

Food Safety Audit

Morrison Healthcare

Location: 10440 Ocean Springs Hospital/Kitchen/Retail
Street: 3109 Bienville Blvd
City: Ocean Springs, MS 39564-4361
ID Number: 12325444

94.5%

Rating: YELLOW
Auditor: Randy Hickman
Date: 6/5/2017

Summary

Category	Critical	Non-critical	Score
Information Only	0	0	
Purchasing & Receiving	0	0	100.0%
Storage	0	0	100.0%
Preparation/Production	0	0	100.0%
Retail Service/Distribution	1	0	90.3%
Patient/Resident Service/Distribution	0	0	100.0%
Premises & Equipment	0	3	82.8%
Customer Areas	0	0	100.0%
Cleaning & Sanitizing	1	0	82.4%
Staff Standards	0	0	100.0%
Staff Facilities	0	1	77.8%
QA Program Management	0	0	100.0%
Total	2	4	94.5%

General Comments

- The best practices observed today were: 1) foods properly dated for rotation, 2) fruits properly washed before processing and 3) chemicals properly labeled/stored.
- The most urgent issues observed today were: 1) inadequate cleaning of the tea nozzle and 2) cold TCS food held at improper temperature.

Information Only

Critical - 0

Non-critical - 0

005 Reason for most recent health inspection:

Information

- **Routine inspection**

010 Date, score and critical issues from most recent health inspection:

Information

- **03/17/2017, A. No critical issues recorded.**

025 Suspected mold growth observed on equipment or surfaces.

Information

Answer: Mold was not observed during today's visit.

050 List any third-party restaurant vendors brought in by Compass Group or their client to provide food service at any frequency in this unit.

Information, Answer: No third-party restaurant vendors operate in this unit.

- **none**

888 Name of person who accompanied Specialist during the audit:

Information

- **Brad Brooks**

889 E-mail address (for follow up survey) of person who accompanied Specialist during the audit:
Information

- **breadbrooks@iammorrison.com**

Purchasing & Receiving

Critical - 0

Non-critical - 0

102a Deliveries received during the audit time:

Information

- **No deliveries were received during this audit.**

Storage

Critical - 0

Non-critical - 0

201a Record three walk-in cooler product temperatures:

Information

- **White rice measured 38°F.**
- **Sweet potatoes stored 2 inches deep measured 38°F.**
- **Red beans measured 38°F.**

202a Record three walk-in cooler product temperatures:

Information

- **Cut melon measured 37°F.**
- **Cheese measured 38°F.**

Preparation/Production

Critical - 0

Non-critical - 0

301a Total number of locations where foods are cooked:

Information

- **Foods are cooked in two locations in this unit.**

303a Potentially hazardous foods actively being cooled and method used:

Information

Answer: No products being cooled

- **No products are being cooled at this time.**

353a Morrison Vegetable Washing Instruction sign (MQAS-21) posted in the designated produce washing area.

Information

- **Sign is posted at station.**

353b Fruit & vegetable wash test strips present and readily available for use.

Information

- **Fruit and vegetable wash test strips were available.**

Retail Service/Distribution

Critical - 1

- 401 Cold potentially hazardous foods maintained 41°F or below in all cold holding devices including all display reach-in refrigerated units and ice wells in the retail area.

Deficiency, Points: -3/3

Answer: Containers overfilled

- **Sliced deli meat and sliced cheese stored in insert pans measured 46°F in the coldwell of the sandwich make station at the grill station. Ambient temperature measured 38°F. Pans were observed overstocked above the rims of these pans.**

Non-critical - 0

- 402a Three cold holding product temperatures in the retail area:

Information

- **Temperature of diced ham measured 39°F.**
- **Temperature of cut tomatoes measured 38°F.**

- 404a Three hot holding product temperatures in the retail area:

Information

- **Temperature of soup measured 182°F.**
- **Temperature of red beans measured 168°F.**
- **Temperature of white rice measured 161°F.**

Patient/Resident Service/Distribution

Critical - 0

Non-critical - 0

- 422a Record three cold holding product temperatures in the patient/resident services area:

Information

- **Temperature of tuna measured 38°F.**
- **Temperature of cut melon measured 38°F.**
- **Temperature of turkey measured 38°F.**

- 424a Record three hot holding product temperatures in the patient/resident services area:

Information

- **Temperature of white rice measured 174°F.**
- **Temperature of cooked burger measured 167°F.**
- **Temperature of sweet potatoes measured 179°F.**

Premises & Equipment

Critical - 0

Non-critical - 3

- 553 Non-food contact surfaces properly cleaned.

Deficiency, Points: -2/2

Answer: Walk-in cooler/freezer

- **Debris observed on the shelving inside the dairy walk-in cooler.**

- 554 All non-food contact surfaces of equipment and utensils in good condition, durable, non-toxic, and easily cleanable.

Deficiency, Points: -1/1

Answer: Not in good condition/easily cleanable

- **Peeling, flaking material and rust was observed on the dairy walk-in cooler shelving units.**

- 555 Floors, walls, and ceilings free of excessive dust, debris, and standing water.

Deficiency, Points: -2/2

Answer: Debris on floor

- **Excessive debris and litter was observed on the walk-in cooler (outside location) floor, especially below the shelving units.**

502a Hot water temperatures at handsinks:

Information

- **Prep area hand sink: 112°F.**
- **Restroom hand sink: 109°F.**

504a Pest control service report:

Information

- **Last Orkin service report was dated 05/23/2017. No activity reported.**

Customer Areas

Critical - 0

Non-critical - 0

Cleaning & Sanitizing

Critical - 1

701 Food contact surfaces properly cleaned and sanitized.

Deficiency, Points: -3/3

Answer: Beverage dispenser nozzles

- **Excessive debris observed on the interior of the iced tea nozzle.**

Non-critical - 0

Staff Standards

Critical - 0

Non-critical - 0

Staff Facilities

Critical - 0

Non-critical - 1

801a Document associates washing hands.

- **Associates observed washing hands correctly.**

881 Handwashing facilities in food preparation areas clean and fully stocked.

Deficiency, Points: -2/2

Answer: Handwashing sign is not provided

- **Two sinks in the retail area were observed with out reminder signs.**
- **Two sinks in the dish/prep areas were observed with out reminder signs.**

QA Program Management

Critical - 0

Non-critical - 0

956a Total number of Master Cleaning Schedule deficiencies observed:

Information, Answer: 2

Grand Total:

223 out of 236