



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

TIME IN: 11:20A TIME OUT: 1:00p
PAGE 1 of 3

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: Salem K-80 Middle School OWNER: Salem R-80 School District PERSON IN CHARGE: Chasity Boettcher
ADDRESS: 1400 W. Tiger Pkide Drive COUNTY: Dent
CITY/ZIP: Salem 65560 PHONE: 781-6642 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			IN	OUT	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			IN	OUT	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			IN	OUT	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: Chasity Boettcher DNS Date: 11-5-2025
Inspector: Emma Jones EPHS II Telephone No. 781-31016 x106 EPHS No. 1168
Follow-up: Yes No
Follow-up Date: _____



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Temp Rite
Date: _____
Fecha: _____
Emp: _____
Empleado: _____
PASS WHEN BLUE BAR TURNS ORANGE
ES ACEPTABLE CUANDO LA BARRA AZUL CAMBIA A COLOR NARANJA
← 160°F/71°C

TIME IN	11:20A	TIME OUT	1:00P
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ESTABLISHMENT NAME	Salem R-80 Middle School	ADDRESS	Salem R-80 School District	CITY	Salem	ZIP	65560
FOOD PRODUCT/LOCATION	PIZZA warmer	TEMP.	190°	FOOD PRODUCT/LOCATION	carrots out of fridge	TEMP.	38°
	chicken patty warmer		160°		tater tot casserole walk in		37°
	beef fingers/french fries warmer		129°/171°		milk carton milk cooler		39°
	broccoli hot hold		145°		Amer cheese walk in cooler		41°
	brown gravy " "		151°		uncrustables True Beverage fridge		36°

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

3-305.16(A)	Obs: beef fingers and fries fries at at temp of 129° in warmer - reheated to 171° Cauliflower temp 51° removed	COS	CB
3-501.18	Obs: open package of American cheese dated with a use by date of 10-30. Voluntarily thrown away.	COS	
3-501.18	Obs: open bag of pepperoni with a use by date of 10-29-25. Voluntarily thrown away.	COS	
7-206.12	Obs: open bait stations in storage room.	COS	
460.11A	Obs: students wiping tables down with Clorox wipes	11-4-25	
460.11A	Obs: ice cream cooler with water in the bottom and mold and debris around the inside edge.	11-6-25	
460.11A	Obs: cutting board dirty.	11-6-25	CB

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

5-205.11(A)	Obs: fan in front of one hand sink.	COS	CB
5-205.11(B)	Obs: bucket sitting in the other hand sink.	COS	
5-501.16(C)	Obs: no trash cans at hand sink.	11-6-25	
460.11C	Obs: crumb buildup along outside trays of both warmers	11-6-25	
4-903.11	Obs: boxes containing serving dishes sitting on the floor of the storage room.	11-6-25	
5-202.14	Obs: bathroom door propped open.	COS	
5-501.18	Obs: bathroom and hand sinks dirty	11-6-25	
460.11(C)	Obs: dirty lids covering clean utensils.	COS	CB

EDUCATION PROVIDED OR COMMENTS

Need serve safe or equivalent for all kitchen employees.

Person in Charge/Title:	Salady Bechtaker DMS	Date:	11-5-2025
Inspector:	Anna 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:	11-6-25

