



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

TIME IN: 11:30A TIME OUT: 12:05P  
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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 R-80 Middle School OWNER: Salem R-80 School District PERSON IN CHARGE: Tammy Schmidt  
ADDRESS: 1400 W. Tiger Pride Drive COUNTY: Dent  
CITY/ZIP: Salem 65560 PHONE: 781-6642 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				IN	OUT N/A	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				IN	OUT N/A	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  
COS = Corrected On Site  
N/O = not observed  
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: Tammy Schmidt Date: 12-11-2023  
Inspector: Anna Jones EPHS II Telephone No. 781-3106 X107 EPHS No. 1168  
Follow-up:  Yes  No  
Follow-up Date:



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ESTABLISHMENT NAME Salem K-50 Middle School		ADDRESS 1400 W. Tiger Pkwy Dr	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.	
mac/chicken/Alfredo sauce	138°	tater tots Blodgett oven	237°	
tater tots	117°/237°	milk	38-41°	
salad ingredients	39-42°	Amer. cheese slices	34°	
prepared salad	36°	grapes	36°	
hot dog on bun	135°			

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
5-501.16A	Obs: tater tots at a temp of 115° / reheated to 237°	12-15-23	JS

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
5-501.12A	Obs: floor under prep sink with light layer of debris	12-15-23	JS
5-501.18	Obs: bathroom sink dirty.	12-15-23	JS

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Sarah J. Schmidt* Date: *12-11-2023*

Inspector: *Anna Jones* EPHS II Telephone No. *721-3106x106* EPHS No. *1168*

Follow-up:  Yes  No  
Follow-up Date: