

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

TIME IN 10:30A	TIME OUT
PAGE / of	2

Person in charge present, demonstrates knowledge, and performs duties Perpoyer relating procedures from the duding Perpoyer relating procedures from the duding procedures from the duding procedures from the duding procedures from the duding procedure from the duding procedur	NEXT F	ROUTINE	INSPE	CTION, OR SUCH SHORTER PE	RIOD OF TIME	AS MAY BI	E SPEC	IFIED	IN WR	RITING BY	THE RE	R FACILITIES WHICH MUST BE CORRI GULATORY AUTHORITY. FAILURE TO OD OPERATIONS	CTED BY	Y THE Y	
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PROZEN DESIRET Comment Company	☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS														
Community Description De															
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Inspector: Telephone No. EPHS No. Follow up: T Vos. T No.	Person	n in Cha	rge /Ti	tle: DH	AFRI							Date: -4-2d8			
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