



# Retail Food Establishment Inspection Report part I

Page \_\_\_\_ of \_\_\_\_

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# _____	Time Out	
Licensee:		Email:	Wastewater:	City	Private	Public	MPDDS# _____	Risk Category	
License # F / FL		License Subtype(s):					Current water test Y/N	1 2 3 4	
Purpose of Inspection:		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

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

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
SUPERVISION									
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									
3	IN OUT	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			20	IN OUT N/A N/O	Proper cooling time & temperatures		
4	IN OUT	Proper use of restriction and exclusion			21	IN OUT N/A N/O	Proper hot holding temperatures		
5	IN OUT	Procedures for responding to vomiting and diarrheal events			22	IN OUT N/A N/O	Proper cold holding temperatures		
Good Hygienic Practices									
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			23	IN OUT N/A N/O	Proper date marking & disposition		
7	IN OUT N/O	No discharge from eyes, nose, and mouth			24	IN OUT N/A N/O	Time as a public health control: procedures & records		
Preventing Contamination by Hands									
8	IN OUT N/O	Hands clean & properly washed			25	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
10	IN OUT	Adequate handwashing sinks properly set up & accessible			27	IN OUT N/A	Food additives: approved & properly used		
Approved Source									
11	IN OUT	Food obtained from approved source			28	IN OUT N/A	Toxic substances properly identified, stored, & used		
12	IN OUT N/A N/O	Food received at proper temperature			29	IN OUT N/A	Conformance with Approved Procedures		
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 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 **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
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									
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
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									
37		Food properly labeled; original container			50		Physical Facilities		
Prevention of Food Contamination									
38		Insects, rodents, & animals not present			51		Hot & cold water available; adequate pressure		
39		Contamination prevented during food preparation, storage & display			52		Plumbing installed; proper backflow devices		
40		Personal cleanliness			53		Sewage & waste water properly disposed		
41		Wiping cloths: properly used & stored			54		Toilet facilities: properly constructed, supplied, & cleaned		
42		Washing fruits & vegetables			55		Garbage & refuse properly disposed; facilities maintained		
Person in Charge (Signature)								Date:	
Inspector (Signature)					Follow-up: YES	NO	(Circle one)	Follow-up Date:	