



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

TIME IN: 1:17p TIME OUT: 3:03p  
PAGE 1 of 2

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: Zimmerman Meats OWNER: Jon, Josh + Tiffany Cartwright PERSON IN CHARGE: Tiffany Cartwright  
ADDRESS: 2168 Hwy 32 West COUNTY: Dent  
CITY/ZIP: Salem 65560 PHONE: 729-6328 FAX: 729-2283 P.H. PRIORITY:  H  M  L

ESTABLISHMENT TYPE  
 BAKERY  RESTAURANT  C. STORE  SCHOOL  CATERER  SENIOR CENTER  DELI  SUMMER F.P.  GROCERY STORE  TAVERN  INSTITUTION  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/A	Proper cooking, time and temperature		
		Employee Health				IN	OUT	N/A	Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present				IN	OUT	N/A	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	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/A	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth				IN	OUT	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/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				IN	OUT	N/A	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  
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: Cartwright Date: 4-24-19  
Inspector: Anne Jones EPHS II Telephone No. 729-3106 x235 EPHS No. 1168  
Follow-up:  Yes  No Follow-up Date: 5-10-19





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

TIME IN 1:17p TIME OUT 3:03p  
PAGE 2 of 2

ESTABLISHMENT NAME Zimmerman Meats		ADDRESS 2168 Hwy 32 West		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
shell eggs walk in cooler		26°	turkey cooler case		40°
bologna " " "		33°	cheddar cheese " "		41°
cheese " " "		24°			
Duerster cheese glass front fridge		34°			
sliced tomatoes prep table		41°			

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
4-501.114	Through discussion about washing dishes - dishes are washed and rinsed not sanitized.	4-24-19	JK
1-204.11	Obs: sanitizer too strong for wiping cloths.	COS	}
3-501.18	Obs: Cottage cheese with a date of use by: 1-18-19 voluntarily thrown away.	COS	
3-501.17	Obs: No Date labeling of RTE lunchmeats - voluntarily thru 4 meats away.	COS	
2-401.11	Obs: Open can of soda sitting on prep table.	COS	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
5-205.11(B)	Obs: plate in hand sink - hand sink hands only.	COS	JK
3-305.11	Obs: potato chips + bag of flour on floor of storage room.	COS	}
4-302.14	Obs: no test strips.	5-10-19	
4-903.11	Obs: serving tongs etc. stored up wrong way.	COS	}
3-305.11	Obs: eggs stored on floor of walk in cooler	COS	

EDUCATION PROVIDED OR COMMENTS

Need to see egg license.

Person in Charge / Title: *Catherine* Date: 4-24-19

Inspector: *Abina Jones EPHS II* Telephone No. 124-3106 X235 EPHS No. 1168

Follow-up:  Yes  No  
Follow-up Date: 5-10-19









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

TIME IN 1:45	TIME OUT 2:05p
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: <i>Zimmerman Meats</i>		OWNER: <i>Jon, Josh + Tiffany Cartwright</i>		PERSON IN CHARGE: <i>Emily Crocker</i>	
ADDRESS: <i>2168 Hwy 32 West</i>				COUNTY: <i>Dent</i>	
CITY/ZIP: <i>Salem 65560</i>		PHONE: <i>729-6328</i>	FAX: <i>729-2283</i>		
P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L					
ESTABLISHMENT TYPE					
<input type="checkbox"/> BAKERY		<input type="checkbox"/> C. STORE		<input type="checkbox"/> CATERER	
<input type="checkbox"/> RESTAURANT		<input type="checkbox"/> SCHOOL		<input type="checkbox"/> SENIOR CENTER	
<input checked="" type="checkbox"/> DELI		<input checked="" type="checkbox"/> GROCERY STORE		<input type="checkbox"/> INSTITUTION	
<input type="checkbox"/> SUMMER F.P.		<input type="checkbox"/> TAVERN		<input type="checkbox"/> TEMP. FOOD	
PURPOSE					
<input type="checkbox"/> Pre-opening		<input type="checkbox"/> Routine		<input checked="" type="checkbox"/> Follow-up	
<input type="checkbox"/> Complaint		<input type="checkbox"/> Other			
FROZEN DESSERT			SEWAGE DISPOSAL		WATER SUPPLY
<input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable			<input type="checkbox"/> PUBLIC		<input type="checkbox"/> COMMUNITY
License No. _____			<input checked="" type="checkbox"/> PRIVATE		<input type="checkbox"/> NON-COMMUNITY
			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		
		Employee Health						Proper cooking, time and temperature			
IN	OUT	Management awareness; policy present				IN	OUT	N/O	N/A		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	N/A		
		Good Hygienic Practices						Proper reheating procedures for hot holding			
IN	OUT	Proper eating, tasting, drinking or tobacco use				IN	OUT	N/O	N/A		
IN	OUT	No discharge from eyes, nose and mouth				IN	OUT	N/O	N/A		
		Preventing Contamination by Hands						Proper cooling time and temperatures			
IN	OUT	Hands clean and properly washed				IN	OUT	N/A			
		Consumer Advisory						Proper hot holding temperatures			
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Proper cold holding temperatures			
IN	OUT	Adequate handwashing facilities supplied & accessible						Proper date marking and disposition			
		Approved Source						Time as a public health control (procedures / records)			
IN	OUT	Food obtained from approved source						Consumer Advisory			
IN	OUT	Food received at proper temperature				IN	OUT	N/A			
		Highly Susceptible Populations						Consumer advisory provided for raw or undercooked food			
IN	OUT	Food in good condition, safe and unadulterated						Highly Susceptible Populations			
IN	OUT	Required records available: shellstock tags, parasite destruction				IN	OUT	N/O	N/A		
		Protection from Contamination						Chemical			
IN	OUT	Food separated and protected				IN	OUT	N/A			
IN	OUT	Food-contact surfaces cleaned & sanitized						Food additives: approved and properly used			
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food				IN	OUT				
		Conformance with Approved Procedures						Toxic substances properly identified, stored and used			
		The letter to the left of each item indicates that item's status at the time of the inspection.						Compliance with approved Specialized Process and HACCP plan			
		IN = in compliance						CONFORMANCE WITH APPROVED PROCEDURES			
		OUT = not in compliance						Compliance with approved Specialized Process and HACCP plan			
		N/A = not applicable									
		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: <i>Emily Crocker</i>			Date: <i>4-26-19</i>		
Inspector: <i>Ernie Jones EPHS II</i>		Telephone No. <i>729-3106 x235</i>		EPHS No. <i>1168</i>	
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			Follow-up Date:		