

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

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INEX I ROUTINE INSI	ECTION THIS DAY, THE ITEMS NOTED BELOW IDENT PECTION, OR SUCH SHORTER PERIOD OF TIME AS NOTICE ITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE.	MAY BE SPE	CIFIED IN WRITIN	JG BY THE REGULATORY ALITHORITY FAILURE TO	COMPLY	
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT ESTABLISHMENT NAME: OWNER:			PERSON IN CHARGE:			
ADDRESS: 201 B. Hwy32 East			1100	COUNTY: Dent	Wi,	
Salem 65568 PHONE-4201			FAX:	P.H. PRIORITY :	м 🗆 L	
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS BOWLING ALK PURPOSE					Alleu	
PURPOSE Pre-opening	Routine Follow-up Complaint	Other			7	
FROZEN DESSEI □Approved □Disap License No	proved Not Applicable PUBLIC PRIVATE		WATER SUPP COMMUNI	ITY NON-COMMUNITY PRIVADate Sampled Result		
Risk factors are foo	RISK FAC d preparation practices and employee behaviors most con		INTERVENTIC			
foodborne illness out	breaks. Public health interventions are control measure Demonstration of Knowledge	es to prevent	foodborne illness o	or injury.		
IN OUT	Person in charge present, demonstrates knowledge, and performs duties		IN OUT N/O	Potentially Hazardous Foods N/A Proper cooking, time and temperature	COS R	
IN OUT	Employee Health Management awareness; policy present		IN OUT N/O			
IN OUT	Proper use of reporting, restriction and exclusion Good Hygienic Practices		IN OUT N/O	N/A Proper hot holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use		IN OUT N/O			
IN OUT NO	No discharge from eyes, nose and mouth		IN OUT N/O	N/A Time as a public health control (procedures / records)		
IN OUT (N/O)	Preventing Contamination by Hands Hands clean and properly washed		IN OUT	Consumer Advisory N/A Consumer advisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to-eat foods or			undercooked food Highly Susceptible Populations		
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied &		IN OUT N/O			
Janes Santa	accessible Approved Source			offered Chemical		
IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature		IN OUT I	N/A Food additives: approved and properly used Toxic substances properly identified, stored and		
IN OUT	Food in good condition, safe and unadulterated			used 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		
IN OUT N/A	Protection from Contamination Food separated and protected		The letter to the	e left of each item indicates that item's status at the time	of the	
IN OUT N/A	Food-contact surfaces cleaned & sanitized		inspection. IN = in com		or the	
IN OUT (N/O)	Proper disposition of returned, previously served,		N/A = not app COS = Correc	plicable N/O = not observed		
	reconditioned, and unsafe food	OD RETAIL	PRACTICES	The pear term		
IN OUT	Good Retail Practices are preventative measures to con	ntrol the intro	duction of pathoge	ns, chemicals, and physical objects into foods.		
Past	eurized eggs used where required	COS R	IN OUT	Proper Use of Utensils -use utensils: properly stored	COS R	
Wate	er and ice from approved source		1 Ut	tensils, equipment and linens: properly stored, dried, andled	11	
Ada	Food Temperature Control		Si	ngle-use/single-service articles; properly stored used		
	quate equipment for temperature control coved thawing methods used		Gl	oves used properly Utensils, Equipment and Vending		
Ther	mometers provided and accurate		. Fo	ood and nonfood-contact surfaces cleanable, properly		
	Food Identification		W:	esigned, constructed, and used arewashing facilities: installed, maintained, used; test		
Food	properly labeled; original container			rips used onfood-contact surfaces clean	V	
Prevention of Food Contamination Insects, rodents, and animals not present			I Ho	Physical Facilities ot and cold water available; adequate pressure		
Contamination prevented during food preparation, storage and display			Plu	umbing installed; proper backflow devices		
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				ewage and wastewater properly disposed		
	ng cloths: properly used and stored s and vegetables washed before use		To	oilet facilities: properly constructed, supplied, cleaned arbage/refuse properly disposed; facilities maintained		
			Ph	nysical facilities installed, maintained, and clean		
Person in Charge / Title: Date: 6-26-2020						
Inspector:	0/120 41124 1134	one No.	XIDO I	Follow-up: Yes Follow-up Date: 7-10-7	□ No	
MO 580-1814 (11-14)	DISTRIBUTION: WHITE -	OWNER'S COPY	CANA	RY – FILE COPY	E6.37	



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Salem Bowling Center 2018, Hwy 32 East City 50 Pm	1 10 5 5V	20
FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION MOVING 5000 AMONG 380	TEMP.	
avany Kenmore 38		
Thu cooler 50-55		
Code PRIORITY ITEMS		
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
"1-101.11 Obs: oven cleaner stored with tood pan linersetc.	(00)	nm
Code Reference Core items relate to general sanitation, operational controls facilities as a few terms.		itial
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.	(date)	
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. 3 304, 1a 005: 14405; S 5tored on towel.	(date)	nitial mm
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. 3304, Ia Dos' utos is stored on towel.	(date)	
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. 3 304, 1a 005: 14405; S 5tored on towel.	(date)	
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. 3304, Ia Dos' utos is stored on towel.	(date)	
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. 3304, 1405, 1405, 1505, 16	(date) (DS) (DS)	mm
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. 3-304, 10-2065; Lutensi K Stored on towel. 4-20, 10-2065; Lutensi K Stored on Shelving under pizza Oven 4-20, 10-2065; Lutensi K Stored on Shelving under pizza Oven	(date) (DS) (DS)	
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. 3-304, 10-2065; Lutensi K Stored on towel. 4-20, 10-2065; Lutensi K Stored on Shelving under pizza Oven 4-20, 10-2065; Lutensi K Stored on Shelving under pizza Oven	(date) (DS) (DS)	mm
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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. 3-304, 13-005' Lutansi IS Stored on towel, -501, 18-005' hand sank divty Hadrillo Observed Crumbs on Shelving under Pizza Oven Hadrillo Observed Crumbs on Shelving under Pizza Oven Hadrillo Obs'. Inside of Microuave divty -101, 19-005'. Shelving under Counter town to chapped paper	(date) (DS) (DS)	mm
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. 3-304, 10-2065; Lutensi K Stored on towel. 4-20, 10-2065; Lutensi K Stored on Shelving under pizza Oven 4-20, 10-2065; Lutensi K Stored on Shelving under pizza Oven	(date) (DS) (DS)	mm
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. 334, 12 Obs: uttors is stored on towel - 201, 12 Obs: hand sold divity - 401, 12 Obs: hand sold divity - 401, 12 Obs: inside of mi crouwe divity - 101, 14 Obs: Shelving under Counter toy of the paper. EDUCATION PROVIDED OR COMMENTS	(date) (DS) (DS)	mm
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. 3304, 13 005; 144, 15 5 5 torect on towel - 201, 13 005; hand sank divty - 401, 10 005; hand sank divty - 401, 10 005; inside of microure divty - 101, 14 005; Shelwing under Counter town ichiqued piper EDUCATION PROVIDED OR COMMENTS	(date) (DS) (DS)	mm



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BASED ON AN INSDE	CTION THIS DAY THE ITEMS NOTED BELLEVILLE	X X						
NEXT ROUTINE INSP	CTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY I	NONCO	MPLIA	NCE IN	OPERATI	ONS OR FACILITIES WHICH MUST BE CORRECT	CTED B	Y 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:								
Solem Karling Alley Megan Mc				PERSON IN CHARGE:				
APPRESS 1 20 Fact				MEDIUN MICHNES	200			
COUNTY: Dank						200320		
0010011111								
CITY/ZIB:	PHONE: 11201	9	FAX	< :		BU DRIODITY DUM		
ESTABLISHMENT TYPE	1754-4001					P.H. PRIORITY :	M L	L
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELL CROCEDY STORE CROCEDY STORE								
RESTAURANT	☐ C. STORE ☐ CATERER ☐ DELI☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP F	-000			ERY STOP	RE INSTITUTION	DIL	
PURPOSE PUR						u		
☐ Pre-opening	☐ Routine ☐ Follow-up ☐ Complaint ☐ C	Othor					5)
FROZEN DESSER			WAT	ER SI	JPPLY	THE STATE OF THE S		
☐Approved ☐Disapp	proved Not Applicable PUBLIC		Vá (COMM	IUNITY	☐ NON-COMMUNITY ☐ PRIVAT		
License No	→ □ PRIVATE	1			4.21.3	Date Sampled Results		
		Carlo Harris				Pate campled Results	·	
	RISK FACTOR	RS AND	INTE	RVEN	JTIONS			
Risk factors are food	preparation practices and employee habit			TOLI	THOM			
foodborne illness outh	preparation practices and employee behaviors most common	nly report	ted to t	the Cer	nters for Dis	sease Control and Prevention as contributing factor	rs in	
Compliance	reaks. I ablic health interventions are control measures to	prevent t	oodbo	rne illne	ess or injur	у.		
IN OUT		OS R		ompliano		Potentially Hazardous Foods	COS	SF
IN OUT	Person in charge present, demonstrates knowledge,		IN	OUT	N/O N/A	Proper cooking, time and temperature		
	and performs duties							
IN OUT	Employee Health				N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present				N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion				N/O N/A	Proper hot holding temperatures		
IN OUT NIO	Good Hygienic Practices			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)		
IN OUT NO	Preventing Contamination by Hands					Consumer Advisory		
IN OUT N/O	Hands clean and properly washed		IN	OUT	N/A	Consumer advisory provided for raw or		
IN OUT N/O	No. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.					undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or		1			Highly Susceptible Populations		
IN OUT	approved alternate method properly followed		_					
114 001	Adequate handwashing facilities supplied & accessible		IN	OUT I	N/O N/A	Pasteurized foods used, prohibited foods not		
				-11	6 7	offered		
IN OUT	Approved Source Food obtained from approved source		-	4 4	9	Chemical		
IN OUT N/O N/A				OUT	N/A	Food additives: approved and properly used		
IN OUT WO WA	Food received at proper temperature		(IN)	OUT		Toxic substances properly identified, stored and		
IN OUT	Food in good condition, safe and unadulterated			Assessed to the same of the sa		used		
IN OUT N/O N/A	Required records available: shellstock tags, parasite					Conformance with Approved Procedures		
IN OUT WO WA	destruction		IN	OUT	N/A	Compliance with approved Specialized Process		2. 1
	Protection from Contamination		-			and HACCP plan		
IN OUT N/A	Food separated and protected		The	letter t	o the left of	each item indicates that item's status at the time	of the	
			insp	ection.		coon item indicates that item's status at the time t	or the	
IN OUT N/A	Food-contact surfaces cleaned & sanitized		-		compliance	e OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, previously served,		N/A = not applicable N/O = not observed					
114 001 14/0	reconditioned, and unsafe food		COS = Corrected On Site R = Repeat Item					
					Land Aller Name			
	GOOD R	RETAIL F	PRACT	ICES				ALC: N
IN OUT	Good Retail Practices are preventative measures to control to	he introd	luction	of path	nogens, che	emicals, and physical objects into foods.		
	Safe Food and Water COS	R	IN	OUT		Proper Use of Utensils	cos	R
	eurized eggs used where required				In-use ut	ensils: properly stored		
vVater	r and ice from approved source		11			equipment and linens: properly stored, dried,		
	Food Temporal C		V		handled		4	
Adam	Food Temperature Control				Single-us	se/single-service articles: properly stored, used		
Adequ	uate equipment for temperature control					sed properly		
	oved thawing methods used					Utensils, Equipment and Vending		
Therm	nometers provided and accurate		1			nonfood-contact surfaces cleanable, properly		
(20) (A) (A) (A) (A) (A) (A) (A) (A) (A) (A	Food Identification				designed	, constructed, and used		
	rood identification				Warewas	shing facilities: installed, maintained, used; test		
Food	properly labeled; original container		1		strips use			
1 000	Prevention of Food Contamination		V		Nonfood-	contact surfaces clean		
Insects, rodents, and animals not present					Link and	Physical Facilities		
Contamination prevented during food preparation, storage					not and o	cold water available; adequate pressure		
and display			1/		Plumbing	installed; proper backflow devices		
Personal cleanliness: clean outer clothing, hair restraint,		V		Sources	and wastowater present discount			
fingernails and jewelry				Sewage a	and wastewater properly disposed	1		
	g cloths: properly used and stored				Toilet foo	ilities: properly constructed, supplied, cleaned		
	and vegetables washed before use				Garbone	refuse properly disposed feeith		
					Physical 4	refuse properly disposed; facilities maintained facilities installed, maintained, and clean		
Person in Charge /Ti	itle: //// O-	-	27		i ilysical i			-
Date: 7-10-2020								
Inspector:								
The state of the s								
MO 580-1814 (11-14)	HUS CFIDAL 1075	LOX	UU	0	110	Follow-up Date:		100
300-1014 (11-14)	DISTRIBUTION: WHITE - OWNER	R'S COPY		(CANARY - FILE	COPY		E6 27