

Human Services

A Commissioner's Order to close the East Lake Community Center to all activities with the exception of cultural-religious ceremonies in order to protect the public health and safety of Band members and others under the jurisdiction of the Band.

WHEREAS, under provisions of Band Statute 1001-MLC-1, Section 7, the Commissioner of Human Services has the authority to take such measures as are necessary to prevent any actions which threaten the well-being of Band members; and,

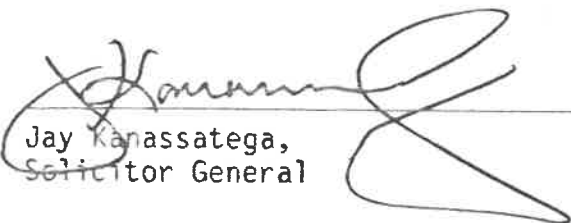
WHEREAS, the sewage disposal system for the East Lake Community Center poses a serious public health threat due to the inoperable condition of the sewage system; and,

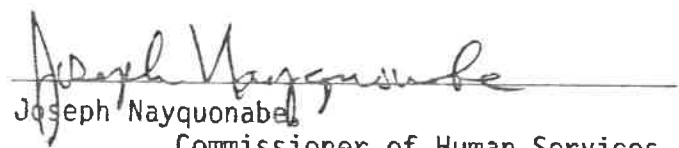
WHEREAS, the District Sanitarian from the United States Department of Health and Human Services, Indian Health Service, has inspected said facility and recommended its closure.

NOW THEREFORE, I, Joseph Nayquonabe, under the authority vested in me by Band Statute 1001-MLC-1, Section 7.02, for the Non-Removable Mille Lacs Band of Chippewa Indians, do hereby order the closing of the East Lake Community Center to all activities except cultural-religious ceremonies, until the sewage disposal system is restored and plumbed for normal operation.

BE IT FURTHER ORDERED, that the managers of the Mille Lacs Reservation Construction Company shall complete an inspection of said facility and prepare cost estimates for corrective action by July 15, 1983.

DATED at Vineland, Minnesota, this first day of July in the year one thousand nine hundred and eighty-three.

  
Jay Kanassatega,  
Solicitor General

  
Joseph Nayquonabe,  
Commissioner of Human Services

APPROVED AND NUMBERED AS TO  
FORM AND EXECUTION

Mille Lacs Band of Chippewa Indians

June 8, 1985

Indian Health Service  
Bemidji Program Office  
203 Federal Building  
P.O. Box 768  
Bemidji, Minnesota 56601  
218-751-7701

Walter Perlick, Director  
Elderly Nutrition Program  
Mille Lac Reservation  
Star Route  
Onamia, Minnesota 56359

Dear Mr. Perlick:

Attached is a copy of the Food Service Survey completed at East Lake E.N.P. Feeding Site on June 8, 1985.

The sewage disposal system needs urgent attention. Raw sewage was noted on the ground surface. This poses a serious health threat to the community. In consideration of the potential public health threat and operational condition of the sewage system, it is recommended the center be closed to all activities until the system can be restored and plumbed for normal operation. A make shift connection from the lift station to the septic tank is continually vandalized and no permanent solution.

If you have any questions concerning the information provided in the survey, please feel free to contact me at my office at 218-751-7701, ex. 55.

Sincerely,



Douglas R. Jackson  
District Sanitarian  
Bemidji Program Office

Attachments

cc: Chief, EHSB; Bemidji  
Nutritionist; BPO

Eva Mitchell  
East Lake Community Center  
McGregor, Minnesota 55760

✓ Joe Nayquonabe  
Asst. Commissioner of  
Health and Human Services  
Vineland,

Georgianna Day  
C-R Coordinator  
Hille Lacs,

FOOD SERVICE SURVEY  
EAST LAKE ENP  
MILLE LACS RESERVATION

A food service survey was completed at the East Lake Elderly Feeding Site on June 8, 1983, by District Sanitarian Douglas R. Jackson, Bemidji Indian Health Service. The survey was completed in accordance with the Food and Drug Administration Food Sanitation Ordinance (1976 Recommendations) and the FDA Form 2420 "Food Establishment Inspection Report".

The item numbers noted during the course of the survey correspond to the attached FDA Form 2420.

All recommendations were discussed with the cook, Mrs. Eva Mitchell, at the time of the survey.

SUMMARY

1. The lift pump must be replaced with a type as recommended in a previous letter by the IHS Field Engineer and the station permanently plumbed to the septic tank as originally designed.
2. In general, the facility is in dire need of food service equipment such as three (3) compartment sink; utensil and pan racks; ventilation canopy; stove; formica or smooth impervious counter tops and food preparation counter; storage cabinets for clean and cleaned sanitized dishes, silverware dispenser; and food processing equipment such as mixer and processor.
3. Food service training is available upon request by contacting my office at 218/751-7701, extension 55.
4. Any modification to the facility should address the above items through program prioritization since resources are limited to accomplish such.
5. Improvement was noted through provision of a refrigerator, wall hung fire extinguishers, and increased lighting levels on food preparation surfaces.

DEFICIENCIES AND RECOMMENDATIONS

1. Item 08: Sugar was dispensed from open bowls. Sugar for consumer use should be provided in individual packages or in pour-type dispensers.
2. Item 09: Food service equipment was not provided such as mixer and/or food processor to minimize manual contact with foods during preparation. The necessary food preparation equipment should be provided.
3. Item 15: The food preparation counters were not of impervious design and subject to the creation of cracks and crevices conducive to catching food particles, water and subsequent development of bacterial growth. Smooth, impervious and cleanable surfaces should be provided for food preparation areas.
4. Item 15: The oven door on the domestic stove would not remain in the closed position. The door should be repaired to fully close to eliminate heat loss and therefore conserve energy.

5. Item 20: A three (3) compartment sink for wash, rinse and sanitizing of equipment and eating ware was not provided. The provision of a three (3) compartment sink would eliminate the need for the provision of a mechanical dishwasher and would meet the needs of the facility. The sink should be NSF approved and installed to NSF specifications.
6. Item 24: Sufficient storage facilities were not provided for the protected and organized storage of food preparation equipment and utensils. Storage racks and cabinets should be provided commensurate with facility needs.
7. Item 28: The lift station was not pumping all sewage into the mound system at the time of the survey and rendered the facility without efficient liquid waste treatment. The lift pump should be replaced and the system put into operation immediately.
8. Item 32: The ventilation units located in the toilet room facilities were never connected for operation. The units should be wired for operation.
9. Item 39: The domestic stove was not vented to the outside of the facility for removal of odors, heat, toxic fumes, smoke and condensate. A ventilation canopy should be provided. In the event a commercial stove and components are provided, a commercial ventilation canopy should be solicited which is NSF approved and installed to their regulations and specifications.
10. Item 42: Housekeeping materials such as mops, brooms and storage facilities located outside the food preparation area were needed. A janitor's sink located outside the food preparation area should be considered. The minimum of a separate storage location for housekeeping materials and compliment supply of mops and etc. should be provided with storage racks and shelving supportive of organized storage.

#### REMARKS

The parking area in front of the facility should be graveled to reduce tracking of clay and impoundment of water at the entrance. The surveyor would like to extend his appreciation to the food service personnel for the assistance and cooperation given during the course of the survey. Working cooperatively, we can collectively resolve those remaining items.



Douglas R. Jackson  
District Sanitarian

Use on a inspection this day. The items checked below identify the violation in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may

be specified in writing by the regulatory authority. Failure to comply with any time limits for correction specified in this notice may result in suspension of your Food Service operations.

McGregor, Minnesota

East Lake ENP Feeding Site

57760

DATE	TIME	INSPECTOR	SCORE	STATUS	
18	5	0	6	0	8

SECTION	VIOLATION	CLASSIFICATION	SCORE	STATUS	
FOOD	1. SUBJECT TO THE CONDITION NO. 20	5	70		
	2. FOOD NOT CONTAINED PROPERLY	1	31		
FOOD PROTECTION	1. POTENTIALLY HAZARDOUS FOODS... TEMP. RECORD REQUIREMENTS DURING STORAGE, PREPARATION, DISPLAY, SERVICE, TRANSPORTATION	5	27		
	2. FOODS STORED TO MAINTAIN PRODUCT TEMPERATURE	4	34		
	3. FOODS NOT PROPERLY DATED	1	36		
	4. POTENTIALLY HAZARDOUS FOODS... PROPERLY THAWED	2	38		
	5. UNLAPPEL AND POTENTIALLY HAZARDOUS FOOD NOT RE-STAYED	4	40		
	6. FOOD PROTECTION DURING STORAGE, PREPARATION, DISPLAY, SERVICE, TRANSPORTATION	2	42		
	7. HANDLING OF FOOD REE MINIMIZED	2	38		
	8. FOOD (HOT) DISPENSING UTENSILS PROPERLY STORED	1	39		
	PERSONNEL	1. PERSONNEL WITH INFECTIONS RESTRICTED	5	40	
		2. HAND WASHED AND CLEAN GOOD HYGIENIC PRACTICES	5	41	
3. CLEAN CLOTHES, HAIR RESTRAINTS		1	42		
FOOD EQUIPMENT AND UTENSILS	1. FOOD (HOT) CONTACT SURFACES DESIGNATED, CONSTRUCTED, MAINTAINED, INSTALLED, LOCATED	2	43		
	2. NON-FOOD CONTACT SURFACES, DESIGNATED, CONSTRUCTED, MAINTAINED, INSTALLED, LOCATED	1	44		
	3. DISHWASHING FACILITIES DESIGNATED, CONSTRUCTED, MAINTAINED, INSTALLED, OPERATED	2	45		
	4. PURCHASE THE NUMBER OF DISHWASHERS, CHEMICALS, THERMOMETER, GAINING CORRECTIVE ACTION	1	46		
WATER	1. WATER SOURCE, SAFE, HOT AND COLD UNDER PRESSURE	5	46		
	2. SEWAGE AND WASTE WATER DISPOSAL	4	57		
	3. PLUMBING INSTALLED, MAINTAINED	1	58		
	4. CROSS-CONNECTION, BACK SIPHONAGE, BACKFLOW	5	59		
TOILET AND HANDWASHING FACILITIES	1. NUMBER, CONVENIENT ACCESSIBLE, DESIGNATED, INSTALLED	4	60		
	2. TOILET ROOMS ENCLOSED, SELF-CLOSING DOORS, FIXTURES, GOOD REPAIR, CLEAN, HAND-CLIPSE, SANITARY TOWELS, TISSUE, HAND DRYING DEVICES PROVIDED, PROPER WASTE RECEPTACLES	2	61		
GARBAGE AND REFUSE DISPOSAL	1. CONTAINERS FOR RECEPTACLES COVERED AND PROPERLY MAINTAINED	1	62		
	2. DRESSING ROOMS ARE A FULLY ENCLOSED FROM THE RESTROOMS, CLEAN, CONTROLLED RESURFACING	1	63		
INSECT, RODENT, ANIMAL CONTROL	1. PRESENCE OF INSECT, RODENTS - OTHER OPENINGS PROTECTED, NO BIRDS, TURKES, OTHER ANIMALS	4	64		
	2. FLOORS, WALLS AND CEILINGS	1	65		
LIGHTING	1. LIGHTING PROVIDED AS REQUIRED, FIXTURES SHIELDED	1	67		
	2. VENTILATION	1	68		
DRESSING ROOMS	1. ROOMS CLEAN, LOCKERS PROVIDED FACILITIES CLEAN, LOCATED, USED	2	69		
	OTHER OPERATIONS	1. NECESSARY TOXIC ITEMS PROPERLY STORED, LABELED, USED	5	70	
2. PREMISES MAINTAINED, FREE OF LITTER, UNNECESSARY ARTICLES, CLEANING MAINTENANCE EQUIPMENT PROPERLY STORED, AUTHORIZED PERSONNEL		1	71		
3. COMPLETE SEPARATION FROM LIVING/SLEEPING QUARTERS - LAUNDRY		1	77		
4. CLEAN, SOILED LINEN PROPERLY STORED		1	78		

HATING SCORE: 100% (100% Less Weight of Items Violated)

INSPECTED BY (Name and Number of Inspector): Douglas C. Jackson/66