



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

TIME IN 1:18p	TIME OUT 3:55p
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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: Laters Sporting Goods	OWNER: Keith Mahurin (Linda)	PERSON IN CHARGE: Betsy Hartsfield
ADDRESS: 1579 N. Hwy 19	CITY/ZIP: Salem 65560	COUNTY: Dent
PHONE: 453-2757	FAX:	P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS		
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other		
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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	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				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/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						

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: Betsy Hartsfield	Date: 9-6-2024
Inspector: Dina Jones EPHS II	Telephone No.: 513-124-3106
EPHS No.: 1168	Follow-up: <input type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 9-9-24



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TIME OUT: 3:25p
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ESTABLISHMENT NAME Tater's Sporting Goods		ADDRESS 1579 N. Hwy 19		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
BBQ Beef sitting on counter		42°	Core Power Walk in cooler		37°
ham walk in cooler		49°	Ribettes " " "		37°
Ribettes " " "		37°	gravy " " "		37°
gravy " " "		37°	Chicken n a Biscuit hot hold		101°
V-B " " "		35°	Ambient Air glass front cooler		42°

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.

Code Reference	Description	Correct by (date)	Initial
3-501.18	Observed ham in cooler dated 9-3 and 3 has been marked over with a 7. Voluntarily thrown away.	9-9-24	BH
3-501.18	Obs: Ribettes with use by date of 9-4- in walk in cooler. Voluntarily thrown away.	9-9-24	
3-501.16(A)	Obs: Chicken n a biscuit in hot hold held a 101° — Voluntarily thrown away.	9-9-24	
6-501.111	Obs: dead bugs in bottom track of glass front cooler	9-9-24	
4-601.11A	Obs: rack inside pizza oven dirty.	9-9-24	OK
4-202.11	Obs: inside edge of lip of ice machine peeling off.	9-9-24	
4-601.11A	Obs: air fryer dirty on the inside.	9-9-24	OK
4-601.11A	Obs: air fryer liner with clean dishes dirty on the inside	9-9-24	BH

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.

Code Reference	Description	Correct by (date)	Initial
4-204.112	Obs: no thermometer in Red Bull cooler.	9-9-24	OK
6-501.12(A)	Obs: dirty fan in glass front cooler.	9-9-24	OK
6-202.14	Obs: public bathroom with no self closing door.	10-4-24	OK
6-202.12(A)	Obs: water not reaching 100°F in public restroom.	10-4-24	OK
6-501.12(A)	Obs: fans in walk in dirty - cobwebs on wall of walk in cooler.	9-9-24	OK
6-501.12(A)	Obs: floor of walk in cooler with debris	9-9-24	OK
3-305.11	Obs: canned gravy sitting on floor in office and potato chips sitting on floor next to chip rack.	9-9-24	
4-602.12(B)	Obs: inside of microwave dirty in office.	9-9-24	OK

EDUCATION PROVIDED OR COMMENTS
Safe needs to be moved out of food prep area.

Person in Charge / Title: *[Signature]* Date: 9-6-2024
Inspector: *[Signature]* Telephone No. 537-29-3106 EPHS No. 1168
Follow-up: Yes No
Follow-up Date: 9-9-24

