



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

6/10/25 3:38p 4:10p
6/9/25
TIME IN 1:53p TIME OUT 3:30p
PAGE 1 of 4

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>Pizza Inn</i>		OWNER: <i>Jeff + Sara Hicks</i>		PERSON IN CHARGE: <i>Danny Cordes</i>	
ADDRESS: <i>1108 S. Main</i>				COUNTY: <i>Dent</i>	
CITY/ZIP: <i>Salem 65560</i>		PHONE: <i>729-8585</i>	FAX: <i>729-2931</i>	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input 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"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input checked="" 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 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						
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						

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

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>Danny Cordes General Manager</i>			Date: <i>6-9-2025</i>		
Inspector: <i>Dana Jones EPHS II</i>		Telephone No. <i>729-3106 x106</i>	EPHS No. <i>1168</i>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
			Follow-up Date: _____		



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ESTABLISHMENT NAME		ADDRESS		CITY	ZIP
Pizza Inn		1108 S. Main		Salem	65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Shredded cheese salad bar		46°/40°	spaghetti sauce food bar		127°
ham chunks " "		48°/38°	cheese bread " "		147°
eggs (chunk) " "		48°/40°	pepperoni bread " "		118°
cottage cheese " "		50°	chilli soup turken		141°
fettuccine food bar		119°	pizza out of oven		189°
Code Reference	PRIORITY ITEMS			Correct by (date)	Initial
	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.				
3-501.16	Obs: several foods on salad bar not held at 41° or below. See above. Voluntarily thrown away.			CDS	DC
3-501.16	Obs: several hot foods held at 135° or above. See above 11st. Voluntarily thrown away			CDS	
4-702.11	Obs: Cracked lid on chor. chip container in walkin cooler.			6-12-25	
4-702.11	Obs: some dishes with chipped edges under hot food bar			6-12-25	
4-601.11A	Obs: some dishes with debris in them under hot food bar			6-12-25	
4-702.11	Obs: cutting board to prep table scarred and dirty.			6-12-25	
4-601.11A	Obs: inside of Pepsi cooler dirty.			6-12-25	
4-501.114	Obs: insufficient sanitizer for dishwasher			CDS	DC
Code Reference	CORE ITEMS			Correct by (date)	Initial
	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.				
4-601.11C	Obs: cabinets under soda machine (right side) with debris.			6-12-25	DC
4-601.11C	Obs: syrup buildup on left side under Dr. Pepper spout.			6-12-25	
4-601.11C	Obs: lids on containers under beverage bar containing tea, coffee + sweeteners with debris.			6-12-25	
6-501.12A	Obs: the edges of the floors and ground shelving in beverage bar area, kitchen, hot bar area with debris			7-11-25	
6-501.12(A)	Obs: fans under coffee maker covered with debris.			6-12-25	
6-501.12(A)	Obs: base of employee only sign with debris.			6-12-25	
5-501.11	Obs: outside of all trash cans dirty.			6-12-25	DC

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title:	General Manager		Date:	6-9-2025
Inspector:	Telephone No.	EPHS No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	774-3160100	1168	Follow-up Date:	



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ESTABLISHMENT NAME Pizza Inn	ADDRESS 1108 S. Main	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION Ice Cream Ice Cream machine	TEMP. 42°	FOOD PRODUCT/LOCATION Chicken	TEMP. 34°
Salad walk in cooler	39°	ponk	31°
macaroni noodles walk in cooler	35°	bacon	39°
Ambient temp. Pepsi cooler	35°		
Sausage prep table	59°		

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
4-202.11	Obs: large trash can sized white containers with cracked lids.	6-12-25	DC
4-601.11A	Obs: clean dishes next to dishwasher - weren't clean.	6-12-25	DC

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
4-601.11C	Obs: cabinet under ice cream machine with debris	6-12-25	DC
4-601.11C	Obs: inside of cabinet under ice cream machine with outside of containers dirty.	6-12-25	DC
4-501.11	Obs: torn seal on door of walk in cooler.	7-11-25	
4-501.11	Obs: ice on floor of walk in cooler also walk in freezer and on boxes in walk in freezer.	7-11-25	
6-501.12A	Obs: obs debris under shelving in walk in cooler.	6-12-25	
4-601.11C	Obs: large trash can sized white containers with dirty lids.	6-12-25	
4-601.11C	Obs: debris under hot food bar.	6-12-25	DC

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *[Signature]* General Manager Date: 6-9-2025

Inspector: *[Signature]* EPHS II Telephone No. 721-3106 x106 EPHS No. 1168

Follow-up: Yes No Follow-up Date:

