



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

TIME IN: 11:35A TIME OUT: 11:45A  
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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: Regines Common Kitchen OWNER: Jimmie Stricklin PERSON IN CHARGE: Regine Stricklin  
 ADDRESS: 300B South Main Street COUNTY: Dent  
 CITY/ZIP: Salem 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			IN	OUT	N/O	N/A	Proper date marking and disposition
IN	OUT	N/O			IN	OUT	N/O	N/A	Time as a public health control (procedures / records)
		Preventing Contamination by Hands			IN	OUT	N/A		Consumer Advisory
IN	OUT	N/O			IN	OUT	N/A		Consumer advisory provided for raw or undercooked food
IN	OUT	N/O			Highly Susceptible Populations				
IN	OUT	N/O			IN	OUT	N/O	N/A	Pasteurized foods used, prohibited foods not offered
		Approved Source			Chemical				
IN	OUT	N/O			IN	OUT	N/A		Food additives: approved and properly used
IN	OUT	N/O			IN	OUT			Toxic substances properly identified, stored and used
IN	OUT	N/O			Conformance with Approved Procedures				
IN	OUT	N/O			IN	OUT	N/A		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	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				

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: Regine Stricklin Date: 1-7-2026  
 Inspector: Arnie Jones EPHS II Telephone No. 724-3106 x106 EPHS No. 1160  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_