

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

TIME IN TIME OUT DATE PAGE 1 of

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

FOOD ESTABLISHMENT INSPECTION REPORT					PAGE ² of			
ESTABLISHMEN	T NAME	ADDRESS		CITY /ZIP				
FO	DD PRODUCT/LOCATION	TEMP. in ° F	TEMP. in ° F FOOD PRODUCT/ LOCATION			TEMP. ir	۱°F	
Code		PRIORITY II	EMS			Correct by	Initial	
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72	to an acceptable level, hazard hours or as stated.	s associated with	h foodborne illness	(date)		
Code Reference	Core items relate to general sanitation	CORE ITE	MS ructures equipment design ge	eneral maintenan	ce or sanitation	Correct by (date)	Initial	
	standard operating procedures (SSOP	s). These items are to be correct	ed by the next regular inspec	ction or as state	ed.			
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		EDUCATION PROVI	DED OR COMMENTS					
Person in Ch	arge /Title:)		Da	ite:			
Inspector:	Sponnen pawon y	Con L	Telephone No.	PHES No. Fo	llow-up:	Yes	No	
MO 580-1814 (9-13)		COUNT DISTRIBUTION: WHITE - OWNER'S COP	-	Fo	llow-up Date:		E6.37A	



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FOOD ESTABLISHMENT INSPECTION REPORT					PAGE ³ of	PAGE ³ of			
ESTABLISHMEN	IT NAME	ADDRESS		CITY /ZI	D				
FO	OD PRODUCT/LOCATION	TEMP. in ° F	TEMP. in ° F FOOD PRODUCT/ I			TEMP. ir	۱°F		
Code		PRIORITY I	TEMS			Correct by	Initial		
Reference	Priority items contribute directly to or injury. These items MUST REC	the elimination, prevention or reduction CEIVE IMMEDIATE ACTION within 72	to an acceptable level, haza hours or as stated.	rds associate	d with foodborne illness	(date)			
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Relefence	standard operating procedures (S	SOPs). These items are to be correct	ted by the next regular insp	ection or as	stated.	(uate)	<u> </u>		
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Person in Cl Inspector:			DED OR COMMENTS	PHES No.	Date: Follow-up:	Yes	No		