**Missouri Department of Health and Senior Services**
**Bureau of Environmental Health Services**
**Food Establishment Inspection Report**

**Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the 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:** Tree Elementary School
**Owner:** Don Christianson Supt
**Person in Charge:** Cindy Plum

**Address:** P.O. Box 654, Slater, MO 65780
**Phone:** 573-292-3186
**Fax:**

**City/Zip:** P.O. Box 654, Slater, MO 65780
**County:** Shannon

**Establishment Type:** [ ] Bakery [ ] Caterer [ ] Deli [ ] Grocery Store [ ] Institution [ ] Mobile Vendors
[ ] Restaurant [ ] School [ ] Senior Center [ ] Temp. Food [ ] Tavern

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

**FROZEN DESSERT:**
Not Applicable

**SEWAGE DISPOSAL:**
Public

**WATER SUPPLY:**
[ ] Non-Community [ ] Private

**Date Sampled:**

**Results:**

**Risk Factors and Interventions**

**Compliance**

- Demonstration of Knowledge

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<th>OUT</th>
<th>Compliance</th>
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<td>Person in charge present, demonstrates knowledge, and performs duties</td>
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**Employee Health**

- Management awareness: policy present

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<td>Proper food handling procedures for hot holding</td>
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**Preventing Contamination by Hands**

- Hands clean and properly washed

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**Food Preparation and Storage**

- Food in good condition, safe and unadulterated

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<td>Time as a public health control (procedures / records)</td>
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**Other Interventions**

- Preventing contamination by hands
- Food preparation and storage

**Good Retail Practices**

- Pasteurized eggs used where required
- Water and ice from approved source

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**Tea Bagging/Bagging Area**

- Food preparation and storage
- Other interventions

**Prevention of Food Contamination**

- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled

**Physical Facilities**

- Hot and cold water available, adequate pressure
- Plumbing installed; proper backflow devices

**Date:**

**Inspector:**

**Telephone No.:**

**EPHS No.:**

**Follow-up:**

**Follow-up Date:**

**Yes** [ ] **No** [ ]
PRIORITY ITEMS

No Priority

CORE ITEMS

4-501.11 FAN HAS BUILD-UP - OVER DISHWASHING
4-501.11 WALK-IN HAS AIR LEAK / Frost AT DOOR - Drip Pan - Drain Leaking Water / Ice Onto Product
5-501.11 TILES BROKEN & Missing - STILL NEEDS A Solution

EDUCATION PROVIDED OR COMMENTS

Inspector:

Date: 3/6/19

Follow-up: Yes
Follow-up Date: 3/6/19