

**Response Food Inspections
Large Scale Tornado Sample Report**

Note: The business names and locations are fictional.

MM/DD/YY – Day One

Church Shelter

- NO WATER IN SHELTER
- Business from another state with open grill outside, no screens, food in ice chests with no ice, hamburger meat from another state out of temperature 75 degrees. Unapproved source. **No hand wash set up (very hostile and angry).**
- BBQ – NO HAND WASH SET UP, did have a tent with screens, raw meat from APPROVED SOURCE.
- Insurance Co. THE ONLY ONE WITH A HAND WASH SET up. NO screens, cooking hotdogs.
- Mobile from Somewhere City – perfect set up, meets regulations

Community Center Shelter

NO RUNNING WATER

MM/DD/YY – Day Two

LICENSED RESTAURANTS

- The Café
Tried to keep food that had been out of temperature for 24-plus hours, took to another store, indicated they had a refrigerated truck the next day; asked for the receipt, and they could not produce one. End of story is that food had been sitting, and they took to another store after it had already sat out. Discarded numerous amounts of TCS food products.
- Burger Palace food transported to city within 3 hours of tornado.
- Pancake Palace in Second City purchased generator and took temp logs, logs provided to ABCD foods above 41 discarded.
- Italy's Pizza discarding food when we arrived, verified in dumpster.
- Sunny Morning Cafe Food discarded what was above 41; food products were at 46 degrees.
- Karl's food products milk, eggs, cheese discarded. Generator was also at this facility, to hold temps after these were discarded.
- Mr. Taco all food moved to 2nd Street location within 3 hours.
- Wayne's, dry ice was used to cool food, did discard some food products that were out of temp here.

SHELTERS

Community Center Shelter

Church Shelter

- No thermometer for food temperatures, no screening, no hand wash set up.

Darnell's Foods

- No hand wash set up, pallets of meat out in open, boxes sitting on table thawing, no hot water in "mobile trailer unit," no screening, prepping food and putting on grills out in open. NO

HANDWASH SET UP near grills. Food products temp 79-115 degrees, were inside just sitting with no hot hold in shelter.

- Did food safety education.

ICS COMMAND CENTER/Community Center

- NOT ONE STAND HAD HAND WASHING!!!!!!

Operation Hot Dog

- No hand wash set up in the tent (moved a portable hand wash station inside)
- No thermometer to take temperatures
- NO screening
- Vacuum packaged raw hamburger meat

Church

- No thermometer available for food temperatures
- No bleach for sanitizing dishes

NGO

- Sausage/egg/bacon sandwiches setting out in open out of temperature
- No hot water in mobile
- No test strips (we left some with them)

Angel's Wish (hot dogs and bottled water)

- No hand wash set up for food prep
- No dish wash set up, no bleach
- Left info for temp and dish wash set up

Operation Hot Dog– Jake's Hardware

- Serving brisket sandwiches (using time as a control)
- No hand wash set up

Operation Hot Dog – Q-Mart

- Full menu, soup, BBQ burgers
- No hot water in trailer

WingDings

- Grilling outside of mobile unit
- No hand wash set up outside
- Thermometer reads only hot temps (at least they had one)

Second City Garden Club

- No hand wash set up.
- No dish wash set up.
- No screening.
- Hot dogs at 106 degrees.
- No thermometer.
- Cook with bloody gloves making hamburger patties, he went to other coolers that had ready-to-eat foods (cheese) without changing gloves and hand washing.

- Cheese sitting out on counter out of temperature.
- Multiple people touching products with bloody gloves, ready-to-eat, issues with cross contamination.

Chopstix

- No food at that time, was bringing from Third City pre-packaged individual meal portions.
- No hand wash set up.

Food Company

- Food brought from Food Co. in Southwest city
- Hot holding temperatures at 117 degrees (rice, potatoes)
- No lids or covers on food products
- Steak cubes at 57-65 degrees not submerged in ice
- No hand wash set up
- No thermometer
- No screening

None of these facilities' we went to today had screening or hand wash set ups. Only a few had thermometers.