



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

2:15p 3:05p
TIME IN 12:17p TIME OUT 1:20p
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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: Keane's Common Kitchen OWNER: Jimmie Stricklin PERSON IN CHARGE: Jimmie Stricklin
ADDRESS: 300 B South Main Street COUNTY: Dent
CITY/ZIP: Jalem 65560 PHONE: 453-2726 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: [Signature] Date: 11-10-2025
Inspector: [Signature] Telephone No. 121-3106 X106 EPHS No. 1168 Follow-up: Yes No
Follow-up Date: 10-13-2025



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ESTABLISHMENT NAME Regines Common Kitchen		ADDRESS 300B, S. Main St.		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
dairy cooler shelves		41°	green beans hot hold		154°
shredded mozzarella left over cooler		41°	bacon beef cold hold		40°
pumpkin pie beverage cooler		36°	pork steak " "		39°
pink lemonade 9M. Coca Cola		40°	raw hamburger " "		40°
white gravy hot hold		140°	lettuce pretable fridge		40°

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

2-301.14	Obs: employees not washing hands (between changing gloves) or at all while I was in the kitchen.	11-13-25	JSS
3-501.17	Obs: undated foods in the left over refrigerator.	11-13-25	
3-202.15	Obs: a can open can of corn in the left over refrigerator	11-13-25	
2-401.11	Obs: employee open drink cups on stainless steel counter.	11-13-25	
4-601.11(A)	Obs: grease dripping off of vent hood over grill	11-13-25	
4-501.114	Obs: dishwasher not testing positive for sanitizer (expired bleach test strips)	11-13-25	
4-601.11(A)	Obs: instant pot and mixer with dirty rolling pin dirty to sight and touch	11-13-25	JSS

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

3-302.11(A)	Obs: lemon pie in dairy cooler and pumpkin pie in beverage cooler uncovered.	11-13-25	JSS
2-402.11	Obs: cook with a long beard not restrained with a beard net.	11-13-25	
4-602.11(B)	Obs: microwave dirty on the inside	11-13-25	
3-304.12	Obs: ice scoop laying on top of ice in ice machine	11-13-25	
3-302.11(A)	Obs: ice machine door open.	11-13-25	
3-304.12	Obs: scoops laying on top of food product in all dry ingredient containers.	11-13-25	
3-302.12	Obs: numerous containers of dry ingredients unlabeled to content.	11-13-25	JSS

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *[Signature]* Date: 11-10-2025
Inspector: *[Signature]* EPHS II Telephone No. 712-3106X106 EPHS No. 11608
Follow-up: Yes No
Follow-up Date: 10-13-2025



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ESTABLISHMENT NAME Kegines Common Kitchen		ADDRESS 300B S. Main St.		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
veg stew buffet		152°			
noodles buffet		128°			
Alfredo sauce "		114°/174°			
chicken on grill		174°			

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
3-26.11	Obs: no sneeze guard at buffet table.	11-13-25	JSS
3-302.11(A)(1)	Obs: Beef above fish in upright freezer, obs: pot roast above cinnamon rolls in chest freezer etc.	11-13-25	}
4-101.11(A)	Obs: bottom of upright freezer dirty to sight + touch	11-13-25	
3-501.16(A)	Obs: Alfredo sauce with a temperature of 119° on buffet - reheated to 174°	COS	
3-501.19	Obs: Buffet marked with time on food food but no log.	11-13-25	}
3-603.11(B)	Obs: no consumer advisory for undercooked foods.	11-13-25	

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
4-401.11	Obs: dishes put away wet on shelves next to 3 vat sink.	11-10-25	JSS
7-101.11	Obs: sponges at the 3-vat sink.	COS	JSS
3-304.11	Obs: no mechanical ventilation in either restroom.	12-11-25	JSS

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: _____ Date: 11-10-2025

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

Follow-up: Yes No Follow-up Date: 10-13-2025