

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

TIME IN	90	0	TIME OUT 1030				
PAGE	1	of	2				

ADDRESS 201 A Douglass CTY/ZIP (Malden, Mc 63863	BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION. OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME: OWNER: Angela Cross Angela Cross Angela Cross									THE Y					
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MO 580 BELLEY DISTRIBUTION: WHITE - OWNER'S COPY CANARY FILE COPY E6.37	Inspect	hal	10	la C	573-	888-9008		10	647		Follow-up:			NO E6.37	



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

TIME IN 900 TIME OUT 1030

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ESTABLISHMENT The Main	T NAME Perk	201 A Douglass		CITY/ZIP Malden, MO 63863			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. in ° F		
	Deli Cooler	40					
	Hi Sense	38					
	Kenmore	-5					
						_	
Code		PRICENTY	YEWS	NA LENGTH WITH ROLL WATER TRACE	Correction (Late)	W1161	
Reference	Prenty items contribute overfly to the or naury. These items MUST RECE	VE AMEDIATE ACTION WITHIN 72	ligurs or as stated.	asingdienu xeiji i Lastuva Ed. III bob	Waller		
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Code Reference	Core terms relate to general san land	CORETTE n. aperet coul controls facilités or s	brachines established Session conte	nsi maintenan belo: sa filation	Correct by (Cate)	ratioi	
	283, serioscora pri enego brabansie:	PS. These items are to be correc	led by the next regular rispection	भा धा तह जित्तावर्ष.			
	Approved for opening						
		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	Person in Charge /Title:						
Person in Charge /Title: Angela Cross Date: 09/24/20							
Inspector:	hubel Oface	Telephone No 573-888-900 DISTRIBUTION: WHITE - OWNER'S COR		Follow-up: Follow-up Date:	Yes 🗹	No E6.37A	