



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

TIME IN	7:46 am	TIME OUT	1:14 pm
DATE	June 13, 2018	PAGE	1 of 4

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 Council		PERSON IN CHARGE: Brandy Sanders, Dir Din Serv	
ADDRESS: 150 U. S. Highway 67			ESTABLISHMENT NUMBER: 4785		COUNTY: St. Francois
CITY/ZIP: Knob Lick 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 type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>6/14/2018</u> Results <u>pending</u>	

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

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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" 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 checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		<input checked="" type="checkbox"/>
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Brandy Sanders</i>		Brandy Sanders, Dir Din Serv		Date: June 13, 2018	
Inspector: <i>Rose Mier</i>		Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: June 27, 2018	



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ESTABLISHMENT NAME S-F Scout Ranch, Camp Famous Eagle Dining Hall		ADDRESS 150 U. S. Highway 67		CITY /ZIP Knob Lick 63651	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Oatmeal, self-service counter		141	Hot hold cabinets/serving line, ambient (empty)		150, 150
Hot hold cabinet, kitchen (empty), ambient		188	True cooler/serving line: ambient, milk		37, 38
4-door freezer/kitchen: ambient		27	Hot hold cabinet, kitchen: ambient, potatoes		138, 138
Whirlpool Chest freezer/storage area, ambient		0	True cooler/kitchen: ambient, beets, macaroni salad		39, 39, 39
			True cooler/kitchen: ambient, liquid egg, hummus		39, 42, 39

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.**

4-601.11A	MAIN KITCHEN Food debris observed on two frying pans, stored on the shelf with pitchers (above Farberware counter top oven. Food contact surfaces shall be clean to sight and touch. Please inspect equipment and utensils after cleaning and before storing to ensure cleanliness. COS by returning to 3-vat sink for cleaning	COS	
3-501.17A, B	Food was observed labeled with the day of opening or preparation. Potentially hazardous food that is ready-to-eat and held more than 24 hours shall be labeled with the date of disposition, which is the day of opening or preparing plus an additional six days. Please label foods with disposition date.	6/13/18	
4-601.11A	Numerous plates, trays, bowls, etc. throughout the kitchen were found with food debris on them or were wet nested. Please inspect the equipment and utensils before storing to ensure cleanliness, and provide adequate equipment for complete air drying.	6/13/18	
4-601.11A	Dried food debris observed on the splash shield and guard on the Hobart floor mixer. Please wash, rinse, and sanitize all parts of the mixer to prevent contamination of food while the mixer is in use.	6/13/18	
4-501.114 A	WAREWASHING ROOM The quaternary ammonia concentration in the spray bottle of sanitizer was greater than 400 ppm. According to label instructions, the concentration should be between 200 and 400 ppm in sanitizer solutions. Please use sanitizer test strips to ensure the correct concentration of sanitizer is obtained in solutions.	6/13/18	
5-402.13	The floor drains for the mechanical dish machine backed up when the machine was used. Roto Rooter came on-site and snaked the drains. COS by snaking drains.	COS	

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

4-904.11B	SERVING LINE Slotted serving spoons were stored with their handles down in a canister, stored below the serving table. Utensils shall be stored with their handles up to prevent contamination of the food contact surface when retrieving. Please store utensils handles up.	6/13/18	
4-601.11A	Debris observed on the blue mobile, 4-stack plate holder. Clean equipment shall be protected from contamination while in storage. Please clean plate holder as often as needed to keep clean. COS cleaning	COS	
6-501.112	Spider webs and spider egg cases observed in the cabinet and on the floor under the cabinet, located at the far left of the serving table. There shall be no evidence of pests. Please remove spider webs and debris under cabinet. COS by cleaning	COS	
4-901.11A	MAIN KITCHEN Allergen utensils were observed to be wet, stored in a lidded container on the work table that held the Farberware oven. Equipment and utensils shall be air dried before storing. Please reclean these utensils and the container, and allow complete air drying.	6/13/18	
4-903.11A	Dead insects observed on the top of the mobile tray storage rack. Please wash, rinse, and sanitize the storage rack to prevent contamination of clean equipment. COS by cleaning	COS	
3-307.11	A cook was observed using the outside of a can to spread food in a pan. Please use only clean and sanitized utensils for food contact. COS by discussion with staff and manager.	COS	
4-302.12A	There was no thermometer for use by staff preparing food for those with allergens. Food thermometers shall be provided in all food preparation areas. Please provide a dedicated thermometer for this area.	6/14/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: A → line through an item on page one indicates the item was not observed or is not applicable.

Person in Charge /Title:	Brandy Sanders, Dir Din Serv	Date: June 13, 2018
Inspector:	Rose Mier	Telephone No. (573)431-1947 EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: June 27, 2018



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Pasta salad in prep cooler	55	Walk-in cooler: ambient, pasta salad, yogurt	36, 40, 42
Walk-in freezer, ambient	0	Walk-in cooler: ambient, cooked sausage, milk	36, 42, 37
Chest freezer/trading post: ambient	12	Walk-in prep cooler: ambient, pasta salad, melon, Manwich	55, 55, 52, 67
Beverage cooler/trading post: ambient	38	Allergen hot dogs, flat grill, for hot holding (freshly opened)	142
Mac & Cheese, kettle, for hot holding	176	Hot dogs, kettle, for hot holding (freshly opened)	172

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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7-201.11A	STORAGE AREA A can of mop spray, and spray bottles of sanitizer and pan cleaner were stored on the top shelf, above clean linens, located across from the Whirlpool chest freezer. Chemicals shall be stored below or separately from clean linens, single-use items, clean equipment/utensils, and food. Please provide an area to store store all chemicals that is separate from or below these items.	6/13/18	<i>[Signature]</i>
7-201.11A	A spray bottle labeled "bleach" was stored on top of the ice maker. Chemicals shall be stored where food cannot be contaminated. Please store spray bottle in a designated area where food and food-related items cannot be contaminated.	6/13/18	<i>[Arrow pointing down]</i>
4-601.11A	Debris and moisture was observed in several of the portable Cambro insulated food cabinets. Please wash, rinse, sanitize, and air dry this equipment after each use.	6/13/18	
3-501.16A	WALK-IN COOLERS/FREEZERS Food is portioned for camp deliveries in the prep cooler and stored in crates in the prep cooler until pick up around 11:45 am. At 9:30 am, the pasta salad was measured at 55F, canned Manwich at 67F, and water melon at 52F. The ambient temperature of the cooler was 55F. Food shall be held at 41F or lower. Please pre-cool ALL potentially hazardous food to 41F or lower before portioning, and return ALL potentially hazardous food to a cooler at 41F or lower until it is loaded onto distribution vehicles. NOTE: watermelon and pasta salad were moved into the walk-in cooler until pick-up.	6/13/18	

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4-302.14	WAREWASHING ROOM There were no test strips to check the concentration of quaternary ammonia in sanitizer solutions, nor were there thermolabels for the warewashing machine that sanitizes in the rinse cycle with heat. Please provide both types of test strips and have them accessible and in use daily.	6/20/18	<i>[Signature]</i>
5-205.15B	The middle vat of the 3-vat sink leaked. Plumbing shall be maintained in good repair. Please repair so water can be held in the vat, and to keep floor dry.	6/27/18	<i>[Arrow pointing down]</i>
6-301.11	There was no soap at the handwashing sink. Please supply soap at all times. COS by providing soap.	COS	
6-302.11	STORAGE AREA Toilet paper was not in a dispenser in the staff bathroom. Please provide toilet paper through a dispenser in a sanitary manner.	6/13/18	
4-601.11C	Mold, moisture, and debris observed inside the Whirlpool chest freezer (not in use), located near the entry loading dock for food transport. Please clean, sanitize, and air dry this freezer. Remove it from the facility if it will not be used.	6/27/18	
3-302.15A	According to manager, bananas are not washed prior to serving. All produce shall be washed before peeling, cooking, cutting, or serving whole. Please ensure all produce is washed.	6/13/18	

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NOTE	Water samples will be collected on the morning of June 14 for bacteriological and mineral safety.		
4-702.11	TRADING POST When questioned, staff could not answer how the slushie machines are cleaned. Please ensure all staff responsible for maintaining the machines are trained on correct cleaning and sanitizing procedures for these machines.	6/13/18	
7-201.11B	LOADING DOCK Four gallons of bleach were stored above clean equipment on the rack. Toxins shall be stored below or separately from clean equipment. Please store chemicals in a designated area.	6/13/18	
2-401.11A, B	An unlidded cup of coffee and a lidded container of beverage were stored above clean equipment on the storage racks. Employee drinks shall be stored where clean equipment, clean linens, single-use items, and food cannot be contaminated. Please designate an area for employee beverages. NOTE: employees may drink while working with food, but they must drink from a lidded container and wash hands after drinking.	6/13/18	
7-102.11	MOP ROOM A spray bottle of liquid was stored on the shelf. The bottle was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label bottle.	6/13/18	

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
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6-302.11	TRADING POST The toilet paper was not in the dispenser in the bathroom. Please install toilet paper in dispenser to provide a sanitary method of dispensing.	6/13/18	
5-205.15B	DINING AREA BATHROOMS Water was pooled in several of the bathrooms below toilets or along the floor/wall junctures. Plumbing shall be in good repair. Please inspect and repair all leaks.	6/27/18	
6-501.16	MOP ROOM next to director's office A mop was wet and left in the mop sink. Mops shall be hung to dry. Please provide area for drying mops.	6/27/18	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: June 27, 2018