



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

4-18-25 11:30A 12:45P  
4-16-25 10:51A 10:16P

TIME IN	TIME OUT
10:51A	10:16P
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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: <i>Master Donuts</i>	OWNER: <i>Long Hem</i>	PERSON IN CHARGE: <i>Carol Head</i>
ADDRESS: <i>600 S. Main</i>		COUNTY: <i>Dent</i>
CITY/ZIP: <i>Salem 65560</i>	PHONE: <i>414-866-1411</i>	FAX:
P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L		
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <input 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 checked="" type="checkbox"/> Pre-opening <input 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 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: <i>Carol Head</i>		Date: <i>4-16-2024</i>	
Inspector: <i>Edma Jones EPHS II</i>	Telephone No. <i>729-3106 X106</i>	EPHS No. <i>1163</i>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: <i>See above on each sheet</i>





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4/16/25

TIME IN	10:31A	TIME OUT	12:16P
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ESTABLISHMENT NAME <b>Master Donuts</b>		ADDRESS <b>600 S. Main</b>		CITY <b>Salem</b>	ZIP <b>65560</b>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
cheese slices Papa cooler		37°			
egg potato " "		37°			
jalapeno cheese sausage Kenmore		40°			
milk carton pepsi cooler lobby		37°			
kolaches display case		75°			
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
2-101.11	NO PERSON IN CHARGE			Immediately	C-H
2-301.14	NO ONE Washed hands in my presence and when I stepped up to wash my hands, there was no soap or paper towels.			Immediately	
1-202.12(A)(2)	Obs: Kurnex under sink in storage room.			COS	
4-601.11(A)	Obs: Kenmore refrigerator/freezer with debris in both compartments.			COS	
3-201.11	Obs: unlabeled pork that leaked out in storage drawer of Kenmore refing.			COS	
3-201.11	Obs: unlabeled raw chicken stored on top of jalapeno cheese sausages in Kenmore refing			COS	
3-501.16	Obs: Kolaches not held to a temp of 135° - denatured and thrown away			COS	C-H
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
2-205.11(B)	Pan was being washed in bathroom sink.			COS	C-H
6-501.114	Obs: chunks of wood laying on top of bags of flour in storage room.			COS	
3-307.11	Obs: employee food mixed with restaurant food in all refrigerators and on prep table in prep room.			COS	
4-601.11C	Obs: Kenmore refrigerator dirty on the outside.			COS	
3-302.11(A)(4)	Obs: prepared kolache's in freezer section of Kenmore refing. uncovered.			COS	
6-301.12	Obs: no paper towels, no soap and debris in trap of handsink.			COS	C-H
2-301.11					
2-205.11(B)					
EDUCATION PROVIDED OR COMMENTS					
Vanithony Kong was volunteered as PIC, Sheila stepped up and helped out too. Carol the manager wasn't there today!					
Person in Charge / Title: <b>Carne Head</b>				Date: <b>4-16-2025</b>	
Inspector: <b>James Jones EPHS II</b>		Telephone No. <b>784-3106x106</b>		EPHS No. <b>1168</b>	
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date:	





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TIME IN	TIME OUT
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ESTABLISHMENT NAME <i>Master Donuts</i>	ADDRESS <i>600 S. Main</i>	CITY <i>Salem</i>	ZIP <i>65560</i>
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
5-200.13	Obs: long black hose at 3 vat sink draped across and in the sink.	COS	C.H
3-501.17	Obs: no date labeling of Amercheese, hotdogs, opened package of ham etc.	COS	
1-201.11	Obs: spray bottle in prep room not labeled.	COS	
4-601.11A	Obs: exhaust hood dirty	COS	
4-601.11A	Obs: bowl on Hobart mixer has debris in it.	COS	
4-601.11A	Obs: debris on rolling pin on Prep table	COS	
4-601.11A	Obs: residue on measuring cup on prep table	COS	
4-101.11	Obs: roaches or some kind of bug when we moved card-	4-21-25	C.H
6-501.11	board away from Fryer		

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
4-501.16	Obs: sink full of buckets and missing a stopper so that it could not properly be used. NO sanitizer prepared.	COS	C.H
3-304.14	Obs: wiping cloth hanging on the side of a bucket not in sanitizer and no sanitizer water available	COS	
6-501.18	Obs: hand sink and bathroom sinks dirty.	COS	
6-501.19	Obs: bathroom door standing open and not self closing.	5-1-25	
4-601.11C	Obs: bathroom door handle with debris.	COS	
6-501.12(A)	Obs: dried icing on inside of cabinet in front of drive thru windows.	COS	C.H

EDUCATION PROVIDED OR COMMENTS

Per Dent County Food Regulations, a person in charge needs to have a Safeserve Class. by May 1, 2025		Date: 4-16-2025	
Person in Charge /Title: <i>Carol Reed</i>	Inspector: <i>Edna Jones EPHS II</i>	Telephone No. <i>781-306 x106</i>	EPHS No. <i>1168</i>
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: <i>See above</i>	





TIME IN _____	TIME OUT _____
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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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
5-205.15(B)	Obs: water spilling out over the catch under the sink and into a bucket from grease trap + 3 wat sink. Grease trap may need cleaned, no one was able to remove lid to check.	5-1-25	C.H
4-501.11	Obs: Countertop where microwave sits is taped on corners with blue tape - Not easily cleanable as edges are broken.	5-1-25	
4-601.11(C)	Obs: handles to cabinet under microwave with massive debris.	COS	
3-302.11(A)4	Obs: bacon sitting out under oven.	COS	
4-601.11(C)	Obs: handle to oven is caked with grease.	COS	
5-202.12(A)	Obs: water temperature not reaching 100°.	5-1-25	C.H

DATE	TIME	LOCATION	PAGE
6-501	11-00	Obs: floors throughout sink area and prep area worn thru.	1
		Next reg. inspection	

Person in Charge /Title: Carol Head			Date: 4-16-2025
Inspector: John Jones EPHS II	Telephone No. 724-3106 X106	EPHS No. 1168	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date:



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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
6-501.12(A)	Obs: dirty walls floors and ceiling throughout facility.	5-1-25	C-H
3-302.11(A)	4 Obs: open bags of flour etc. not sealed or in a sealed container	5-1-25	
4-601.11(C)	Obs: mat under Sentinel mixer is caked with old dough.	COS	
4-601.11(C)	Obs: top of Hobart mixer is dirty	COS	
3-305.11	Obs: boxes of shortening and buckets of icing sitting on floor in prep room.	4-21-25	
6-501.11	Obs: ceiling tile over Sentinel mixer is flaking and peeling.	5-1-25	
4-101.19	Obs: cardboard used in food prep area thrown away	COS	C-H

EDUCATION PROVIDED OR COMMENTS

Date:	4-16-2025		
Follow-up:	<input checked="" type="checkbox"/>	Yes	<input type="checkbox"/> No
Follow-up Date:			

EPHS No. 1168





TIME IN _____	TIME OUT _____
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