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

**ESTABLISHMENT NAME:** BACCHUS TREE Elementary School
**OWNER:** DON CHRISTENSSEN (Supt.)
**PERSON IN CHARGE:** CINDY PLUM
**ADDRESS:** 1054 OLD HWY 60, P.O. BOX 300
**PHONE:** 573-297-3106
**FAX:**

**CITY/ZIP:** BACCHUS TREE, MO. 65438
**COUNTY:** SHANNON
**PHONE:** 573-297-3106
**FAX:**

**ESTABLISHMENT TYPE:**
- [ ] BAKERY
- [ ] RESTAURANT
- [ ] C. STORE
- [ ] SCHOOL
- [ ] CATERER
- [ ] SENIOR CENTER
- [ ] DELI
- [ ] TEMP. FOOD
- [ ] GROCERY STORE
- [ ] INSTITUTION
- [ ] TAVERN
- [ ] MOBILE VENDORS

**PURPOSE:**
- [ ] Pre-opening
- [ ] Routine
- [ ] Follow-up
- [ ] Complaint
- [ ] Other

**FROZEN DESSERT**
- [ ] Approved
- [ ] Disapproved
- [ ] Not Applicable

**SEWAGE DISPOSAL**
- [ ] PUBLIC
- [ ] PRIVATE

**WATER SUPPLY**
- [ ] COMMUNITY
- [ ] NON-COMMUNITY

**Compliance**

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>R</th>
<th>Compliance</th>
<th>Key Preventative Measures</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td>IN OUT</td>
<td>Proper cooking, time and temperature</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Management awareness; policy present</td>
<td></td>
<td>IN OUT</td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td></td>
<td>IN OUT</td>
<td>Proper cooling time and temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td></td>
<td>IN OUT</td>
<td>Proper hot holding temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT/N/O</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td></td>
<td>IN OUT/N/O</td>
<td>Proper cold holding temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT/N/O</td>
<td>Use of reporting, restriction and exclusion</td>
<td></td>
<td>IN OUT/N/O</td>
<td>Proper date marking and disposition</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT/N/O</td>
<td>No discharge from eyes, nose and mouth</td>
<td></td>
<td>IN OUT/N/O</td>
<td>Use of reporting, restriction and exclusion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT/N/O</td>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td></td>
<td>IN OUT/N/O</td>
<td>Use of reporting, restriction and exclusion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
<td>IN OUT/N/O</td>
<td>Time as a public health control (procedures / records)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food obtained from approved source</td>
<td></td>
<td>IN OUT</td>
<td>Consumer advisory warning</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT/N/A</td>
<td>Food received at proper temperature</td>
<td></td>
<td>IN OUT</td>
<td>Consumer advisory warning</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT/N/A</td>
<td>Food in good condition, safe and unadulterated</td>
<td></td>
<td>IN OUT/N/A</td>
<td>Consumer advisory warning</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT/N/A</td>
<td>Required records available: shellfish tags, parasite destruction</td>
<td></td>
<td>IN OUT/N/A</td>
<td>Consumer advisory warning</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT/N/A</td>
<td>Food separated and protected</td>
<td></td>
<td>IN OUT</td>
<td>Consumer advisory warning</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT/N/A</td>
<td>Food-contact surfaces cleaned &amp; sanitized</td>
<td></td>
<td>IN OUT</td>
<td>Consumer advisory warning</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper disposal of returned, previously served, reconditioned, and unsafe food</td>
<td></td>
<td>IN OUT</td>
<td>Consumer advisory warning</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**GOOD RETAIL PRACTICES**

- Pasteurized eggs used when required
- In-use utensils: properly stored
- Water and ice from approved source
- Utensils, equipment and linens: properly stored, dried, handled
- Adequate equipment for temperature control
- Single-use/single-service articles: properly stored, used
- Approved thawing methods used
- Gloves used properly
- Thermometers provided and accurate
- Utensils, Equipment and Vegetables
- Food and non-food-contact surfaces cleanable, properly designed, constructed, and used
- Food Identification
- Warewashing facilities: installed, maintained, used; test strips used
- Food properly labeled; original container
- Non-food-contact surfaces clean
- Insects, rodents, and animals not present
- Hot and cold water available; adequate pressure
- Contamination prevented during food preparation, storage and display
- Plumbing installed; proper backflow devices
- Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
- Sewage and wastewater properly disposed
- Wiping cloths: properly used and stored
- Toilet facilities: properly constructed, supplied, cleaned
- Fruits and vegetables washed before use
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean

**Inspector:**
**Telephone No:** 467-431
**EPHS No.:** 920

**Date:** 10/18/18

**Follow-up Date:** [ ] Yes [ ] No
## Food Establishment Inspection Report

### Establishment Name
Birch Tree Elem School

### Address
1054 Old Hwy 60

### City
Birch Tree, MO 65438

### Temperature and Location

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp.</th>
<th>Food Product/Location</th>
<th>Temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Patties/Hot Cab</td>
<td>142°</td>
<td>Milk/Cooler</td>
<td>34°</td>
</tr>
<tr>
<td>Cheese</td>
<td>60°</td>
<td>Cheese</td>
<td>46°</td>
</tr>
<tr>
<td>Gravy/Steam Tank</td>
<td>115°</td>
<td>Cheese/Cooler</td>
<td>34°</td>
</tr>
</tbody>
</table>

### Priority Items

- **NO VIOLATIONS**

### Core Items

- Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs).

### Education Provided or Comments

**Pers:**

**Inspection:**

**Telephone No.:** 417-967-4331

**EPHS No.:** 920

**Date:** 10/10/18

**Follow-up:** Yes

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**Distribution:** White - Owner's Copy

**Copy:** File Copy