

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

	TIME INOP.	TIME OUT
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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.  ESTABLISHMENT NAME:  OWNER:  PERSON IN CHARGE:  COUNTY:  CITY/ZIP:  PHONE:  PHON	RET ROUTINE INSECTION, OR BLUES SHOCKET REPORT OF THE ROUTINE OF MAY RESECUTED IN WATER TO CONTINUE FOR DAY RESECUTED IN WATER SHOCKET AND IN SECURITY AND IN WATER SHOCKET AND IN SECURITY AN		A SECTION THE DAY THE ITEMS NOTED BELOW IDENTIFY MONCOMPLIANCE IN OPERATIONS OF FACILITIES WHICH MILET RE CORRECTED BY THE													
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Propering   Routine   Follow-up   Complaint   Other	PROPERIOR   Routine   Follow-up   Complaint   Other	BAKERY C. STORE CATERER DELI DELI GROCERY STORE LI INSTITUTION														
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Preventing Contamination by Hands    Preventing Contamination by Hands	No OUT NO   No discharge from eyes, nose and mouth   No OUT NO   No discharge from eyes, nose and mouth   No OUT NO   No discharge from eyes, nose and mouth   No OUT NO   No discharge from eyes, nose and mouth   No OUT NO   No bare hard contact with ready-to-eat foods or approved alternate method properly followed   No OUT NO   No bare hard contact with ready-to-eat foods or approved alternate method properly followed   No OUT NO   No bare hard contact with ready-to-eat foods or approved alternate method properly followed   No OUT NO   No bare hard contact with ready-to-eat foods or approved alternate method properly followed   No OUT NO   No Experiment   No OUT NO   No Experiment   No OUT NO   No Experiment   No OUT NO   No Experiment   No OUT NO   No Experiment   No OUT NO   No OUT NO   No OUT NO   No Experiment   No OUT   No Experiment   No OUT NO   No Experiment   No OUT NO   No				Good Hygienia Pr	actices										
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Approved Source    N OUT   Food obtained from approved source   N OUT   N/A   Food additives: approved and properly used   N OUT   N/A   Food received at proper temperature   N OUT   N/A   Food received available; shellstock tags, parasite destruction   N OUT   N/A   Required records available; shellstock tags, parasite destruction   N/A   Food separated and protected   N/A   Food-contact surfaces cleaned & sanitized   N/A   Food-contact surfaces cleaned   N/A   Food-contact surfaces	Approved Source  NOUT Food obtained from approved source NOUT NIA Food additives: approved and properly used NOUT NIA Food in provide and proper temperature NOUT NIA Food in good condition, safe and unadultereted NOUT NIA Food separated and protected NOUT NIA Food separated and protected NOUT NIA Food separated and protected NOUT NIA Food-contact surfaces cleaned & sanitized NOUT NIA Food-contact surfaces cleaned & sanitized NIA out applicable NIA in compliance NIA in complia	_			approved alternate method prop	erly followed			ļ				16.8			
N OUT   NO   NIA   Food obtained from approved source   N OUT   NIA   Food additives: approved and property used   Toxic substances properly identified, stored and used   N OUT   NIA   Food received at proper temperature   N OUT   NIA   Food received at proper temperature   N OUT   NIA   Food received at proper temperature   N OUT   NIA   Food separated and used   N OUT   NIA   Food separated and protected   N OUT   NIA   Food separated and protected   N OUT   NIA   Food-contact surfaces cleaned & sanitized   N OUT   NIA   Food-contact surfaces are preventalive measures to control the infractuation of pathogens, chemicals, and physical objects into foods.	Nout   Food in approved source   Nout   Nout   Food additives: approved and properly used   Nout   Food received at proper temperature   Nout   Nout   Food in good condition, safe and unadulterated   Used   Configuration   Nout   Nout   Nout   Nout   Nout   Food separated and protected   Nout   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout   Nout   Nout   Nout   Required records available: shellstock tage, parasite   Nout	OUT OUT							IN							
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IN OUT N/O N/A Required records available: shellstock tags, parasite destruction  Protection from Contamination  IN OUT N/A Food separated and protected  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Proper Use of Usersils COS R  IN OUT In-use utensils: properly stored, dried, handled  Adequate equipment for temperature control  Adequate equipment for temperature control  Approved Haveing methods used  In OUT Proper Use of Usersils COS R  In OUT In-use utensils: properly stored, used  Gloves used property  Usersils, Equipment and Vending  Thermometers provided and accurate  Food Identification  Food delightification  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Usersils, Equipment and Vending  Food designed, constructed, and used  Food properly labeled, original container  Prevention of Food Contamination  In sects, rodents, and animals not present  In s	Required records available: shellstock tags, parasite destruction  Protection from Contamination  N/A Food separated and protected  N/O I N/A Food separated and protected  N/A Food-contact surfaces cleaned & sanitized  N/A Food separated and protected  N/A Food separated and separated protected  N/A Food separated and separated protected on Site R Food Incompliance  N/A Food Retail Practices  Safe Food and Mater  COS R IN OUT Proper Use of Userails  R Feparated and protected on Site R Feparated Sanity Properly stored  N/A Food Temperature Costrol  N/A Food Temperature Costrol  N/A Required Sanity Properly stored devices and single-service articles: properly stored, dried, handled  N/A Food Temperature Costrol  N/A Safe Food Temperature Costrol  N/A Safe Food Temperature Costrol  N/A Required Safe Repeat Item of the impoduction of pathogens, chemicals, and physical objects into foods.  R In-use utensits; properly stored  N/A Food Temperature Costrol  N/A Required Safe Repeat Item of the impoduction of pathogens, chemicals, and physical objects into foods.  R In-use utensits; properly stored  N/A Safe Food Temperature Costrol  N/A Safe Food Temperature Costrol  N/A Safe Food Temperatur			N/A						IN OUT Toxic substances properly identified, stored and						
Adequate equipment for temperature Control	destruction  cestruction  cestr				Food in good condition, safe and unadulterated					Conformance with Approved Procedures						
IN OUT N/A Food separated and protected inspection.  IN OUT N/A Food-contact surfaces cleaned & sanitized   IN out   N/A   Food-contact surfaces cleaned & sanitized   IN   IN   Food-contact surfaces cleaned & sanitized   IN   Food-contact surfaces cleaned & sanitized   IN   Food-contact surfaces cleaned & sanitized   IN   Food-contact surfaces cleaned   IN   Food-contact surfaces cleaned   IN   Food-contact surfaces cleaned   In   In   In   In   In   In   In   I	IN OUT N/A Food separated and protected  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water COS R IN OUT In-use utensils: properly stored Utensils  Water and ice from approved source  Water and ice from approved source  Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled; original container  Food properly labeled; original container  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Wing cloths: properly used and stored  Fruits and vegetables washed before use  Telephone, No.  Telephone, No.  Fool out and in food properly disposed; facilities maintained.  Date:  Person in Charge /Title:  Telephone, No.  Follow-up: Yes No.	IN OUT	N/O(	N/A	destruction		9		IN	001	N/A					
IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R  Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled  Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled  Adequate equipment for temperature control Gloves used properly  Approved thawing methods used Thermometers provided and accurate Food Identification Food Contamination Prevented during food preparation, storage and display Representation of Food properly used and stored Prevention of Food properly used and stored Food Garbage/feuse properly disposed, facilities: properly disposed, sand animals not present Food identification Sewage and water properly used and stored Garbage/feuse properly disposed, facilities maintained Food Garbage/feuse properly disposed facili	IN OUT N/A Food-contact surfaces cleaned & sanitized  IN in compliance N/A = not applicable N/O = not observed R = Repeat Item  COO RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Sate Food and Water COS R IN OUT Proper Uses of Utensils COS R IN OUT Pasteurized eggs used where required IN In-use utensils: properly stored Utensils (COS R In-use utensils: properly stored)  Water and ice from approved source IN Adequate equipment for temperature control IN Adequate equipment for temperature control IN Approved thawing methods used IN In-use utensils: properly stored, used IN In-use utensils: properly stored, dried, handled IN In-use utensils: properly stored, used IN In-use utensils: properly stored IN In-use utensils: properly stored, used IN In-use utensils: properly stored IN In-use utensils: properly store	UN OUT	- 1	N/A		amination						each ite	m indicates that item's status at the time	of the		
N/A = not applicable   N/O = not observed   R = Repeat Item	N/O = not applicable   N/O = not observed   R = Repeat Item						-	IN = in compliance OUT = not in compliance								
Reconditioned, and unsafe food   Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.   Reconstruction of pathogens, chemicals, and physical objects into foods.   Reconstruction of pathogens, chemicals, and physical objects into foods.   Reconstruction of pathogens, chemicals, and physical objects into foods.   Reconstruction of pathogens, chemicals, and physical objects into foods.   Reconstruction of pathogens, chemicals, and physical objects into foods.   Reconstruction of pathogens, chemicals, and physical objects into foods.   Reconstruction of pathogens, chemicals, and physical objects into foods.   Reconstruction of pathogens, chemicals, and physical objects into foods.   Reconstruction of pathogens, chemicals, and physical objects into foods.   Reconstruction of pathogens, chemicals, and physical objects into foods.   Reconstruction of properly stored objects into foods.   Reconstruction of properly stored objects into foods.   Reconstruction obje	Cooperation   Provided   Provid	_								The state of the s						
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R In-use utensils: properly stored In-use utensils: properly designed contained In-use utensils: properly designed In-use utens	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N OUT   Safe Food and Water   COS   R   N OUT   Proper Use of Utensils   COS   R   N OUT	117001	1110					100000000000000000000000000000000000000			on octobron			-		
IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R In OUT Pasteurized eggs used where required Utensils; properly stored Utensils; properly stored Utensils; properly stored, dried, handled Single-use/single-service articles; properly stored, used Gloves used properly Utensils, equipment for temperature control Gloves used properly Utensils, Equipment and Vending Properly designed, constructed, and used Warewashing facilities; installed, maintained, used; test strips used Warewashing facilities; installed, maintained, used; test strips used Insects, rodents, and animals not present Contamination Insects, rodents, and animals not present Contamination Prevention of Food Contamination Prevention of Food properly used and stored Garbage/refuse properly disposed Facilities maintained Fruits and vegetables washed before use Physical facilities installed, maintained, used; test strips used Sewage and wastewater properly disposed Garbage/refuse properly disposed; facilities maintained Physical facilities maintained Physical facilities installed, maintained, and clean	IN OUT Safe Food and Water COS R IN OUT Proper Use of Ulensils COS R IN OUT Proper Use Out Properly Use of Ulensils COS R IN OUT Proper Use Out Properly Use Out Properly Use Out Proper Use				Good Retail Practices are preven						nogens, che	emicals,	and physical objects into foods.			
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handled   Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly stored, used   Gloves used properly	handled   Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly stored, used   Gloves used properly	V							1		In-use ut	equinm	ent and linens: properly stored, dried.			
Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean	Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled; original container  Food properly labeled; original container  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Telephone No.  EPHS No.  Follow-up: Yes  No	1		vvater	and ice from approved source				0	handled						
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designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean  Physical Facilities  Physical Facilities  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean	Contamination prevented during food preparation, storage and display   Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry   Wiping cloths: properly used and stored   Fruits and vegetables washed before use   Personal cleanlines   Food properly used and clean   Food properly disposed; facilities   Food properly disposed; facilities   Food properly disposed; facilities   Food properly disposed; facilities   Food properly disposed   Food properly disposed; facilities maintained   Food p	1			proved thawing methods used						Utensils, Equipment and Vending		sils, Equipment and Vending			
Food properly labeled; original container    Food properly labeled; original container   Nonfood-contact surfaces clean	Food properly labeled; original container  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Warewashing facilities: installed, maintained, used: test strips used  Nonfood-contact surfaces clean  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Toilet facilities: properly disposed  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  Inspector:  Telephone No.  EPHS No.  Follow-up:  Yes  No		K	Therm	ometers provided and accurate				1		designed	d, constr	ucted, and used			
Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Nonfood-contact surfaces clean  Physical Facilities  Sewage and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical Facilities  Privits and vegetables washed before use	Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Nonfood-contact surfaces clean  Physical Facilities  Physical facilities: proper backflow devices  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  Inspector:  Telephone No.  EPHS No.  Follow-up:  Yes  No				Food Identification				8	K	Warewashing fac		cilities: installed, maintained, used; test			
Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean	Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Inspector:  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  No  Inspector:  Telephone No.  EPHS No.  Follow-up:  Yes  No	1		Food					V				surfaces clean			
Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean	Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Person in Charge /Title:  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  Inspector:  Person in Charge /Title:	1		Insect					V		Hot and					
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Physical facilities in properly disposed  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No.  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  No.  Telephone No.  EPHS No.  Follow-up:  Yes  No.	1		Conta	mination prevented during food pr	eparation, storage			V							
Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean	Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No.  Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:  Inspector:  Telephone No.  EPHS No.  Follow-up:  Yes  No	V		Perso	nal cleantiness: clean outer clothi	g, hair restraint,			/		Sewage	and was	stewater properly disposed			
Fruits and vegetables washed before use  Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean	Fruits and vegetables washed before use  Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Person in Charge /Title:  Date:  Inspector:  Telephone No.  EPHS No.  Follow-up:  Yes  No	1		finger	nails and jewelry				1		Toilet fac	cilities: p	roperly constructed, supplied, cleaned			
	Person in Charge /Title: Date: 10/29/21  Inspector: Telephone No. EPHS No. Follow-up: Yes No.	1							/	~	Garbage	/refuse	properly disposed; facilities maintained			
reisuit il charge muc.	Inspector: Telephone No. EPHS No. Follow-up: Yes No.	Doroon	in Ch	arge /T	itle:	1-			1	10	rnysical	racinties		10		
X auen w-	Inspecial.	reison	III OII	arge / I	Editin	1012	3			-			8 10/29	12	./	
Telephone No.   EPHS No.   Föllow-up: Yes LI No	Follow-up Date:	Inspect	tor:	LLE	- A. REALDE	Tele	phone !	No.	3		EPHS No	2		L N	IO	



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

TIMEIN	TIME OUT Pu
PAGE 2 of S	2

ESTABLISHMENT NAME  CASA LOYEZ FOODTRY 182E RCHARDS  CITY  XICO  STATEST TO THE STATEST STATES										
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/	LOCATION	63960 TEMP.						
1 COST (COST)										
_					_					
Code	PRIC	ORITY ITEMS		Correct by	Initial					
Reference Priority items contribute directly	to the elimination, prevention or r ECEIVE IMMEDIATE ACTION W	eduction to an acceptable level, hazards a	ssociated with foodborne illness.	(date)						
or injury. These items wido Fixe	ECCIVE IMMEDIATE ACTION IN	ADDITION OF THE SAME OF THE SA								
		<								
	1,000	Ty.								
1 1.11	VENNTS ON	CIECINGA								
XTAXE ALL	7	CIECING #	FLEXSEALT	JE4"						
+3 466 K5	T GARDEN	THE Y WIDE OF								
Code Com items relate to general can	itation operational controls facili	ORE ITEMS ties or structures, equipment design, gene e corrected by the next regular inspection	ral maintenance or sanitation	Correct by (date)	Initial					
	. / 5 /	EX P								
RORT	D 1573									
- NEW ROTS	TE BUEAC									
- BOTTLE OF	- SOAP									
- HOSTALD	www.ETER									
No I wer	/ W D									
- COLD THER	u Drikies									
- WINDOWS	WINDON SCREENS FOR SERVING WINDOW									
	N. T.									
ARS 16	ALL ABOVE DENE BEFORE SETUP									
HIL MOOVE			1							
	EDUCATION	PROVIDED OR COMMENTS								
	1									
Person in Charge /Title:	in Lope.	3	Date: 10/2	9/2	/ Na					
Inspector: WILLIAM A. BRAM		one No. EPHS No. 1582	Follow-up: Follow-up Date:	Yes [	□ No E6.37A					
MO 580-1814 (11-14)	DISTRIBUTION: WHITE-OW	NERS COPY CANARY - FILE COPY			E0.07A					