



Wholesale Food Inspection Report

Governed by Montana Code Annotated Title 50, Chapter 57 and Administrative Rules Montana (ARM) Title 37, Chapter 110, Sub-chapter 3.
 Foodborne Illness Risk Factor violations are priority items that should be corrected on-site during the inspection. Failure to comply with any time limits for corrections of critical (priority) item violations may result in cessation of food service operations.

Establishment		No. of Risk Factor Violations			Date
Address		No. of Good Wholesale Practice Violations			Time In
City	County	Water	On-Site System	Other	Time Out
Licensee Name		Wastewater	On-Site System	Other	
Establishment Telephone		License #			
Purpose of Inspection Routine ____ Follow-up ____ Pre-licensing ____ Complaint ____ Other (specify) _____					

FOODBORNE ILLNESS RISK FACTORS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for 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	
Supervision											
1	IN OUT	Person in charge present, demonstrates knowledge, performs duties									
2	IN OUT N/A	Required training for special processing, documentation									
Employee Health											
3	IN OUT	Management, food workers knowledge, responsibilities and reporting									
4	IN OUT	Proper use of restriction and exclusion									
5	IN OUT	Procedures for responding to vomit and diarrhea events									
Good Hygienic Practices											
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use									
7	IN OUT N/O	No discharge from eyes, nose or mouth									
Preventing Contamination by Hands											
8	IN OUT N/O	Hands clean, properly washed									
9	IN OUT N/A N/O	No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed									
10	IN OUT	Handwashing sinks adequate, accessible, supplied									
Approved Source											
11	IN OUT	Food obtained from approved source									
12	IN OUT N/A N/O	Food received at proper temperature									
13	IN OUT	Food in good condition, safe, unadulterated									
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction									
Protection from Contamination											
15	IN OUT N/A	Food separated, protected									
16	IN OUT N/A	Food-contact surfaces: cleaned, sanitized									
17	IN OUT	Proper disposition of returned, previously served, reconditioned, unsafe food									
Food Temperatures, Procedures, Records											
18	IN OUT N/A N/O	Proper COOKING time, temperatures									
19	IN OUT N/A N/O	Proper RE-HEATING procedures for hot holding									
20	IN OUT N/A N/O	Proper COOLING time, temperatures									
Notes											
21	IN OUT N/A N/O	Proper HOT-HOLDING temperatures									
22	IN OUT N/A	Proper COLD-HOLDING temperatures									
23	IN OUT N/A N/O	Proper date marking, disposal times									
24	IN OUT N/A N/O	Time as public health control: procedures, records									
Highly Susceptible Populations											
25	IN OUT N/A	Pasteurized foods used; prohibited foods not offered									
Food Additives, Colors, Toxic Substances											
26	IN OUT N/A	Food additives: approved, properly used									
27	IN OUT	Toxic substances properly identified, stored, used									
Conformance with Processes, Approved Procedures											
28	IN OUT N/A	Compliance with HACCP plan, Specialized Processing									

RISK FACTORS marked **OUT** are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.

GOOD MANUFACTURING PRACTICES

Good Manufacturing Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

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

Safe Food and Water		COS		R		Proper Use of Utensils		COS		R	
29		Pasteurized eggs used where required				42		In-use utensils: properly stored			
30		Water, ice from approved source				43		Utensils, equipment, linens: properly stored, dried, handled			
31		Variance obtained when required				44		Single-use/single-service articles: properly stored, used			
Food Temperature Control											
32		Proper cooling methods used; adequate equipment for temperature control				45		Gloves used properly			
33		Plant food properly cooked for hot holding				Utensils, Equipment and Vending					
34		Approved thawing methods used				46		Food, non-food contact surfaces: cleanable, properly designed, constructed, used			
35		Thermometers provided, accurate				47		Warewashing facilities: installed, maintained, used; Test strip			
Food Identification											
36		Food properly labeled; original container				48		Non-food contact surfaces clean			
Prevention of Food Contamination											
37		Insects, rodents, animals not present				Physical Facilities					
38		Contamination during food preparation, storage, display				49		Hot, cold water available; adequate pressure			
39		Personal cleanliness				50		Plumbing installed; proper backflow devices			
40		Wiping cloths: properly used, stored				51		Sewage, waste-water properly disposed			
41		Washing fruits, vegetables				52		Toilet facilities: properly constructed, supplied, cleaned			
						53		Garbage, refuse properly disposed; facilities maintained			
						54		Physical facilities installed, maintained, clean			
						55		Adequate ventilation, lighting; designated areas used			

Person in Charge (Signature)				Date	
Inspector (Signature)		Follow-up Needed	YES	NO	Follow-up Date