



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

TIME IN	9:39 AM	TIME OUT	3:00 PM
DATE	8/19/19	PAGE	1 of 4

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: Sherry's Quick Mart		OWNER: Dave and Sherry Fishbeck		PERSON IN CHARGE: Harley LaBruyere	
ADDRESS: 3229 Highway 221		ESTABLISHMENT NUMBER: 0237		COUNTY: 187	
CITY/ZIP: Doe Run, 63637		PHONE: 573-756-3539		FAX: 573-756-3712	
P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L					
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>TBD</u> Results _____	
License No. _____					

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)	<input checked="" type="checkbox"/>	
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge /Title: <u>Harley LaBruyere</u>		Date: <u>August 19, 2019</u>	
Inspector: <u>Daniel Huff</u>	Telephone No. <u>(573)431-1947</u>	EPHS No. <u>1645</u>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: <u>9/3/19</u>



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ESTABLISHMENT NAME Sherry's Quick Mart		ADDRESS 3229 Highway 221		CITY / ZIP Doe Run, 63637	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken Tenders from Fryer		171-184	Prep Cooler Top: Sliced Turkey, Sliced Tomato, Sausage		36, 41-45, 41
Frigidaire Freezers No. 1 and 2: Ambient		7 and 12	Prep Cooler Bottom: Ambient, Raw Chicken		35, 40
Retail Ice Freezer: Ambient		10	Walk-In/Retail Cooler: Ambient, Raw Bacon		35, 39
Excellence Whiskey Freezer: Ambient		12	Bev Air Cheese Cooler: Ambient		35
True Retail Cooler: Ambient, Fried Chicken		32, 40	Monster Beverage Cooler: Ambient		37
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date) Initial
7-201.11	A tub of chlorine sanitizer solution was observed on a surface where single use cups were stored and above a cabinet where coffee supplies were stored. Toxic materials shall be stored separately or below food, clean equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by moving the cups and placing the sanitizer solution on a shelf below the surface.				COS H
7-102.11	A spray bottle containing a clear liquid in the kitchen had no label identifying the contents. According to the manager the bottle contained water. Working containers of chemicals (including water) shall be labeled with the common name of the material. CORRECTED ON SITE by labeling.				COS
4-501.114C	The automatic mixer for quaternary ammonia sanitizer at the 3-vat sink did not dispense an adequate amount of sanitizer into the water stream. The measured concentration was below 150 parts per million (ppm). The product manufacturer indicates that the sanitizer shall be mixed at a concentration of 200 to 400 ppm for food contact surfaces. Please repair the mixer so it dispenses the correct amount of sanitizer. Until the mixer is repaired, please manually mix sanitizer solution in the 3-vat sink using either quaternary ammonia or chlorine bleach (50-100 ppm).				9/3/19
4-601.11A	Dust and dried food debris was observed on the meat slicer in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash rinse and sanitize the slicer. CORRECTED ON SITE.				COS
6-501.111	Mouse droppings were observed at several locations in the kitchen (in the drawer below the oven and in the cubby space below the heated cabinet) and in the closet where vacuums are stored. The presence of rodent shall be controlled to minimize their presence on the premises. Several bait stations were observed in the facility. Please remove all evidence of rodents from the facility and monitor for return of evidence. If the presence of mice persists, please work with a pest control service to modify control practices.				8/22/19
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date) Initial
4-903.11A	Boxes of single use cups were observed on the floor in the hall behind the walk-in/retail cooler. Single use items shall be stored at least 6 inches above the floor to prevent contamination. CORRECTED ON SITE by placing the cups on shelves.				COS H
6-501.12A	Debris and ice bags were observed on the floor behind the ice makers. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean behind the ice makers.				9/3/19
3-303.12	A frost buildup was observed on the shelves and in contact with food packages in both Frigidaire freezers. Food shall be stored where it is not in direct contact with ice. Please defrost the freezer.				9/3/19
3-305.11A	Dust and residue was observed on portions of the electrical conduit pipes, condenser drain pipes, and the condenser fan covers in the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please remove the dust and residue from the conduit, drain pipes, and fan covers.				9/3/19
3-307.11	Employee foods were observed in the kitchen prep cooler and in the walk-in cooler intermixed with facility foods. Facility foods shall be protected from all sources of contamination. CORRECTED ON SITE by placing all employee foods at a separate designated location.				COS
4-903.11A	Fly strips and an illuminated bug catcher were observed in several locations in the facility above food related operations and with a significant number of dead flies. Please locate fly strips and bug catchers in locations away from storage and preparation of food and food related items. Also, please remove fly strips and clean the bug catcher more frequently to prevent the accumulation of dead insects in the facility.				8/20/19
6-501.112	Fly strips and an illuminated bug catcher were observed in several locations in the facility above food related operations and with a significant number of dead flies. Please locate fly strips and bug catchers in locations away from storage and preparation of food and food related items. Also, please remove fly strips and clean the bug catcher more frequently to prevent the accumulation of dead insects in the facility.				8/20/19
3-602.11C	Bags of ice packaged at the facility for retail sale was not labeled. Ice shall be labeled with the name and place of business. Please label all ice packaged at the facility. NOTE: The manager has a stamp to be used to stamp the bags was not being used for ice bags for sale during this inspection.				
EDUCATION PROVIDED OR COMMENTS					
A line through an item on page 1 of this report indicates the item was either not observed or not applicable.					
Person in Charge /Title: Harley LaBruyere				Date: August 19, 2019	
Inspector:	Daniel Huff		Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 9/3/19



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ESTABLISHMENT NAME Sherry's Quick Mart		ADDRESS 3229 Highway 221		CITY / ZIP Doe Run, 63637	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
North Star Ice Cream Freezer: Ambient		0			
Nacho Cheeze from Dispenser		140			
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date) Initial
3-302.11A	Raw bacon was observed stored above raw fish in the walk-in cooler. Raw animal derived foods shall be stored separately or in the following vertical order to prevent cross contamination: Poultry on the bottom, ground meats such as burger and sausage next, whole muscle meats such as bacon or steaks next, and fish/seafood on the top. CORRECTED ON SITE by placing the bacon below the fish.				COS HL
3-501.17A and B	Containers of ready-to-eat potentially hazardous foods in the prep cooler were not labeled with discard dates. Open containers of ready-to-eat potentially hazardous foods shall be labeled with a 7-day discard date that is the date of opening or preparation plus 6 additional days.				8/19/19
3-501.19B	According to staff, all hot held foods in the deli display case as well as the hot dog roller and the burger cabinet are held by Time as a Public Health Control. According to staff, the deli cabinet foods and hot dogs are discarded after approximately 2 hours hold time. However, the burgers remain in the cabinet for up to 6 hours after preparation. The ambient temperature inside the cabinet was measured at 110F. Potentially hazardous foods held using time as a health control shall be discarded after no more than 4 hours. CORRECTED ON SITE by discussion with the manager and by voluntarily discarding the burgers after 4 hours in the cabinet.				COS
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date) Initial
6-501.12A	Dust was observed on the ceiling around HVAC vents in the retail area and in the kitchen. Physical facilities shall be kept clean. Please clean the dust from the ceiling.				8/26/19 HL
6-501.11	Water staining was observed on a ceiling tile in the retail area adjacent to the central HVAC vent. Physical facilities shall be maintained in good repair. Please determine the source of the water damage and make necessary repairs. Please also paint or replace the damaged tile.				9/3/19
4-101.19	The shelf by the drive-up window where single use cups are stored has a deteriorated surface. Surfaces used for storing equipment food contact surfaces shall be smooth, cleanable, and cleaned and sanitized to prevent contamination. Please cover or replace the shelf with a smooth, cleanable, and durable material.				9/3/19
4-601.11C	Residue was observed on the housing and backsplash behind the dispensing nozzles of the soda machines in the retail area and in the drive-up area. Non-food contact surfaces shall be free of residue accumulations. Please clean the soda machines.				8/22/19
4-903.11A	Debris was observed in the compartments where single-use lids and straws in the drive-up area. Single-use items shall be stored where they are not exposed to contamination. Please clean the debris from the storage compartments. CORRECTED ON SITE.				COS
6-501.12A	An accumulation of residue, debris, and dead flies were observed on the floor inside the retail doors of the walk-in beverage cooler. Physical facilities shall be kept clean. Please clean the floor inside the retail doors of the cooler.				9/3/19
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: <i>Harley LaBruyere</i> Harley LaBruyere				Date: August 19, 2019	
Inspector: <i>Daniel Huff</i> Daniel Huff		Telephone No. (573)-431-1947	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 9/3/19	



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ESTABLISHMENT NAME Sherry's Quick Mart		ADDRESS 3229 Highway 221		CITY/ZIP Doe Run, 63637		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date) Initial	
3-501.14A 3-501.19B	<p>When questioned about fried chicken for retail sale in the True retail cooler, staff reported that the chicken was leftover at the end of the previous day from the hot cabinet. The hot food in the cabinet is held by Time as a Public Health Control and when measured during this inspection temperatures of food from the cabinet ranged from 120F to 135F. The temperatures are acceptable when time as a control is correctly used. Staff said they throw out foods after 2-hours of holding with the exception that the remainder at the end of the day has been cooled and saved for retail sale. Because the foods are not maintained at 135F or higher it is not safe to save foods from the cabinet after holding unless the foods are reheated to at least 165F and then cooled from 135F to 70F within two hours and then from 70F to 41F or lower within an additional 4 hours. CORRECTED ON SITE by discussion with the manager and voluntarily discarding the chicken leftover from yesterday.</p> <p>The facility operates a sand filter On Site Wastewater Treatment System (OWTS) that is regulated by the MO Department of Natural Resources (DNR). The system was observed during this routine inspection and the following conditions were noted:</p> <ol style="list-style-type: none">1) Surfacing sewage was observed near cleanout pipes located at the upstream end of the system close to the edge of the paved parking area.2) Risers were observed with easily removable covers that create a potentially hazardous condition with access to sewage and pits containing system controls.3) One of the concrete risers has a broken hole on its rim and an aboveground PVC pipe is broken. Please correct the above conditions.				COS	H
5-403.11B (2)					9/3/19	
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date) Initial	
6-501.14A	<p>An accumulation of dust was observed on the ceiling air vents in the men's and women's restrooms. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.</p> <p>The paper towel dispenser in the men's restroom was empty. Towels for hand drying shall be provided in restrooms at all times. CORRECTED ON SITE by placing paper towels in the dispenser.</p> <p>Food stored in the True retail cooler was not fully labeled. Food that is repackaged or prepared on-site and packaged for retail sale shall be labeled with (A) the name and place of business, (B) the name of the food, (C) the quantity, (D) a list of ingredients (including what is in the cheese, bread, crust, pie filling, etc), (E) a declaration of common allergens. Please do not prepare and package foods for retail sale until complete labeling is provided on the packages.</p> <p>No thermometer was observed in the retail ice cream freezer. Each mechanical refrigeration unit shall be equipped with a thermometer located in the warmest part of the unit to measure the air temperature inside the unit. Please place a thermometer in the freezer that displays the temperature reading in 2-degree Fahrenheit increments or is digital.</p> <p>NOTE: This facility operates a DNR regulated non-community well. The well head will be observed and a water sample will be collected for bacteriological analysis on a future date (tentatively scheduled for 8/22/19 at 8:00 AM).</p>				8/26/19	
6-301.12					COS	
3-602.11					8/19/19	
4-204.112					9/3/19	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: <i>Harley LaBruyere</i>		Harley LaBruyere		Date: August 19, 2019		
Inspector: <i>Daniel Huff</i>	Daniel Huff		Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
			Follow-up Date: 9/3/19			