



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: Yangtze Restaurant	OWNER: Yan Sun	PERSON IN CHARGE: Yan Sun
ADDRESS: 104 W. Franklin		COUNTY: Dent
CITY/ZIP: Julesburg 65560	PHONE: 724-5995	FAX:
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS		P.H. PRIORITY: ☒ H ☐ M ☐ L
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						
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: Yan Sun / owner		Date: 7/17/26	
Inspector: Roderon Alte	Telephone No. 724-3106	EPHS No. 2001	Follow-up: ☒ Yes ☐ No Follow-up Date: 7/21/26



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ESTABLISHMENT NAME Yangtze Chinese Restaurant		ADDRESS 104 W. Franklin		CITY Salem	ZIP 65560	
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.	
Vegetable Salad / Walk in Fridge		40°F	Highland gallon of milk / white fridge		61°F	
Whole milk / Walk in Fridge		41°F				
Tapioca Pudding / Cold bar		41°F				
Hot black pepper chicken		165°F				
Pineapple chicken		160°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
4-601.11	Obs: Cola Cola Cooler and all refrigerators are dirty on the inside.				7-21-26	Y.S.
3-201.11	Obs: Eggs in the cooler in container, that were not purchased at the store due to the different colors.					
7-201.11	Obs: Two bottles of bleach stored above spices container on the white color back shelf voluntarily moved away.					
3-501.17	Obs: Vegetables in the turbo air that are not dated and labeled voluntarily thrown away.					
3-701.11(A)	Obs: Expired taco bag inside the Hot point refrigerator voluntarily thrown away.					
3-501.17	Obs: Not dated ready to eat container of spaghetti in the Hot point Fridge, voluntarily thrown away.					
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: Dirty pair of gloves on the top shelf near the Cola Cola Cooler. Voluntary moved.				7-21-26	Y.S.
4-602.12(B)	Obs: Inside of microwave needs cleaning.				7-21-26	
4-601.11C	Obs: Debris all over the shelves of the employee designated area.				7-21-26	Y.S.
3-307.11	Obs: Employee foods stored with other foods, voluntarily corrected.				COS	
5-205.11B	Obs: Dirty dishes in hand sink.				COS	
4-601.11C	Obs: Debris all over the floor of the back storage. And all over the white shelf in the back storage.				7-21-26	
4-601.11C	Obs: Dusty into vent sink located at the storage area.				7-21-26	Y.S.
EDUCATION PROVIDED OR COMMENTS Education was given on the use of the Hand Sink.						
Person in Charge / Title: Jun Sun Owner					Date: 7/17/26	
Inspector: Roderson Altz		Telephone No. 573-729-3106		EPHS No. 2001	Follow-up: ☒ Yes ☐ No Follow-up Date: 7/21/26	



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ESTABLISHMENT NAME <i>Yangtze Chinese Restaurant</i>	ADDRESS <i>104 W. Franklin</i>	CITY <i>Salem</i>	ZIP <i>65560</i>
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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
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4-601.11A	obs; Hot point refrigerator dirty inside and out.	7-21-26	/
4-207.11	obs; bottle of aspirin and pill packet on the shelf next to the Coca Cola Cooler and on the white shelf of the kitchen storage area, voluntarily moved away, placed in employee food area.	COS	/
3-701.11(A)	obs; Tea containers inside the Coca Cola Cooler that are not labelled and dated, voluntarily thrown away.	COS	/
3-701.11(A)	obs; Unlabelled bottle of liquid inside the refrigerator next to the ice container machine, voluntarily thrown away.	COS	/
7-201.11	obs; bottle of Hand Sanitizer stored in the kitchen shelf voluntarily corrected.	COS	/

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
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3-302.11(A)4	obs; Open slices of bacon in the Hot point refrigerator of the kitchen area, voluntarily thrown away.	COS	/
4-601.11C	obs; Dirty towel on the bottom shelf of the kitchen area, voluntarily thrown away.	COS	/
4-601.11C	obs; Cabinets on the station next to the Coca Cola Cooler dirty and full of greasy substances on the outside.	7-21/26	/

EDUCATION PROVIDED OR COMMENTS			

Person in Charge / Title: <i>Jan Sun / Owner</i>		Date: <i>7/17/26</i>	
Inspector: <i>Roderson Alts</i>	Telephone No. <i>724-3106</i>	EPHS No. <i>2001</i>	Follow-up: ☒ Yes ☐ No Follow-up Date: <i>7/21/26</i>



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