



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

TIME IN: 1:15A TIME OUT:  
PAGE 1 of 1

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: Michelle's Country Corner Cafe OWNER: Michelle Nelson PERSON IN CHARGE: Michelle Nelson  
 ADDRESS: 508 N. Main Street COUNTY: Dent  
 CITY/ZIP: Salem 65560 PHONE: 781-5050 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/A		Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use				IN	OUT	N/O	N/A	Proper date marking and disposition		
IN	OUT	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	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	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	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	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										

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: Michelle Nelson Date: 5-1-2024 *Next reg inspection*  
 Inspector: Anna Jones EPHS II Telephone No. 781-3106x1016 EPHS No. 1168 Follow-up:  Yes  No  
 Follow-up Date: Next regular inspection