

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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PRIVATE Date Sampled Results										NON-CO	MMUNITY	PRIVAT	 E	
RISK factors are food preparation practices and employee behaviors most commonly reported to the centers for Diseases Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury. Complement Services of the Control	License	No								Date Sar	mpled	Results	·	
Coordinate Company Coordinate Coordi				RISK FAC	TORS	AND	INTE	RVEN	TIONS					
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N/A = not applicable N/O = not observed Reconditioned, and unsafe food Reconditioned Reconditioned, and unsafe food Reconditioned	IN OUT	Food contest conference desired 0 continued		d & sanitized			•				OUT = not in complia	nce		
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT

PAGE 2 of

ESTABLISHMENT NAME		ADDRESS		CITY/ZI	CITY/ZIP			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	TON	TEMP. ir	ΓΕΜΡ. in ° F	
Code		PRIORITY	ITEMS			Correct by	Initial	
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction of reduction E IMMEDIATE ACTION within 7	on to an acceptable level, haza <mark>'2 hours or as stated.</mark>	ards associate	d with foodborne illness	(date)		
							ΚV	
							·	
							ΚV	
							KV	
							ΚV	
Code	0	CORE IT	TEMS			Correct by	Initial	
Reference	Core items relate to general sanitation standard operating procedures (SSOP	s). These items are to be corre	ected by the next regular insp	general maini pection or as	stated.	(date)		
							Kν	
							ΚV	
							7	
							1/1/	
							ΚV	
		EDUCATION PROV	/IDED OR COMMENTS					
		EDUCATION PROV	VIDED OK COMMEN 12					
Person in Ch	narge /Title: Key Vinn	•			Date:			
ے :Inspector	MISS MAINE	Blady	Telephone No.	PHES No.	Follow-up:	Yes	No	
. /	Many Lill /MMCI	/www.	'		Follow-up Date:			