

FOOD PLAN REVIEW REPORT

Saint Louis County Department of Public Health 6121 N Hanley Rd Berkeley, MO 63134 314-615-8900			This inspection is a <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Opening <input checked="" type="checkbox"/> Other			 SAINT LOUIS COUNTY Public Health			
Establishment BREAD AND BAKE			Inspection Date 10/14/2024		Time In 8:00 am		Time Out 10:00 am		
Address 12132 OLIVE BLVD			City/State CREVE COEUR, MO			Zip Code 63141		Telephone (314) 478-6173	
License/Permit #		Est. Number FA0011752		Permit Holder		Purpose of Inspection FINAL INSPECTION			
Inspected by MARK REDECKER			EHS Number EE0000012		Follow-up Date				

IN = IN COMPLIANCE OUT = OUT OF COMPLIANCE N/O = NOT OBSERVED N/A = NOT APPLICABLE COS = CORRECTED ON SITE R = REPEAT VIOLATION

PHYSICAL FACILITIES

1	Coved base throughout establishment <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
2	Surface characteristics; Floors, walls & ceilings in food prep area <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
3	Surface characteristics; Floors, walls & ceilings in food storage area <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
4	Surface characteristics; Floors, walls & ceilings in warewashing area <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
5	Surface characteristics; Floors, walls & ceilings in toilet rooms <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
6	Surface characteristics; Floors, walls & ceilings in walk-in refrigerator unit <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
7	Surface characteristics; Floors, walls & ceilings in bar <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R

WATER

8	Water quantity and availability; Capacity <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
9	Prohibiting a cross connection <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
10	Water quantity and availability; Pressure <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
11	Backflow Prevention, Air Gap <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R

WAREWASHING

12	Warewashing equipment; 3 compartment sink/dishwasher <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
13	Drainboards <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
14	Chemical/hot water sanitizer <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R

FOOD PREPARATION SINKS

15	Food prep sink air gap <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
16	Indirect connection on food prep sink <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R

Signatures

<div style="text-align: center; font-size: 2em; color: blue; margin-bottom: 10px;">N/A</div> <div style="border-top: 1px solid black; padding-top: 5px;"> Contact: INFO@BREADANDBAKE.COM Official Report Emailed </div>	<div style="text-align: center; font-size: 1.5em; color: blue; margin-bottom: 10px;"> </div> <div style="border-top: 1px solid black; padding-top: 5px;"> EHS: MARK REDECKER (314) 615-0894 </div>
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PREVENTING CONTAMINATION BY HANDS

17	Adequate handwashing facilities supplied & Accessible <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
18	Hand sink water temperature <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
19	Mixing valve on hand washing sinks <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
20	Hand sink used only for handwashing <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R

REFUSE/TRASH/HARBORAGE/PEST CONTROL

21	Refuse/trash suitable size and convenient <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
22	Outdoor refuse area curbed <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
23	Covered receptacle <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
24	Insect control devices properly located <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
25	Presence of insects <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R

DOORS

26	Toilet room enclosed <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
27	Outer opening protected <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R

DRESSING/LOCKER AREAS

28	Dressing and locker areas adequate <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
29	Dressing and locker areas properly located <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R

WINDOWS/DRIVE-THRU

30	Windows; Drive-thru windows <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
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LIGHTING

31	Shielded light bulbs in food prep areas <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
32	Sufficient light intensity in food prep areas <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
33	Sufficient light intensity in food service area <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
34	Sufficient light intensity in toilet room <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R

VENTILATION

35	Adequate ventilation hood in food prep area <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
36	Adequate ventilation in warewashing machine area <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
37	Ventilation in toilet room <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R
38	Ventilation hood drip prevention <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R

Signatures

N/A

Mark Redecker

Contact: INFO@BREADANDBAKE.COM

Official Report Emailed

EHS: MARK REDECKER

(314) 615-0894

VENTILATION

- 39 Adequate ventilation hood in warewashing area
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R

PLUMBING/SERVICE UTILITIES

- 40 Sewage disposal
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 41 Backflow prevention device on mop sink
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 42 Backflow prevention device on food prep sink
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 43 Installation of service sink
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 44 Grease trap is accessible
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 45 Utility lines elevated
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 46 Drying mops/mop hangers
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R

EQUIPMENT

- 47 Food equipment certification/durability
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 48 Counter mounted equipment; Elevated or sealed
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 49 Wall/floor mounted equipment; Spaced or sealed
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 50 Equipment in good repair and proper adjustment
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R

LINEN STORAGE

- 51 Storage of soiled linens
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 52 Clothes washer and dryer
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R

PROTECTION OF FOOD/FOOD RELATED ITEMS

- 53 Sneeze guard installation
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R

CONTACT SURFACES

- 54 Cleanability of food contact surfaces
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 55 Cleanability of nonfood-contact surfaces
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R

SHELVING

- 56 Corrosion-resistant, nonabsorbent, smooth, durable and easily cleanable
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 57 Six inches above floor
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 58 Removable kick plates
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R
- 59 Pegboard on gondola back panels
☐ IN ☐ OUT ☒ N/O ☐ N/A ☐ COS ☐ R

Overall Inspection Comments:

COMMISSARY ADD ON

Signatures

N/A

Mark Redecker

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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

N/A

Contact: INFO@BREADANDBAKE.COM
Official Report Emailed

Mark Redecker

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