



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

3:13p - 3:50p
TIME IN 11:07A TIME OUT 12:30p
PAGE 1 of 3

As of 1-1-2023

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: Yangtze Chinese Restaurant OWNER: Yan Sun PERSON IN CHARGE: Yan Sun
 ADDRESS: 104 W. Franklin COUNTY: Dent
 CITY/ZIP: Salem 65560 PHONE: 727-5995 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	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/O 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				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	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 = in compliance OUT = not in compliance N/A = not applicable R = Repeat Item COS = Corrected On Site		
IN OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
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: _____ Date: 1-5-2023
 Inspector: John Jones EPHS II Telephone No. 727-3106X106 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: 1-10-23
1-25-23



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ESTABLISHMENT NAME <i>Vanatze Chinese Restaurant</i>		ADDRESS <i>104 W. Franklin</i>		CITY <i>Salem</i>	ZIP <i>65560</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
<i>Cantaloupe Dessert Bar</i>		<i>39°</i>	<i>Black Pepper Chix Food bar</i>		<i>137°</i>
<i>Chicken & Veg. Food Bar</i>		<i>122°/175°</i>	<i>Spicy Chicken</i>		<i>140°</i>
<i>Sn. Geo Chicken " "</i>		<i>119°/166°</i>	<i>Baked Chicken & Ham " "</i>		<i>138°</i>
<i>Chicken</i>		<i>98°/201°</i>	<i>Beef and Broccoli " "</i>		<i>153°</i>
<i>egg drop soup</i>		<i>183°</i>	<i>Pineapple Chicken " "</i>		<i>152°</i>

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>3-501.16(A)</i>	<i>Obs: food on food bar not held at 135° or above - reheated to 165° and above and returned to food bar.</i>	<i>COS</i>	<i>JG</i>
<i>3-202.15</i>	<i>Obs: open can of pudding in Coca Cola cooler still in can.</i>	<i>COS</i>	<i>JG</i>
<i>3-501.17</i>	<i>Obs: food in Coca Cola cooler not date labeled.</i>	<i>11-23</i>	<i>JG</i>
<i>4-601.11A</i>	<i>Obs: inside of Coca Cola cooler with debris on shelves.</i>	<i>11-23</i>	<i>JG</i>
<i>4-601.11A</i>	<i>Obs: mold on inside of ice machine.</i>	<i>11-23</i>	<i>JG</i>
<i>4-202.11</i>	<i>Obs: cutting board with corners missing.</i>	<i>COS</i>	<i>JG</i>
<i>4-101.11</i>	<i>Obs: whipped topping containers #5 recycle and other storage containers being used to store food. Must be food grade containers to store food.</i>	<i>11-23</i>	<i>JG</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>3-304.14</i>	<i>Obs - wiping cloths laying on counter. Corrected onsite.</i>	<i>COS</i>	<i>JG</i>
<i>4-101.16</i>	<i>Obs - sponge at hand sink.</i>	<i>COS</i>	<i>JG</i>
<i>5-205.11(B)</i>	<i>Obs - hand sink being used for other purposes: ice dump food particles etc.</i>	<i>1-25-23</i>	<i>JG</i>
<i>4-601.11C</i>	<i>Obs: Outside of storage containers dirty to sight + touch.</i>	<i>1-25-23</i>	<i>JG</i>
<i>3-302.12</i>	<i>Obs: container with white substance not labeled as to content, also a whipped topping container (owner identified as hot mustard powder) not labeled as to content.</i>	<i>COS</i>	<i>JG</i>
<i>4-601.11C</i>	<i>Obs: shelving in storage areas ie: around back door, room next to walkins and storage room off kitchen with debris.</i>	<i>1-25-23</i>	<i>JG</i>

EDUCATION PROVIDED OR COMMENTS
New owner as of Jan. 1, 2023

Person in Charge / Title: _____ Date: *1-5-2023*

Inspector: *David Jones / EPHS II* Telephone No. *724-3106x106* EPHS No. *1168*

Follow-up: Yes No
Follow-up Date: *1-10-23*



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ESTABLISHMENT NAME Yanatz Chinese Restaurant		ADDRESS 104 W. Franklin		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Steamed rice Rice cooker		135°	chicken prep table fridge		37°
Shrimp Coca Cola cooler		35°	Bacon Hot Pointe fridge		38°
milk " " "		38°			
'rabkangon Frigidaire Com.		33°			
Cut onion Prep table		41°			

PRIORITY ITEMS
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1-201.11	Obs: box of hand sanitizer sitting next to take out containers in storage room next to walk ins,	1-10-23	1/4
4-101.11	Obs: rice stored in a galvanized trash can in storage area next to walk ins,	1-10-23	1/4
4-601.11A	Obs: inside of whirlpool refrigerator dirty to sight and touch,	1-10-23	1/4
4-601.11A	Obs: all chest freezers with frost on the inside,	1-10-23	1/4
4-601.11A	Obs: inside of Hotpoint fridge with debris	1-10-23	1/4
1-206.12	Obs: Open mouse trap in storage area off of kitchen	CO5	1/5
3-202.15	Obs: open can of soy sauce on shelf in storage off kitchen	CO5	1/5
3-101.11	Obs: dented cans of Bambo shoots + water chestnuts in storage	1-10-23	1/4

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

5-501.116	Obs: outside of trash can dirty to sight and touch,	1-25-23	1/4
3-305.11	Obs: boxes sitting on floor of walk in freezer	1-25-23	1/5
4-101.19	Obs: brown paper covering small table next to hand washing sink and cardboard on shelving in kitchen	1-25-23	1/4
4-204.112	Obs: thermometer of whirlpool refrigerator broken	1-10-23	1/5
6-501.12(A)	Obs: box fan behind ice machine with screen and blades with debris,	1-25-23	1/4
4-601.11C	Obs: outside of Hotpoint fridge dirty to sight + touch,	1-25-23	1/4
4-601.11C	Obs: outside of all containers in storage off kitchen dirty to sight and touch,	1-25-23	1/5
6-501.12A	Obs: shelves and floor dirty - storage rm off of kitchen,	1-25-23	1/4

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: *[Signature]* Date: 1-5-2023
Inspector: *[Signature]* Telephone No. 781-316x106 EPHS No. 1168
Follow-up: Yes No
Follow-up Date: 1-10-23
1-25-23