

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

TIME IN	90	0	TIME OUT 1130
PAGE	1	of	2

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CITYZIF: KENNETT, MO 63857 SBS-6666 FAX: P.H. PRIORITY:	FST/	ABI ISHI	MENT N	IAME:		OWNER:						Brooke Ha	arris		
ESTABLISHMENT TYPE C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORE SISTINATION CREATER SIGNAD Complaint Chemistry Chemist	ADD	RESS: ,	618	ST FRAI	NCIS STRE	ET						COUNTY: 069	9		
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Preventing		BAKERY RESTAU											☐ MOBiLE	VENDOR	₹S
Deproved Disapproved Disapproved Disapproved Deciding PRIVATE Date Sampled			ing	Routine	Follow-up	☐ Complaint	☐ Other								
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573-888-9008 1647 Follow-up Date: 5/29/24 MO 580-1814 (9-1) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY	MO SP	1814 (9.12	Mh	11/12							Foli	ow-up Date: 5/2	29/24		E6.37



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

TIME IN 900 TIME OUT 1130

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EDUCATION PROVIDED OR COMMENTS		
Person in Charge /Title: Brooke Harris Porce Double Date: 05/15/2024		
Telephone No. 573-888-9008 EPHS No. 1647 Follow-up Date: 5/29/2		