

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

TIMEIN	55A	TIME OUT 5A
PAGE	of	

SEARCH SIMENT NAME: CATOR DATABLE PHONE: PACE P	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.																	
PROJECTIVE PACKET DELI																		
ESTAURANT CASTORE CAST	ADDRESS: OIN, Main																	
GROCERY STORE SEMOR CHIEFE TEMP FOOD GROCERY STORE SEMOR CHIEFE TEMP FOOD GROCERY STORE GROCER	Dalery 100010 1127-10				011		FAX:				P.H. PRIORITY : M H M L						4	
Processing Routine Profession Complaint Other	☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP, FOOD ☐ TAVERN ☐ MOBILE VENDORS																	
Approved Cleansproved Not Applicable S. PUBLIC RISK FACTORS AND INTERVENTIONS Results Result	☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other																	
Risk factors are find properation practices and employee behavior most commonly expected to the Centers for Disease Control and Prevention as contributing factors in Condominations (Condominations are conforting). No OUT	□Appr	oved 🗌	Disappr		DSAL	☐ COMMUNITY ☐ NON-COMMUNITY ☐ I												
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