



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

TIME IN 10:44 am	TIME OUT 11:30 am
PAGE 1 of 4	

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: <u>Anime Hibachi</u>		OWNER: <u>Erwin Irawan</u>	PERSON IN CHARGE: <u>Aqung Wijaya</u>
ADDRESS: <u>903 W. Scenic Rivers</u>		COUNTY: <u>Dent</u>	
CITY/ZIP: <u>Salem 65560</u>	PHONE: <u>417-318-3048</u>	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				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				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						
IN OUT N/A	Food separated and protected				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-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: <u>Aqung Wijaya Manager</u>		Date: <u>07/21/2026</u>	
Inspector: <u>Hierapa Thapa/EPHS</u>	Telephone No. <u>573-729-3106</u>	EPHS No. <u>9002</u>	Follow-up: ☐ Yes ☒ No Follow-up Date: <u>07/28/2026</u>



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PAGE 2	of 4

ESTABLISHMENT NAME Anime Hibachi		ADDRESS 903 W. Scenic Rivers Blvd		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Onion / Prep Cooler		39°	Beef Cubes / Prep Cooler II		39°
Carrot / Prep Cooler		39°	Burgers Patty / Reach in Prep Cooler		38°
Noodles / Prep Cooler		40°	Cut RTE veg / Reach in prep cooler		36
Spicy crab / Prep cooler		38°	Tenderloin / "		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)
3-501.17	Obs: Noodles and chopped veggies in reach in Prep cooler need labeled.				07-28-26
4-202.11	Obs: Containers holding dried chicken broth is broken / chipped				07-28-26
3-501.16(A)	Obs: Sweet and sour home made sauce not maintained at 41°, immediately corrected.				COS
3-302.11(A)	Obs: Cut vegetable in the walk in cooler need fitting lid to prevent cross contamination.				07-28-26
3-302.11(A)	Obs: Cut broccoli in the left corner lower rack needs fitting lid to close tightly				07-28-26
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)
5-205.11(A)	Hand Sink is blocked and difficult to access because of the plastic platform.				07-28-26
5-205.11(B)	Obs: Utensils placed in hand sink.				COS
6-501.18	Obs: Hand sink is dirty and needs cleaning				07-28-26
6-501.111	Obs: 100 Flies observed in the establishment.				07-28-26
3-304.14	Obs: Wiping clothes not stored inside the sanitizer. Up for disinfection.				COS
4-601.11(B)	Obs: Container with vinegar is greasy and covered with food debris, need cleaning				07-28-26
4-601.11(C)	Obs: Stainless steel under CPB cooking needs wiped and cleaned.				07-28-26
EDUCATION PROVIDED OR COMMENTS					
* Label the employee food refrigerator					
* Use of cardboard box to store whole vegetables - change if wet or soiled					
Person in Charge / Title: Aruna Wijaya Manager					Date: 07-21-2026
Inspector: Kierana Thapa / EPHS		Telephone No. 573-729-3106		EPHS No. 2002	
Follow-up: ☒ Yes ☐ No					Follow-up Date: 07-28-26



TIME IN 10:44 am	TIME OUT 11:30 am
PAGE 3 of 4	

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PAGE 4 of 4	

ESTABLISHMENT NAME		ADDRESS		CITY	ZIP
Hibachi		903 W. Scenic River Blvd Salem		Oregon	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		
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		
501-11(B)	Plastic buckets through out facility and in the walk-in cooler is greasy and dirty.	07-28-26	AW		
501-11(A)	Obs: Soy sauce bucket under fryer station is greasy and dirty	07-28-26			
501-12(A)	obs: PVC strip curtain at the entrance heavily soiled with grease, needs cleaning	07-28-26			
501-12(B)	obs: Microwave is greasy and has food residue inside and outside.	07-28-26			
501-12(A)	obs: floor inside the walk in cooler is greasy and soiled; need mopping	07-28-26			
505-11	Obs: Batter inside the walk-in cooler need name labeled (common identified name)	07-28-26	AW		
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Amy Wijaya Manager				Date: 07-21-2026	
Inspector: Kiana Thana EPHS		Telephone No. 503-729-3106		EPHS No. 2002	
				Follow-up: ☒ Yes ☐ No	
				Follow-up Date: 07-28-26	