



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

TIME IN: 1:24p TIME OUT: 3:00p
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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 Bowling Alley OWNER: Megan McPherson PERSON IN CHARGE: Megan McPherson
ADDRESS: 201 B. 32 East COUNTY: Dent
CITY/ZIP: Salem 65560 PHONE: 781-4201 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 *Bowling Alley*

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	Proper cooking, time and temperature		
		Employee Health				IN	OUT	N/O	Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present				IN	OUT	N/O	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	Proper hot holding temperatures		
		Good Hygienic Practices				IN	OUT	N/A	Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use				IN	OUT	N/O	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth				IN	OUT	N/O	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands				IN	OUT	N/A	Consumer Advisory		
IN	OUT	Hands clean and properly washed				IN	OUT	N/A	Consumer advisory provided for raw or undercooked food		
IN	OUT	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	Pasteurized foods used, prohibited foods not offered		
		Approved Source				IN	OUT	N/A	Chemical		
IN	OUT	Food obtained from approved source				IN	OUT	N/A	Food additives: approved and properly used		
IN	OUT	Food received at proper temperature				IN	OUT	N/A	Toxic substances properly identified, stored and used		
IN	OUT	Food in good condition, safe and unadulterated						Conformance with Approved Procedures			
IN	OUT	Required records available: shellstock tags, parasite destruction				IN	OUT	N/A	Compliance with approved Specialized Process and HACCP plan		
		Protection from Contamination									
IN	OUT	Food separated and protected									
IN	OUT	Food-contact surfaces cleaned & sanitized									
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: *Owner* Date: 2-3-2023
Inspector: *Debra Jones EPHS II* Telephone No. 781-3106x106 EPHS No. 1163
Follow-up: Yes No
Follow-up Date: 2-16-2023



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TIME IN 1:24p	TIME OUT 3:00p
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ESTABLISHMENT NAME Center Salem Bowling Alley	ADDRESS 201 B. Hwy 32 East	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION hotdogs Everest refig.	TEMP. 35°	FOOD PRODUCT/LOCATION	TEMP.

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
4-101.11(A)	Obs: chili stored in a container in vector refrigerator that is pitted plastic.	2-6-23	mm
4-101.11(A)	Obs: inside of vector oven caked with debris.	2-6-23	
4-101.11(A)	Obs: inside of air fryer with debris and food.	2-6-23	
4-101.11(A)	Obs: potholders dirty - stored in a dirty container.	2-6-23	
3-501.17	Obs: chili, lettuce, onion and tea - not date labeled and tea dated to dispose of in one week -	2-6-23	
3-501.18	Obs: cooked sausage in a ziplock bag with a date of 11-25-22. Voluntarily thrown away.	2-6-23	
3-501.17	Obs: open package of hot dogs not date labeled.	2-6-23	
7-201.11	Obs: canned air stored next to microwave.	2-6-23	

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
3-304.12	Obs: Dishes drying on towels.	2-6-23	mm
6-501.11	Obs: Floor tiles missing in front of 3 vat sink.	2-17-23	
4-101.16	Obs: sponge stored on 3 vat sink and shelf next to 3 vat sink.	2-6-23	
4-101.19	Obs: unsealed board under ice machine	2-6-23	
6-501.12(A)	Obs: debris on floor throughout kitchen.	2-6-23	
4-904.11	Obs: utensils stored with handles down.	2-6-23	
6-501.12(A)	Obs: wall behind 3 vat sink with debris	2-6-23	
4-501.14	Obs: 3 vat sink with debris in it.	2-6-23	
4-302.12	Obs: no thermometers for cooks use.	2-6-23	

EDUCATION PROVIDED OR COMMENTS
mm

Person in Charge / Title: Owner Date: 2-3-2023
 Inspector: John Jones EPHS II Telephone No. 724-3106x106 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: 2-6-2023
2-17-2023



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TIME IN 1:24P TIME OUT 2:09P
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ESTABLISHMENT NAME Salem Bowling Center		ADDRESS 201B. 32 East		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.

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
4601.11A	Obs: inside of refrigerator (vector) and upright freezer in storage room with debris on shelves.	2-6-23	mm

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
H601.11C	Obs: all shelves and storage baskets throughout kitchen with debris.	2-6-23	mm
3-303.11(A)	Obs: hot dog package open - exposed to air in Everest refrigerator. not sealed.	2-6-23	mm
6-501.114	Obs: glass pitchers, utensils etc. not used in facility	2-6-23	mm
H602.12B	Obs: inside microwave with debris	2-6-23	mm
+901.11	Obs: plastic pitchers stored wrong side up.	2-6-23	mm
+501.11	Obs: True refrigerator and ice machine with panet missing.	2-6-23	mm
5-501.116	Obs: trash cans dirty	2-6-23	mm
5-205.15B	Obs: 3vat sink with bucket + towels to catch water	2-17-23	mm

EDUCATION PROVIDED OR COMMENTS

mm

Person in Charge /Title: Owner Date: 2-3-2023

Inspector: Adrian Jones EPHS-II Telephone No. 781-3106 x106 EPHS No. 1108

Follow-up: Yes No
Follow-up Date: 2-6-2023