



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

12:30p - 12:50p
TIME IN: 10:24A TIME OUT: 11:09A
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: Spring Creek Cafe OWNER: Nancy Holloway PERSON IN CHARGE: Nancy Holloway/Joel Ryan
 ADDRESS: 602 S. MacArthur COUNTY: Dent
 CITY/ZIP: Salem 65560 PHONE: 124-2998 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 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: _____ Date: 7-28-2025
 Inspector: _____ Telephone No. 124-3106X106 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: Voluntarily Closed
 Will call for reinspection



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

TIME IN: 10:24A TIME OUT: 11:09A
PAGE 2 of 4

ESTABLISHMENT NAME Spring Creek		ADDRESS 602 S. MacArthur		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Cut watermelon Pepsi cooler		36°	ham chunks Pepsi cooler ^{cooking area}		49°
Shelled eggs countertop		68°	Ambient temp Kenmore refrig.		41°-45°
Shredded cheese Pepsi-cooking area		44°			
Philly meat hot hold		148°			
1/2% milk whirlpool fridge		43°			

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

6501.11	Obs: a roache crawling up the wall behind the hand sink and one on the floor under boxes on the back side of the stainless steel table in dishwashing area. Numerous flies throughout facility.		JK
3-101.11	Obs: white substance not labeled to content, in a container that was not food grade quality.		
4-601.11A	Obs: inside of all refrigerator/freezer units dirty to sight and touch throughout facility.		
4-202.11	Obs: numerous plates and containers in cooking and dishwashing areas, cracked or broken.		
4-601.11A	Obs: shelf with clean dishes in cooking area with debris under the clean dishes.		
4-601.11A	Obs: potholders grease laden.		

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

5-202.11A	Obs: hand sink - blocked.		JK
3-302.11(A)4	Obs: open box of bacon sitting next to the hand sink.	CO5	
3-501.13	Obs: roast thawing next to the hand sink.	CO5	
4-203.11	Obs: thermometer reading 20° when temped food was 36° in Pepsi cooler in dishwashing area.		
6-001.11	Obs: ...		
3-305.11	Obs: Canned chili beans and Ketchup packets sitting on the floor.		
4-601.11C	Obs: debris on all containers ie: food storage or baking dishes in area between stainless steel table and shelves in dish washing area.		
3-302.12	Obs: unknown substance in storage tote.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge (Title): *[Signature]* Date: 7-28-2025
 Inspector: *[Signature]* Telephone No. 1724-3106 x106 EPHS No. 1162
 Follow-up: Yes No
 Follow-up Date: 2



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

TIME IN: 10:24A TIME OUT: 11:09A
PAGE 3 of 4

ESTABLISHMENT NAME Spring Creek Cafe	ADDRESS 602 S. MacArthur	CITY Salem	ZIP 65560
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
4601.11A	Obs: coffee pots dirty on the inside.		JR
3-501.18	Obs: chocolate milk dated July 27 and 2% milk dated July 17 in whirlpool refrigerator. - Voluntarily thrown out.	Voluntarily closed. Will call for reinspection	JR
4601.11A	Obs: measuring cup at AC unit at beverage station next to AC unit dirty to sight and touch.	Voluntarily closed. Will call for reinspection	JR
3-501.16A	Obs: shell eggs with a temperature of 68° - Removed		JR

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
3-304.12	Obs: measuring cup used as a scoop stored laying on top of food stuff in container (Non food container)		JR
4-501.11	Obs: torn seal on pepsi cooler in cooking area.		JR
4-601.11C	Obs: white shelving ^(hold dynamic microwave) in cooking area dirty + broken.		JR
6-501.11	Obs: floors throughout cooking, dishwashing and beverage area torn and worn through.	Voluntarily closed	JR
5-501.17	Obs: no covered trash can in restroom.		JR
6-304.11	Obs: fan in bathroom not working.		JR
6-501.16	Obs: mop just sitting on the bathroom floor.		JR
4-601.11C	Obs: outside of all refrial freezer units dirty to sight + touch		JR

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *[Signature]* Cook Date: 7-28-2025
 Inspector: *[Signature]* EPHS # Telephone No. 721-3106x106 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date:

