



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

TIME IN	7:50 am	TIME OUT	2:36pm
DATE	June 23, 2017	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 Area Council	PERSON IN CHARGE: Brandy Sanders, Dir Din Serv	
ADDRESS: 150 U. S. Highway 67		ESTABLISHMENT NUMBER: 4785	COUNTY: St. Francois (187)	
CITY/ZIP: Knob Lick 63651		PHONE: 573/756-5738	FAX: 573/756-1243	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
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>6/19/2017</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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/C N/A	Proper date marking and disposition		
<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 checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT 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"/> 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"/> C <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		
<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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>		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 type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		<input checked="" type="checkbox"/>				

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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Brandy Sanders</i> Brandy Sanders, Dir Din Serv		Date: June 23, 2017	
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: July 5, 2017



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

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	
Ambient, walk-in freezer		3	Walk-in cooler: ambient, yogurt		38, 40	
Whirlpool chest freezer, ambient		0	Walk-in cooler: ambinet, milk, sausage		35, 35, 34	
True cooler at service area		32	Am. chz & yogurt in True cooler in kitchen		41, 38	
Slaw in cooler at service area		35	FWE warming cabinets 1 &3 (#2 not in use)		182, 172	
True cooler in kitchen		38	Pork butts, oven		188	
Code Reference	PRIORITY ITEMS 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.				Correct by (date)	Initial
4-601.11A	Cambros, stored by the ice maker, had debris on the inside. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize Cambros after each use.				6/24/17	AS
3-501.16A	Cut lettuce was observed inside crates in the pack room at 8:15 am. Packages had temperatures of 45 to 46F. The crates will be taken to individual camps at lunch at approximately 11 am. The ambient temperature of the room was 46F. Cut lettuce is a potentially hazardous food and shall be held at 41F or lower. Please keep lettuce (and all PHF) in cooler at 41F or lower until time for distribution, OR lower temperature of pack room to 41F or lower.				6/24/17	
3-501.16A	Several containers of repackaged soup were stored on the shelf in the pack room. The internal temperature of the soup was 44F and dated June 22. Please discard soup and do not store potentially hazardous food in the pack room unless temperature is 41F or lower. COS by discarding				COS	
3-501.17A, B	Hot dogs, sausage, opened milk, and soup were observed in the pack room and walk-in cooler with incorrect or no date labeling. Ready-to-eat, potentially hazardous food that is opened (if commercially prepared) or prepared on-site and held for more than 24 hours shall be labeled with the date of disposition, which is the date of opening or preparation plus an additional six days. If food is to be placed in freezer, then label with the number of days that the food was refrigerated, and label package when it is thawed with correct number of days to disposal (seven days total thawed). Please label food with the correct date of disposition.				6/23/17	
3-302.11A	Eggs were stored above ready-to-eat food in the walk-in cooler containing milk. Raw animal-derived food shall be stored below all other food, and poultry on the lowest shelf. COS by moving eggs to bottom shelf.				COS	
3-301.11B	Employee was observed filling pitchers with water, stored on a mobile rack, with a hose. He was observed touching the inside of the pitchers, and the hose laid across the filled pitchers. He did not wear gloves. Please protect food by not touching inside of pitchers or laying hose across pitchers.					
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
6-501.12A	Debris and dead insects observed on the floor in the storage, mop, employee bathroom and packing rooms. Physical facilities shall be kept clean. Please clean behind all equipment as often as needed to keep clean.				7/5/17	AS
4-502.13	Single-service food containers and lids were stored on the clean equipment and single-use shelf in the pack room. Single-service items shall not be reused for food. COS by discarding containers and lids.					
4-901.11A	A large, white, Rubbermade, food-contact can (used for beverages), was stored in the dry storage area tightly lidded. Water was observed in the bottom. Equipment shall be air dried before storing. Please allow complete air drying after cleaning and sanitizing.					
3-305.11A	Many boxes of food, single-use items, and equipment were stored on the floor in the "cage." These items shall be stored a minimum of six inches off the floor. Please provide adequate shelving and/or pallets for storage in the "cage."					
4-904.11A	The sno-cone machine and containers of flavors were stored on the floor near the Whirlpool chest freezer. Please store the machine and flavorings at least six inches off the floor.					
3-305.11A	Debris and sand observed in the mop sink and mop buckets. Sinks and mop buckets shall be kept clean. Please clean mop sink and mop buckets after use.					
4-904.11A	Bowls, saucers, and trays were observed stored wet-nested. Equipment and utensils shall be air dried after cleaning and sanitizing. Please provide adequate space to allow complete air drying before storing.					
6-501.18	There were no soap or paper towels at the handwashing sink in the warewashing room, and the sink was soiled with food debris. Handwashing sinks shall be used only for handwashing, and supplied with soap and paper towels at all times. Please clean sink and supply correctly. Ensure its use.					
4-901.11A						
6-301.11,						
6-301.12						
6-501.18						
EDUCATION PROVIDED OR COMMENTS						
LUNCH MENU: Pizza (pre-cooked ingredients); pasta salad (tomatoes, olives, green peppers); water, flavored water						
Person in Charge (Signature): <i>Brandy Sanders</i>		Brandy Sanders, Dir Din Serv		Date: June 23, 2017		
Inspector (Signature): <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: July 5, 2017		

John Wiseman

John Wiseman



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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
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
FWE hot hold cabinet, ambient (empty)	140	True 2-door cooler: ambient, beans	34, 40
Pizza, oven	210-211	Commissary/PX: beverage cooler, ambient	38
		Commissary/PX: chest freezers	12, 4

Code Reference	PRIORITY ITEMS 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.	Correct by (date)	Initial
3-101.11 3-202.15	Four cans of black olives and one can of cherry pie filling were dented on their seam. Food packaging shall be in good condition and protect the contents of the food, and food shall be safe. Please inspect cans for dents before placing on rack; dispose of food or place in a designated area for return to distributor. COS by opening cans and disposing of contents.	COS	
7-102.11	A spray bottle containing a yellow liquid was stored on the handwashing sink in the warewashing room. The bottle was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label spray bottle or discard contents.	6/23/17	
7-201.11B	Chemicals were stored on, in, and above the 3-vat sink. Chemicals shall be stored separately from or below equipment.	6/23/17	
3-501.17B	Pork and beans, stored in the True 2-door cooler in the kitchen, were labeled with an 8-day disposition date (6/19 to 6/26). Please label with a 7-day disposition date (day of opening or preparation plus six days).	6/23/17	
4-601.11A	Food debris observed on the blade of the table-mounted can opener, stored by the deep fryers. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize after use.	6/23/17	
4-601.11A	Two SS pans, stored on shelf below the prep table, were observed with food debris. Please inspect equipment after cleaning before storing. NOTE: pans were placed in warewashing room.	6/23/17	
3-501.15A	Pork was cooling on the counter before being placed in the cooler, then the meat pulled for supper. According to manager, food is not monitored for time and temperature during the cooling process. Food shall be monitored while cooling, and shall be cooled from 135F to 70F within 2 hours, and from 70F to 41F within an additional four hours. Please monitor and record time and temperature for all foods that are cooled. (At 8:00 am, pork butts were at 188F; at 9:07 am, pulled pork was 125F; whole butts were 155-160; at 10:10 am, pulled pork was 75 to 78F	6/23/17	

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
5-205.15B	A leak was observed in the drain below the 3-vat sink. Plumbing shall be maintained in good repair. Please repair leak.	7/5/17	
4-901.11A	SS pans, stored on the shelf below the prep table, and dishes on the clean dish rack, in the kitchen food prep area were observed wet-nested. Please allow complete air drying of equipment before storing.	↓	
4-502.13A	Single-use aluminum baking pans, stored on the clean equipment rack in the kitchen prep area, were being re-used. Single-use items may not be reused.		
4-603.16	An employee was observed cleaning a steel table using soapy water and then with sanitizer. A rinse step was not used between washing and sanitizing. Washed food contact surfaces shall be rinsed so that abrasives and cleaning chemicals are removed prior to sanitizing. Please rinse cleaned surfaces after washing and before sanitizing.		
4-903.11A	Single service aluminum pans were observed stored on the floor beside the work table at the north side of the kitchen. Single use/service items shall be protected from contamination by storing them at least six inches off of the floor. Please store single use items off of the floor.		
4-903.11A	Food residue was observed dripping off the back side of the work table onto cleaned food equipment at the north side of the kitchen. Cleaned equipment shall be stored in a manner that prevents exposure to splash, dust, or other contamination. Please protect clean equipment from contamination.		
5-501.16C	A waste can was not observed at the hand wash sink at the south side of the service area. A waste can shall be provided at all hand wash sinks for soiled paper towels.		
6-501.11	Window in the door to the walk-in freezer was iced over. Facility shall be maintained in good repair. Please repair to prevent ice accumulation.		

EDUCATION PROVIDED OR COMMENTS

This facility was inspected from 7:50 am to 12:10 pm when I left to join John Wiseman at Camp Gamble to help with inspection. We returned to this facility at 12:57 pm to complete typing the form and the exit interviews for both facilities.

Person in Charge /Title: Brandy Sanders, Dir Din Serv	Date: June 23, 2017
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: July 5, 2017

John Wiseman



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS 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.	Correct by (date)	Initial
4-601.11A	Food residue was observed on a measuring cup stored in a utensil drawer at the northeast side of the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving the measuring cup to ware washing.	COS	BS
3-501.17A	A package of American cheese not in its original packaging was observed stored in the True cooler at the northeast side of the kitchen without a date of disposition. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food shall be sold, consumed or discarded. Please label potentially hazardous foods with an appropriate discard date.	6/23/17	
4-601.11A	Food residue was observed on five metal tongs stored in a utensil drawer at the east side of the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving the tongs to ware washing.	COS	
6-501.111	Rodent droppings were observed on the floor between the True cooler and the adjacent steel cabinets in the front service area. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises by routine inspection of the facility, eliminating harborage conditions and points of entry and by using traps or commercial pest control services. Commercial rodent traps were observed in use throughout the facility. Please remove evidence of pests and continue remediation.	6/24/17	
2-201.11E	There was no employee illness policy available when requested. Please provide or develop a written policy that is compliant with the Mo. Food Code that requires food employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. The policy must describe when and under what conditions a food employee may be restricted or excluded, and the procedures for reinstating a food employee.	7/5/17	

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
6-301.11	Soap and paper towels were not provided at the hand wash sink at the north side of the service area.	6/23/17	BS
6-301.12	According to the manager, the sink is not used by the staff. All hand wash sinks shall be adequately provisioned with hand soap and a sanitary means of hand drying. Please place hand soap and paper towels at this hand wash sink.	6/23/17	
6-501.12A	Dirt and debris was observed on the floor below the service line in front service area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the service line as often as necessary.	7/5/17	
6-301.12A	The paper towels in the bathroom for the commissary/PX were not in a dispenser. Paper towels shall be dispensed in a sanitary manner. Please supply a dispenser if paper towels are to remain in this bathroom (a warm air hand dryer was also provided).	6/23/17	
6-301.14	There was no handwashing sign at the handwashing sink in the commissary/PX bathroom. Please post a sign to remind users of the importance of handwashing.	6/23/17	
4-302.14	There were no heat sensitive tapes to ensure sanitizing cycle of the warewashing machine reaches the correct temperature. Please supply heat sensitive tapes that change color when the surface of the dish reaches 160F.	7/5/17	
3-305.11A	Employee drinks in closed containers were stored on the table where food was being portioned. Employees may drink from closed containers as long as the container is handled to prevent contamination of hands, but the containers must be stored to prevent contamination of food, single-use items, clean linens, and clean equipment. Please store employee drinks in a designated area where these items are protected.	6/23/17	

EDUCATION PROVIDED OR COMMENTS

NOTE: the sno cone machine is no longer used in this commissary/PX. Two slushy machines are now in use. Staff was questioned on cleaning the machines and appeared to be compliant.

Person in Charge /Title: <i>BSanders</i>	Brandy Sanders, Dir Din Serv	Date: June 23, 2017
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: July 5, 2017

John Wiseman John Wiseman