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Subsection 3.10 Corporative Program with Liquor Control	Revised May 2008

## **Cooperative Program with Liquor Control**

A cooperative program exists between the DHSS and the Division of Liquor Control (DLC) to improve sanitation of establishments serving alcoholic beverages for on-premise consumption.

The DLC may request food service sanitation inspections of all new establishments and existing establishments with new license applicants before the issuance of a liquor license.

### **Duties of BERL Staff**

1. Maintain liaison with the office of the Supervisor of Liquor Control and local agents of the DLC.
2. Assist in the uniformity of enforcement of establishments inspected under DHSS rule.
3. Assess program needs and develop plans to meet those needs.
4. Provide training and technical assistance to BERL and LPHA staff conducting inspections of facilities regulated by DLC.
5. Notify DLC supervisor of establishments not in compliance with DHSS standards.

### **Common Responsibilities of Local Public Health Agency**

1. Conduct inspections of individual establishments as requested by DLC or DHSS regional staff according to procedures for food service establishments.
2. Provide copies of inspection report to Food Program Coordinator, which must indicate approval or disapproval for owner.
3. Maintain records of the written reports.
4. Maintain an inventory of all establishments.
5. Maintain liaison with local agents of the DLC.
6. Notify DLC supervisor of establishment not in compliance with DHSS standards.

### **OTHER AGENCIES TO BE CONTACTED**

Department of Natural Resources Office  
District Liquor Control Office

### **REFERENCE MATERIAL**

1999 Missouri Food Code 19 CSR 20-1.025 Sanitation of Food Establishments  
E6.25 - Sanitation Guidelines for Taverns, Bars, Cocktail Lounges and Nightclubs  
E6.37 - Food Establishment Inspection Report  
DH-50 - Change Order  
Chapter 196 RSMo 2000  
19 CSR 20-1.025 Sanitation of Food Establishments