FOOD PLAN REVIEW REPORT

			FO	OD PLAN	I RE	VIEW REPO	DRT		Page 1 of 4		
Saint Louis County Department of Public Health				nspection is a	Routine	Follow-up					
6121 N Hanley Rd Berkeley, MO 63134 314-615-8900					ſ	Complaint Depening 🗹 Other					
Establishment BREAD AND BAKE						Inspection Date 10/14/2024	Time In 8:00 am	Time Out 10:00 am	SAINT LOUIS COUNTY Public Health		
Address 12132 OLIVE BLVD						City/State CREVE COEUR, MC)	Zip Code 63141	Telephone (314) 478-6173		
License/Permit # Est. Number Permit Holder FA0011752					Purpose of Inspection FINAL INSPECTION						
Inspected by EHS Number MARK REDECKER EE0000012			EHS Number EE0000012			Follow-up Date					
	IN = IN CO	OMPLIANCE OUT = O	UT OF COMPLIANCE	N/O = NOT OBSER	/ED N/	A = NOT APPLICABLE	COS = CORRECTE	D ON SITE R = REPE	AT VIOLATION		
				PHYSI	CAL F	ACILITIES					
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Coved base throughout establishment 1 □ IN □ OUT ■ N/O □ N/A □ COS □ R											
	-			f							
2			, walls & ceilings in	lood prep area							
		UT ■ N/O □ N/A	, □ COS □ R , walls & ceilings in	food storage o							
3			<u> </u>	loou storage a	ea						
		UT ■ N/O □ N/A	, walls & ceilings in	warowashing	iroa						
4		UT ■ N/O □ N/A		warewasning a	liea						
			, walls & ceilings in	toilet rooms							
5		UT ■ N/O □ N/A	-								
			, walls & ceilings in	walk-in refriger	ator ur	nit					
6		UT ■ N/O □ N/A		5							
			, walls & ceilings in	bar							
7		UT ■ N/O □ N/A									
					WAT	ER					
8	Water quant	ity and availability	; Capacity								
0	-	UT ■ N/O □ N/A									
9	Prohibiting a	cross connection									
		UT ■ N/O □ N/A									
10	-	ity and availability									
11		evention, Air Gap									
	Warewashin	WAREWASHING Warewashing equipment; 3 compartment sink/dishwasher									
12			•								
	Drainboards										
13		UT ■ N/O □ N/A									
	-	ot water sanitizer									
14		UT ■ N/O □ N/A	COS 🗆 R								
	FOOD PREPARATION SINKS										
15	Food prep s	ink air gap									
15		UT ■ N/O □ N/A									
16	Indirect conr	nection on food pro	ep sink								
10		UT ■ N/O □ N/A	COS □ R								
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C	ontact: INFO@	BREADANDBAKE.C	OM					<u>, </u>			

Official Report Emailed

EHS: MARK REDECKER (314) 615-0894

IN = IN COMPLIANCE OUT = OUT OF COMPLIANCE N/O = NOT OBSERVED N/A = NOT APPLICABLE COS = CORRECTED ON SITE R = REPEAT VIOLATION							
PREVENTING CONTAMINATION BY HANDS Adequate handwashing facilities supplied & Accessible							
17							
17	□IN □OUT ■N/O □N/A □COS □R						
18	Hand sink water temperature						
10	□IN □OUT ■N/O □N/A □COS □R						
19	Mixing valve on hand washing sinks						
19	□IN □OUT ■N/O □N/A □COS □R						
20	Hand sink used only for handwashing						
20	□IN □OUT ■N/O □N/A □COS □R						
	REFUSE/TRASH/HARBO	PRAGE/PEST CONTROL					
21	Refuse/trash suitable size and convenient						
22	Outdoor refuse area curbed						
	□IN □OUT ■N/O □N/A □COS □R						
23	Covered receptacle						
24	Insect control devices properly located						
25	Presence of insects						
	DOC Toilet room enclosed	DRS					
26							
27	Outer opening protected						
	DRESSING/LO Dressing and locker areas adequate	CKER AREAS					
28							
	Dressing and locker areas properly located						
29							
	WINDOWS/D	RIVE-THRU					
	Windows; Drive-thru windows						
30	□IN □OUT ■N/O □N/A □COS □R						
	LIGH	TING					
	Shielded light bulbs in food prep areas						
31	□IN □OUT ■N/O □N/A □COS □R						
20	Sufficient light intensity in food prep areas						
32	□IN □OUT ■N/O □N/A □COS □R						
22	Sufficient light intensity in food service area						
33	□IN □OUT ■N/O □N/A □COS □R						
34	Sufficient light intensity in toilet room						
- 34	□IN □OUT ■N/O □N/A □COS □R						
	VENTIL	ATION					
35	Adequate ventilation hood in food prep area						
36	Adequate ventilation in warewashing machine area						
37	Ventilation in toilet room						
38	Ventilation hood drip prevention						
	□IN □OUT ■N/O □N/A □COS □R						
	l Cignal						
Signatures							
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c	ontact: INFO@BREADANDBAKE.COM	EHS: MARK REDECKER					
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			HS: MARK REDECKER				
Official Report Emailed (314) 615-0894	Of	ifficial Report Emailed (3	14) 615-0894				

Notes:

1. This establishment is an add on for Permitted Commissary Saint Monica Catholic Church. Currently the commissary is in good standings with the St. Louis County Department of Public Health. Add on establishment Bread and Bake is clear to operate and will be turned over to the Sanitation Department to check for Sanitation Compliance.

2. At this time St Louis County Department of Public has no objections for Bread and Bake to operate out of Commissary Saint Monica Catholic Church, please note this inspection and approval only applies to Bread and Bake when on location of Saint Monica Catholic Church, this approval is not for Temporary Events, Farmers, Markets, Mobile Units, or other Jurisdictions. If the operator wishes to operate at offsite locations, additional permits will be required.

3. Conditional Use - No vacuum packaging, time as a control, outdoor food prep, or any other activity that requires a HACCP PLAN or Variance shall occur.

4. Any food products sold by any Food Establishment to other Food Establishments should be approved by Missouri Department of Health and Senior Services (Bureau of Environmental Health Services) – Manufacturing and Processing Programs. (Phone: 573-751-6095 - Email: info@health.mo.gov)

5. Plan Review sent an opening welcome packet that contained information on Hepatitis A Immunizations, employee health policies, and Food Manager Certification.

6. Thank-You for working with us to provide Safe Food Operations. If you have any questions, please email me MRedecker@stlouiscountymo.gov (Mark Redecker)

7. Official Report Emailed to Contact: INFO@BREADANDBAKE.COM



Signatures

work Redector

Contact: INFO@BREADANDBAKE.COM Official Report Emailed

EHS: MARK REDECKER (314) 615-0894