



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

3:30p - 4:15p
TIME IN 11:11A TIME OUT 12:01p
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: The Local OWNER: James Beck / ~~Jackie Hobson~~ PERSON IN CHARGE: James Beck
 ADDRESS: 206 W. 4th Street COUNTY: Dent
 CITY/ZIP: Salem 65560 PHONE: 453-2702 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			IN OUT N/A	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			IN OUT N/A	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				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 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: _____ Date: 4-17-2026
 Inspector: Dolma Gones EPHS II Telephone No. 724-3106 X106 EPHS No. 1163
 Follow-up: Yes No
 Follow-up Date: 4-20-2026

5-14-2026



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

3:30p 4:15p
TIME IN 11:11A TIME OUT 12:01p
PAGE 2 of 3

ESTABLISHMENT NAME <i>The Local</i>		ADDRESS <i>206 W. 4th Street</i>		CITY <i>Salem</i>	ZIP <i>65560</i>
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
2-102.11	owner no food safety certificate.	4-20-26	JLS
4-601.11A	Obs: ice and debris buildup on bottom of upright freezer	4-20-26	JLS
7-201.11	Obs: multipurpose cleaner hanging on shelf over clean silverware.	COS	JLS
7-102.11	Obs: unlabeled bottle hanging on black shelving over clean dishes.	COS	JLS
7-208.11(A)	Obs: First Aid kit above 3 vat sink.	COS	JLS
7-201.11(B)	Obs: bleach and soap bottles on shelf above 3 vat sink.	COS	JLS
2-301.14	Obs: cook put on gloves without washing hands.	4-17-26	JLS
4-601.11A	Obs: inside ledge of ice machine with pink substance.	4-20-26	JLS
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
4-602.12	Obs: microwave dirty on the inside.	4-20-26	JLS
3-302.17	Obs: sm. white styrofoam bowl in freezer not labeled.	COS	JLS
4-904.11	Obs: silverware stored with eating surface up.	4-20-26	JLS
4-101.16	Obs: sponge at 3 vat sink -	COS	JLS
3-305.11(A)(3)	Obs: white shelving storing rice cooker and pizza pans sits directly on the floor. Must be 6" above floor.	4-20-26	JLS
6-301.14	Obs: no handwashing signage in first bathroom.	4-20-26	JLS
6-501.16	Obs: mop head down - not hung to dry.	COS	JLS
6-202.15	Obs: back door not tight fitting.	5-14-26	JLS

EDUCATION PROVIDED OR COMMENTS
Obs: First bathroom door propped open with trash can - Must remain closed at all times.

Person in Charge / Title: *Owner* Date: *4-17-2026*
 Inspector: *James Jones, EPHS II* Telephone No. *124-3106 x106* EPHS No. *1168*
 Follow-up: Yes No
 Follow-up Date: *4-20-2026*



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

3:30p 4:15p
 TIME IN: 11:11A TIME OUT: 12:01p
 PAGE 3 of 3

ESTABLISHMENT NAME <i>The Local</i>		ADDRESS <i>206 W. 4th Street</i>		CITY <i>Salem</i>	ZIP <i>65560</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
<i>Canned soda cooler</i>		<i>31°</i>			
<i>Chickensalad walkin cooler</i>		<i>39°</i>			
<i>beer cheese " " "</i>		<i>34°</i>			
<i>Chicken " " "</i>		<i>40.5°</i>			
<i>Crab salad " " "</i>		<i>38°</i>			

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
<i>3-501.17</i>	<i>Obs: hard bouled eggs container not date labeled.</i>	<i>05</i>	<i>JIS</i>
<i>3-502.11</i>	<i>Obs: shell eggs stored above RTE cheeses etc.</i>	<i>05</i>	<i>JIS</i>
<i>3-501.17</i>	<i>Obs: sliced oranges, lemons and limes not date labeled.</i>	<i>05</i>	<i>JIS</i>
<i>3-501.18</i>	<i>Obs: PHF's past discard date Amer. cheese slices dated 3/15/26. - Voluntarily thrown away</i>	<i>05</i>	<i>JIS</i>

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
<i>5-202.15</i>	<i>Obs: screen door to grill room with screening loose.</i>	<i>5-14-26</i>	<i>JIS</i>
<i>5-501.12(A)</i>	<i>Obs: grill area needs cleaned.</i>	<i>5-14-26</i>	<i>JIS</i>
<i>3-302.12</i>	<i>Obs: seasoning container in closet not labeled to content.</i>	<i>4-20-26</i>	<i>JIS</i>
<i>5-501.114</i>	<i>Obs: extra clutter in soda closet needs cleaned out.</i>	<i>5-14-26</i>	<i>JIS</i>
<i>3-304.12(A)</i>	<i>Obs: ice scoops laying on ice in both small ice chests in bar area.</i>	<i>4-20-26</i>	<i>JIS</i>
<i>5-205.15(B)</i>	<i>Obs: standing water in the bottom of beer cooler closest to the door.</i>	<i>5-14-26</i>	<i>JIS</i>
<i>4-204.112</i>	<i>Obs: no thermometer in cooler (beverage) closest to kitchen.</i>	<i>4-20-26</i>	<i>JIS</i>

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Owner* Date: *4-17-2026*
 Inspector: *Orinda Jones EPHS II* Telephone No. *721-3106 X106* EPHS No. *1163*
 Follow-up: Yes No
 Follow-up Date: *4-20-26*