

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

PAGE ² of

ESTABLISHMEN [*]	T NAME	ADDRESS		CITY/ZII	IP			
FOO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	ICT/ LOCAT	ION	TEMP. in ° F		
Code		PRIORI	TY ITEMS			Correct by	Initial	
Reference	Priority items contribute directly to the or injury. These items MUST RECEIVED	e elimination, prevention or redu VE IMMEDIATE ACTION withi	ction to an acceptable level, haza n 72 hours or as stated.	rds associate	d with foodborne illness	(date)		
Code Reference	Core items relate to general sanitation	CORE	E ITEMS or structures, equipment design.	general maint	enance or sanitation	Correct by (date)	Initial	
	standard operating procedures (SSOI	Ps). These items are to be co	rrected by the next regular insp	ection or as	stated.	(33.0)		
							Ow	
		EDUCATION PR	OVIDED OR COMMENTS					
Person in Ch	arge /Title:	·			Date:			
Inspector:	rylor Budy Koltyn Recurt		Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No	

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