



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

TIME IN 9:55	TIME OUT 11:15am
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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: Spring Creek Cafe		OWNER: Nancy Holloway	PERSON IN CHARGE: Nancy Holloway	
ADDRESS: 602 S. MacArthur			COUNTY: Dent	
CITY/ZIP: Sulem 65560		PHONE: 813-129-2998	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				IN OUT N/A	Consumer Advisory		
IN OUT N/O	Hands clean and properly washed				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				IN OUT N/A	Chemical		
IN OUT	Food obtained from approved source			IN OUT	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			IN OUT N/A	Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction				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: Nancy Holloway - owner			Date: 09-24-2026		
Inspector: Pro Anna Thompson / Roderson Altes	Telephone No. 573-329-2106	EPHS No. 2009/2001	Follow-up: ☐ Yes ☐ No	Follow-up Date:	

NAME: _____
DATE: _____
AGE: _____
SEX: _____
RACE: _____
ETHNICITY: _____
RELIGION: _____
MARRIAGE: _____
CHILDREN: _____
PARENTS: _____
SIBLINGS: _____
GRANDPARENTS: _____
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Cousins: _____
Nephews/Nieces: _____
Other relatives: _____
Other contacts: _____
Other: _____

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ESTABLISHMENT NAME Spring Creek Cafe		ADDRESS 602 S. MacArthur		CITY Salem	ZIP 65560	
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.	
Stir Beans / Kitchen		149°	Salsa / cocktail dressing / Coca Cola		38°	
1 Gray / "		139°				
clear Soup / Kitchen		165°				
Ranch / Coca-Cola refrigerator		38°				
for						
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
6-501.111	Obs: Cockroach egg cases live cockroaches were observed in the sink cabinet/drawers on wiping clothes inside the drawers and throughout the kitchen cabinets, indicating an active pest infestation.					NH
4-202.11	Obs: Cracked and torn food contact cutting board / sheet making it difficult to properly clean and sanitize.					
4-601.11A	Obs: Fridge I (Area where ice machine is) has dirty interior surfaces including the door gasket and door ledge, accumulated soil and debris on the bottom.					
4-601.11A	Obs: Fridge II interior surfaces were soiled had debris and dirty.					
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
5-205.11	obs: Container with ice placed in the hand sink.					
6-501.18	obs: Hand Sink is dirty with debris all over.					
6-202.15	obs: Door to the Kitchen is open through-out; recommend screen doors that prevents insects, pests & rodents getting in.					
4-602.12	obs: Microwaves in the kitchen has food splash & debris.					
6-501.12	obs: Floor throughout Kitchen, Prep area has debris, grease.					

EDUCATION PROVIDED OR COMMENTS

* Natasha Sullivan from the state present during all observations & advisement.

Person in Charge / Title: Samantha Holloway - owner			Date: 09-24-2026	
Inspector: Tereana Thapa / Roderson Alter	Telephone No. 573-729-3106	EPHS No. 2002.0001	Follow-up: ☐ Yes ☐ No	Follow-up Date:



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ESTABLISHMENT NAME Spring Creek Cafe		ADDRESS 602 S. MacArthur		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
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- 4-501.11A obs: freezer in the kitchen next to the door need defrosted.
- 4-501.11A obs: Refrigerators in the outside storage building are dirty, has debris and buildup all over it.
- 4-601.11A obs: Chest freezer in the outside building storage need defrosted.
- 4-501.11A obs: Sanitizer water in the three-val sink is of inaccurate concentration (less).
- 4-601.11A obs: Wet - mopping of washed and clean clean equipment in sink area.
- 3-501.18 obs: Vanilla topping box in Pepsi-Cooler exceeded use by date i.e. 9-19-2026

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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- 5-501.113 obs: Dumpster outside; lid appears broken & not closed.
- 4-601.11C obs: Vinyl covers under the frying table in the kitchen which has utensils and equipments need cleaning.
- 4-601.11C obs: Accumulated debris and grease under and around the grill, over the stove in kitchen area.
- 6-501.11 obs: Cracked floor and surface under Everest refrigerator next to kitchen door visibly retaining moisture.
- 4-501.11 obs: fridge F & T in ice-machine area has broken panel, hair-shell is broken.

EDUCATION PROVIDED OR COMMENTS			

Person in Charge /Title: Nancy Holloway - owner			Date: 09-24-2026	
Inspector: Prerana Thapa / Roden Altz	Telephone No. 613-79-3106	EPHS No. 2002/2001	Follow-up: ☐ Yes ☐ No	Follow-up Date:



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ESTABLISHMENT NAME <i>Sprine Creek Cafe</i>		ADDRESS <i>602 S. Mac Arthur</i>		CITY <i>Salem</i>		ZIP <i>65560</i>	
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
3-301.18	obs: Chilli sauce and tomato sauce in the Pepsi-cooler exceeded use-by date (ie 9-23 and 9-11-2026).						
3-302.11	obs: Ready to eat bacon stored below the ground meat in the pepsi-cooler.						
2-02.11	obs: Each shift manager needs food handler's certificate.						
4-601.11A	obs: The ice unit has mold growing in it, with dirty interior surface.						
4-601.11A	obs: The Coca-Cola cooler has the wire-shelf rusted and old.						
4-601.11A	obs: Pepsi-cooler in the kitchen is dirty inside out.						
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
6-501.11	obs: Water leaking and dripping from the top to the bathtub in the bathroom.						
3-307.11	obs: Personal items stored with other food on prep counter in kitchen.						
6-501.11OB	obs: Gaps can be seen under the air conditioner.						
4-601.11C	obs: Excess oil & grease in all the equipment in kitchen.						
6-501.114	obs: Dumpster outside of building not on a pad (non-absorbant).						
EDUCATION PROVIDED OR COMMENTS							

Person in Charge / Title: <i>Lance Holloway owner</i>			Date: <i>09-24-2026</i>			
Inspector: <i>Theresa Thompson / Rodson Altz</i>	Telephone No. <i>572-729-3106</i>	EPHS No. <i>2002/2001</i>	Follow-up: ☐ Yes ☐ No	Follow-up Date:		



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ESTABLISHMENT NAME Spring Creek Cafe	ADDRESS 602 S. MacArthur	CITY Salem	ZIP 65560
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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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6-501.111 obs: excessive flies under the sink likely cause of open front & back doors.

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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6-501.114 obs: Restroom tub has excess garbage & clutter.

6-202.15 obs: Screen has hole in kitchen window.

6-202.15 obs: The front door is open throughout; recommend screen door.

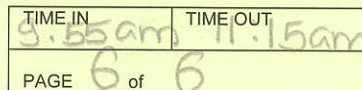
6-202.15 obs: The clutter with cardboard boxes, egg tray outside the building.

6-202.15 obs: The outer building holding food items, has door open/don't close with tight fitting.

3-302.11 obs: Produce in boxes in outer building uncovered.

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Nancy Holloway - Owner	Date: 09-24-2026
Inspector: Heran Thapa / Rodman Altz	Telephone No. 572-729-3106
EPHS No. 2002/2001	Follow-up: ☐ Yes ☐ No
Follow-up Date:	



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E6.37A