Temp▶Rite. Dishwasher Temperature Test Strip TAYLOR 8767
PASS WHEN BLUE BAR TURNS ORANGE 180°F (82°C)
ES ACEPTABLE CUANDO LA BARRA AZUL CAMBIA A COLOR NARANJA
Date: Fecha
Emp: Empleado

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

TIME IN	TIME OUT
10:15am	10:38a
PAGE 1 of 1	

ED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY TH
T ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY
H ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

STABLISHMENT NAME:	OWNER:	PERSON IN CHARGE:
Salem Head Start	SCMCAA	Madeleine Quarg
DDRESS: 1405 S. Wines		COUNTY: Dent
TY/ZIP: Salem 65560	PHONE: 729-6911 FAX: 729-2214	P.H. PRIORITY : ☐ H ☐ M ☐ L

STABLISHMENT TYPE
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION
☐ RESTAURANT ☒ SCHOOL ☐ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS

URPOSE
☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other

ROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
]Approved ☐Disapproved ☒ Not Applicable cense No. _____	☐ PUBLIC ☐ PRIVATE	☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

isk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in oodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

ompliance	Demonstration of Knowledge	COS	R
N OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
IN OUT	Management awareness; policy present		
IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
IN OUT N/O	Hands clean and properly washed		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
IN OUT	Food obtained from approved source		
IN OUT N/O N/A	Food received at proper temperature		
IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction		
	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		

Compliance	Potentially Hazardous Foods	COS
IN OUT N/O N/A	Proper cooking, time and temperature	
IN OUT N/O N/A	Proper reheating procedures for hot holding	
IN OUT N/O N/A	Proper cooling time and temperatures	
IN OUT N/O N/A	Proper hot holding temperatures	
IN OUT N/A	Proper cold holding temperatures	
IN OUT N/O N/A	Proper date marking and disposition	
IN OUT N/O N/A	Time as a public health control (procedures / records)	
	Consumer Advisory	
IN OUT N/A	Consumer advisory provided for raw or undercooked food	
	Highly Susceptible Populations	
IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered	
	Chemical	
IN OUT N/A	Food additives: approved and properly used	
IN OUT	Toxic substances properly identified, stored and used	
	Conformance with Approved Procedures	
IN OUT N/A	Compliance with approved Specialized Process and HACCP plan	

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
✓		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
✓		Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	F
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
✓		Physical facilities installed, maintained, and clean		

Person in Charge /Title: Madeleine Quarg SIC supervisor			Date: 11-17-2026
Inspector: Brianna Thorpe	Telephone No. 573-729-3106	EPHS No.	Follow-up: ☐ Yes ☒ No Follow-up Date:

MO 580-1814 (11-14) DISTRIBUTION: WHITE – OWNER'S COPY CANARY – FILE COPY

X133