



Food Establishment Inspection
Alaska Department of Environmental Conservation
Division of Environmental Health
Food Safety & Sanitation



Permit ID 10786	Establishment Name FRCCCA	Type of Operation FF-1 Food Service	
Establishment Mailing Address 35850 PIONEER RD	City Soldotna	State AK	Zip 99669
Physical Location 35850 Pioneer RD Soldotna, AK 99669			Telephone 9072620879
Responsible Party FUNNY RIVER COMMUNITY ASSOCIATION	Email frca@acsalaska.net	Person in Charge Don Fritz	

Purpose of Inspection Routine	Permit Posted Yes
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Interventions are control measures to prevent foodborne illness or injury.

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box COS and / or R
IN = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable **COS** = corrected on-site during inspection **R** = repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Employee Knowledge			Potentially Hazardous Food Time/Temperature		
1	N/A		14	N/O	
		Certified Food Protection Manager on staff			Proper cooking time and temperatures
2	In		15	N/O	
		Person in Charge appropriate knowledge, performs duties			Proper reheating procedures for items to be hot held
3	In		16	N/O	
		Food Worker Cards for all food workers			Proper cooling times and temperatures
Employee Health			17	N/O	
4	In				Proper hot holding temperatures
		Proper reporting, restriction, and exclusion	18	In	
Preventing Contamination by Hands			19	N/A	
5	N/O				Proper use of time as a control; procedures & records
		Hands cleaned and properly washed	Consumer Advisories		
6	N/O		20	N/A	
		No bare hand contact w/ ready to eat foods			Consumer advisory for raw or undercooked food
7	In		Highly Susceptible Population		
		Hand washing facilities supplied and accessible	21	N/A	
Approved Source					Pasteurized food used, prohibited foods not offered
8	In		Chemical		
		Food/water obtained from approved source	22	N/A	
9	In				Food additives: approved, proper used
		Food in good condition, safe & unadulterated	23	In	
10	N/A				Toxic substances properly identified, stored, used
		Shellstock Tags & Parasite Destruction: Required Records	Conformance with Approved Procedures		
Protection from Contamination			24	N/A	
11	In				Compliance with variance, HACCP plan
		Food-contact surfaces properly cleaned and sanitized	25	N/A	
12	N/O				Compliance with Required Food Safety Management System
		Food separated and protected			
13	In				
		Proper disposition of returned, previously served, reconditioned, and unsafe food			

TEMPERATURE OBSERVATIONS			
Item	Location	Other Description	Temp
Ambient	Refrigerator	M3 fridge 2 door stainless	41°F

CHEMICAL SANITIZER OBSERVATIONS			
Chemical	Concentration(PPM)	Chemical	Concentration(PPM)

By _____

ADEC Food Establishment Inspection

Establishment Name: FRCCCA

Permit ID: 10786

GOOD RETAIL PRACTICES

Good Retail Practices are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.
*****Designates violation may contribute to Imminent Health Hazard**

Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Food Temperature Control				Proper Use of Utensils			
26	Adequate equipment for temperature control			37	In-use utensils; properly stored		
27	Approved thawing methods used			38	Utensils, equipment, linens: properly stored, dried and handled		
28	Thermometers provided, calibrated, accurate and used			39	Single use and single service articles; properly used and stored		
Food Identification				40	Gloves used properly		
29	Food properly labeled; original container			Utensils and Equipment			
30	Wild/Farmed Fish properly labeled			41	Food & non-food contact surfaces cleanable, properly designed, constructed, and used		
31	Placards provided for notification properly displayed			42	Warewashing facilities: installed, maintained, and used; test kits provided and used		
Prevention of Contamination				43	Non-food contact surfaces clean		
32	No insects, rodents, animals or unauthorized persons			Physical Facilities			
33	Contamination prevented during food preparation, storage and display			44	Plumbing designed, installed; proper backflow devices		
34	Personal cleanliness maintained, employees using good hygienic practices			45	Toilet facilities: properly constructed, supplied, cleaned		
35	Wiping cloths: properly used and stored			46	Garbage, refuse properly disposed; facilities designed and maintained		
36	Proper washing fruits and vegetables			47	Physical facilities installed, maintained, and clean		
				48	Adequate ventilation and lighting; designated areas used		
				Water and Wastewater			
				49	Water systems designed, installed, and operated as required		
				50	Wastewater systems designed, installed, & operated as required		

NUMBER OF RISK FACTOR / INTERVENTIONS: 0
NUMBER OF GOOD RETAIL PRACTICES: 0

OBSERVATIONS AND CORRECTIVE ACTIONS			
Item Number	Violation of Code	Violations cited in this report must be corrected within the time frames listed below, or as stated in section 18 AAC 31.900(e).	Correct By Date

Inspection Published Comment:

This was a routine inspection of a community center kitchen that holds meal service a few times a year for holidays and events, and rents the facility for public use. During this inspection the kitchen was not in use.

We discussed:
 -Employee health and reportable illnesses
 -Types of sanitizer, how to identify if it is approved for food contact surfaces, and test strip usage

Visit Date	Received By (Printed Name)	Received By (Signature)	Date	Inspected By	Inspected By (Signature)	Sig. Date	Time In	Time Out
04/03/2025	Don Fritz		4/3/2025	Lizz Giver		4/3/2025	2:00 PM	3:00 PM