



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

11:15A 11:35A
TIME IN: 1:45p TIME OUT: 2:25p
PAGE 1 of 3

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 Community Center @ The Army City of Salem / Healthy Dent Bank
OWNER: Jackie Sisco
PERSON IN CHARGE: Jackie Sisco
ADDRESS: 1200 W. Rolla Road
CITY/ZIP: Salem 65560
PHONE: 513-729-8163
FAX:
P.H. PRIORITY: H M L
ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION COMMERCIAL KITCHEN
 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 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				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				Chemical		
IN OUT N/A	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 N/A	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				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 R = Repeat Item		
IN OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O N/A	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: Jackie Sisco
Inspector: Norma Jones EPHS II
Telephone No.: 513-729-3106
EPHS No.: 1168
Date: 6-5-2024
Follow-up: Yes No
Follow-up Date: 6-10-24



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ESTABLISHMENT NAME Salem Community Center @ Armony		ADDRESS 1200 W. Roua Road		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Commercial refrig		39° Ambient			
" freezer - frozen		0°			

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
#601.11A	Observed inside of commercial refrigerator + freezer with debris.	OK 6-10-24	jms
#601.11A	Observed pans in kitchen dirty to sight + touch.	OK 6-10-24	jms

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
0-501.18	Obs: handwashing sink dirty.	OK 6-10-24	jms
0-205.15(B)	Obs: hand sink leaking from faucet + pipes below.	OK 6-10-24	jms
4-204.11a	Obs: no oven thermometer	OK 6-10-24	jms
4-501.14	Obs: 3 vat sink with debris	OK 6-10-24	jms
4-101.19	Obs: piece of wood (holding up bowl of indirect plumbing) not easily cleanable	OK 6-10-24	jms
0-501.12(A)	Obs: floors and walls that need cleaned.	OK 6-10-24	jms
#601.11C	Obs: 3 tier cart dirty.	OK 6-10-24	jms
4-204.11a	Obs: oven + stove needs cleaned inside + out.	OK 6-10-24	jms

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: [Signature] Date: 6-5-2024
 Inspector: [Signature] EPHS II Telephone No. 515-724-3106 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: 6-10-24



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ESTABLISHMENT NAME <i>Salem Community Center</i>		ADDRESS <i>1200 W. Rolla Road</i>		CITY	ZIP
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

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
6-501.11	Obs: pcs of trim around bottom of cabinet next to range water soaked + rotting. OK	6-10-24	jms
4-601.11C	Obs: freezer + refrigerator dirty to sight + touch. OK	6-10-24	
3-307.11	Obs: employee food in commercial freezer. OK	6-10-24	
4-601.11C	Obs: small appliances dirty to sight + touch. OK	6-10-24	jms

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Jackie Lisco* Date: *6-5-2024*
 Inspector: *James Jones EPHS II* Telephone No: *513-721-3106* EPHS No: *1168*
 Follow-up: Yes No
 Follow-up Date: _____