A			
IN	OUT	N/O	N/A			IN	OUT				
IN	OUT		Food received at proper temperature					Chemical			
IN	OUT		Food in good condition, safe and unadulterated					Food additives: approved and properly used			
IN	OUT	N/O	N/A					Toxic substances properly identified, stored and used			
IN	OUT		Required records available: shellstock tags, parasite destruction			IN	OUT	N/A			
		Protection from Contamination						Conformance with Approved Procedures			
IN	OUT	N/A	Food separated and protected					Compliance with approved Specialized Process and HACCP plan			
IN	OUT	N/A	Food-contact surfaces cleaned & sanitized			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance                      OUT = not in compliance N/A = not applicable                    N/O = not observed COS = Corrected On Site                R = Repeat Item					
IN	OUT	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food								

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: Bob Wells Sheriff Date: 8-20-2021  
 Inspector: Johna Pineda EPHS # 129-3106 X106 Telephone No. 1108 EPHS No. 1108  
 Follow-up:  Yes  No  
 Follow-up Date: 9-3-21

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

DATE: \_\_\_\_\_  
 TIME: \_\_\_\_\_  
 PAGE: \_\_\_\_\_

INSPECTION REPORT: THIS REPORT IS A SUMMARY OF THE INSPECTION AND IS NOT A SUBSTITUTE FOR THE INSPECTION. THE INSPECTION IS CONDUCTED BY THE INSPECTOR AND THE RESULTS ARE SUBJECT TO THE DISCRETION OF THE INSPECTOR. THE INSPECTION IS CONDUCTED IN ACCORDANCE WITH THE FOOD SAFETY AND INSPECTION SERVICE ACT (FSIS) AND THE REGULATIONS THEREUNDER. THE INSPECTION IS CONDUCTED IN ACCORDANCE WITH THE FOOD SAFETY AND INSPECTION SERVICE ACT (FSIS) AND THE REGULATIONS THEREUNDER. THE INSPECTION IS CONDUCTED IN ACCORDANCE WITH THE FOOD SAFETY AND INSPECTION SERVICE ACT (FSIS) AND THE REGULATIONS THEREUNDER.

ESTABLISHMENT NAME	OWNER		
ADDRESS	CITY	STATE	ZIP
COUNTY	FAX	PHONE	TELETYPE
TYPE OF ESTABLISHMENT	<input type="checkbox"/> RESTAURANT <input type="checkbox"/> CATERER <input type="checkbox"/> BAR/CLUB <input type="checkbox"/> HOTEL/INN <input type="checkbox"/> SCHOOL <input type="checkbox"/> NURSING HOME <input type="checkbox"/> OTHER	<input type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	<input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> J
<input type="checkbox"/> WATER SUPPLY <input type="checkbox"/> SEWERAGE <input type="checkbox"/> WASTE DISPOSAL	<input type="checkbox"/> NON-COMMERCIAL <input type="checkbox"/> PRIVATE		

NO.	DESCRIPTION OF VIOLATION	CORRECTIVE ACTION	STATUS	DATE	INITIALS
1	Handwashing facilities not properly maintained.	Handwashing stations cleaned and soap provided.	Corrected	10/25/88	JW
2	Food storage areas not properly labeled.	Food containers labeled with date and contents.	Corrected	10/25/88	JW
3	Sanitation schedule not posted.	Sanitation schedule posted in kitchen.	Corrected	10/25/88	JW
4	Employee health records not maintained.	Employee health records maintained.	Corrected	10/25/88	JW
5	Food safety training records not maintained.	Food safety training records maintained.	Corrected	10/25/88	JW
6	Food safety inspection records not maintained.	Food safety inspection records maintained.	Corrected	10/25/88	JW
7	Food safety training records not maintained.	Food safety training records maintained.	Corrected	10/25/88	JW
8	Food safety inspection records not maintained.	Food safety inspection records maintained.	Corrected	10/25/88	JW
9	Food safety training records not maintained.	Food safety training records maintained.	Corrected	10/25/88	JW
10	Food safety inspection records not maintained.	Food safety inspection records maintained.	Corrected	10/25/88	JW
11	Food safety training records not maintained.	Food safety training records maintained.	Corrected	10/25/88	JW
12	Food safety inspection records not maintained.	Food safety inspection records maintained.	Corrected	10/25/88	JW
13	Food safety training records not maintained.	Food safety training records maintained.	Corrected	10/25/88	JW
14	Food safety inspection records not maintained.	Food safety inspection records maintained.	Corrected	10/25/88	JW
15	Food safety training records not maintained.	Food safety training records maintained.	Corrected	10/25/88	JW
16	Food safety inspection records not maintained.	Food safety inspection records maintained.	Corrected	10/25/88	JW
17	Food safety training records not maintained.	Food safety training records maintained.	Corrected	10/25/88	JW
18	Food safety inspection records not maintained.	Food safety inspection records maintained.	Corrected	10/25/88	JW
19	Food safety training records not maintained.	Food safety training records maintained.	Corrected	10/25/88	JW
20	Food safety inspection records not maintained.	Food safety inspection records maintained.	Corrected	10/25/88	JW



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

TIME IN 11:30A TIME OUT 12:30p  
 PAGE 2 of 2

ESTABLISHMENT NAME Dent Co. Jail		ADDRESS 204 E. 5th Street		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
1P. Huce sealed walkin cooler		30°			
black beans sug line		120°/170°			
peas sug line		180°			
boulash sug line		159°			
boiled eggs walkin cooler		38°			

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	
4-202.11	Obs: container storing frozen ground chicken in walkin freezer with a cracked lid.	COS	BL	
3-302.11	Obs: boxes of raw eggs stored above raw onions	COS	}	
4-202.11	Obs: cracked lids throughout the facility - Voluntarily thrown away	COS		
3-501.17	Obs: pudding in container in walkin cooler not date labeled.	COS		
3-501.16(A)	Obs: black beans with a temperature of 120° on sug line reheated to 170°	COS		JW

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
3-302.12	Obs: white powder substance in container in storage room not labeled (mashed potatoes instant)	COS	BL
4-903.1(B)	Obs: foam trays in boxes not 6" off floor in storage room.	COS	}
4-602.12(B)	Obs: inside of microwave dirty.	COS	
3-305.11	Obs: boxes of food sitting on floor of walkin freezer	COS	
4-302.14	Obs: no heat test strips for dish washer	9-3-21	
3-304.14	Obs: wiping clothes not stored in sanitizer (using Quat and did not test positive for sanitizer) switched to bleach	COS	
4-302.14	Obs: no test strips for bleach	9-3-21	DR
3-302.14	Obs: containers of spices not labeled to content.	COS	BL

EDUCATION PROVIDED OR COMMENTS  
 Workers: Laura Conway, Amber Shaw

Person in Charge / Title: Bob Wells Sheriff Date: 8-20-2021  
 Inspector: Anna Jones EPHS II Telephone No. 417-3106x106 EPHS No. 1168  
 Follow-up:  Yes  No  
 Follow-up Date: 9-3-21