



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	Email:	Wastewater	On-Site System Other	Facility Type Processor _____
Establishment Telephone		License #		Warehouse ^A _____
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			Food Temperatures, Procedures, Records			
2	IN OUT N/A	Required training, documentation			18	IN OUT N/A N/O	Proper COOKING time, temperatures ^A	
Employee Health								
3	IN OUT	Management, food workers knowledge, responsibilities and reporting			19	IN OUT N/A N/O	Proper RE-HEATING procedures for hot holding ^A	
4	IN OUT	Proper use of restriction and exclusion			20	IN OUT N/A N/O	Proper COOLING time, temperatures ^A	
5	IN OUT	Procedures for responding to vomit and diarrhea events			Notes			
Good Hygienic Practices								
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A N/O	Proper HOT-HOLDING temperatures ^A	
7	IN OUT N/O	No discharge from eyes, nose or mouth			22	IN OUT N/A	Proper COLD-HOLDING temperatures	
Preventing Contamination by Hands								
8	IN OUT N/O	Hands clean, properly washed			23	IN OUT N/A N/O	Proper date marking, disposal times ^A	
9	IN OUT N/A N/O	No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed ^A			24	IN OUT N/A N/O	Time as public health control: procedures, records ^A	
10	IN OUT	Handwashing sinks adequate, accessible, supplied			Highly Susceptible Populations			
Approved Source								
11	IN OUT	Food obtained from approved source			25	IN OUT N/A	Pasteurized foods used; prohibited foods not offered ^A	
12	IN OUT N/A N/O	Food received at proper temperature			Food Additives, Colors, Toxic Substances			
13	IN OUT	Food in good condition, safe, unadulterated			26	IN OUT N/A	Food additives: approved, properly used ^A	
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			27	IN OUT	Toxic substances properly identified, stored, used	
Protection from Contamination								
15	IN OUT N/A	Food separated, protected			Conformance with Processes, Approved Procedures			
16	IN OUT N/A	Food-contact surfaces: cleaned, sanitized			28	IN OUT N/A	Compliance with HACCP plan, Specialized Processing ^A	
17	IN OUT	Proper disposition of returned, previously served, reconditioned, unsafe food			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			Utensils, Equipment and Vending			
30		Water, ice from approved source			42		In-use utensils: properly stored ^A	
31		Variance obtained when required			43		Utensils, equipment, linens: properly stored, dried, handled	
Food Temperature Control								
32		Proper cooling methods used; adequate equipment for temperature control			44		Single-use/single-service articles: properly stored, used	
33		Plant food properly cooked for hot holding			45		Gloves used properly ^A	
34		Approved thawing methods used			Physical Facilities			
35		Thermometers provided, accurate			46		Food, non-food contact surfaces: cleanable, properly designed, constructed, used	
Food Identification								
36		Food properly labeled; original container			47		Warewashing facilities: installed, maintained, used; Test strip ^A	
Prevention of Food Contamination								
37		Insects, rodents, animals not present			48		Non-food contact surfaces clean	
38		Contamination during food preparation, storage, display			Person in Charge (Signature)			
39		Personal cleanliness			Date			
40		Wiping cloths: properly used, stored			Inspector (Signature)			
41		Washing fruits, vegetables ^A			Follow-up Needed YES NO		Follow-up Date	

^A - Denotes inspection items that are NOT applicable to food warehouses that ONLY hold food and DO NOT repackage or process RTE or NRTE exposed foods.