

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

TIME IN	TIME OUT
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ADDRESS PRINCE PR	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.								
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PROZEN DESERT ROADING Follows Complaint Other	☐ BAKERY ☐ RESTAURANT	ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION							
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Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Note	IN OUT (N/O)								
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Inspector: Telephone No. 2 / EPHS No. / Follow-up: Yes M No Follow-up Date:		3		4		facilities installed, maintained, and clean			
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 30	TIME OUT
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ESTABLISHMEN	THAME DOLLS TOUR COOK	ADDRESS //	Lircoln	East Pravie	ZIP/ 384	15
FO	FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION		TEMP.			
Code Reference	Priority items contribute directly to the elin or injury. These items MUST RECEIVE II	PRIO	ORITY ITEMS eduction to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial
	or injury. These Items MUST RECEIVE II	VIMEDIATE ACTION W	ithin 72 hours or as stated.			
	1/1/0		S HOLD			
		- 181 - 1M	STIME			
Code Reference	Core items relate to general sanitation, opstandard operating procedures (SSOPs)	CC	ORE ITEMS	oral maintananna sa caritarias	Correct by	tnitlal
Kengleilce	standard operating procedures (SSOPs)	These items are to be	corrected by the next regular inspect	ion or as stated.	(date)	
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Person in Charge /Title: Date: 5-28 - 2025						95
Inspector:	12 mazar	Telepho	one No. 2 219 EPHS No.	Follow-up: Follow-up Date:	Yes I	No
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