

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

TIME IN	113	00	TIME OUT 1430
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WITH ANY TIPE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. FINANCIES #3.38 ADDRESS 1130 FIRST STREET COLVY**OBB CITY/ZIP**KENNETT, MO 63857 FIRST STREET COLVY**OBB FAX: PH. PRIORITY**	NEXT ROU	TINE	INSPE	CTION, OR SL	JCH SHORTER PERI	OD OF TIME AS	S MAY BI	E SPEC	IFIED	IN W	RITING BY	THE REGULA	ILITIES WHICH MUS TORY AUTHORITY. PERATIONS	T BE CORRE FAILURE TO	CTED E	BY THE
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 1300	TIME OUT 1430
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ESTABLISHMENT NAME HARDEES #338		1136 FIRST STR	3857			
F	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCA			in ° F
Code		PRIORITY	ITEMS		Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEI	e elimination, prevention or reduction	on to an acceptable level, hazards associa	ted with foodborne illness	(date)	,
5-205.12	MOP SINK HOSE CONNECTED	TO WATER SUPPLY AND LA	AYING IN SINK BASIN,		COP	7
Code Reference	Core items relate to general sanitation standard operating procedures (SSOI	CORE IT n, operational controls, facilities or Ps). These items are to be corre	EMS structures, equipment design, general mai cted by the next regular inspection or a	ntenance or sanitation s stated.	Correct by (date)	Initial
Reference 6-501.11	standard operating procedures (SSOI WALL/FLOOR JUNCTURES	n, operational controls, facilities or Ps). These items are to be corre IN WALK IN COOLER CRA	structures, equipment design, general mai cted by the next regular inspection or a ACKING AND CHIPPING, REPA	s stated. IR OR REPLACE	(date)	Initial
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