

TIME IN TIME OUT DATE PAGE 1 of

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Code PRIORITY ITEMS Reference 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
		BS
Code CORE ITEMS	Correct by	Initial
Reference 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.	(date)	
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EDUCATION PROVIDED OR COMMENTS		
Person in Charge /Title: Date: Date:	V	
Inspector: Manue f. Homas Kotty Rcuft MO 580-1814 (9-13) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY	Yes	No E6.37A

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	OOD ESTABLISHMENT IN	SPECTION REPORT			PAGE ³ of		
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	OOD ESTABLISHMENT				PAGE ⁴ of		
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