

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

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ADDRESS: CITY/ZIP: PHONE PH	WITH ANY TIME LIN	PECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIF SPECTION, OR SUCH SHORTER PERIOD OF TIME AS MA MITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MA	AY BE SPEC	CIFIED IN WRI	TING BY TH	IF REGULATORY AUTHORITY FAILURE TO	COMPLY	THE
PROME	ESTABLISHMEN	NT NAME: OWNER:	CUY	Maci	ain	PERSON IN CHARGE:		
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Processor Community Complant Other	□ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ RESTAURANT □ SCHOOL □ SENIOR CENTER □ TEMP, FOOD □ TAVERN □ MOBILE VENDORS							
PRIVATE PRIV	Pre-opening Routine Follow-up Complaint Other							
Risk factors are food preparation practices and employee behaviors most commonly reported to the Canters for Disease Control and Prevention as contributing factors in bootdome illness outbreaks. Public health interventions are control measures to prevent bodome illness or injury.	□ Approved □ Disapproved □ Not Applicable License No. □ PRIVATE □ PRIVATE □ PRIVATE □ PRIVATE □ PRIVATE							
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Person in Charge /Title: Date: 7 - 2020		0		X				
Inspector: Telephone No. EPHS No. Follow-up: Yes No.								
MO 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY [E6.37]	MO 580-1814 (11-14)	DISTRIBUTION: WHITE - O	WNER'S COPY	711	CANARY - FILE C			6.37



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

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AN V	Jakale Coule	300	All meat display	homb ger Cou	06 3	501
AAb	Muce wolk-in in	100 310°F	AA Stored up mil	Chicken Cool	1	of the
7 1 1 1	activity water to		Af Cheste stor	nd up cooler	33	of
Code Reference	Priority terms contribute directly to the eli- or injury. These terms MUST RECEIVE I	PRIO mination, prevention or re MMEDIATE ACTION with	PRITY ITEMS eduction to an acceptable level, hazarda as thin 72 hours or as stated.	sociated with foodborne Illness	Correct by (date)	Initial
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3-101-1	Multipleau	nted con	15 throughout	Store	1-21	
11-506	14 Insufficier	It Sanitiz	Zer in moat Dal	RIAG MOUNT	7-21	
N.						
Code	Core fame relate to general contestes an	COI	REITEMS			Initial
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