

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

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PAGE	of 1_	

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Person in Charge / Title: 12 - 15 - W75		1.1									
Inspector: Telephone No. 3 - 2191 EPHS No. Follow-up: Telephone No. 513 - 003 - 2191 EPHS No. Follow-up Date:	Inspector	i Donneur	Telep	hone No.3	-2191 E	PHSUSO	Follow-up: Yes Follow-up Date:	U No			



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT (N.R.J.: Next Runn Inspection)

PAGE 2 of 2

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Code	C)	ORE ITEMS		Carlo III	Correct by	Initial
Reference Core items relate to general sanitation, oper standard operating procedures (SSOPs). T	ational controls, facil	ities or structures, equipment de	esign, general maint	enance or sanitation	(date)	WW.
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Person in Charge /Title:			•	Date: \alle		-5
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Inspector	Telepho	one No. 2191 EPHS I	No.	Follow-up:	Yes [No
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