

TIME IN	TIME OUT
DATE	PAGE 1 of

NEXT ROUTINE	INSPE		RIOD OF TIME AS I	MAY BE S	SPEC	IFIED I	IN WRI	TING BY 1	THE REGULA	ILITIES WHICH MUST BE CORRECTIONS ATORY AUTHORITY. FAILURE TO		
ESTABLISH			OWNER:	WAT KE	JULI				PERSON IN CHARGE:			
ADDRESS:			<b>.</b>			ESTABLISHMENT NUMBER: COUNTY:						
CITY/ZIP:			PHONE:			FAX	:			P.H. PRIORITY: H	М	L
ESTABLISHMEN BAKERY RESTAUI		C. STORE CATEREI SCHOOL SENIOR		ELI IMMER F	.P.		GROCE AVERI	ERY STOR		NSTITUTION MOBILE VEMP.FOOD	ENDOR	S
PURPOSE Pre-openi	ing	Routine Follow-up	Complaint	Othe	er							
FROZEN DE Approved		approved Not Applicable	SEWAGE DISPO PUBL	.IC			UPPL'		NON-CON	MMUNITY PRIVATE		
License	e No		PRIVA RISK FAC		AND	INITE		TIONIC	Date Gan	Tresuits		
Pick factors a	re food r	orenaration practices and employee							ease Control	and Prevention as contributing factor	re in	
foodborne illnes		eaks. Public health interventions	are control measur	es to pre	vent fo	oodbor	ne illne	ss or injur	<u>y</u> .			
Compliance		Demonstration of Kn Person in charge present, demon		COS	R	1	mpliance			otentially Hazardous Foods king, time and temperature	COS	S R
IN OUT		and performs duties	<b>3</b> ,					N/O N/A				
IN OUT		Employee Hea Management awareness; policy			-	_		N/O N/A		eating procedures for hot holding ling time and temperatures		-
IN OUT		Proper use of reporting, restriction	n and exclusion					N/O N/A	Proper hot	holding temperatures		
IN OUT N/C	)	Good Hygienic Pra Proper eating, tasting, drinking o			_		OUT	N/A N/O N/A		I holding temperatures e marking and disposition		
IN OUT N/C		No discharge from eyes, nose ar					OUT		Time as a p	public health control (procedures /		_
		Preventing Contamination	on by Hands		-		001	14/0 14//(	records)	Consumer Advisory		-
IN OUT N/C	)	Hands clean and properly washe				IN	OUT	N/A	Consumer undercooke	advisory provided for raw or		
IN OUT N/C	)	No bare hand contact with ready								ghly Susceptible Populations		
IN OUT		approved alternate method proper Adequate handwashing facilities accessible				IN	OUT	N/O N/A	Pasteurized offered	d foods used, prohibited foods not		+
		Approved Sour	се			1			Ollered	Chemical		+
IN OUT		Food obtained from approved so Food received at proper tempera					OUT	N/A		ves: approved and properly used tances properly identified, stored and		
IN OUT N/0	O N/A					IN	OUT		used		'	
IN OUT		Food in good condition, safe and Required records available: shell			-	-				mance with Approved Procedures  e with approved Specialized Process		_
IN OUT N/O	A/N C	destruction				IN	OUT	N/A	and HACCI		'	
01.17		Protection from Conta Food separated and protected	amination		-	Tho	lottor t	o the left o	f agab itam in	idicates that item's status at the time	of the	
IN OUT	N/A	Food-contact surfaces cleaned 8	capitized		-		ection.			idicales that item's status at the time	oi tile	
IN OUT	N/A	Proper disposition of returned, pr						in complia = not appl		OUT = not in compliance N/O = not observed		
IN OUT N/C	)	reconditioned, and unsafe food							ed On Site			
		Oaad Datail Datations are managed		OOD RE						aborical abicate into foods		
IN OUT		Good Retail Practices are prevent Safe Food and Water	ative measures to c	COS	R	IN	OUT	nogens, cn		per Use of Utensils	COS	R
		urized eggs used where required							itensils: prope	erly stored		
	Water	and ice from approved source						handled		and linens: properly stored, dried,		
	A da au	Food Temperature Contr								vice articles: properly stored, used		
		uate equipment for temperature conved thawing methods used	ntroi			1		Gioves	used properly Utensils.	Equipment and Vending		+
		nometers provided and accurate							rood and nonfood-contact surfaces cleanable, properly lesigned, constructed, and used			
		Food Identification						Warewa	Varewashing facilities: installed, maintained, used; test trips used			
	Food	properly labeled; original container							d-contact surf			
	Incoct	Prevention of Food Contami s, rodents, and animals not presen				1		Hot and		hysical Facilities vailable; adequate pressure		-
	Conta	mination prevented during food pre				1				roper backflow devices		1
	and di Perso	splay nal cleanliness: clean outer clothin	g. hair restraint.			1		Sewage	and wastew	ater properly disposed		+
	finger	nails and jewelry	<u> </u>									<u> </u>
		g cloths: properly used and stored and vegetables washed before use	2			1				erly constructed, supplied, cleaned erly disposed; facilities maintained		+
		0/6								alled, maintained, and clean		
Person in Ch	arge /T	itle:	1/						Dat	e:		
Inspector:		/ / (	~	$\overline{}$			ne No.			low-up: Yes low-up Date:	N	No



#### FOOD ESTABLISHMENT INSPECTION REPORT

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ESTABLISHMEN <sup>*</sup>	T NAME	ADDRESS			CITY/ZII	P		
FOO	OD PRODUCT/LOCATION	TEMP. in ° F		FOOD PRODUC	T/ LOCAT	TON	TEMP. ir	ı°F
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0.4		PRIOR	OLTY ITEMS				0	1.30.1
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or rec E IMMEDIATE ACTION with	RITY ITEMS duction to an ac hin 72 hours o	cceptable level, hazard	s associate	d with foodborne illness	Correct by (date)	Initial
Code Reference	Core items relate to general sanitation standard operating procedures (SSOI	n, operational controls, facilitie	RE ITEMS es or structures corrected by the	, equipment design, ge ne next regular inspe	eneral maint	enance or sanitation stated.	Correct by (date)	Initial
		EDUCATION P						
		EDUCATION P	KOVIDED ()	K COMMENTS				
		$\Omega \Lambda$ .	<u>d</u>					
Person in Ch	arge /Title:	MA 1				Date:		
Inspector:	Kaleb Trwin	<del> </del>	Ĺ	Telephone No. (573)431-1947	EPHS No.	Follow-up: Follow-up Date:	Yes	No

MO 580-1814 (9-13)
Kalsb Erwin

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ABLISHMENT INSPECTION REPORT			
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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
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		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	<b>.</b>		
FOO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	Γ/ LOCAT	ION	TEMP. ir	ı°F
Code		PRIORITY I	TEMS			Correct by	Initial
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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	<b>.</b>		
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). <b>These items are to be correc</b>	tructures, equipment design, ger ted by the next regular inspec	neral maint tion or as	enance or sanitation stated.	(date)	
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		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). <b>These items are to be correc</b>	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
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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). <b>These items are to be correc</b>	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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FOO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	I OCATION	TEMP. ir	ı° F
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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 ' <b>2 hours or as stated.</b>	associated with foodborne illness	(date)	
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Code Reference	Core items relate to general sanitation	CORE IT	F <b>EMS</b> 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)	
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		EDUCATION PRO	/IDED OR COMMENTS			
Person in Ch	narge /Title:			Date:		
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Inspector:			Telephone No. (573)431-1947	PHS No. Follow-up: Follow-up Date:	Yes	No
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	or injury. These items MUST RECEI	VE IMMEDIATE ACTION within	72 hours or as stated.			
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Person in Ch	narge /Title:			Date:		
Inspector:			Telephone No. EPI	HS No. Follow-up:	Yes	No
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ESTABLISHMEN <sup>*</sup>	I NAME	ADDRESS		CITY /ZIP			
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			(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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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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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.	ial
EDUCATION PROVIDED OR COMMENTS	
Person in Charge /Title: Date:	
Inspector: Telephone No.   EPHS No.   Follow-up: Yes   No.   Follow-up Date:	No