



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

TIME IN 11:07am	TIME OUT 11:59am
PAGE 1	of 1

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: KFC / MacBells	OWNER: Lorna Mundwiller	PERSON IN CHARGE: Stephanie
ADDRESS: 704 S. Main	COUNTY: Dent	
CITY/ZIP: Salem 65560	PHONE: 724-7800	FAX: 729-7801
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 N/A = not applicable COS = Corrected On Site OUT = not in compliance N/O = not observed 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: Stephanie / Manager	Date: 10-05-2026		
Inspector: Teresa Topa EPHS 2008	Telephone No. 573-729-3106	EPHS No. 2008	Follow-up: ☐ Yes ☒ No
			Follow-up Date: