



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

5/23

1:15p 2:48p  
TIME IN 11:47A TIME OUT 1:40p  
PAGE 1 of 6

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: Yangtze Chinese Restaurant OWNER: Yan Sun (Soon) PERSON IN CHARGE: Ping Sun  
 ADDRESS: 104 W. Franklin COUNTY: Dent  
 CITY/ZIP: Sulem 65560 PHONE: 724-5995 FAX: \_\_\_\_\_ P.H. PRIORITY:  H  M  L  
 ESTABLISHMENT TYPE  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 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	Proper cooking, time and temperature		
		Employee Health					Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present			IN	OUT	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper hot holding temperatures		
		Good Hygienic Practices					Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands					Consumer Advisory		
IN	OUT	Hands clean and properly washed			IN	OUT	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	Pasteurized foods used, prohibited foods not offered		
		Approved Source					Chemical		
IN	OUT	Food obtained from approved source			IN	OUT	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					Conformance with Approved Procedures		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	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	Food separated and protected							
IN	OUT	Food-contact surfaces cleaned & sanitized							
IN	OUT	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: \_\_\_\_\_ Date: 5-21-2025  
 Inspector: Thomas Jones EPHS II Telephone No. 724-3106 x106 EPHS No. 1168  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
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723 1:15 p

TIME IN 1:17A	TIME OUT 1:40p
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ESTABLISHMENT NAME Yangtze Chinese Restaurant	ADDRESS 104 W. Franklin	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION eggs Coca Cola cooler	TEMP. 41°	FOOD PRODUCT/LOCATION steamed rice	TEMP. rice cooker 156°
pitapple chicken hot bar	139°		
beef + broccoli " "	139°		
pork n. mushrooms " "	146°		
meatballs " "	146°		

**PRIORITY ITEMS**  
Code Reference 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

2-102.11	Obs: No one with food safety knowledge or safe food handling certificate.	5-28-25	
2-301.14	Obs: employees working that did not stop to wash hands after handling trash etc.	5-23-25	
4-601.11A	Obs: all coolers and refrigerators dirty on the inside	5-28-25	
7-207.1	Obs: Vitamin Supplements on shelf next to Coca Cola cooler	5-28-25	
3-201.11	Obs: eggs in Coca Cola cooler and other refrigerators that were dirty and in containers that were out dated and <del>to</del> by their color and debris on them were not purchased at the store.	5-28-25	
3-201.11	Obs: home canned green beans, jalapeno pepper and raw milk in Coca Cola cooler + Whirlpool refrigerator.	COS	
3-302.11	Obs: raw eggs stored above RTE desserts.	COS	

**CORE ITEMS**  
Code Reference 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

4-101.16	Obs: sponge at hand sink, Sponges are not allowed.	COS	
5-205.11(B)	Obs: leftover drinks being dumped down hand sink and dishes being washed in hand sink. HAND SINK FOR WASHING HANDS ONLY!	5-23-25	
0-501.18	Obs: hand sink dirty	5-28-25	
0-301.12	Obs: no paper towels at hand sink - Employees wiping hands on dry towels that were hanging above clean dishes etc.	5-23-25	
6-501.12(A)	Obs: debris on cabinet doors under serving window	5-28-25	
4-501.11	Obs: paint chipping off of counter next to hand sink two small tables at hand sink dirty to sight + touch.	5-28-25	

**EDUCATION PROVIDED OR COMMENTS**

Dent Co. requires food safety certificates for PIC's

Person in Charge / Title: owner Date: 5-21-2025

Inspector: Orma Jones EPHS II Telephone No. 724-3106x106 EPHS No. 1168

Follow-up:  Yes  No  
Follow-up Date:



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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TIME IN 11:47A	TIME OUT 1:40P
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ESTABLISHMENT NAME Yangtze Chinese Restaurant		ADDRESS 104 W. Franklin		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.		
beef chicken, fish Coca Cola	48°	Casserole Seafood Coca Cola	49°		
Crab rangoon beef	52°	chix fish etc	47°		
chix fish, beef	51°	fried potatoes	51°		
rice	46°	2 plates noodles	52°		
shrimp	51°	kimchee	45°		

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
2-401.11	Obs: open beverage cup - NO LID -	6-20-25	J.S.
3-501.17	Obs: undated foods (ie beef, chicken, crab rangoon etc) being saved for someones cat.	6-20-25	J.S.
4-601.11A	Obs: dirty <sup>sauce</sup> pitcher in cabinet under serving window	5-28-25	J.S.
3-403.11	Obs: Chicken with vegetables with a temp of 124° - taken back to kitchen to be reheated brought back and temp was 146° sent back again to be reheated to 165° or above. Came back 181°	6-20-25	J.S.
4-101.11	Obs: lots of used cottage cheese, Cool Whip containers etc. being used in facility.	5-28-25	J.S.
3-501.16(A)	Obs: different containers of food in Coca Cola cooler out of temperature. (See above) Voluntarily Thrown Away	6-20-25	J.S.

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
5-202.13(A)	Obs: no hot water in bathroom on the left.	6-20-25	J.S.
6-501.12(A)	Obs: edge of floors around all walls caulked with debris.	6-20-25	J.S.
4-302.14	Obs: no test strips - bleach tested at 200ppm should be between 50-100 ppm.	6-20-25	J.S.
3-302.11(A)	4 Obs: uncovered desserts in all cold holding units	6-20-25	J.S.
6-501.11	Obs: floor tiles missing under chest freezers, under stainless steel work table.	6-20-25	J.S.
4-601.11C	Obs: outside of chest freezers dirty, whirlpool refrigerator, hotpoint refrigerator.	5-28-25	J.S.
6-501.114	Obs: all walls and floors dirty to sight and touch.	5-28-25	J.S.

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Yan</i>	Date: 5-21-2025
Inspector: Orina Jordan EPHS II	Telephone No. 721-3106110
EPHS No. 1168	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date:



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ESTABLISHMENT NAME Vanatze Chinese Restaurant		ADDRESS 104 W. Franklin		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Salmon Cocacola cooler		50°	eggs walk in cooler		43°
Peanut butter sauce		49°	shredded cheese " " "		40°
batter for frying		48°	crab " " "		40°

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
4-103.11	Obs: bottle <del>marked</del> marked Windex sitting next to silverware, questioned employee who finally told me he had cleaned the table with it and it wasn't really Windex	5-28-25	Y. G
4-601.11A	Obs: mold like substance on lid inside of ice machine	5-28-25	
4-601.11A	Obs: Chest freezers need defrosted.	5-28-25	
4-101.11	Obs: Frozen foods ie: meat stored in grocery bags in walk in freezer - NOT FOOD Grade	5-28-25	
6-501.111	Obs: dead bugs and mouse dropping on floor around chest freezers.	5-28-25	
4-601.11A	Obs: Whirlpool refrigerator dirty on inside	5-28-25	
<del>4-601.11A Obs: chest freezers need defrosted</del>			
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
6-501.114	Obs: container of caulk on floor between freezers, paint hand trowel, drill, dirty curtain etc on shelves with food items.	5-28-25	Y. G
4-601.11C	Obs: shelf of stainless steel work table covered with dirty, grease soaked cardboard.	5-28-25	
4-601.11C	Obs: dirty crock pot in storage area	5-28-25	
6-501.12(A)	Obs: dirty boards and styrofoam under crock pot.	5-28-25	
4-601.11C	Obs: shelves in storage area dirty.	5-28-25	
3-305.11	Obs: onions and cabbage stored on floor in storage area next to walk in cooler and freezer.	5-28-25	
3-305.11	Obs: broccoli, crab, mushrooms stored on floor of walk in cooler	5-28-25	Y. G

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>[Signature]</i>		Date: 5-21-2025
Inspector: <i>[Signature]</i> EPHS II	Telephone No. 724-3106 x106	EPHS No. 1168
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date:



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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TIME IN 11:47A	TIME OUT 1:40P
PAGE 5 of 6	

ESTABLISHMENT NAME Yangtze Chinese Restaurant	ADDRESS 104 W. Franklin	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
White meat chicken hot bar	100°		
Ambient temp, Comm. fridge	41°-44°		
Shell eggs Hotpoint refig.	79°		

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1-201.11	Obs: dish soap and hand soap stored on back shelves above coffee creamer and bottles of lemon juice	5-28-25	JCS
4-201.11	Obs: mouthwash stored next to tartar sauce and bamboo skewers on shelving in storage room.	CO5	
3-501.16	Obs: white meat chicken with a temp of 100°	CO5	
4-601.11A	Obs: dirty lids and containers above sink in back area across from walk in cooler and freezer.	5-28-25	
4-202.11	Obs: Hotpoint refrigerator with broken shelving inside	5-28-25	
3-501.16A	Obs: Shell eggs with a temperature of 79° - PHF's must be held at 41° or below. Voluntarily Thrown Away.	CO5	JCS

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
3-302.11(A)	4 Obs: uncovered food in walk in cooler.	5-28-25	JCS
4-101.19	Obs: floor of walk in cooler covered in cardboard - cardboard is not easily cleaned and is not allowed for use in a food establishment.	5-28-25	
6-501.119	Obs: Extra clutter in back storage area of restaurant	5-28-25	
4-601.11C	Obs: stove dirty to sight and touch.	5-28-25	
4-204.11Z	Obs: no thermometer in frigidaire commercial fridge and Hotpoint fridge with a broken thermometer.	5-28-25	
4-302.11Z	Obs: no thermometer (stem) that reads 0°-220°	5-28-25	
4-101.19	Obs: cardboard covering everywhere in back area where cooking takes place. <b>CARDBOARD NOT ALLOWED!</b>	5-28-25	JCS

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Owner Date: 5-21-2025

Inspector: Carina Jones EPHS II Telephone No. 724-3106x106 EPHS No. 1168 Follow-up:  Yes  No

Follow-up Date:

