

Owner Name:  
UNITED METHODIST - OR/ID CONFERENCE  
CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
ROCKAWAY, OR 97136

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2930093 Area: 29  
Units: 0  
County: 29

CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
ROCKAWAY, OR 97136

Phone: (503) 355-2310 x  
Inspector: Jaime Craig

Start Date/Time: 9/30/2016 at 11:12:21 AM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND. VIOLATIONS NOTED ON THIS REPORT MUST BE CORRECTED WITHIN THE TIME LIMIT SPECIFIED.

PERSON IN CHARGE EASILY FOUND  
KITCHEN COOKING LUNCH FOR OUTDOOR SCHOOL KIDS  
COLD HOLDING:  
WALK IN:  
CUT BEEF CHUNKS 41F (JUST GOT A DELIVERY)  
FREEZER -GOOD  
HOT HOLDING:  
PEPERONI PIZZA 156F (BEING SERVED IN 20 MINUTES)  
DRY STORAGE COVERED, OFF GROUND  
GLUTEN FREE AREA COVERED-CLEAN  
EQUIPMENT CLEAN AND WELL MAINTAINED  
CHEMICALS STORED SEPARATE  
MOPS HUNG OUT BACK  
RESTROOM STOCKED AND CLEAN  
DISHWASHER 50PPM

FIRST AID MEDICAL-GOOD

99E

\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\*  
All priority and priority foundation violations have been corrected.

Comments:

Site Report Generated: 6/23/2017 12:34:08 PM

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2930093

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Inspection Type: ANNUAL

Start Date/Time: 7/22/2016 at 3:09:12

**Historical 7/22/2016 ORGANIZATIONAL CAMP INSPECTION REPORT**

Page 2 of 14

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
(503) 842-3943**

Owner Name:

UNITED METHODIST - OR/ID CONFERENCE

CAMP MAGRUDER

17450 OLD PACIFIC HWY

ROCKAWAY, OR 97136

Inspection Type: ANNUAL

Inspection Result: COMPLD

Establishment #: 2930093 Area: 29

Units: 0

County: 29

CAMP MAGRUDER

17450 OLD PACIFIC HWY

ROCKAWAY, OR 97136

Phone: (503) 355-2310 x

Inspector: Annette Pampush

Start Date/Time: 7/22/2016 at 3:09:12 PM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND. VIOLATIONS NOTED ON THIS REPORT MUST BE CORRECTED WITHIN THE TIME LIMIT SPECIFIED.

THIS IS AN ANNUAL INSPECTION  
KITCHEN FINISHING DINNER CLEAN UP  
NO NOT NOLDING AT THIS TIME  
COLD HOLDING- TRUE FRIDGE BUTTER AT 41F  
WALKIN- BUTTER AT 38F  
FREEZER ALL OKAY  
GLUTEN FREE AREA- ALL STORED WELL, CLEAN AND WELL MAINTINED  
DRY STORAGE- ALL COVERED LABELLED  
DATEMARKING GREAT EVERYWHERE  
DISHWASHTER AT 50 PPM  
EQUIPMENT CLEAN AND WELL MAINTAINED  
CHEMICALS STORED SEPARATE  
MOPS HUNG OUT BACK  
KITCHEN LOOKS GREAT, THANKS

FIRST AID/MEDICAL

ALL REQUIRED SUPPLIES STORED IN LOCKED CABINET. MEDICINES STORED IN SEPRATE LOCKED CAB

REFRIGERATOR ALL OKAY

AREA CLEAN AND WELL MAINTAINED

BED, STRETCHER AND CRUTCHES ALL AVVAILABLE

RESTROOM

ISOLATION ROOM

ALL CAMP ACTIVITIES INSPECTED

REQUIRED POSTINGS AND SAFETY IN PLACE

Establishment: 2930093

Page 3 of 14

Inspection Type: ANNUAL

Start Date/Time: 7/22/2016 at 3:09:12

3-501.14

VIOLATION OF SECTION 3-501.14 \*PRIORITY\* Cooked potentially hazardous food is improperly cooled, specifically:

**NOODLES IN BIG DEEP PAN WITH LID AT 83F AFTER 2 HOURS**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Cooked potentially hazardous food shall be cooled: 1) from 135°F to 70°F within two hours; and 2) from 70°F to 41°F or less, within four hours. Potentially hazardous food received at a temperature above 41°F s

**LID WAS REMOVED, PAN IS IN WALKIN- MONITORE, TEMP AND PUT LID ON WHEN 41F OR BELOW**

Comments:

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2930093  
Inspection Type: ANNUAL

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Start Date/Time: 7/8/2015 at 12:42:08

**Historical 7/8/2015 ORGANIZATIONAL CAMP INSPECTION REPORT**  
**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141**  
**(503) 842-3943**

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Owner Name:  
UNITED METHODIST - OR/ID CONFERENCE  
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17450 OLD PACIFIC HWY  
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Inspection Result: COMPLD  
Establishment #: 2930093 Area: 29

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CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
ROCKAWAY, OR 97136

Phone: (503) 355-2310 x

Inspector: Mason Lyman

Start Date/Time: 7/8/2015 at 12:42:08 PM

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INSPECTION OF CAMP FACILITY-

KITCHEN-  
COLD HOLDING-  
WALKIN BEEF STEW- 40F, 2 DOOR GRAB FRIDGE- SALSA 40F.  
GOOD DATEMARKING SYSTEM  
BULK FOODS LABELED  
REVIEWED ALLERGENS POLICY  
LIGHTS PROTECTED  
GOOD EMPLOYEE HANDWASHING  
SANITIZER AUTOCHLOR, PREMIXED  
200 PPM QUAT SANITIZER BUCKETS  
50 PPM BLEACH DISHWASHER  
PLENTY OF PROBE THERMOMETERS  
CAN OPENERS CLEAN  
SINGLE SERVICE ITEMS PROTECTED  
EMPLOYEE CUPS DONE WELL  
SCOOPS/TONGS USED WELL/STORED ACCORDINGLY  
FOOD FROM APPROVED SOURCES  
GOOD COOLING/THAWING TECHNIQUES  
DRY STORAGE AREA UP/FOOD OFF THE FLOOR  
ALL 6 FOOD HANDLERS WITH UP TO DATE CARDS

\*\*PLEASE CHANGE OUT FLY STRIPS OFTEN TO PREVENT BUILD UP OF INSECTS ON STRIPS. ALSO, PLEASE CHANGE LOCATION OF STRIPS AS TO BE NOT DIRECTLY ABOVE FOOD PREP AREAS. RECOMMENDED NEW LOCATIONS FOR STRIPS TO BE PLACED.

LODGING-  
FIRE ALARMS OPERATIONAL  
BEDS WELL SPACED  
PADS/COVERINGS FOR BEDS  
SCREENS ON WINDOWS/ NO EVIDENCE OF RODENTS AND PESTS  
BATHROOMS CLEAN/ WELL STOCKED  
KITCHENS CLEAN/ GOOD DISHES

COLD FRIDGE/CLEAN OVENS  
TOXICS STORED WELL/SAFELY

**\*\*KNOB MISSING IN BEUTLER NORTH RESTROOM, DOESN'T ALLOW TO VENTILATE THAT ROOM.  
PLEASE REPLACE.**

NURSING STATION SAFE  
CLEAN AND FULL OF SUPPLIES  
PHONE SYSTEM OPERATIONAL/EMER NUMBERS THERE  
AED AT 3 DIFFERENT LOCATIONS IN CAMP  
EMERGENCY PLANS IN OFFICE- GREAT  
LOG FOR VISITORS IN CAMP/ NOT ALLOW VISTORY FOR CHILDRENS CAMP.

LAUNDRY ROOM NEW FROM LAST YEAR.  
GOOD SEPARATION BETWEEN DIRTY AND CLEAN LINENS.  
LOCKER FOR PERSONAL MEDICATIONS  
ISOLATION ROOM SET UP/ CLEAN  
BATHROOM CLEAN IN NURSING STATION.

ACTIVITIES-  
SET UP BY SYNERGO  
PLAYGROUND SAFE/ IN GOOD CONDITION  
SWIMMING AREA NOT BEING USED TODAY  
PFD'S STORED WELL/ IN GOOD CONDITION  
1:25 LIFEGUARD RATION FOR SWIMMERS  
SWIM TEST OR PFD NEEDED FOR DEEP END OF LAKE/TRAMPOLINE AREAS  
ARCHERY - LOCKED AND UNACCESSIBLE EQUIPMENT, DOWN RANGE IS SAFE.

**\*\*REPLACE LABEL ON TOXIC BOTTLE FOUND IN LAUNDRY ROOM TO IDENTIFY CONTENTS AND  
REDUCE MISUSE.**

3-305.11

VIOLATION OF SECTION 3-305.11 Food is not stored to prevent contamination, specifically:

**SEVERAL BULK FOOD PAPER BAGS OPENED, AND NOT IN FOOD GRADE  
CONTAINERS.**

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

**PLEASE STORE CORRECTLY.**

Comments:

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Site Report Generated: 6/23/2017 12:34:09 PM

Establishment: 2930093  
Inspection Type: REINSP

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Start Date/Time: 8/15/2014 at 8:04:29

**Historical 8/15/2014 ORGANIZATIONAL CAMP INSPECTION REPORT** Page 6 of 14

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
(503) 842-3943**

Owner Name:  
UNITED METHODIST - OR/ID CONFERENCE  
CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
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Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2930093 Area: 29

Units: 0  
County: 29

CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
ROCKAWAY, OR 97136

Phone: (503) 355-2310 x  
Inspector: Mason Lyman

Start Date/Time: 8/15/2014 at 8:04:29 AM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND. VIOLATIONS NOTED ON THIS REPORT MUST BE CORRECTED WITHIN THE TIME LIMIT SPECIFIED.

CHECKED ON TEMPERATURES AND THE CONDITION OF THE WALK IN FRIDGE.

EGGS FROM BREAKFAST WERE PUT IN WALKIN WITH LID ON AND IN A DEEP 1 FOOT BIN, AT 100F. REMOVED AND HAD THEM COOLED IN AN ICE BATH TO KEEP COOLING LESS THAN 6 HOURS DOWN TO 41F, EXPLAINED THE LIMITED HOURS NEEDED TO COOL A HOT POTENTIALLY HAZARDOUS ITEM QUICKLY TO AVOID GROWTH OF PATHEGENIC ORGANISMS.

AMBIENT TEMP IN FRIDGE WAS 44F, CALIBRATED THERMOMETER IN WATER BOTTLE FROM REPAIR MAN WAS 43F.

SEVERAL TEMPERATURES WERE TAKEN INCLUDING 4 DAY OLD CHICKEN FINGERS, 44F. 3 DAY OLD PASTA SAUCE AT 44F. EVERYTHING ELSE I GOT A TEMPERATURE ON WAS 43 OR ABOVE (PEPPERONI, SAUSAGE, BACON, POATOTES).

COLD CURTAIN WAS UP ON SHELVES WHILE FOOD WAS BROUGHT IN FROM THIS MORNING TO MAKE MOVING FOOD IN EASIER.

GOOD SEPERATION BETWEEN LEFTOVER, MEATS AND VEGETABLES/FRUITS.

CLEAN FLOOR AND WALLS.

GOOD AIR FLOW AROUND ROOM WITH GAPS BEHIND STORAGE SHELVING.

NO DUST OR DEBRIS ON FANS, GOOD AIR FLOW AROUND COOLING UNIT.

3-501.16

VIOLATION OF SECTION 3-501.16 \*PRIORITY\* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

**ALL THE FOOD IN THE WALK IN FRIDGE IS KEPT BETWEEN 43-45F.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained at 135°F or above (except roast beef may be held at 130°F (54°C) or above) or at 41°F or less.

**FRIDGE NOT WORKING PROPERLY AND SHOULD BE REPAIRED TO PREVENT POTENTIALLY HAZARDOUS FOODS FROM BEING ABOVE 41F FOR ANY TIME ABOVE 4 HOURS.**

3-501.18(A)

VIOLATION OF SECTION 3-501.18(A) \*PRIORITY\* Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically:

**NO DATE ON SEVERAL ITEMS IN THE WALK IN, INCLUDING COOKED POTATOES, SAUSAGE, COOKED BACON, ETC.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment must be discarded if it has not been consumed within 7 calendar days if stored at 41°F or less or is not properly date-marked.

**INCLUDE DATEMARK OF EITHER DATE PUT IN FRIDGE, OR THROW OUT DATE (7 DAYS LATER) TO KEEP TRACK OF FRESHNESS OF READY TO EAT FOODS.**

3-  
501.19(B)(1,3,4)(C)(1,  
4,5)

VIOLATION OF SECTION 3-501.19(B)(1,3,4)(C)(1,4,5) \*PRIORITY\* The use of time as a public health control is not properly applied, specifically:

**SEVERAL FOODS, INCLUDING PEPPERONI AND SAUSAGE HAD BEEN DATEMARKED FOR DISPOSAL FOR DATES OF END OF JUNE AND END OF JULY, MAKING THEM AT LEAST 2 WEEKS OLD.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. If time without temperature control is used as a public health control for potentially hazardous food up to 4 hours, the food shall have an initial temperature of 41°F or less when removed from cold holding temp

**THROW AWAY ANY FOOD THAT HAS BEEN DATEMARKED IN FRIDGE FOR OVER 7 DAYS THAT IS POTENTIALLY HAZARDOUS.**

Comments:

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Site Report Generated: 6/23/2017 12:34:09 PM

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Person In Charge

Inspection By: Mason Lyman

Establishment: 2930093  
Inspection Type: REINSP

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Start Date/Time: 7/29/2014 at 1:16:48

**Historical 7/29/2014 ORGANIZATIONAL CAMP INSPECTION REPORT**  
**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141**  
**(503) 842-3943**

Page 8 of 14

Owner Name:  
UNITED METHODIST - OR/ID CONFERENCE  
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County: 29

CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
ROCKAWAY, OR 97136

Phone: (503) 355-2310 x  
Inspector: Mason Lyman

Start Date/Time: 7/29/2014 at 1:16:48 PM

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REINSPECTION REPORT.

NEW COLD CURTAIN INSTALLED ON FRONT OF WALK IN FRIDGE/FREEZER.  
HAD THEIR TEMPERATURE GAUGE PROVIDED READ AT 44F.  
MY TEMPERATURE WAS 47F AMBIENT.  
ON FRIDGE SHELVES, COLD HOLDING FOR:  
COOKED POTATOES AT 42F  
TURKEY AT 44F.  
SAUSAGE AT 47F.

FREEZER IS ACCESSED THROUGH THE WALK-IN FRIDGE. FREEZER AT -20F.

INSTRUCTED TO KEEP DOOR SLIGHTLY AJAR FROM FREEZER TO HELP KEEP FRIDGE COOLER.

Comments:

Site Report Generated: 6/23/2017 12:34:09 PM

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2930093  
Inspection Type: ANNUAL

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Start Date/Time: 7/10/2014 at 11:11:29

**Historical 7/10/2014 ORGANIZATIONAL CAMP INSPECTION REPORT**  
**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141**  
**(503) 842-3943**

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Owner Name:  
UNITED METHODIST - OR/ID CONFERENCE  
CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
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Inspection Type: ANNUAL  
Inspection Result: CONTIN  
Establishment #: 2930093 Area: 29  
Units: 0  
County: 29

CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
ROCKAWAY, OR 97136

Phone: (503) 355-2310 x  
Inspector: Annette Pampush

Start Date/Time: 7/10/2014 at 11:11:29 AM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND. VIOLATIONS NOTED ON THIS REPORT MUST BE CORRECTED WITHIN THE TIME LIMIT SPECIFIED.

THIS IS AN ANNUAL INSPECTION

FACILITY CLEANING UP AFTER BREAKFAST FOR 240 PEOPLE  
EGGS IN SHALLOW PANS. OPERATOR BROUGHT TO WALKIN WITH SARAN WRAP COVER, EGGS AT 100F  
DISHWASHER AT 50 PPM  
HANDWASH IN PLACE  
DRY STORAGE ALL COVERED,LABELLED AND PROTECTED  
FOOD IS SERVED BUFFET STYLE, ALL PROTECTED

\*\* HAND SANITIZER AT DOOR ENTRANE IS EMPTY. PLEASE REFILL PRIOR TO NEXT GROUP

HEALTH LODGE:  
ALL REQUIRED ITEMS FOR FIRST AID AVAILABE  
PHONE IS AVAILABLE WITH POSTED EMERGENCY NUMBERS  
EMERGENCY KIT AVAILABLE  
ISOLATION ROOM, RESTROOM, ALL OKAY

WATERFRONT  
ALL PROCEDURES POSTED  
BUDDY SYSTEM,, EVERY 5 MINUTE CHECK  
LIFEGRUARD 1:20 RATIO  
BOATING 1:25 RATIO  
EMERGENCY KIT AVAILABLE

SWING AREA , LOCKED  
OBSTACLE COURSE ALL CERTIFIED BY SYNERGO  
NEW CAMP SLEEPING AREA IS BEAUTIFUL, VENTILATION, BEDS SEPARATE, BATHROOM ALL GOOD  
LAUNDRY AREA ALL SET  
ARCHERY 12 KIDS AT A TIME PER TWO STAFF  
ALL EQUIPMENT LOCKED  
PROCEDURES POSTED

3-501.14

VIOLATION OF SECTION 3-501.14 \*PRIORITY\* Cooked potentially hazardous food is improperly cooled, specifically:

**SOUP IN BIG PLASTIC BUCKET AT 89F WITH LID ON. MEATLOAF AT 45F, BEANS AT 49F**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Cooked potentially hazardous food shall be cooled: 1) from 135°F to 70°F within two hours; and 2) from 70°F to 41°F or less, within four hours. Potentially hazardous food received at a temperature above 41°F s

**DISCARDED**

3-501.16

VIOLATION OF SECTION 3-501.16 \*PRIORITY\* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

**BUTTER AND EGGS IN WALKIN AMBIENT AT 45F**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained at 135°F or above (except roast beef may be held at 130°F (54°C) or above) or at 41°F or less.

**ALL PHF MOVED TO TWO DOOR REACHIN WHICH IS AT 35F. OTHER PHF THAT HAS BEEN OUT OF TEMP HAS BEEN DISCARDED. OCEANAIRE HAS BEEN CALLED OUT FOR REPARI**

Comments:

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Site Report Generated: 6/23/2017 12:34:09 PM

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2930093  
Inspection Type: ANNUAL

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Start Date/Time: 5/28/2014 at 11:42:11

**Historical 5/28/2014 ORGANIZATIONAL CAMP INSPECTION REPORT**

Page 11 of 14

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
(503) 842-3943**

Owner Name:  
UNITED METHODIST - OR/ID CONFERENCE  
CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
ROCKAWAY, OR 97136

Inspection Type: ANNUAL  
Inspection Result: COMPLD  
Establishment #: 2930093 Area: 29

Units: 0  
County: 29

CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
ROCKAWAY, OR 97136

Phone: (503) 355-2310 x  
Inspector: Annette Pampush

Start Date/Time: 5/28/2014 at 11:42:11 AM

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THIS IS AN INSPECTION OF THE KITCHEN  
FACILITY PREPPING FOR LUNCH  
BBQ SANDWICHES, SOUP  
BBQ COOKIED IN OVEN THEN PULLED AND SAUCED  
COLD HOLDING- 2DR PEPSI- SALAD AT 34F  
WALKIN HAM AT 35F  
FREEZER ALL GOOD  
HOT HOLDING IS ALL IN BOIL STAGE  
DISHWASHER AT 50 PPM  
SANITIZER BUCKETS AT 300 PPM QUAT  
HANDSINK EQUPPED, HANDWASH OBSERVED- THANKS  
DATEMARKING GREAT EVERYWHERE  
DRY STORAGE- CLEAN  
CHEMICALS SEAPARATE  
MOP IS HUNG OUTSIDE  
ALL EQUIPEMENT CLEAN AND CLEAN  
AND ORGANIZED, THANKS

3-305.11

VIOLATION OF SECTION 3-305.11 Food is not stored to prevent contamination, specifically:

**GLUTEN FREE AREA  
FLOUR IN BOWL FORKS STORED ON TOP  
BAG OF GF FLOUR MIX OPEN  
IN DRY STORAGE- OTHER OPEN BATS**

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

**ONCE OPEN, ITEM SHOULD BE STORED IN FOOD GRADE CONTAINER WITH LID**

Establishment: 2930093  
Inspection Type: ANNUAL

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Start Date/Time: 5/28/2014 at 11:42:11

990

This facility has # \_\_\_\_ food handlers with # \_\_\_\_ having valid food handler certificates.

Comments:

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Site Report Generated: 6/23/2017 12:34:09 PM

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Person In Charge

Inspection By: Annette Pampush

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**Historical 7/2/2013 ORGANIZATIONAL CAMP INSPECTION REPORT** Page 13 of 14

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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UNITED METHODIST - OR/ID CONFERENCE  
CAMP MAGRUDER  
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CAMP MAGRUDER  
17450 OLD PACIFIC HWY  
ROCKAWAY, OR 97136

Phone: (503) 355-2310 x  
Inspector: Melissa Kauffman

Start Date/Time: 7/2/2013 at 2:05:11 PM

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THE PURPOSE OF THIS VISIT IS AN ANNUAL INSPECTION OF THE CAMP.

THE CAMP HAS A GROUP ON SITE THAT IS PROVIDING THE MAJORITY OF THIER OWN STAFF FOR SUPERVISION.

ACTIVITIY AREAS INSPECTED:

SWIMMING AT LEAST TWO LIFE GUARDS ON SITE, CAMPER MUST PASS SWIM TEST TO BE IN DEEP END, BUDDY SYSTEM IS USED, MEDICAL STAFF AND FIRST AID KITS ARE AVAIABLE. GATES ARE PROVIDED WHEN THERE IS NO SWIM SUPERVISION.

BOATING: GATES ARE SECURE AND PROVIDED WHEN NO BOATING ACTIVITY. LIFE JACKETS ARE REQUIRED, GOOD SUPERVISION AND SIGNS FOR SAFETY, FIRST AID KIDS AND MEDICAL STAFF ON SITE.

ARCHERY 1:4 RATIO ADULT TO CAMPER, ALL ARCHERY GEAR IS LOCKED UP, CAMPERS ARE TO STAND BEHIND A ROPE AT A DISTANCE FROM ARCHERS.

HEALTH LODGE:

PERSON ON STAFF IS A REGISTERD NURSE,  
ALL FIRST AID EQUIPMENT ON RECOMMENDED LIST IS AVAILABLE  
PHONE NUMBER ARE POSTED  
MEDICAL INFORMATION OF PERSONS ON CAMP IS AVAILABLE  
STANDING ORDERS ARE ONSITE  
DISCUSSED CAMPER ILLNESS PROTOCOL  
DISCUSSED QUARANTINE ROOMS

CABINS HAVE BEDS AT LEAST 30" APART  
SMOKE DETECTORS ARE WORKING  
FIRE EXTINGUISHER IS WORKING  
RESTROOMS AND SHOWER ROOMS ARE VERY CLEAN AND IN GREAT REPAIR  
OVERALL CABINS ARE IN GREAT CONDITION

LAUNDRY ROOM

(TO BE REBUILT IN 2014)  
GOOD SEPARATION OF CLEAN AND SOILED LINENS

Establishment: 2930093

Page 14 of 14

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LIGHTS ARE PROTECTED  
CHEMICLES ARE PROPERLY SEPARATED  
OVERALL BUILDING IS PROTECTED AND IN GOOD REPAIR.

Comments:

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Person In Charge

Inspection By: Melissa Kauffman

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