

Food Safety Audit

Morrison Healthcare

92.8%

Location: 10439 Singing River Hospital/Kitchen/Retail

Street: 2809 Denny Ave

City: PASCAGOULA, MS 39581

ID Number: 12206207

Rating: RED

Auditor: Randy Hickman

Date: 6/6/2017

Summary

Category	Critical	Non-critical	Score
Information Only	0	0	
Purchasing & Receiving	0	0	100.0%
Storage	1	0	92.1%
Preparation/Production	0	0	100.0%
Retail Service/Distribution	2	0	80.6%
Patient/Resident Service/Distribution	1	0	89.7%
Premises & Equipment	0	1	93.1%
Customer Areas	0	0	100.0%
Cleaning & Sanitizing	1	0	82.4%
Staff Standards	0	1	100.0%
Staff Facilities	0	0	100.0%
QA Program Management	0	0	100.0%
Total	5	2	92.8%

General Comments

- The best practices observed today were: 1) proper handwashing, 2) chemicals properly stored and 3) cook used thermometer to check final cooking temperature.
- The most urgent issues observed today were: 1) the dish machine was not functioning properly, 2) cold TCS foods held at improper temperatures and 3) improper shelf life dating.

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

- **3/29/2017, 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

- **Robert Butcher**

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

- **robertbutcher@iammorrison.com**

891 Name of person participating in the debrief:
Information

- **Robert Butcher participated throughout the debrief.**

892 Disputed scored observations:
Information

- **The manager did not dispute any observations scored on today's assessment.**

Purchasing & Receiving

Critical - 0

Non-critical - 0

102a Deliveries received during the audit time:
Information

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

Storage

Critical - 1

207 Date marking is applied at time of preparation to ready-to-eat potentially hazardous food prepared on site, intended to be held cold more than 24 hours.
Deficiency, Points: -3/3

Answer: System in use does not meet shelf life requirements

- **House made turkey and meatloaf in storage at the patient services reach-in cooler were observed with shelf life dates giving these products 7 days. Morrison standards should be 4 days including production/open day.**

Non-critical - 0

201a Record three walk-in cooler product temperatures:
Information

- **Cheese measured 37°F.**
- **White gravy sauce measured 37°F.**
- **Meat sauce stored 2 inches deep measured 37°F.**

202a Record three walk-in cooler product temperatures:
Information

- **Shredded cheese measured 39°F.**
- **Cut fruit measured 40°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: Broken down into smaller portions

- **Macaroni and cheese observed being cooled in the walk-in cooler.**

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 - 2

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: Cooler overstocked reducing air flow

- **A portion container of cut melon and a house made chef salad measured 44 to 47°F in the Outakes open air reach-in display cooler. Ambient temperature measured 43°F. It maybe due to either overstocking this unit (blocking air flow off the back wall vents) and/or the products were not properly re-chilled after production/packaging and before placing out for service. It was noted that the prep cooler used to lower Outakes packaged foods was blocking the down ward flow of this unit. It was recommended not to push tray pans of food tightly up against the back interior wall.**

402 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: Undetermined cause

- **Deli meats and cheese measured 43 to 44°F in the display cooler and the upright cooler at the sandwich/hotbar station. Ambient temperature measured 39°F. Doors may have been open for an extended period.**

Non-critical - 0

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

Information

- **Temperature of deli meat measured 43°F.**
- **Temperature of sliced cheese measured 44°F.**
- **Temperature of milk measured 40°F.**

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

Information

- **Temperature of meatloaf measured 167°F.**
- **Temperature of rice measured 174°F.**
- **Temperature of hamburger patty measured 153°F.**

Patient/Resident Service/Distribution

Critical - 1

421 Cold potentially hazardous foods maintained 41°F or below in all cold holding devices including all display reach-in refrigerated units and cold wells in patient/resident services area.

Deficiency, Points: -3/3, Occurrences: 1

- **Cut tomatoes, chicken salad and tuna salad measured 43 to 45°F in the coldwell of the patient**

service make station cooler. Ambient temperature measured 44°F. It maybe due to overstocking to many plates/lids that was blocking air flow and/or the door was ajar due the the number of plates in this cooler.

Non-critical - 0

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

Information

- Temperature of tuna measured 44°F.
- Temperature of cut tomatoes measured 45°F.
- Temperature of milk measured 37°F.

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

Information

- Temperature of scrambled eggs measured 150°F.
- Temperature of cooked vegetables measured 167°F.
- Temperature of hamburgers measured 161°F.

Premises & Equipment

Critical - 0

Non-critical - 1

553 Non-food contact surfaces properly cleaned.

Deficiency, Points: -2/2

Answer: Other

- Excessive debris was observed on the removable drip below the stove burners.
- Excessive debris was observed on the gaskets of the patient line reach-in cooler.

502a Hot water temperatures at handsinks:

Information

- Prep area hand sink: 109°F.
- Restroom hand sink: 107°F.

504a Pest control service report:

Information

- No service report available for review.

Customer Areas

Critical - 0

Non-critical - 0

Cleaning & Sanitizing

Critical - 1

704 Dishwashing machines operating properly (temperatures and pressure).

Deficiency, Points: -3/3, Occurrences: 2

- Hot water sanitizing rinse was observed at less than 150°F due to an issue with the booster heater (red on light was not illuminated). Water should reach 180°F on the temperature gauge or 160°F on the surface of the utensil. Surface temperature was at 147°F when measured with a pass thru thermometer. The back-up chlorine sanitizer pump was not pulling thru the chemical. Ecolab technician repaired the pump during this assessment.
- The final rinse spray jets were observed in poor condition and not properly spraying the rinse water over the dish racks. This pipe holding the jets was broken due to rust and metal fatigue.

Non-critical - 0

Staff Standards

Critical - 0

Non-critical - 1

805 Associates advised of required health information reporting responsibilities; documentation current.

Deficiency, Points: -0/0, Occurrences: 1

- **Associate Health Reporting Agreement on file observed dated 2014, making it more than 12 months old. This form must be filled out by each associate every year. Charmaine Simms and Raymond Davis**

Staff Facilities

Critical - 0

Non-critical - 0

801a Document associates washing hands.

- **Associate(s) washing hands correctly.**

QA Program Management

Critical - 0

Non-critical - 0

956a Total number of Master Cleaning Schedule deficiencies observed:

Information, Answer: 2

Grand Total:

219 out of 236