



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

TIME IN: 1:06p TIME OUT: 3:30p
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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: RFC/Taco Bell OWNER: Lorna Mundwiller PERSON IN CHARGE: Jimmy Trawick
 ADDRESS: 704 S. Main COUNTY: Dent
 CITY/ZIP: Salem 65560 PHONE: 729-7800 FAX: 729-7801 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	Person in charge present, demonstrates knowledge, and performs duties			IN	Proper cooking, time and temperature				
	Employee Health			IN	Proper reheating procedures for hot holding				
IN	Management awareness; policy present			IN	Proper cooling time and temperatures				
IN	Proper use of reporting, restriction and exclusion			IN	Proper hot holding temperatures				
	Good Hygienic Practices			IN	Proper cold holding temperatures				
IN	Proper eating, tasting, drinking or tobacco use			IN	Proper date marking and disposition				
IN	No discharge from eyes, nose and mouth			IN	Time as a public health control (procedures / records)				
	Preventing Contamination by Hands				Consumer Advisory				
IN	Hands clean and properly washed			IN	Consumer advisory provided for raw or undercooked food				
IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations				
IN	Adequate handwashing facilities supplied & accessible			IN	Pasteurized foods used, prohibited foods not offered				
	Approved Source				Chemical				
IN	Food obtained from approved source			IN	Food additives: approved and properly used				
IN	Food received at proper temperature			IN	Toxic substances properly identified, stored and used				
IN	Food in good condition, safe and unadulterated				Conformance with Approved Procedures				
IN	Required records available: shellstock tags, parasite destruction			IN	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	Food separated and protected								
IN	Food-contact surfaces cleaned & sanitized								
IN	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: manager Date: 8-8-2025
 Inspector: Anna Jones EPHS II Telephone No. 729-3106 X106 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: 8-11-25



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ESTABLISHMENT NAME		ADDRESS		CITY	ZIP
KFC/Taco Bell		704 S. Main		Salem	65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Applesauce pouch undercounter fridge		39°	pot pie warmer		163°
milk " "		41°	broilinal chicken hot hold		164°
tacomeat svq. line		141°	X crispy chicken hot hold		157°
chunk chicken " "		145°	nacho cheese rethermalizer		168°
taco shells warmer		170°	chicken chicken cooler		35°
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.					
4-601.11(A)	Obs: mold in ice shoot of soda machine in dining room.			8-11-25	JT
4-601.11(A)	Obs: pans with debris and moldy substance in chicken cooler			8-11-25	JT
6-501.111	Obs: live spider in a clean pan at clean dish rack			005	JT
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: soda machine in dining room sticky on the side.			8-11-25	JT
4-601.11C	Obs: mold on water arm of soda machine in dining rm.			8-11-25	JT
4-601.11C	Obs: outside of all equipment throughout facility dirty to sight and touch.			9-8-25	JT
4-601.11C	Obs: debris in all cup holders at register and drive up window.			005	JT
4-501.11	Obs: torn seal on under counter fridge.			9-8-25	JT
4-601.11C	Obs: lid holders on counter in dining room with debris			8-11-25	JT
4-601.11C	Obs: sauce holder on counter in dining room with debris			8-11-25	JT
5-202.12A	Obs: no hot water women's restroom			9-8-25	JT
EDUCATION PROVIDED OR COMMENTS					

Person in Charge / Title: *[Signature]* manager Date: 8-8-2025

Inspector: *[Signature]* EPHS II Telephone No. 124-3106 x106 EPHS No. 1168

Follow-up: Yes No Follow-up Date: 8-11-25

9-8-25

