

*Health Insp
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403663

FACILITY OR AIRCRAFT OPERATIONAL UNIT			BUILDING/AIRCRAFT NO.	DATE EVALUATED	TIME
Cold Storage Warehouse <i>Enewetak</i>			347 Vans	11 Jun 78	08:00
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		
FACILITIES AND EQUIPMENT			6. WASHING AND SANITIZING		
A. DESIGN AND CONSTRUCTION			A. PRE-WASH		
B. VENTILATION			B. WASH (Temperature)		
C. FLOORS			C. RINSE (Temperature)		
D. INSECT AND RODENT CONTROL			D. SANITIZING (Temperature or Chemical)		
E. PREPARATION SURFACES			E. LARGE EQUIPMENT (Pots, Pans, etc.)		
F. UTENSIL STORAGE			F. AIRCRAFT WATER AND COFFEE CONTAINERS		
G. HAND WASHING FACILITIES			G. OTHER FOOD CONTACT SURFACES		
H. MOP AND BROOM RACK			H. VENDING MACHINES		
I. OUTSIDE AREA			7. FACILITY CLEANLINESS		
J. LATRINE(S)			A. GARBAGE STANDS/DUMPSTERS		
K. Lights/Bulbs FROM APPROVED SOURCES	X		B. GREASE INTERCEPTORS		
A. FOOD			C. AIRCRAFT REFUSE HANDLING		
B. WATER/ICE			B. OTHER		
STORAGE TECHNIQUE					
A. REFRIGERATORS					
B. FREEZERS					
C. VEGETABLES					
D. BREAD AND BAKERY PRODUCTS					
E. MILK DISPENSERS					
F. DRY STORAGE					
G. NON-FOOD					
H. CLEAN EQUIPMENT					
I. VENDING MACHINES					

MARKS AND RECOMMENDATIONS (Use reverse, if necessary)

A class 9 inspection of the Cold Storage Warehouse Enewetak was conducted by Ssgt Robert B. Moreland Veterinary Food 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 new inspection test date which is Feb 78. (Cont Reverse Side)

<input checked="" type="checkbox"/> SATISFACTORY	<input type="checkbox"/> UNSATISFACTORY
SIGNATURE OF FOOD FACILITY REPRESENTATIVE <i>George E. Thompson</i>	SIGNATURE OF EVALUATOR <i>Robert B. Moreland Ssgt USAF</i>

AF FORM 977 MAY 75

PREVIOUS EDITIONS ARE OBSOLETE.

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2-K lights, many light bulbs are inoperable
Outdoor lights inoperable, 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 Jan 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