



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

4:05p 4:50p
TIME IN 1:42p TIME OUT 2:03p
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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: China King		OWNER: Mei Chen		PERSON IN CHARGE: Mei Chen	
ADDRESS: 1205 E. Scenic Rivers Blvd				COUNTY: Dent	
CITY/ZIP: Salem 65560		PHONE:		FAX:	
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 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						
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: Mei Chen				Date: 8-20-2025	
Inspector: Shina Jones EPHS II		Telephone No. 721-3106 X106		EPHS No. 1168	
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 8-22-25	



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TIME IN 1:42 P	TIME OUT 2:31 P
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ESTABLISHMENT NAME China King	ADDRESS 1205 E. Scenic Rivers Blvd. Salem	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
noodles stainless steel table	76°	rice + chicken takeout container	156°
chicken stainless steel table	70°	white rice rice cooker	151°
broccoli " " "	62°	food takeout container	162°
egg drop soup hot hold	165°	raw shrimp prep table	44°
fried rice takeout container	135°	ambient air prep table fridge	55°

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.

E-301.14	Obs: no one washing hands while I was there.	8-20-25	MJC
F-601.11A	Obs: debris and dead fly in bottom of beverage cooler.	CDS	
B-101.11	Obs: honey stored in used water bottles in under counter fridge.	8-22-25	
T-102.11	Obs: chemical sprayer under 3 vat sink.	8-22-25	
T-202.11	Obs: chemical sprayer under 3 vat sink labeled to content.	8-22-25	
F-202.11	Obs: large stainless steel bowl split on both sides	CDS	
F-601.11A	Obs: chest freezer and upright freezer next to windows both need defrosted	8-22-25	
F-601.11A	Obs: inside of upright freezer dirty to sight and touch.	8-22-25	MJC

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.

B-307.11	Obs: container of tea belonging to owner in beverage cooler.	CDS	MJC
O-205.11(A)	Obs: hand sink blocked full of stuff unaccessible.	CDS	
O-205.11(B)	Obs: hand sink used for other purposes ie: egg shells present	CDS	
O-501.10	Obs: both hand sinks dirty.	8-22-25	
F-601.11C	Obs: outside of containers with peanuts yellow substance, 2 containers with brown star shaped items caked with debris.	8-22-25	
B-302.12	Obs: above containers not labeled to content.	8-22-25	
B-302.12	Obs: substance in used water bottle not labeled to content - owner identified it as honey.	8-22-25	MJC

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: M. J. Muehlen	Date: 8-20-2025
Inspector: D. J. Jones EPHS II	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Telephone No. 124-3106 x106	Follow-up Date: 8-22-25
EPHS No. 1168	



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ESTABLISHMENT NAME China King	ADDRESS 1205 E. Scenic Rivers Blvd	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
prepped onions walk in cooler	37°		
chicken " " "	37°		
Ambient air under counter fridge	37°		

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
3-101.11	Obs: at least four cans of food dented in storage room.	8-22-25	MJC
3-101.11	Obs: flour and other dry ingredient products in containers not intended for food. Repeat finding	8-22-25	
7-206.12	Obs: open bait station i.e. baited mouse trap.	005	
6-501.111	Obs: live spiders in storage room.	8-22-25	MJC

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
6-202.15	Obs: back door not tight fitting.	9-29-25	MJC
4601.11C	Obs: outside of all equipment and outside of 3 vats sink dirty to sight and touch. (including walk in cooler, freezers etc.)	9-29-25	
4601.11C	Obs: shelf under back stainless steel table with debris	8-22-25	
4601.11C	Obs: floor of walk in cooler dirty to sight & touch.	9-29-25	
3-302.11(A)	4 Obs: prepped onions, chicken and various other stainless steel containers not covered also foods in upright freezer next to windows.	8-22-25	
3-305.11	Obs: bag of salt sitting on floor of storage room.	005	
6-501.12A	Obs: buildup of debris on floor around equipment.	9-29-25	MJC

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Cynthia Sanchez	Date: 8-20-2025
Inspector: Carina 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: 8-22-25

9-29-25

