



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

TIME IN: 10:30A TIME OUT: 10:55A
PAGE 1 of 1

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 High School OWNER: Salem R-80 School District PERSON IN CHARGE: Chasity Boettcher
ADDRESS: 1400 W. Tiger Pkwy Drive COUNTY: Dent
CITY/ZIP: Salem 65560 PHONE: 784-6350 FAX: 784-8493 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	Management awareness; policy present			IN	OUT	Proper reheating procedures for hot holding		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper cooling time and temperatures		
		Good Hygienic Practices							
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	Proper hot holding temperatures		
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	Proper cold holding temperatures		
		Preventing Contamination by Hands							
IN	OUT	Hands clean and properly washed			IN	OUT	Proper date marking and disposition		
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN	OUT	Time as a public health control (procedures / records)		
IN	OUT	Adequate handwashing facilities supplied & accessible					Consumer Advisory		
		Approved Source							
IN	OUT	Food obtained from approved source			IN	OUT	Consumer advisory provided for raw or undercooked food		
IN	OUT	Food received at proper temperature			IN	OUT	Highly Susceptible Populations		
IN	OUT	Food in good condition, safe and unadulterated			IN	OUT	Pasteurized foods used, prohibited foods not offered		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	Chemical		
		Protection from Contamination							
IN	OUT	Food separated and protected			IN	OUT	Food additives: approved and properly used		
IN	OUT	Food-contact surfaces cleaned & sanitized			IN	OUT	Toxic substances properly identified, stored and used		
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food					Conformance with Approved Procedures		

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: Chasity Boettcher DNS Date: 1-21-2026
Inspector: [Signature] EPHS II Telephone No. 784-3106 x106 EPHS No. 1168
Follow-up: Yes No
Follow-up Date:

