



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

TIME IN: 10:17A TIME OUT: 11:10A
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: Burger King OWNER: Genesh, Inc. PERSON IN CHARGE: Dave Sepanek
 ADDRESS: 1001 Scenic Rivers Blvd. COUNTY: Dent
 CITY/ZIP: Salem 65560 PHONE: 513-727-6008 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. 065-11409 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	Proper cooking, time and temperature		
		Employee Health							
IN	OUT	Management awareness; policy present			IN	OUT	Proper reheating procedures for hot holding		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper cooling time and temperatures		
		Good Hygienic Practices							
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	Proper hot holding temperatures		
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	Proper cold holding temperatures		
		Preventing Contamination by Hands							
IN	OUT	Hands clean and properly washed			IN	OUT	Proper date marking and disposition		
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN	OUT	Time as a public health control (procedures / records)		
IN	OUT	Adequate handwashing facilities supplied & accessible					Consumer Advisory		
		Approved Source							
IN	OUT	Food obtained from approved source			IN	OUT	Consumer advisory provided for raw or undercooked food		
IN	OUT	Food received at proper temperature			IN	OUT	Highly Susceptible Populations		
IN	OUT	Food in good condition, safe and unadulterated			IN	OUT	Pasteurized foods used, prohibited foods not offered		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	Chemical		
		Protection from Contamination							
IN	OUT	Food separated and protected			IN	OUT	Food additives: approved and properly used		
IN	OUT	Food-contact surfaces cleaned & sanitized			IN	OUT	Toxic substances properly identified, stored and used		
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			IN	OUT	Conformance with Approved Procedures		
							Compliance with approved Specialized Process and HACCP plan		

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

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

Person in Charge / Title: Dave Sepanek Date: 5-26-2021
 Inspector: [Signature] Telephone No. 721-3106 / X106 EPHS No. 1168/1572
 Follow-up: Yes No
 Follow-up Date: 6-16-2021



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

TIME IN 10:17A TIME OUT 11:10A
 PAGE 2 of 2

ESTABLISHMENT NAME Burger King		ADDRESS 1001 Scenic Rivers Blvd		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Walk in cooler Ambient		28°	milk beverage cooler #1		40°
Sausage patty - hot hold		151°	milk jug " " #2		47-49°
Chicken patty - " "		189°			
Bacon - undercounter fridge		38°			
Ice cream ice cream machine		37°			

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
3-501.16(A)	Obs: 8m. jugs of milk with temps between 47-49° manager voluntarily throwaway.	6-5	J

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
3-302.11(A)	Obs: open bags of food in walk in freezer	6-5	J
5-501.12(A)	Obs: back floor to be greasy - Increase deep cleaning frequency.	6-16-2021	J
6-501-12(A)	Obs: mop sink and surrounding walls with debris clean.	6-16-2021	J

EDUCATION PROVIDED OR COMMENTS
 Before opening do a through deep clean of both restrooms and dining room.

Person in Charge /Title: W. S. Sullivan Date: 5-26-2021
 Inspector: David Jones / [Signature] Telephone No. 781-2106 X106 EPHS No. 11607 1572
 Follow-up: Yes No
 Follow-up Date: 6-16-2021



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

TIME IN 10:40A	TIME OUT
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: Burger King	OWNER: Genesh Inc.	PERSON IN CHARGE: Annemarie White
ADDRESS: 1001 Scenic Rivers Blvd.	CITY/ZIP: Salem 65560	COUNTY: Dent
PHONE: 573-727-6008	FAX:	P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L

ESTABLISHMENT TYPE	<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 checked="" type="checkbox"/> RESTAURANT	<input type="checkbox"/> SCHOOL	<input type="checkbox"/> SENIOR CENTER	<input type="checkbox"/> TEMP. FOOD	<input type="checkbox"/> TAVERN	<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 checked="" type="checkbox"/> Approved	<input type="checkbox"/> Disapproved	<input type="checkbox"/> Not Applicable	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
License No. 065-17409								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					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: Annemarie White	Date: 6-16-2021
--	--------------------

Inspector: Dima Jones EPHS II	Telephone No. 727-3106 x106	EPHS No. 1168	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
			Follow-up Date: