



Date of Inspection: 7/31/24

Facility Name: <u>CAMP LIAISONA</u>	Phone Number: _____	PR ID # <u>94</u>
Facility Site Address: <u>LOWER BUCK RTE 34</u>	City: <u>BUCKS LAKE</u>	Zip: <u>95971</u>
Permit #: <u>23-063</u>	Exp Date: <u>6/16/24</u>	Permit Holder: <u>CHURCH OF JC of Latter-day Saints</u>
		Type of Inspection: <u>Routine</u>

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance					
<b>FACILITY INSPECTION ONLY</b>					
In	N/O	N/A	COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>					
	✓				
1. Demonstration of knowledge: food safety certification					
Food Safety Cert Name: <u>Non operational inspection</u> Exp. Date: _____					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
✓					
2. Communicable disease; reporting, restrictions & exclusions					
✓					
3. No discharge from eyes, nose, and mouth					
✓					
4. Proper eating, tasting, drinking or tobacco use					
<b>PREVENTING CONTAMINATION BY HANDS</b>					
✓					
5. Hands clean and properly washed; gloves used properly					
✓					
6. Adequate handwashing facilities supplied & accessible					
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
✓					
7. Proper hot and cold holding temperatures					
✓					
8. Time as a public health control; procedures & records					
✓					
9. Proper cooling methods					
✓					
10. Proper cooking time & temperatures					
✓					
11. Proper reheating procedures for hot holding					
<b>PROTECTION FROM CONTAMINATION</b>					
✓					
12. Returned and re-service of food					
✓					
13. Food in good condition, safe and unadulterated					
✓					
14. Food contact surfaces: clean and sanitized <u>adulterated</u>					
<b>FOOD FROM APPROVED SOURCES</b>					
✓					
15. Food obtained from approved source					
✓					
16. Compliance with shell stock tags, condition, display					
✓					
17. Compliance with Gulf Oyster Regulations					
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
✓					
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
✓					
SB 13 83 Food Diversion Program					
<b>CONSUMER ADVISORY</b>					
✓					
19. Consumer advisory provided for raw or undercooked foods					
<b>Highly Susceptible Populations</b>					
✓					
20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
<b>WATER/HOT WATER</b>					
✓					
21. Hot and cold water available Temp <u>130°F</u>					
<b>LIQUID WASTE DISPOSAL</b>					
✓					
22. Sewage and wastewater properly disposed					
<b>VERMIN</b>					
✓					
23. No rodents, insects, birds, or animals					
<b>SUPERVISION</b>					
					OUT
24. Person in charge present and performs duties					
<b>PERSONAL CLEANLINESS</b>					
25. Personal cleanliness and hair restraints					
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>					
26. Approved thawing methods used, frozen food					
27. Food separated and protected					
28. Washing fruits and vegetables					
29. Toxic substances properly identified, stored, used					
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>					
30. Food storage; food storage containers identified					
31. Consumer self-service					
32. Food properly labeled & honestly presented					
<b>EQUIPMENT/ UTENSILS/ LINENS</b>					
33. Nonfood contact surfaces clean					
34. Warewashing facilities: installed, maintained, used; test strips					
35. Equipment/ Utensils approved; installed; clean; good repair, capacity					
36. Equipment, utensils and linens: storage and use					
37. Vending machines					
38. Adequate ventilation and lighting; designated areas, use					
<b>Thermometers provided and accurate</b>					
39. Thermometers provided and accurate					
<b>Wiping cloths: properly used and stored</b>					
40. Wiping cloths: properly used and stored					
<b>PHYSICAL FACILITIES</b>					
41. Plumbing: proper backflow devices					
42. Garbage and refuse properly disposed; facilities maintained					
43. Toilet facilities: properly constructed, supplied, cleaned					
44. Premises; personal/cleaning items; vermin-proofing					
<b>PERMANENT FOOD FACILITIES</b>					
45. Floor, walls and ceilings: built, maintained, and clean					
46. No unapproved private homes/ living or sleeping quarters					
<b>SIGNS/ REQUIREMENTS</b>					
47. Signs posted; last inspection report available					
<b>COMPLIANCE &amp; ENFORCEMENT</b>					
48. Plan Review					
49. Permits Available					
50. Impoundment					
51. Permit Suspension					

Received by (Print) Robert Nielsen

Title

Received by (Signature) Robert Nielsen

Specialist (Print) Dennis Eck

Specialist (Signature) Dennis Eck

Re-inspection Date:

7) Freezer found at 25°F (near door). Please adjust/serve to maintain 0°F  
44) Please replace sweep on rear door of kitchen.