

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

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PRINCE PHONE PHO	NEXT ROUTINE INSPE	TION THIS DAY, THE ITEMS NOTED BELOW IDENTI CTION, OR SUCH SHORTER PERIOD OF TIME AS M FOR CORRECTIONS SPECIFIED IN THIS NOTICE M	MAY BE SPEC	CIFIED	IN WR	ITING BY T	HE REC	SULATORY AUTHORITY, FAILURE TO (COMPLY	THE
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PRIVATE POINT DATE POINT					9					
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Food in good condition, safe and unadulterated		Food obtained from approved source Food received at proper temperature				N/A	Toxic			
Comparison Com		Required records available: shellstock tags, parasite		IN	OUT	N/A	Compl	iance with approved Specialized Process		
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Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Note	IN 001 N/0	reconditioned, and unsafe food					n Site	R = Repeat Item		
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

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	bi injury. These nams MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.			
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Code Reference	CORE ITEMS Core items relate to general satilitation, operational controls, facilities or structures, equipment design, general maints	onance or sentetion	Correct by (date)	Initial
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