



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					Compliance Status				
Supervision									
1	IN OUT	Person in charge present, demonstrates knowledge, performs duties			Food Temperatures, Procedures, Records				
2	IN OUT N/A	Required training for special processing, documentation			18	IN OUT N/A N/O	Proper COOKING time, temperatures		
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		
4	IN OUT	Proper use of restriction and exclusion			20	IN OUT N/A N/O	Proper COOLING time, temperatures		
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		
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		
9	IN OUT N/A N/O	No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed			24	IN OUT N/A N/O	Time as public health control: procedures, records		
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		
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		
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		
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									
29		Pasteurized eggs used where required			Proper Use of Utensils				
30		Water, ice from approved source			42		In-use utensils: properly stored		
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		
34		Approved thawing methods used			Utensils, Equipment and Vending				
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		
Prevention of Food Contamination									
37		Insects, rodents, animals not present			48		Non-food contact surfaces clean		
38		Contamination during food preparation, storage, display			Physical Facilities				
39		Personal cleanliness			49		Hot, cold water available; adequate pressure		
40		Wiping cloths: properly used, stored			50		Plumbing installed; proper backflow devices		
41		Washing fruits, vegetables			51		Sewage, waste-water properly disposed		
					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