



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

3:17p 3:30p
TIME IN 1:12p TIME OUT 2:10p
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: Phillymart OWNER: Dan + Julie Salyer PERSON IN CHARGE: Daniel Salyer
 ADDRESS: 500 S. Main COUNTY: Dent
 CITY/ZIP: Salem 65560 PHONE: 781-6604 FAX: _____ P.H. PRIORITY: H M L
 ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD
 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	Proper cooking, time and temperature		
		Employee Health				IN	OUT	N/O	Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present				IN	OUT	N/O	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	Proper hot holding temperatures		
		Good Hygienic Practices				IN	OUT	N/A	Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use				IN	OUT	N/O	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth				IN	OUT	N/O	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands				IN	OUT	N/A	Consumer Advisory		
IN	OUT	Hands clean and properly washed							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	N/O	Pasteurized foods used, prohibited foods not offered		
		Approved Source				IN	OUT	N/A	Chemical		
IN	OUT	Food obtained from approved source				IN	OUT	N/A	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				IN	OUT	N/A	Conformance with Approved Procedures		
IN	OUT	Required records available: shellstock tags, parasite destruction				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	OUT	Food separated and protected				IN = in compliance			OUT = not in compliance		
IN	OUT	Food-contact surfaces cleaned & sanitized				N/A = not applicable			N/O = not observed		
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food				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: _____ Date: 3-6-2026
 Inspector: Barbara Thapa EPHS II Telephone No. 124-3106x106 EPHS No. 1168 Follow-up: Yes No
 Follow-up Date: 3-9-2026

Barbara Thapa EPHS I

2002

3-20-26



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ESTABLISHMENT NAME Phil-Mart	ADDRESS 500 S. main	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
Gravy walk in cooler	81°		
Philk Carbon front walk in cooler	34°		
Ambient temp. Energy Drink cooler	41°		

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
4-601.11A	Obs: drain board at 3 vat sink dirty to sight and touch.	3-9-26	DS
4-102.11	Obs: biscuits and gravy not stored in food grade containers.	3-9-26	
4-202.11	Obs: bucket where ice scoop was stored with cracks in bottom.	3-9-26	
4-202.11	Obs: spatulas with cracked and broken edges.	3-9-26	
3-501.14	Obs: gravy in walk in freezer with a temp of 81°	COS	
4-601.11A	Obs: small cooler at front of store with debris on shelf.	3-9-26	
1-301.11	Obs: cough symp and eye drops stored above food items on shelf.	3-9-26	DS

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
4-601.11C	Obs: Creamer for coffee trays with debris inside.	3-9-26	DS
4-601.11C	Obs: lid holders for drinks dirty to sight + touch.	3-9-26	
4-601.11C	Obs: outside of soda machine with debris.	3-9-26	
6-301.14	Obs: no handwashing signage in bathroom and handwashing signage at main hand sink needs replaced.	3-9-26	
6-501.16	Obs: mops were not stored so they could dry.	COS	
6-501.12A	Obs: fans in front walk in cooler dirty.	3-20-26	
6-501.12A	Obs: debris on floor of front walk in cooler.	3-20-26	
4-601.11C	Obs: outside of ice cream freezer dirty to sight + touch.	3-9-26	DS

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: _____ Date: **3-6-2026**

Inspector: **James EPHS II 1168** Telephone No. **724-2106x106** EPHS No. **1168** Follow-up: Yes No
 Follow-up Date: **3-9-26**
Beana Thapa FPHS T 2002 **2002** **3-20-26**



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ESTABLISHMENT NAME Phil-Mart ADDRESS 5005. main CITY Salem ZIP 65560

FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.

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
4-601.11A	Obs: energy drink cooler with debris on bottom shelf.	3-9-26	DS
4-601.11A	Obs: ice cream freezer needs defrosted and with debris inside.	3-9-26	
4-601.11A	Obs: chest freezer at drive thru window needs defrosted	3-9-26	
2-102.11	Obs: Manager and asst/shift managers no food safety certificates.	3-9-26	
3-501.17	Obs: gravy in walk in cooler not date labeled.	3-9-26	

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
5-501.11b	Obs: trash can between drive thru and main store dirty.	3-9-26	DS
4-501.11	Obs: chest freezer at drive thru window broken lid and taped together. Replace	3-9-26	DS

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Saban Date: 3-6-2026
 Inspector: Prerna Thapa EPHS II Telephone No. 721-3106x106 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: 3-9-2026