



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

TIME IN	11:12A	TIME OUT	1:30P
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: <i>Burger King</i>	OWNER: <i>Genesh Inc.</i>	PERSON IN CHARGE: <i>Dave Sepanek</i>
ADDRESS: <i>1001 Scenic Rivers Blvd.</i>	COUNTY: <i>Dent</i>	
CITY/ZIP: <i>Oslem 655100</i>	PHONE: <i>513-727-6008</i>	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. <i>065-17409</i>		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						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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: <i>Dave Sepanek</i>	Date: <i>7-13-2026</i>
Inspector: <i>Anna Jones / Priscilla Thapa</i>	Telephone No.: <i>513-129-3106</i>
EPHS No.: <i>1168/2002</i>	Follow-up: ☒ Yes ☐ No
	Follow-up Date: <i>7-16-2026</i>



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PAGE 2 of 4	

ESTABLISHMENT NAME: <u>Burger King</u>		ADDRESS: <u>1001 Scenic Rivers Blvd</u>		CITY: <u>Salem</u>	ZIP: <u>65560</u>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
<u>pie Beverage cooler</u>		<u>44°</u>	<u>sliced tomatoes walk in cooler</u>		<u>34°</u>
<u>Ice Cream Ice cream machine</u>		<u>40°</u>	<u>ham slices walk in cooler</u>		<u>32°</u>
<u>milk Beverage cooler</u>		<u>40°</u>			
<u>chicken hot hold</u>		<u>143°</u>			
<u>fish hot hold</u>		<u>165°</u>			
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
<u>4-401.11A</u>	<u>Obs: inside of sauce bottles stored with clean dishes - still dirty with debris.</u>				<u>11/17-26</u> <u>DS</u>
<u>4-401.11A</u>	<u>Obs: two chest freezers needing defrosted (one next to 3 vat sink and one next to fryers)</u>				<u>11/17-26</u> <u>DS</u>
<u>3-501.17</u>	<u>Obs: tater sauce in walk in cooler dated 7/10-7/17 and soft whip in beverage cooler dated 7/10-7/18 - date labeled foods should be dated for 7 days including the date it was opened.</u>				<u>11/17-26</u> <u>DS</u>
<u>7-206.12</u>	<u>Obs: open bait stations not covered or tamper resistant.</u>				<u>11/17-26</u> <u>DS</u>
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
<u>6-501.18</u>	<u>Obs: hand sink and wall around hand sink dirty.</u>				<u>7-17-26</u> <u>DS</u>
<u>4-204.112</u>	<u>Obs: no internal thermometer in walk in cooler,</u>				<u>7-17-26</u>
<u>4-204.112</u>	<u>Obs: no thermometer in beverage cooler at counter.</u>				<u>COO</u>
<u>4-204.112</u>	<u>Obs: no thermometer in Blodgett oven.</u>				<u>8-14-26</u>
<u>6-301.14</u>	<u>Obs: no hand ^{washing} signage in women's restroom</u>				<u>7-17-26</u>
<u>6-202.15</u>	<u>Obs: Double doors and single door to dining room not tight fitting.</u>				<u>8-14-26</u>
<u>6-202.13B</u>	<u>Obs: numerous open bait stations throughout facility (ie: mouse traps).</u>				<u>8-14-26</u>
<u>4-401.11C</u>	<u>Obs: Ice cream debris/residue on ledge of ice cream machine</u>				<u>7-17-26</u> <u>DS</u>
EDUCATION PROVIDED OR COMMENTS					
<u>Broken floor tiles from last inspection 5-19-2023 have been repaired.</u>					
Person in Charge /Title: <u>De La GM</u>					Date: <u>7-13-2026</u>
Inspector: <u>Anna Jones/Prerana Thapa</u>	Telephone No. <u>513-124-3106</u>	EPHS No. <u>11681/2002</u>	Follow-up: ☒ Yes ☐ No Follow-up Date: <u>7-17-2026</u>		



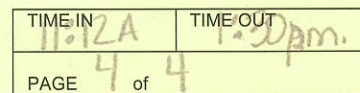
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PAGE 3 of 4	

ESTABLISHMENT NAME <i>Burger King</i>		ADDRESS <i>1001 Scenic Rivers Blvd</i>		CITY <i>Salem</i>	ZIP <i>65560</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/ LOCATION		TEMP.

[illegible]

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: debris on top of lid covering ice cream cones	CDS	DS
3-304.14	Obs: wiping cloths at 3 vat sink not stored in sanitizer	7-17-26	
4-601.11C	Obs: Shelf under pretable holding lettuce, tomato, cheese etc dirty to sight and touch.	7-17-26	
4-601.11C	Obs: drying rack for clean dishes above 3-vat sink with dead bugs and debris.	CDS	
4-101.19	Obs: using a piece of cardboard to store utensils from fryer.	7-17-26	
0-501.114	Obs: extra broken equipment throughout kitchen area needs removed.	8-14-26	DS

EDUCATION PROVIDED OR COMMENTS				
Obs: Excessive fires throughout the facility				
Person in Charge /Title: <i>[Signature]</i>			Date: <i>7-13-2026</i>	
Inspector: <i>[Signature]</i>	Telephone No. <i>613-734-3106</i>	EPHS No. <i>11091 2001</i>	Follow-up: ☒ Yes ☐ No	Follow-up Date: <i>7-17-26</i>



ESTABLISHMENT NAME <i>Burger King</i>		ADDRESS <i>1001 Scenic Rivers Blvd</i>		CITY <i>Salem</i>	ZIP <i>65560</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/ LOCATION		TEMP.

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Person in Charge /Title: <i>Dele Gbun</i>			Date: <i>7-13-2026</i>
Inspector: <i>John/Priscilla Thapa</i>	Telephone No. <i>513-124-3106</i>	EPHS No. <i>1602/2022</i>	Follow-up: ☒ Yes ☐ No Follow-up Date: <i>7-16-2026</i>