



# Retail Food Establishment Inspection Report part I

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As Governed by Title 50, Chapter 50 Montana Code Annotated (MCA) and the Administrative Rules of Montana (ARM):Title 37, Chapter 110, Subchapter 2

Establishment		No. of Risk Factor/Intervention Violations		Date	
Address		No. of Repeat Risk Factor/Intervention Violations		Time In	
City		County:		Water: City Private Public PWS#_____	
Licensee:		Email:		Wastewater: City Private Public MPDDS# _____	
License # F / FL		License Subtype(s):		Current water test Y/N	
Purpose of Inspection:		Regular ____ Follow-up ____ Pre-opening ____ Complaint ____ Illness ____ HACCP ____ Investigation ____ Other ____		1 2 3 4	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																		
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										Time/Temperature Control for Safety								
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties					18	IN OUT N/A N/O	Proper cooking time & temperatures									
2	IN OUT NA	Certified Food Protection Manager					19	IN OUT N/A N/O	Proper reheating procedures for hot holding									
Employee Health										20		IN OUT N/A N/O	Proper cooling time & temperatures					
3	IN OUT	Management, food employee and conditional employee, knowledge, responsibilities and reporting.					21	IN OUT N/A N/O	Proper hot holding temperatures									
4	IN OUT	Proper use of restriction and exclusion					22	IN OUT N/A N/O	Proper cold holding temperatures									
5	IN OUT	Procedures for responding to vomiting and diarrheal events					23	IN OUT N/A N/O	Proper date marking & disposition									
Good Hygienic Practices										24		IN OUT N/A N/O	Time as a public health control: procedures & records					
6	IN OUT	N/O	Proper eating, tasting, drinking, or tobacco use					Consumer Advisory										
7	IN OUT	N/O	No discharge from eyes, nose, and mouth					25	IN OUT N/A	Consumer advisory provided for raw or undercooked foods								
Preventing Contamination by Hands										Highly Susceptible Populations								
8	IN OUT	N/O	Hands clean & properly washed					26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered								
9	IN OUT	N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					Food/Color Additives and Toxic Substances										
10	IN OUT		Adequate handwashing sinks properly set up & accessible					27	IN OUT N/A	Food additives: approved & properly used								
Approved Source										28				IN OUT N/A	Toxic substances properly identified, stored, & used			
11	IN OUT		Food obtained from approved source					Conformance with Approved Procedures										
12	IN OUT	N/A N/O	Food received at proper temperature					29	IN OUT N/A	Compliance with variance/specialized process/HACCP								
13	IN OUT		Food in good condition, safe, & unadulterated					<div>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.</div>										
14	IN OUT	N/A N/O	Required records available: shellstock tags, parasite destruction															
Protection from Contamination Arm																		
15	IN OUT	N/A N/O	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															
GOOD RETAIL PRACTICES																		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																		
Mark "X" in box if numbered item is <b>not</b> in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation																		
				COS	R					COS	R							
Safe Food and Water										Proper Use of Utensils								
30		Pasteurized eggs used where required					43		In-use utensils: properly stored									
31		Water & ice from approved source					44		Utensils, equipment & linens: properly stored, dried, & handled									
32		Variance obtained for specialized processing methods					45		Single-use/single-service articles: properly stored & used									
Food Temperature Control										46				Gloves used properly				
33		Proper cooling methods used; adequate equipment for temperature control					Utensils, Equipment and Vending											
34		Plant food properly cooked for hot holding					47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used									
35		Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips									
36		Thermometers provided & accurate					49		Non-food contact surfaces clean									
Food Identification										Physical Facilities								
37		Food properly labeled; original container					50		Hot & cold water available; adequate pressure									
Prevention of Food Contamination										51				Plumbing installed; proper backflow devices				
38		Insects, rodents, & animals not present					52		Sewage & waste water properly disposed									
39		Contamination prevented during food preparation, storage & display					53		Toilet facilities: properly constructed, supplied, & cleaned									
40		Personal cleanliness					54		Garbage & refuse properly disposed; facilities maintained									
41		Wiping cloths: properly used & stored					55		Physical facilities installed, maintained, & clean									
42		Washing fruits & vegetables					56		Adequate ventilation & lighting; designated areas used									
Person in Charge (Signature)										Date:								
Inspector (Signature)							Follow-up: YES NO (Circle one)			Follow-up Date:								