



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

TIME IN	10:35 am	TIME OUT	3:47 pm
DATE	June 22, 2016	PAGE	1 of 6

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: S-F Scout Ranch Camp Famous Eagle Dining Hall		OWNER: Boy Scouts of America Greater St. Louis Area Council		PERSON IN CHARGE: Cheryl Budnik	
ADDRESS: 150 U.S. Hwy 67			ESTABLISHMENT NUMBER: 4785		COUNTY: St. Francois (187)
CITY/ZIP: Knob Lick, MO 63651		PHONE: 573-756-5738		FAX: 573-756-1243	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____	

RISK 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.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/C N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>CJL Budnik</i> Cheryl Budnik		Date: June 24, 2016	
Inspector: <i>Jon Peacock</i> Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: July 5, 2016



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Chicken nuggets from oven	175	Chicken nuggets/Hot food cabinet	137-159
Pork sausage links/Hot food cabinet	135	True 2 door fridge in kitchen/Ambient	38
Yogurt/True 2 door fridge in kitchen	44	Pasta salad/True 2 door fridge in kitchen	39
True 2 door fridge by grill/Ambient	36	True 4 door ice cream freezer in kitchen/Ambient	2
True 2 dr fridge/Serving Area/Ambient	41	Cooked pork sausage from tilt kettle	170

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

3-501.17A	Pasta salad observed in True 2 door refrigerator in the kitchen with a date label of "6/13". According to Ms. Budnik the date was the preparation date. Ready-to-eat (RTE) potentially hazardous foods (PHF's) refrigerated for more than 24 hours at 41F or lower must be labeled with a discard date of no more than 7 days, (i.e. the date of preparation or package opening plus 6 additional days). (Corrected by voluntarily discarding)	COS	CB
3-501.16A	Yogurt was observed at 44F in the True 2 door refrigerator in the kitchen. PHF's must be held refrigerated at or below 41F. Please monitor the refrigerator and the process for preparing and storing foods within.	7/5/16	
2-401.11B	A closed beverage container was observed stored on a shelf next to loaves of bread and above a toaster oven in the kitchen.		
2-401.11B	A closed beverage container was observed stored on a table adjacent to clean beverage pitchers in the kitchen. A food employee may drink from closed beverage containers if the container is handled to prevent contamination of the food employee's hands, the container and stored in a manner to prevent the contamination of exposed food, clean equipment and utensils, linens and unwrapped single-service and single-use articles.		
7-201.11B	A spray bottle of glass cleaner was observed stored on a table immediately adjacent to a cooking griddle in the kitchen. Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens, single-service and single-use articles. (COS by removal and storing properly)	COS	

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

5-205.11A	Kitchen handwashing sink by the True 2 door refrigerator in the kitchen was observed with a large refuse container in front of it. Handwashing sinks must be maintained so they are accessible at all times for employee use. (Corrected by relocating the refuse container to another location).	COS	CB
6-301.12A	No paper towels were observed in the paper towel rack at the handwashing sink by the True 2 door refrigerator in the kitchen. Each handwashing sink must be provided with individual, disposable towels or other means to allow for the sanitary drying of hands. (Corrected by placing paper towels at this sink).	COS	
4-903.11A	Box of single-use items were observed on the floor in the preparation cooler room. Single-use items must be stored in a clean, dry location where they are not exposed to splash, dust or other contamination, and at least 6 inches above the floor.	7-5-16	
4-903.11A	Boxes of single-use items were observed on the floor in the former location of the washer and dryer. Single-use items must be store in a clean, dry location where they are not exposed to splash, dust or other contamination, and at least 6 inches above the floor.		
6-301.12A	No paper towels were observed in the paper towel rack at the handwashing sink in the preparation cooler room. Each handwashing sink must be provided with individual, disposable towels or other means to allow for the sanitary drying of hands. (Corrected by providing paper towels)	COS	
5-205.15B	Handwashing sink drain was observed leaking in the preparation room cooler. A plumbing system must be maintained in good repair.	7-5-16	

EDUCATION PROVIDED OR COMMENTS

Note: The exit interview was not conducted on June 22, 2016 due to time constraints. Another visit was made on June 24, 2016 to complete the exit interview with Ms. Budnik and Mr. Deangelo Ramos, B.S.A.

Person in Charge /Title: Cheryl Budnik	Date: June 24, 2016
Inspector: Jon Peacock	Telephone No. (573)431-1947
EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: July 5, 2016



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Shredded cheese/Salad bar	53	Preparation cooler room/Ambient	70
Walk-in cooler/Ambient	38	Half-pint milk/Walk-in cooler	38
Walk-in cooler/Ambient	38	Sliced cheese/Ambient	41
Walk-in freezer/Ambient	0	Whirlpool chest freezer/Ambient/PX	0
True chest freezer/Ambient/PX	2	Coke counter fridge/Coke fridge/Ambient/PX	36/41

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5-205.15A	RPZ backflow prevention device observed leaking from the atmospheric vent on the water line to the Groen food steamers in the kitchen. A backflow prevention device must be operable and maintained in good repair.	7/5/16	CB
4-601.11A	Dried food debris was observed on the top underside of the Hobart mixer in the kitchen. Food-contact surfaces of equipment must be clean to the sight and touch and must be washed, rinsed, sanitized and air dried by a clean-in-place (CIP) method or by immersing in the 3-vat sink or dish machine.		
7-201.11B	A bottle of liquid dish detergent and a box of coffee pot cleaner was observed stored on the 3-vat sink drainboard and a shelf above the 3-vat sink respectively. Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens and single-service or single use items. Please store below the 3-vat sink or in an area below the above-mentioned items. (Corrected by relocating from observed location).	COS	
3-501.16A	Shredded cheese was observed in plastic pans at 53F on the salad bar. The salad bar uses ice as a cooling medium for maintaining PHF's at or below 41F. The ice was observed below the bottom of the pans. Also, cut lettuce was observed on the salad bar. Please ensure that PHF's are maintained at or below 41F OR use time as a public health control for maintaining PHF's per 3-501.19 of the Missouri Food Code. (If time as a control is used, written procedure must be developed for tracking PHF's and all PHF's must be discarded after service.)	7/5/16	

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6-501.12A	Dried food debris was observed on the floor and wall in the dish room. Physical facilities must be cleaned as often as necessary to maintain cleanliness. Please clean.	7/5/16	CB
6-501.12A	Dust and debris was observed on the floor in beneath the serving line equipment. Physical facilities must be cleaned as often as necessary to maintain cleanliness. Please clean.		
4-903.11B	Plastic bowls and plates were observed stacked on shelving in the kitchen with the food-contact surfaces of these items exposed. Clean equipment and utensils must be stored covered or inverted.		
4-903.11B	Assorted utensils were observed in an uncovered container on the lower shelving in the kitchen. Clean equipment and utensils must be stored covered or inverted. Please store in clean, covered container.		
4-903.11B	Drawer broken and drawer front missing in kitchen. Assorted utensils were observed stored in a drawer below the missing drawer front. Clean equipment and utensils must be stored in a manner to prevent their contamination. Please repair/replace drawer and/or store clean equipment and utensils in a clean, covered container in the interim.		
6-202.14	Restroom door in PX was not self-closing. Restroom doors that open into a food establishment must be fully self-closing. Please install self-closing device.		
4-903.11A	Boxes of single-use items were observed on the floor in the "caged storage area". Single-use items must be stored in a clean, dry location and at least 6 inches above the floor.		

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EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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3-306.11	Boy scouts were observed preparing peanut butter and jelly sandwiches at a table near the salad bar. No means for the sanitary dispensing of the bread or for the protection of the food (i.e. sneeze shields, etc.) was observed. Foods that are designated for self-service by a consumer must be protected from contamination by sneeze shields, packaging or other effective means.	7/5/16	CB
2-301.14 A-I	Two food employees was observed changing single-use gloves without an observed handwashing process occurring. Food employees must wash their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-use items and before donning gloves for working with food, etc.		
5-203.11A	The preparation of snow cones was observed occurring in the PX. A convenient handwashing sink was not available for use by food employees. (A handwashing sink was located in a restroom approximately 10-15 feet away). A convenient handwashing sink must be installed in the area in which the snow cones are prepared and be properly equipped OR the preparation and sale of snow cones must be discontinued until the handwashing sink can be installed.		
3-501.17A	A container of cooked green beans was observed in the walk-in cooler with a label showing "6/14". RTE, PHF's held under 41F refrigeration for more than 24 hours must be labeled with a discard date of no more than 7 days, (i.e. the date of preparation or package opening plus 6 days). (Corrected by voluntary discarding)	COS	

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4-302.11	Boy scouts were observed obtaining slices of bread by reaching into an opened package of bread setting on a table next to the salad bar. A food dispensing utensil must be available for each food container displayed for self-service by the consumer. Please locate the bread so it is protected from potential contamination by the consumer and provide utensils for obtaining the bread.	7/5/16	CB
6-301.14	No handwashing signage was observed at any of the restroom handwashing sinks off the dining room. Handwashing signage must be installed at all handwashing sinks used by food employees.		
6-501.11	Window iced over on door into the walk-in cooler. Physical facilities must be maintained in good repair. Please replace.		

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3-501.17A	Six pans of pulled pork were observed in the walk-in cooler without any date marking labeling. Per Ms. Budnik, the pork was cooked and pulled on June 21, 2016. RTE, PHF's held for more than 24 hours under 41F refrigeration must be labeled with a discard date that is no more than 7 days, (i.e. the date of preparation or package opening plus 6 days). (Corrected by labeling with a discard date. PLEASE BE ADVISED that any RTE PHF's within the refrigerators without correct date marking labeling WILL BE DISCARDED!	COS	
3-501.17A	Diced tomatoes and cut watermelon were observed in the walk-in cooler with a label of the date of preparation. Please ensure that all RTE, PHF's that are refrigerated at or below 41F for more than 24 hours are labeled with a discard date that is no more than 7 days, (i.e. the date of preparation or package opening plus 6 days). (Corrected by placing the discard date labeling on the foods.)	COS	
6-501.111 B	Rodent droppings were observed on the flooring in the public restroom area of the building. Rodent droppings were observed on the floor of the restroom in the PX. Rodent droppings were observed on the floor in the "caged storage area". The presence of insects, rodents, or other pests must be controlled to minimize their presence on the premises. Please clean and remove all evidence of rodent activity throughout the building and intensify pest control measures.	7/5/16	
4-601.11A	Dried food debris was observed on the cutting blade and guard of the meat slicer in the food preparation cooler. Food-contact surfaces of equipment must be clean to the sight and touch. Please wash, rinse, sanitize & air dry every 4 hours or less.		

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2-201.11E	A copy of the employee illness policy was not available during this visit. Please provide a copy of the policy that requires food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. Also, the policy must describe when and under what conditions a food employee may be restricted, excluded and the procedures for reinstating a food employee. A copy of the US FDA Employee Health and Personal Hygiene Handbook should be consulted for review and development of an employee illness policy. This booklet may be reviewed on-line. The US FDA Employee Health and Personal Hygiene Handbook may be utilized as the employee illness policy. If so, please download a copy and provide a written statement acknowledging the use of this handbook.	7/5/16	
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