

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

TIME OUT TIME IN

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

TIME IN TIME OUT

PAGE of

ESTABLISHMENT NAME		ADDRESS		CITY /ZIP		
FO	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. ir	۱°F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI	PRIORITY e elimination, prevention or reduction VE IMMEDIATE ACTION within 7	ITEMS In to an acceptable level, hazards a 2 hours or as stated.	ssociated with foodborne illness	Correct by (date)	Initial
Code Reference	Core items relate to general sanitatio standard operating procedures (SSO	CORE IT In, operational controls, facilities or Ps). These items are to be corre	EMS structures, equipment design, gene cted by the next regular inspection	ral maintenance or sanitation on or as stated.	Correct by (date)	Initial
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