



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

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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: Pizza Inn	OWNER: Jeff + Sara Hicks	PERSON IN CHARGE:
ADDRESS: 1108 S. Main	COUNTY: Dent	
CITY/ZIP: Salem 65560	PHONE: 724-8585	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				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: Mike Morison Area Director	Date: 7/21/2026
Inspector: Roderon Alta	Telephone No. 573-729-3106
EPHS No. 2001	Follow-up: ☐ Yes ☐ No Follow-up Date:



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ESTABLISHMENT NAME Pizza Inn		ADDRESS 1108 S. main		CITY Salem	ZIP 65560	
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.	
Pizza Sauce / walk in freezer		42°F	Hot pasta sauce / buffet station		140°F	
Cultured butter milk / freezer		38°F	pasta / buffet station		155°F	
Molitorie salad / w. freezer		39°F	pizza slice / buffet station		142°F	
cherry tomato / w. in freezer		39°F				
Tello / walk in cooler		37°F				
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
1-601.11A	obs: Debris inside the pepsi cooler				7/24/26	MM
1-601.11A	obs: Debris inside and out of the True cooler.				7/24/26	
3-501.17	obs: Jalapenos container not date labelled inside the true cooler. Voluntarily thrown away.				COS	
3-501.17	obs: Staled container of lettuce not date labelled inside the True cooler.				COS	
3-501.17	obs: Alfredo sauce like not date labelled in a container inside the True cooler				COS	
3-501.17	obs: Multiple powdered food items not date labelled in the stand box corner, voluntarily corrected.				COS	MM
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
3-602.11C	obs: Cheese container not labelled inside the pepsi cooler. Voluntarily corrected, thrown away.				COS	MM
4-601.11C	obs: Hand sink area and paper towel dispenser need cleaning.				7/24/26	
5-205.11(B)	obs: Multipurpose bottle fits in the Hand sink voluntarily taken away.				COS	
3-601.11C						
1-601.11C	obs: Debris inside the cabinets of the Avanti refrigeration.				7/24/26	
4-601.11C	obs: Debris inside the cabinets under the prep table.				7/24/26	
1-602.12	obs: Microwave is dirty on the inside.				COS	MM
EDUCATION PROVIDED OR COMMENTS						
Person in Charge / Title: Michael Morrow Area Director					Date: 7/21/2026	
Inspector: Roderson Altes	Telephone No. 573-729-3106	EPHS No. 2001	Follow-up: ☐ Yes ☐ No			
Follow-up Date:						



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ESTABLISHMENT NAME Pizza Inn		ADDRESS 11085 Main Street		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
3-701.11	obs; Cheese Containers exceeded best by date (07/10/26) on the prep table area. Voluntarily taken away.				COS	MPA
3-701.11	obs; Containers of Fettuccini noodles exceeded best by date. Voluntarily thrown away.				COS	
3-701.01	obs; Containers of macaroni noodles exceeded best by date. Voluntarily thrown away.				COS	
3-501.17	obs; Sauce containers not date labelled in the walk in freezer. Voluntarily thrown away.				COS	
3-701.01	obs; Salad exceeded best by date under the cabinet of the coffee counter. Voluntarily thrown away.				COS	
7.102.01	obs; unlabelled spray bottle sitting in the hand mix area. taken away.				COS	MPA
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; bottom shelves/surfaces of the prep pizza tables need cleaning.				7/24/26	MPA
3-304.12	obs; Dishes/clean dishes not covered or inverted in the kitchen area.					
4-601.11C	obs; Floor over the kitchen area needs cleaning.				7/24/26	
5-205.15B	obs; Dripping pipes under the drink dispenser machine.				7/24/26	
4-601.11C	obs; Dusty and moldy cabinet under the drink/beverage dispenser machine.				7/24/26	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title:					Date: 7/21/2026	
Inspector: Roderon Altz		Telephone No. 93-728-3106		EPHS No. 2001		
Follow-up: ☐ Yes ☐ No		Follow-up Date:				

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