

Health Insp
Concordia

403663

FACILITY OR AIRCRAFT OPERATIONAL UNIT			BUILDING/AIRCRAFT NO.		DATE EVALUATED		TIME	
Enerwetak Cold Storage Warehouse			347 Vans		11 Jun 78		08:00	
ITEMS EVALUATED	NON-COMPLIANCE	DATE CORRECTED	ITEMS EVALUATED	NON-COMPLIANCE	DATE CORRECTED	ITEMS EVALUATED	NON-COMPLIANCE	DATE CORRECTED
FOOD HANDLERS			5. PREPARATION TECHNIQUE					
A. HEALTH CERTIFICATES			A. SERVING LINE (Temperature)					
B. PERSONAL HYGIENE			B. POTENTIALLY HAZARDOUS FOODS			X		
C. TRAINING CERTIFICATES			C. SANDWICHES					
D. EXAMINATION BY SUPERVISORS			D. GREEN VEGETABLES					
			E. FROZEN FOOD					
FACILITIES AND EQUIPMENT			F. LEFT-OVER FOODS					
A. DESIGN AND CONSTRUCTION			G. DISHES AND UTENSILS					
B. VENTILATION			H. HANDLING PROCEDURES					
C. FLOORS								
D. INSECT AND RODENT CONTROL			6. WASHING AND SANITIZING					
E. PREPARATION SURFACES			A. PRE-WASH					
F. UTENSIL STORAGE			B. WASH (Temperature)					
G. HAND WASHING FACILITIES			C. RINSE (Temperature)					
H. MOP AND BROOM RACK			D. SANITIZING (Temperature or Chemical)					
I. OUTSIDE AREA								
J. LATRINE(S)			E. LARGE EQUIPMENT (Pots, Pans, etc.)					
K. Lights / Bulbs			F. AIRCRAFT WATER AND COFFEE CONTAINERS					
FROM APPROVED SOURCES			G. OTHER FOOD CONTACT SURFACES					
A. FOOD			H. VENDING MACHINES					
B. WATER/ICE								
STORAGE TECHNIQUE			7. FACILITY CLEANLINESS					
A. REFRIGERATORS			A. GARBAGE STANDS/DUMPSTERS					
B. FREEZERS			B. GREASE INTERCEPTORS					
C. VEGETABLES			C. AIRCRAFT REFUSE HANDLING					
D. BREAD AND BAKERY PRODUCTS								
E. MILK DISPENSERS			8. OTHER					
F. DRY STORAGE								
G. NON-FOOD								
H. CLEAN EQUIPMENT								
I. VENDING MACHINES								

REMARKS AND RECOMMENDATIONS (Use reverse, if necessary)

A class 9 inspection of the Cold Storage Warehouse Enerwetak was conducted by Ssgt Robert B. Moreland Veterinary Feed Inspector on 11 Jun 78. The inspection revealed that the following items have exceeded the recommended storage time in AFM 145-1... Every effort should be made to use these items prior to next inspection test date which is Feb 78. (Cont Reverse)

SATISFACTORY UNSATISFACTORY

SIGNATURE OF FOOD FACILITY REPRESENTATIVE: *George E. Thompson* SIGNATURE OF EVALUATOR: *Robert B. Moreland Ssgt USAF*

FORM 977 MAY 75

PREVIOUS EDITIONS ARE OBSOLETE.

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2-K lights / units many lights are now owned
Outdoor lights inoperable - the Walk-in cooler
and freezer recommend the lights bulbs be replaced / light
be repaired.

Warehouse personnel should dispose of
the following items - these substances were
found unfit for human consumption and
possessed no resale value, create a health
and safety hazard within the facility.

Recommend disposition by immediate destruc-
tion in A.W. AFR 163-2 & AFR 163-8.

- * 1. 9 Cases Blue Cheese DPSC Cold Storage
2155 Marina Sq. Loop Alameda Cal. 94501
(disposition recommend)
- * 2. 13 Cases Mozzarella Cheese with spices added,
packed by Dobs Original Brand pasteurized
low moisture. (disposition recommend)
- * 3. 12 Cs - Strawberry Jam 1/2 oz cups type 1 style
II grade A DOP. 28 Jun 76 Inspection test date
12 76 (disposition recommend)

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4. Cheese DSA 13-H-77-c R026 Borden Inc.
Food div. Plymouth Wis. 53073 DOP. Oct 76
New inspection test date will be Feb 78

Robert B. Moreland - SSgt, USAF
Base Veterinary Public Health Technician