



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

2:15 - 2:30 p  
TIME IN: 10:33A TIME OUT: 11:37A  
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: Salem Livestock Restaurant OWNER: Allen + Judy Thompson PERSON IN CHARGE: Justin Leyburn  
ADDRESS: P.O. Box 1252 Hwy 32 West COUNTY: Dent  
CITY/ZIP: Salem 65560 PHONE: 724-8880 FAX: P.H. PRIORITY:  H  M  L

ESTABLISHMENT TYPE  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  MOBILE VENDORS  
 RESTAURANT  SCHOOL  SENIOR CENTER  SUMMER F.P.  TAVERN  TEMP. FOOD

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				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						
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						

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				✓	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: 10-28-19  
Inspector: Linda Jones EPHS II Telephone No. 724-3106 x235 EPHS No. 1168 Follow-up:  Yes  No Follow-up Date: 11-4-19



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ESTABLISHMENT NAME Salem Livestock Restaurant		ADDRESS P.O. Box 1252 Hwy 32 West		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
gravy Stove		111°/173°			
pumpkin pie Whirlpool		34°			
pulled pork		80°			

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
2-102.11	In talking with PIC, he has very little knowledge of temps etc associated with food service. This is temporary as person who has been running kitchen quit and did not come today as promised. New person to take over next week.	11-4-19	PL
3-301.11B	Cook assistant/waitress not wearing gloves and touching bun with bare hands	CDS	
4-601.11A	Whirlpool refrigerator dirty on inside	11-4-19	ok
3-302.11	Hot dogs, bacon, shell eggs stored above lettuce, cheese, tomatoes in whirlpool refrigerator.	CDS	
4-601.11A	Potholders dirty	11-4-19	ok

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
6-501.11	Floor has chipped places in paint throughout kitchen area	Next reg inspec	
2-402.11	Cook assistant/waitress hair down.	CDS	PL
5-501.113	Dumpster lid open.	11-4-19	ok
6-501.12	Hand sink dirty.	11-4-19	ok
4-602.12B	Inside of microwave oven dirty	11-4-19	ok
4-601.11C	Outside of crockpots on shelves dirty on the outside	11-4-19	ok
4-601.11C	Fan in wall dirty	11-4-19	ok
6-501.12A	Facility needs a good overall cleaning	11-4-19	ok
4-302.12	No thermometer cooks use	11-4-19	ok
4-302.14	No test strips to test bleach sanitizer	11-4-19	ok

EDUCATION PROVIDED OR COMMENTS  
This facility mainly only open on Monday - person who has been running kitchen has quit - temporary staff for today - new person to take over next Monday -

Person in Charge/Title: \_\_\_\_\_ Date: 10-28-19

Inspector: Anna Jones EPHS II Telephone No. 784-3106x235 EPHS No. 1168  
Follow-up:  Yes  No  
Follow-up Date: 11-4-19