**Missouri Department of Health and Senior Services**

**Bureau of Environmental Health Services**

**Food Establishment Inspection Report**

**Establishment Name:** Birch Tree Elementary School  Park View  BMLEW IS

**Owner:** Don Christensen

**Person in Charge:** Jamie Lewis

**Address:** 7654 Old Hwy 60

**City/Zip:** Pemi 65438

**Phone:** 573-287-3144

**Fax:**

**County:** St. Louis

**Establishment Type:**

- □ Bakery
- □ Restaurant
- □ C Store
- □ Caterer
- □ School
- □ Senior Center
- □ Deli
- □ Temp. Food
- □ Grocery Store
- □ Tavern
- □ Institution
- □ Mobile Vendors

**Purpose:**

- □ Pre-opening
- □ Routine
- □ Follow-up
- □ Complaint
- □ Other

**Frozen Dessert:**

- □ Approved
- □ Disapproved
- □ Not Applicable

**Sewage Disposal:**

- □ Public
- □ Private

**Water Supply:**

- □ Non-Community
- □ Community

**Date Sampled:**

**RISks Factors and Interventions**

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>Cos</th>
<th>R</th>
<th>Compliance</th>
<th>Potentially Hazardous Practices</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN O/U N/O</td>
<td>Employee Health</td>
<td></td>
<td></td>
<td>IN N/O N/A</td>
<td>Proper cooking, time and temperature</td>
</tr>
<tr>
<td>In N/O</td>
<td>Management awareness; policy present</td>
<td></td>
<td></td>
<td>In N/O N/A</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>IN O/U</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td></td>
<td></td>
<td>IN O/N O/A</td>
<td>Proper cooking time and temperatures</td>
</tr>
<tr>
<td>IN O/U</td>
<td>Good Hygiene Practices</td>
<td></td>
<td></td>
<td>In N/O N/A</td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td>IN N/O</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td></td>
<td></td>
<td>In N/O N/A</td>
<td>Proper cold holding temperatures</td>
</tr>
<tr>
<td>IN N/O</td>
<td>No discharge from eyes, nose and mouth</td>
<td></td>
<td></td>
<td>In N/O N/A</td>
<td>Proper date marking and disposition</td>
</tr>
</tbody>
</table>

**Risk Interventions**

- Preventing Contamination by Hands
  - Hands clean and properly washed
  - In N/O
  - In N/O

- Adequate handwashing facilities supplied & accessible
  - In N/O

- Approved Source
  - Food obtained from approved source
  - In N/O N/A

- Food in good condition, safe and unadulterated
  - In N/O N/A

- Required records available: shellstock tags, parasite destruction
  - In N/O N/A

- Protection from Contamination
  - Food separated and protected
  - In N/O

- Food-contact surfaces cleaned & sanitized
  - In N/O

**Laboratory Analysis Results**

**Risks of Hazards:**

- Consumer Advisory
- Highly Susceptible Populations
- Chemical
- Conformance with Approved Procedures

**Compliance:**

- In compliance
- N/A = not applicable
- OUT = not in compliance

**Inspection Date:** 2/13/20

**Food Safe and Water**

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

**Safe Use of Utensils**

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

**Fridge Equipment**

- Refrigerators, coolers, and serving equipment in good condition
- Single-use/single-service articles: properly stored, used

**Glassware and Vending**

- Glasses used properly
- Utensils, Equipment and Vending

**Warranty and Maintenance**

- Food and non-food contact surfaces clean, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used, test strips used

**Physical Facilities**

- Physical facilities installed, maintained, and clean
- Non-food-contact surfaces clean

**Evaluation by:**

**Inspector:** 4/917-4/91/1980

**EPH No.:** 340

**Follow-up:** Yes

**Follow-up Date:** 2/13/20
**Establishment Name:** Beech Tree Elem.  
**Address:** 1054 Old Hwy 60  
**City:**Creedmoor, Mo.  
**Temp:** 65°F

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp</th>
<th>Food Product/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk / Boiler</td>
<td>37°F</td>
<td>Chicken Nugs / Steam Table</td>
<td>159°F</td>
</tr>
<tr>
<td>Milk / MCR2</td>
<td>40°F</td>
<td>Chicken Nugs / Steam Table</td>
<td>137°F</td>
</tr>
<tr>
<td>Cheese / 308 Time</td>
<td>40°F</td>
<td>Cheese / Steam Table</td>
<td>137°F</td>
</tr>
</tbody>
</table>

**Priority Items:**
Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.

- **3-501.14:** Milk (Sealed) Cannot be used as of 02/07/20. Use by 02/22/20. (Corrected)

- **4-181.11:** Ice Build-up / Deep Pan / Frost by Door. (Corrected)

**Core Items:**
Core Items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated.

- **3-301.14:** No Sanitize Agent in San Bucket. (Corrected)
- **3-381.14:** Boxes of Peaches/Oranges on Floor. (Corrected)
- **4-181.11:** Ice Build-up / Deep Pan / Frost by Door. (Corrected)

**Education Provided or Comments:**

**Person in Charge:**

**Telephone No:** 417-567-4131  
**EPHS No:** 5420  
**Follow-up:** Yes  
**Follow-up Date:** 2/13/20  

**Date:** 2/13/20  

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