



# 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>Licensee:</b>		<b>Wastewater:</b>				<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 <input type="checkbox"/> Follow-up <input type="checkbox"/> Pre-opening <input type="checkbox"/> Complaint <input type="checkbox"/> Illness <input type="checkbox"/> HACCP <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>						

## 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
<b>SUPERVISION</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>							
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	
<b>Good Hygienic Practices</b>							
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	
<b>Preventing Contamination by Hands</b>							
8	IN OUT N/O	Hands clean & properly washed		<b>Consumer Advisory</b>			
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		25	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	
10	IN OUT	Adequate handwashing sinks properly set up & accessible		<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>							
11	IN OUT	Food obtained from approved source		<b>Food/Color Additives and Toxic Substances</b>			
12	IN OUT N/A N/O	Food received at proper temperature		27	IN OUT N/A	Food additives: approved & properly used	
13	IN OUT	Food in good condition, safe, & unadulterated		28	IN OUT N/A	Toxic substances properly identified, stored, & used	
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		<b>Conformance with Approved Procedures</b>			
<b>Protection from Contamination Arm</b>							
15	IN OUT N/A N/O	Food separated & protected		29	IN OUT N/A	Compliance with variance/specialized process/HACCP	
16	IN OUT N/A	Food-contact surfaces: cleaned & sanitized		<div style="border: 1px solid black; padding: 5px;"> <p><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.</p> </div>			
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		
<b>Food Temperature Control</b>							
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>			
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>							
37	Food properly labeled: original container			49	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, & animals not present			<b>Physical Facilities</b>			
39	Contamination prevented during food preparation, storage & display			50	Hot & cold water available; adequate pressure		
40	Personal cleanliness			51	Plumbing installed; proper backflow devices		
41	Wiping cloths: properly used & stored			52	Sewage & waste water properly disposed		
42	Washing fruits & vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned		
				54	Garbage & refuse properly disposed, facilities maintained		
				55	Physical facilities installed, maintained, & clean		
				56	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

Inspector (Signature)

Follow-up: YES NO (Circle one)

Follow-up Date: