

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

HANDWASH SET UP near grills. Food products temp 59 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

- 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 575 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.