



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

TIME IN	9:30am	TIME OUT	2:30pm
DATE	6-17-22	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 Famous Eagle/Gamble		OWNER: Boy Scouts of America, Greater St. Louis Council		PERSON IN CHARGE: Anna Ffrench	
ADDRESS: 150 U. S. Highway 67		ESTABLISHMENT NUMBER: 4785		COUNTY: 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 <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
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		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>pending</u> Results _____	
License No. _____					

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	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature				Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> OUT N/O N/A	Chemical		
<input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
	Protection from Contamination			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized			<input checked="" type="checkbox"/> OUT	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled; original container			<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination					Physical Facilities		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: <u>A. Ffrench</u>		Anna Ffrench		Date: June 17, 2022	
Inspector: <u>John Wiseman</u>	Telephone No. (573) 431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		
			Follow-up Date: July 1, 2022		



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

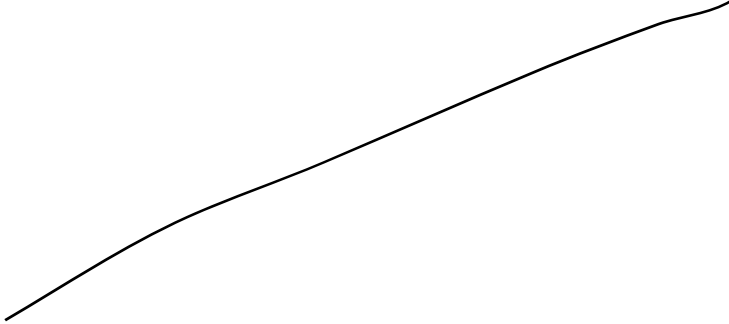

PAGE 2 of 4

ESTABLISHMENT NAME S-F Scout Ranch Famous Eagle/Gamble		ADDRESS 150 U. S. Highway 67		CITY/ZIP Knob Lick, 63651	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Kitchen True 2-door: ambient, yogurt		38, 40	Packing room: ambient		38
FWI Hot cabinets 1, 2, 3 ambient, gravy		160,122,162,151	Walk-in cooler #1: ambient, ham, milk		32, 36, 39
Pizza from oven		179	Walk-in cooler #2: ambient, half/half, potato salad		34, 40, 39
True cooler near hoods: ambient		32	Front service: True cooler ambient		38
			Camp Gamble walk-in cooler ambient		32
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)
3-501.17A	Potentially hazardous foods stored in coolers throughout the facility are marked with a preparation or start date. Ready to eat potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. Please mark all such foods with a discard date.				6-17-22
4-601.11A	Minor food debris was observed on utensil in drawer in the kitchen. Food contact surfaces shall be clean to sight and touch. Please ensure that food equipment is adequately cleaned.				AF
3-302.11	Cartons of raw eggs were observed stored above ready to eat foods in the True 2-door cooler near the hood in the kitchen. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please store raw animal foods to prevent cross contamination.				
4-601.11A	The slicer in the refrigerated packing room was dirty. Food contact surfaces shall be clean to sight and touch. Please clean food equipment after use, or every four hours if in constant use.				
7-201.11B	A container of Windex was stored on a shelf above the three compartment sink in the ware washing room. Toxic materials shall be stored to prevent contamination of food, equipment, and single use items. Please store the Windex away from the sink.				
4-601.11A	Mold was observed on the upper interior surface of the ice machine. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the interior of the ice bin while it is empty.				
7-102.11	Unlabeled spray bottles of sanitizer was observed in the dining room. Toxic materials which are not in their original packaging shall be labeled with the common name of the material. Please label the sanitizer.				
7-102.11	Unlabeled spray bottles of cleaner was observed in the Camp Gamble distribution building. Toxic materials which are not in their original packaging shall be labeled with the common name of the material. Please label all unlabeled containers.				
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)
4-203.12	The integral thermometers on the FWE hot cabinets in the kitchen area do not accurately reflect the temperatures within the cabinets. Please place thermometers in the cabinets that are accurate to within three degrees F.				7-1-22
6-301.12	Paper towels were not observed at the hand wash sink in the ware washing area nor at the front service area. Hand wash sinks shall be provided with a sanitary means of hand drying. Please place a supply of paper towels at all hand wash sinks.				AF
4-601.11C	An accumulation of debris was observed in the gear housing of a table mounted can opener near the hoods in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the can opener.				
4-302.14	The hot water sanitizing mechanical dish washer was not provided with thermal test strips to determine adequate sanitation temperatures. Dish washers shall be provided with a means of determining adequate sanitation. Please provide thermal test strips.				
4-601.11C	Minor debris was observed on the mixer hub of the large floor mixer in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean surfaces of the mixer.				
4-901.11	Plastic bowls were observed wet-nested in clean storage in the kitchen. After cleaning and sanitizing, food equipment shall be dried prior to placing in storage. Please allow food equipment to air dry prior to placing in storage.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge/Title: Anna Ffrench Date: June 17, 2022					
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: July 1, 2022		



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

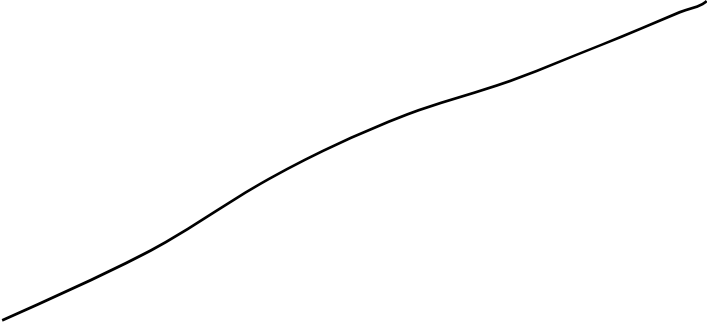
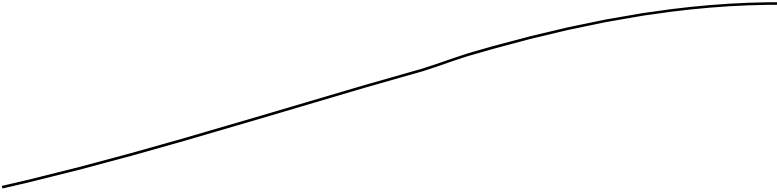

PAGE 3 of 4

ESTABLISHMENT NAME S-F Scout Ranch Famous Eagle/Gamble		ADDRESS 150 U. S. Highway 67		CITY/ZIP Knob Lick, 63651	
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)
					
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)
3-305.12	Rolling carts of food were positioned below fly paper in the kitchen during lunch preparation. Food shall be protected from sources of contamination. Please remove hanging fly paper from the kitchen area.				7-1-22
4-501.11B	A drawer in a work table located in the kitchen neat the entry into the front service area is damage.				
4-301.12	Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with specifications. Please repair the drawer.				
4-301.12	The mechanical dishwasher was out of detergent. Food equipment shall be washed, rinsed, and sanitized. COS by supplying detergent.				
6-202.15	The door from the storage room into the loading bay was open and the bay doors were open. The outer openings of a food establishment shall be protected against the entry of insects and other pests. Please keep the doors to the loading bay closed with the bay doors are open.				
4-601.11C	A minor accumulation of mold was observed on the fan covers in the walk-in cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the fan covers.				
5-501.113	The lids of the facility dumpsters were open. Lids to outside refuse storage shall be closed to discourage access by insects, rodents, and vermin. Please keep the dumpster lids closed.				
4-903.11A	A box of single use foam cartons were observed on the floor in the storage area. Single use items shall be protected from contamination by storing them at least six inches off of the floor. Please remove this item from the floor.				
6-501.14A	The air vent above the ice machine was dirty. Please clean the vent.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title		Anna Ffrench		Date: June 17, 2022	
Inspector:	John Wiseman	Telephone No.	EPHS No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		(573)-431-1947	1507	Follow-up Date:	July 1, 2022



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

PAGE 4 of 4

ESTABLISHMENT NAME S-F Scout Ranch Famous Eagle/Gamble		ADDRESS 150 U. S. Highway 67		CITY/ZIP Knob Lick, 63651	
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)
					
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)
6-501.12A	An accumulation of rodent droppings were observed on the floor near bait stations in the storage room. Please remove the droppings.				7-1-22
5-205.11A	Access to the hand wash sink in the front service area was blocked by carts. Hand wash sinks shall be accessible at all times. Please do not block access to the sink.				
6-501.12A	Syrup was observed dripping onto the floor from the drip tray of the slushie machine in the store. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor.				
5-501.16C	A waste can was no observed in the restroom in the store area. Rest rooms shall be provided with a waste receptacle. Please place a trash can in the restroom.				
					
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title		Anna Ffrench		Date: June 17, 2022	
Inspector:		John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: July 1, 2022