



# Retail Food Establishment Inspection Report part I

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

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

## 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	
<b>Compliance Status</b>		<b>Compliance Status</b>	
<b>SUPERVISION</b>		<b>Time/Temperature Control for Safety</b>	
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
<b>Employee Health</b>		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
<b>Good Hygienic Practices</b>		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	<b>Consumer Advisory</b>	
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
<b>Preventing Contamination by Hands</b>		<b>Highly Susceptible Populations</b>	
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	<b>Food/Color Additives and Toxic Substances</b>	
10	IN OUT Adequate handwashing sinks properly set up & accessible	27	IN OUT N/A Food additives: approved & properly used
<b>Approved Source</b>		28	IN OUT N/A Toxic substances properly identified, stored, & used
11	IN OUT Food obtained from approved source	<b>Conformance with Approved Procedures</b>	
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	<b>Risk factors</b> 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.	
14	IN OUT N/A N/O Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination Arm</b>			
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	
<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>		<b>Utensils, Equipment and Vending</b>		<b>Physical Facilities</b>			
30	Pasteurized eggs used where required	43	In-use utensils: properly stored	47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	50	Hot & cold water available; adequate pressure		
31	Water & ice from approved source	44	Utensils, equipment & linens: properly stored, dried, & handled	48	Warewashing facilities: installed, maintained, & used; test strips	51	Plumbing installed; proper backflow devices		
32	Variance obtained for specialized processing methods	45	Single-use/single-service articles: properly stored & used	49	Non-food contact surfaces clean	52	Sewage & waste water properly disposed		
<b>Food Temperature Control</b>		46	Gloves used properly	<b>Physical Facilities</b>		53	Toilet facilities: properly constructed, supplied, & cleaned		
33	Proper cooling methods used; adequate equipment for temperature control	<b>Food Identification</b>		54	Garbage & refuse properly disposed; facilities maintained	54	Garbage & refuse properly disposed; facilities maintained		
34	Plant food properly cooked for hot holding	37	Food properly labeled; original container	55	Physical facilities installed, maintained, & clean	55	Physical facilities installed, maintained, & clean		
35	Approved thawing methods used	<b>Prevention of Food Contamination</b>		56	Adequate ventilation & lighting; designated areas used	56	Adequate ventilation & lighting; designated areas used		
36	Thermometers provided & accurate	38	Insects, rodents, & animals not present						
<b>Food Identification</b>		39	Contamination prevented during food preparation, storage & display						
<b>Prevention of Food Contamination</b>		40	Personal cleanliness						
41	Wiping cloths: properly used & stored	41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables	42	Washing fruits & vegetables						

<b>Person in Charge (Signature)</b>			<b>Date:</b>		
<b>Inspector (Signature)</b>		<b>Follow-up: YES NO (Circle one)</b>		<b>Follow-up Date:</b>	