



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

TIME IN	11:41 am	TIME OUT	12:41 pm
DATE	June 13, 2018	PAGE	1 of 3

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 Gamble Commissary/PX	OWNER: Boy Scouts of America-Greater St. Louis Area Council	PERSON IN CHARGE: Bryson Schroeder
ADDRESS: 120 US Highway 67	ESTABLISHMENT NUMBER: 4793	COUNTY: St. Francois (187)
CITY/ZIP: Knob Lick, MO 63651	PHONE: 573-756-5738	FAX: NA
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 Pending _____ 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<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			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Conformance with Approved Procedures		
<input checked="" 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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 checked="" type="checkbox"/>	<input 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			<input checked="" type="checkbox"/>	<input type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<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 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 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 checked="" type="checkbox"/>
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge / Title: 	Bryson Schroeder	Date:	June 13, 2018
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:	6-27-2018



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ESTABLISHMENT NAME S-F Scout Ranch-Camp Gamble Commissary/PX		ADDRESS 120 US Highway 67		CITY /ZIP Knob Lick, MO 63651	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cooked ground beef crumbles @ Camp			Pasta salad at Camp Famous Eagle Dining Hall		
Famous Eagle Dining Hall Prep. Area		30	Prep. Area		48
Walk-in cooler/Camp Famous Eagle		37	Ham slices/Camp Famous Eagle Walk-in cooler		34
Walk-in freezer/Camp Famous Eagle		-5	Walk-in cooler/Camp Famous Eagle		39
Sw. cheese/Camp Famous Eagle W.In		40	Camp Famous Eagle Walk-in Prep. Area/Ambient		56

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.**

Note: The above temperatures were randomly taken of foods at approximately 11:13 am prior to departure from Camp Famous Eagle Dining Hall. I then left this site at approximately 11:34 am and followed the delivery truck to Camp Gamble Commissary. I arrived at the Camp Gamble Commissary at approximately 11:41 am and began the inspection. The delivered food was observed served out from approximately 11:58 am - 12:08 pm. It is recommended that a refrigerated means for transporting potentially hazardous foods (PHF's) be utilized for within the camp or from retail food establishments to ensure these foods are held at or below 41F.

The following temperatures were again randomly taken: Cooked ground beef crumbles 32F, Pasta salad 51F. Walk-in cooler 36F (Ambient), Chest freezer (Bagged ice storage) 20F.

3-501.16A Pasta salad was observed at 48F in the walk-in cooler preparation room at Camp Famous Eagle. PHF's must be held at or below 41F. According to a member of the kitchen staff, due to a product shortage, the salads were obtained at the Fredericktown Wal-Mart Supercenter this day at approximately 10:30 am. Sales receipts for these foods were provided to me at approximately 1:00 pm. Foods were obtained at Country Mart and Wal-Mart Supercenter in Fredericktown MO.

3-501.16A Pasta salad was observed at 51F upon delivery to the Camp Gamble commissary. PHF's must be held at or below 41F through the preparation and storage process or controlled by time as a public health control per 3-501.19 of the Missouri Food Code.

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.**

4-601.11C Debris and dead insects were observed on the outside top of the Scotsman ice machine and the exterior surface of the storage bin door was observed with debris on it. Non-food contact surfaces of equipment. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.

6-202.11A Fluorescent lighting was observed over the Scotsman ice machine without shielding and the bulbs did not appear to be shatter-resistant. Please obtain shielding to fully enclose the light bulbs or obtain shatter-resistant light bulbs for all lighting in the area over/around the ice machine.

6-202.15A Daylight was observed below the rear overhead door into the commissary. Exterior openings of a food establishment shall be protected against the entry of insects, rodents or other pests. Please seal.

6-202.15A Daylight was observed beneath the overhead doors where foods are distributed. Exterior openings of a food establishment shall be protected against the entry of insects, rodents or other pests. Please seal.

3-302.15A Loose apples were observed in the individual milk crates delivered to the commissary. Some of the apples were observed with stickers remaining on them. All fruits and vegetables shall be thoroughly washed in water prior to being served. These foods shall also be placed in food-grade storage bags to protect them during transportation.

EDUCATION PROVIDED OR COMMENTS

I completed this document at the Camp Famous Eagle Dining Hall from approximately 12:49 pm until 2:54 pm. The Camp Gamble Gateway Traders PX was not in operation during this visit.

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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: 6-27-2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cooked beef crumbles in bag/Arrival to Camp Gamble Commissary		32	Pasta salad/Arrival to Camp Gamble Commissary		51
Chest freezer/Bagged ice		20	Camp Gamble Commissary walk-in cooler/Ambient		36
			Camp Gamble PX/Whirlpool chest freezer/Ambient		20
			Camp Gamble Px/True glass-front fridge/Ambient		41

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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.			
7-201.11 A/B	Bottles of Dawn dish detergent were observed stored on wooden shelving above boxes of toilet tissue and individual serving portions of Cheerio's cereal. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens or single-service or single-use articles. Please store the dish detergent below or separately from these items.	6-27-18	BS
4-601.11A	Debris was observed on the inside of the Scotsman ice machine bin door. Food-contact surfaces of equipment shall be clean to the sight and touch. Please wash, rinse, sanitize (50-100 ppm unscented chlorine or equal), and allow to air dry. This process should be completed when the ice bin is empty to prevent possible contamination of ice.		
6-501.111 B	A live toad was observed beneath the wooden shelving near an entry door into the walk-in cooler. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises. Please remove the toad or any other observed pests.		
6-501.111 B	Rodent droppings were observed along the base of the wall and in the open wall cavities in the portion of the commissary where cot and tent supplies were located. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises. Please clean commissary and remove all evidence of pest activity and implement pest control activities. It is recommended that a pest control operator be retained.		
5-203.14B	Two urinals in the staff restroom were observed lacking backflow protection in the incoming water line. A plumbing system shall be installed to prevent a backflow into the water supply. Please install an A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention device.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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5-501.11B	Refuse dumpsters were observed positioned on the ground behind the commissary building. The surface where outdoor refuse containers are located shall be constructed from nonabsorbent, smooth and durable material, such as concrete or asphalt or the dumpsters be equipped with wheels, etc., to be located above the ground.	6-27-18	BS
5-501.114	A refuse dumpster was observed with a missing lid. Further, the same dumpster was observed with a drain opening but no drain plug was installed. Evidence of pest activity around the dumpsters was observed by plastic debris that had been pulled through the drain opening. Please install a drain plug.		
4-501.11B	The Scotsman ice machine bin was observed with a missing seal in the upper left corner of the bin. Equipment components shall be kept intact and maintained per manufacturer.		
Note:	 = NO/NA		
Note:	According to Mr. Schroeder the ice scoop(s) and the slushy machine is disassembled and returned to the Camp Famous Eagle Dining Hall for cleaning and sanitizing. Please these items are washed, rinsed, sanitized and air-dried through the dish machine or 3-vat sink. Further, please obtain easily cleanable and nonabsorbent containers with tight-fitting lids for storing extra ice scoops or other food dispensing utensils and for transporting cleaning utensils and equipment.		

EDUCATION PROVIDED OR COMMENTS

Note: The restroom used by staff at the commissary/Gateway Traders PX is located at the staff camping area approximately 100-150 feet from the building. This document will be emailed to Mr. Schroeder at: rand.sbarf@gmail.com

Person in Charge/Title Bryson Schroeder		Date: June 13, 2018	
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: 6-27-2018