

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

TIME IN	P	TIME OUT
PAGE	of	1

WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. STABLISHMENT NAME STABLISHMENT FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. CITYLIPP STABLISHMENT FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. CITYLIPP STABLISHMENT FOR CORRECTION OF THIS NAME OF THIS NA	NEXT ROUTINE IN	SPECTION THIS DAY, THE ITEMS NO NSPECTION, OR SUCH SHORTER PE	RIOD OF TIME	AS MAY BE SI	PECIFIED I	N WR	ITING BY TH	HE REGUL	ATORY AUTHORITY FAILURE TO	COMPL	Y THE			
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PHONE	ADDDECC								COLINTY					
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PRIVATE Community Commun		Routine Follow-up	☐ Complaint	t 🔲 Other										
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