



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

TIME IN: 1:24p TIME OUT: 4:00p
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: Montauk Resort Restaurant OWNER: Montauk ONP LLO PERSON IN CHARGE: Jotham Brown
 ADDRESS: 420 CR 6670 COUNTY: Dent
 CITY/ZIP: Salem 65560 PHONE: 513-348-2434 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 DNR
 WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled _____ Results DNR

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					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							
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: _____ Date: 6-29-2026
 Inspector: Orin Jones EPHS II Telephone No. 513-124-3106 EPHS No. 1160
 Follow-up: Yes No
 Follow-up Date: 7-22-26



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ESTABLISHMENT NAME Montauk Resort Restaurant		ADDRESS 420 CR 6670		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
milk ing. sm fridge snack bar.		42°	shell eggs line fridge		40°
dairy cheese pasta fridge		39°	pulled pork line fridge #1		60°
sauerkraut " " "		40°	pepper jack cheese " " "		63°
cucumbers salad fridge		40°	bacon on counter top		90°
white gravy hot hold		152°	ambient temp. sm dining room.		40°

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
2-501.14	Obs: employee touching nose and not washing hands	COS	(S)
4-601.11A	Obs: small fridge in snack bar dirty inside.	COS	
4-601.11A	Obs: debris in the bottom of the line fridge	COS	
3-501.16(A)	Obs: pulled pork (60°) and pepper jack cheese (63°) voluntarily thrown away	COS	
3-501.16(A)	Obs: cooked bacon on counter top (90°) voluntarily thrown away	COS	
3-501.17	Obs: cut oranges in fridge in bar area not date labeled voluntarily thrown away.	COS	(S)

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
2-402.11	Obs: employee at snack counter with hair hanging down.	COS	(S)
5-501.17	Obs: no covered trash cans in large women's restroom.	7-22-26	
2-501.12A	Obs: fan box by stove with debris.	7-22-26	
4-601.11C	Obs: debris under soda machine in snack bar ie: cherry etc.	7-22-26	
4-601.11C	Obs: cabinet under soda machine with debris ie: empty soap container, red handle - mold in drain etc.	7-22-26	
4-601.11C	Obs: track in front of small refing with spilled debris.	7-22-26	
4-601.11C	Obs: shelves in snack bar with debris and spills.	7-22-26	(S)

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *[Signature]* Date: 6-29-2026

Inspector: *[Signature]* EPHS II Telephone No. 513-124-3166 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: 7-22-26

