

TIME IN	TIME OUT
DATE	PAGE 1 of

NEXT R	OUTINE	INSPE	CTION, OR SUCH SHOP	RTER PERIOD OF TIME AS	MAY BE	SPEC	IFIED	IN WRI	TING BY 1	THE REGULA	ILITIES WHICH MUST BE CORRE ATORY AUTHORITY. FAILURE TO		
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION ESTABLISHMENT NAME: OWNER:				DN OF YO	PERSON IN CHARGE:								
ADDR	RESS:						ESTABLISHMENT NUMBER: COUNTY:						
CITY/2	ZIP: PHONE: FAX: P.H. PRIORITY: H			P.H. PRIORITY: H	М	L							
В	ISHMEN AKERY ESTAU				ELI JMMER F	F.P.		GROCE AVERI	ERY STOR		NSTITUTION MOBILE EMP.FOOD	LE VENDORS	
PURPO:	SE re-open	ing	Routine Fol	low-up Complaint	Oth	ner							
	EN DE	SSERT Disa	approved Not Applica	SEWAGE DISPO			TER S COMN			NON-CON			
	License	e No		PRIV						Date San	npled Results		
				RISK FA									
				employee behaviors most corventions are control measu							and Prevention as contributing fac	tors in	
Complia			Demonstra	tion of Knowledge	COS			mpliance		F	Potentially Hazardous Foods	CO	S R
IN O	UT		Person in charge prese and performs duties	ent, demonstrates knowledge	÷,		IN	OUT	N/O N/A	Proper coo	king, time and temperature		
				oyee Health			IN	OUT	N/O N/A	Proper reh	neating procedures for hot holding		
	UT		Management awarenes	ss; policy present			_		N/O N/A		ling time and temperatures		
IN O	UT			, restriction and exclusion gienic Practices				OUT OUT	N/O N/A N/A		holding temperatures d holding temperatures		_
IN O	UT N/C)	Proper eating, tasting,	drinking or tobacco use					N/O N/A	Proper date	e marking and disposition		
IN O	UT N/)	No discharge from eyes	s, nose and mouth			IN	OUT	N/O N/A	Time as a precords)	public health control (procedures /		
				ntamination by Hands							Consumer Advisory		
IN O	UT N/C)	Hands clean and prope	erly washed			IN	OUT	N/A	Consumer undercooke	advisory provided for raw or		
IN O	UT N/C)	No bare hand contact v	vith ready-to-eat foods or							ghly Susceptible Populations		
		,	approved alternate met Adequate handwashing							Pactourizo	d foods used, prohibited foods not		
IN O	UT		accessible				IN	OUT	N/O N/A	offered	<u> </u>		
IN O	UT		Appro	oved Source			INI	OUT	N/A	Food additi	Chemical ives: approved and properly used		
IN O	UT N/	O N/A	Food received at prope					OUT	IN/A		tances properly identified, stored an	nd	
IN O	UT		•	, safe and unadulterated	_		-				mance with Approved Procedures	-	
IN O	UT N/	A/N C	destruction	able: shellstock tags, parasite	е		IN	OUT	N/A	and HACC	e with approved Specialized Proces P plan	ss	
0			Protection for Food separated and pro-	rom Contamination			Tho	lottor t	o the left o	f agab itam ir	ndicates that item's status at the tim	o of the	
	UT ··-	N/A	Food-contact surfaces					ection.		i eacii ileiii ii	idicates that item's status at the till	e or the	
IN O	UT	N/A					IN = in complia						
IN O	OUT N/C)	reconditioned, and uns	turned, previously served, afe food						ed On Site	N/O = not observed R=Repeat Item		
					GOOD RE								
IN	OUT		Good Retail Practices ar Safe Food a	e preventative measures to o	control the	e intro R	duction	of path	nogens, ch		physical objects into foods. per Use of Utensils	cos	R
	001	Paste	urized eggs used where i		000			001		itensils: prope	erly stored	000	+
		Water	and ice from approved s	ource						· • •	and linens: properly stored, dried,		
			Food Tempera	ture Control			+		handled Single-u		rvice articles: properly stored, used		+
			ate equipment for tempe	rature control						used properly	/		
			ved thawing methods use ometers provided and ac						Food ar	Utensils, l	Equipment and Vending ontact surfaces cleanable, properly		-
		1110111	·						designe	d, constructe	d, and used		
			Food Ident	ification					Warewa strips us		es: installed, maintained, used; test		
		Food	properly labeled; original							d-contact surf			
		Incont	Prevention of Food		-		_		Hot and		hysical Facilities		+
			s, rodents, and animals r mination prevented durin	g food preparation, storage			1				vailable; adequate pressure roper backflow devices	+	+
	-	and di	splay		1		-				•	+	-
		finger	nails and jewelry	ter clothing, hair restraint,					Sewage	anu wastew	ater properly disposed		
		Wiping	cloths: properly used ar	nd stored							erly constructed, supplied, cleaned		
		Fruits	and vegetables washed	ретоге use	+						erly disposed; facilities maintained talled, maintained, and clean	+	+
Perso	n in Ch	arge /T	itle:		1				,0104	Dat			
	$\overline{}$						-1- '		T ==-:	<u> </u>	,		
Insped	ctor:	Kal	eb Trivin				elepho 573)43				low-up: Yes low-up Date:	I	No



FOOD ESTABLISHMENT INSPECTION REPORT

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ESTABLISHMEN [®]	T NAME	ADDRESS		CITY/ZIP			
FOO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	LOCATI	ON	TEMP. ir	ı°F
Code		PRIOR	ITY ITEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or red /E IMMEDIATE ACTION with	uction to an acceptable level, hazards in 72 hours or as stated.	associated	with foodborne illness	(date)	miliai
Code Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities	E ITEMS s or structures, equipment design, generated by the next regular inspecti	eral mainte	nance or sanitation tated.	Correct by (date)	Initial
		EDUCATION PF	ROVIDED OR COMMENTS				
Person in Ch					Date:		
Inspector:	Kaleb Trwin		Telephone No. EF (573)431-1947	PHS No.	Follow-up: Follow-up Date:	Yes	No



ABLISHMENT INSPECTION REPORT			
	PAGE	3	of

ESTABLISHMEN	Г NAME	ADDRESS		CITY/ZIF)		
FOO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	/ LOCAT	ION	TEMP. ir	ı°F
Code		PRIORITY I	TEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction VE IMMEDIATE ACTION within 72	n to an acceptable level, hazards hours or as stated.	associate	d with foodborne illness	(date)	
Code		CORE ITE	:MS			Correct by	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities or s Ps). These items are to be correc	tructures, equipment design, gen ted by the next regular inspect	eral maint	enance or sanitation stated.	(date)	
		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	arge /Title:				Date:		
Inspector:			Telephone No. EF (573)-431-1947	PHS No.	Follow-up: Follow-up Date:	Yes	No



ESTABLISHMEN	Г NAME	ADDRESS		CITY/ZII	.		
FOO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	Γ/ LOCAT	ION	TEMP. ir	ı°F
Code		PRIORITY I	TEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction VE IMMEDIATE ACTION within 72	n to an acceptable level, hazards hours or as stated.	associate	d with foodborne illness	(date)	
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		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	arge /Title:				Date:		
Inspector:			Telephone No. (573)431-1947	PHS No.	Follow-up: Follow-up Date:	Yes	No



OOD ESTABLISHMENT INSPECTION REPORT	
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ESTABLISHMEN	T NAME	ADDRESS		CITY/ZII	.		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	T/ LOCAT	ION	TEMP. ir	ı°F
Code		PRIORITY I	TEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction VE IMMEDIATE ACTION within 72	n to an acceptable level, hazards hours or as stated.	s associate	d with foodborne illness	(date)	
Code		CORE ITE	EMS			Correct by	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities or s Ps). These items are to be correc	tructures, equipment design, ger ted by the next regular inspec	neral maint tion or as	enance or sanitation stated.	(date)	
		EDUCATION DECV	DED OD COMMENTO				
		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No. (573)431-1947	PHS No.	Follow-up: Follow-up Date:	Yes	No



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ESTABLISHMEN	IT NAME	ADDRESS		CITY/ZIP		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. ir	ı°F
Code		PRIORITY I	TEMS		Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72	n to an acceptable level, hazards a ? hours or as stated.	associated with foodborne illness	(date)	
Code Reference	Core items relate to general sanitation	CORE ITE n, operational controls, facilities or s	structures, equipment design, gene	eral maintenance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	Ps). These items are to be correct	ted by the next regular inspection	on or as stated.		
		EDUCATION PROV	IDED OR COMMENTS			
Person in Ch	harge /Title:			Date:		
Inspector:			Telephone No. EF (573)431-1947	PHS No. Follow-up: Follow-up Date:	Yes	No



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ESTABLISHMEN	IT NAME	ADDRESS		CITY /ZIP		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ L	OCATION	TEMP. ir	ı°F
Code		PRIORITY I	TEMS		Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72	n to an acceptable level, hazards as: hours or as stated.	sociated with foodborne illness	(date)	
Code Reference	Core items relate to general sanitation	CORE ITE	EMS tructures, equipment design, genera	al maintenance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	Ps). These items are to be correct	ted by the next regular inspection	or as stated.	(*****)	
		EDUCATION PROV	DED OR COMMENTS			
Person in Ch	narge /Title:			Date:		
Inspector:			Telephone No. EPH (573)431-1947	IS No. Follow-up: Follow-up Date:	Yes	No



FOOD ESTABLISHMENT INSPECTION REPORT

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ESTABLISHMEN	T NAME	ADDRESS		CITY/ZIP		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. ii	n° F
Code		PRIORITY I	TEMS		Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction VE IMMEDIATE ACTION within 72	n to an acceptable level, hazards a hours or as stated.	associated with foodborne illness	(date)	
Code		CORE ITE	EMS		Correct by	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities or s Ps). These items are to be correc	tructures, equipment design, gene ted by the next regular inspection	eral maintenance or sanitation on or as stated.	(date)	
		EDUCATION PROVI	DED OR COMMENTS			
Person in Ch	narge /Title:			Date:		
Inspector:			Telephone No. EP (573)431-1947	HS No. Follow-up: Follow-up Date:	Yes	No



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ESTABLISHMEN	IT NAME	ADDRESS	СІТ	Y/ZIP		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LO	CATION	TEMP. ir	ı°F
Code		PRIORITY II	TEMS		Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72	to an acceptable level, hazards assorburs or as stated.	ciated with foodborne illness	(date)	
Code Reference	Core items relate to general sanitation	CORE ITE	tructures, equipment design, general r	naintenance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	Ps). These items are to be correct	ted by the next regular inspection o	r as stated.		
		EDUCATION PROVI	DED OR COMMENTS			
Person in Ch	narge /Title:			Date:		
Inspector:			Telephone No. EPHS (573)431-1947	No. Follow-up: Follow-up Date:	Yes	No



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ESTABLISHMEN	Г NAME	ADDRESS		CITY/ZIP		
FOO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. ir	ı°F
Code		PRIORITY I	TEMS		Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction VE IMMEDIATE ACTION within 72	n to an acceptable level, hazards as hours or as stated.	ssociated with foodborne illness	(date)	
Code		CORE ITE	EMS		Correct by	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities or s Ps). These items are to be correc	tructures, equipment design, genered ted by the next regular inspection	al maintenance or sanitation nor as stated.	(date)	
		EDUCATION PROVI	DED OR COMMENTS			
Person in Ch	arge /Title:			Date:		
Inspector:			Telephone No. EPI (573)431-1947	HS No. Follow-up: Follow-up Date:	Yes	No



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ESTABLISHMEN	T NAME	ADDRESS		CITY/ZIP		
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Code		PRIORITY	ITEMS		Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECE	e elimination, prevention or reducti IVE IMMEDIATE ACTION within 7	on to an acceptable level, nazards a ' 2 hours or as stated.	associated with foodborne illness	(date)	
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Code Reference	Core items relate to general sanitation	CORE IT	F EMS structures equipment design gene	eral maintenance or sanitation	Correct by (date)	Initial
	Core items relate to general sanitation standard operating procedures (SSC	Ps). These items are to be corre	ected by the next regular inspection	on or as stated.	(33.13)	
		EDITO ATION SEC	UDED OD OOM AENTO			
		EDUCATION PRO	/IDED OR COMMENTS			
Person in Ch	narge /Title:			Date:		
In an a			 	WIO No. F.		
Inspector:			Telephone No. (573)431-1947	PHS No. Follow-up: Follow-up Date:	Yes	No
			(3/3/431-174/	i ollow-up Date.		



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ESTABLISHMEN	TNAME	ADDRESS		CITY/ZIP		
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Code		PRIORITY	TITEMS		Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEI	e elimination, prevention or reduct	on to an acceptable level, hazards as	ssociated with foodborne illness	(date)	
	or injury. These items MUST RECEI	VE IMMEDIATE ACTION within	72 hours or as stated.			
Code Reference	Core items relate to general sanitation	CORE I	TEMS : structures equipment design gener	al maintenance or sanitation	Correct by (date)	Initial
	Core items relate to general sanitatio standard operating procedures (SSO	Ps). These items are to be corre	ected by the next regular inspection	n or as stated.	(44.0)	
		EDUCATION PRO	VIDED OR COMMENTS			
	(TT)					
Person in Ch	narge /Title:			Date:		
Inspector:			Telephone No. EPI	HS No. Follow-up:	Yes	No
			(573)431-1947	Follow-up Date:		



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EOTA DI IOLIMENI	TNAME	ADDRESS		CITY/ZIP			
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	or injury. These items MUST RECEI	VE IMMEDIATE ACTION within	72 hours or as stated.				
Code		CORE	ITEMS			Correct by	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSO	n, operational controls, facilities (Ps) These items are to be con	or structures, equipment design, gen rected by the next regular inspect	eral mainte	nance or sanitation	(date)	
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Person in Ch	narge /Title:				Date:		
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Inspector:				PHS No.	Follow-up:	Yes	No
			(573)431-1947		Follow-up Date:		



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		EDUCATION PRO	OVIDED OR COMMENTS				
Person in Ch	arge /Title:				Date:		
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Inspector:				PHS No.	Follow-up:	Yes	No
			(573)431-1947		Follow-up Date:		



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FOOD PRODUCT/LOCATION TEMP. in ° F Code Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness Correct by finally. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Cote Reference Cote Reference 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.	=
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EDUCATION PROVIDED OR COMMENTS	
Person in Charge /Title: Date:	
Inspector: Telephone No. EPHS No. Follow-up: Yes No. Follow-up Date:	No



FOOD ESTABLISHMENT INSPECTION REPORT

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Person in Charge /Title: Date:	
Inspector: Telephone No. EPHS No. Follow-up: Yes No. Follow-up Date:	No