



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

TIME IN: 10:00A TIME OUT: 11:49A  
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: Southeast MO Behavioral Health OWNER: SEMO Behavioral Health PERSON IN CHARGE: Faith Light  
ADDRESS: 203 N. Grand COUNTY: Dent  
CITY/ZIP: Salem 65560 PHONE: 729-4103 FAX: 729-4200 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		
		Employee Health				IN	OUT	N/O	N/A		
IN	OUT	Management awareness; policy present				IN	OUT	N/O	N/A		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	N/A		
		Good Hygienic Practices				IN	OUT	N/A			
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT	N/O	N/A		
IN	OUT	N/O	No discharge from eyes, nose and mouth			IN	OUT	N/O	N/A		
		Preventing Contamination by Hands				IN	OUT	N/A			
IN	OUT	N/O	Hands clean and properly washed			IN	OUT	N/A			
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		
		Approved Source				IN	OUT	N/A			
IN	OUT		Food obtained from approved source			IN	OUT	N/A			
IN	OUT	N/O	N/A	Food received at proper temperature		IN	OUT				
IN	OUT		Food in good condition, safe and unadulterated			IN	OUT	N/A			
IN	OUT	N/O	N/A	Required records available: shellstock tags, parasite destruction		IN	OUT	N/A			
		Protection from Contamination						Chemical			
IN	OUT	N/A	Food separated and protected					Food additives: approved and properly used			
IN	OUT	N/A	Food-contact surfaces cleaned & sanitized					Toxic substances properly identified, stored and used			
IN	OUT	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food					Conformance with Approved Procedures			
IN	OUT	N/A				IN	OUT	N/A	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 inspection.  
IN = in compliance  
OUT = not in compliance  
N/A = not applicable  
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: Jarney Madson, Assistant Director Date: 5-5-2003  
Inspector: Irma Jones EPHS II Telephone No. 729-3106X106 EPHS No. 1168  
Follow-up:  Yes  No  
Follow-up Date: \_\_\_\_\_





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

TIME IN 10:02A TIME OUT 11:49A  
 PAGE 2 of 2

ESTABLISHMENT NAME Southeast MO Behavioral Health		ADDRESS 203 N. Grand		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
lettuce refig. #2		34°			
milk " "		35°			
Salad dressing refig #1		35°			
milk refig. #7		40°			

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
5-202.15	Observed two dented cans of food. Will return to US Foods	COS	ndm
4-601.11A	Obs: #4 freezer small amt of debris in bottom	COS	ndm
3-101.11	Obs. ice cream cups that had melted and refroze in freezer parts of refrigs #1 and #2. -Voluntarily thrown away	COS	ndm
4-202.11	Obs: cracked container in baking room. Voluntarily thrown away.	COS	ndm
4-601.11A	Obs: dirty container in baking room. -Ran through dishwasher.	COS	ndm

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
4-501.11	Obs: True freezer front kick plate not attached.	COS	ndm
4-901.11	Obs: pan put away wet.	5-5-23	ndm
4-602.12	Obs: microwave dirty on inside	COS	ndm
4-302.14	Obs: no test for Quat or heat test strips for dishwasher.	5-12-23	ndm
5-402.12	Obs: grease trap has odor and mold.	5-5-23	ndm

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:

Inspector: *Anna Jones* EPHS II

Telephone No. 724-3106x106

EPHS No. 1168

Date: 5-5-2023

Follow-up:  Yes  No