



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

TIME IN: 11:0A TIME OUT: 1:12 3p.
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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 Senior Center OWNER: CMAAA PERSON IN CHARGE: Leny Plank / Lisa Manes
ADDRESS: 49 McGroath Lane COUNTY: Dent
CITY/ZIP: Salem 65560 PHONE: 724-2373 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	Management awareness; policy present			IN	OUT N/O N/A	Proper reheating procedures for hot holding		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT N/O N/A	Proper cooling time and temperatures		
		Good Hygienic Practices							
IN	OUT N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT N/O N/A	Proper hot holding temperatures		
IN	OUT N/O	No discharge from eyes, nose and mouth			IN	OUT N/O N/A	Proper cold holding temperatures		
		Preventing Contamination by Hands							
IN	OUT N/O	Hands clean and properly washed			IN	OUT N/A	Proper date marking and disposition		
		Consumer Advisory							
IN	OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN	OUT N/O N/A	Time as a public health control (procedures / records)		
IN	OUT	Adequate handwashing facilities supplied & accessible					Consumer advisory provided for raw or undercooked food		
		Approved Source					Highly Susceptible Populations		
IN	OUT	Food obtained from approved source			IN	OUT N/A	Pasteurized foods used, prohibited foods not offered		
IN	OUT N/O N/A	Food received at proper temperature			IN	OUT	Chemical		
IN	OUT	Food in good condition, safe and unadulterated			IN	OUT	Food additives: approved and properly used		
IN	OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN	OUT	Toxic substances properly identified, stored and used		
		Protection from Contamination					Conformance with Approved Procedures		
IN	OUT N/A	Food separated and protected			IN	OUT N/A	Compliance with approved Specialized Process and HACCP plan		
IN	OUT N/A	Food-contact surfaces cleaned & sanitized			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				
IN	OUT N/O	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: Elinita Plank / Manes Date: 5-2-2024
 Inspector: [Signature] EPHS Telephone No. 724-3106X106 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: _____



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TIME IN 11:10 A	TIME OUT 12:23 P
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ESTABLISHMENT NAME Salem Senior Center		ADDRESS 604 McGrath Lane		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.		
Squash sig line	153°	Milk carton walk in cooler	34°		
beans " "	172°	Potato soup soup kettle	145°		
Pulled pork " "	143°	Continental freezer	4°		
Apple Salad cold sig line	41°	Apple Salad Salad bar.	41°		
Roast milk cooler	31°				

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

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
4-601.11	Obs: black substance along edge of door + door seal of Continental freezer	CDS	EP
4-602.12	Obs: inside of microwave with some debris in dining room.	CDS	EP

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Eletrita Plank Lmanes Date: 5-2-2004
 Inspector: Anna Jones EPHS # Telephone No. 724-3106 x100 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: