

**MONTANA DEPARTMENT OF PUBLIC HEALTH & HUMAN SERVICES  
FOOD & CONSUMER SAFETY SECTION  
FOOD WAREHOUSE INSPECTION REPORT F-8**

Establishment name: \_\_\_\_\_ Name of Licensee: \_\_\_\_\_

Address: \_\_\_\_\_ License # \_\_\_\_\_ Type: \_\_\_\_\_

Signature: \_\_\_\_\_ Title: \_\_\_\_\_

Facility phone: \_\_\_\_\_ Date Inspected: \_\_\_\_\_ Sanitarian \_\_\_\_\_ CO/District: \_\_\_\_\_

The items circled below during the inspection identify the violations in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the regulatory authority.

*INSTRUCTIONS: Check appropriate box. All "no" answers should be explained on supplemental page, including item number. Use additional sheets if necessary.*

NO.	ITEM	YES	NO
<b>STORAGE CONDITIONS</b>			
1	Are incoming lots examined visually for damage or contamination prior to placement in storage		
2	Are food products stored off the floor and away from walls		
3	Does the firm routinely rotate stock		
4	Are items damaged while in storage immediately removed, including any resultant spillage		
5	Does firm maintain a morgue area for damaged and returned good, sufficiently separated from main storage area		
6	Morgue items disposed of in proper and timely manner to prevent a source of pest breeding and harborage		
7	Fertilizers, toxic chemicals, and other potential adulterants adequately separated from human food storage areas		
8	Are rodenticides and insecticides properly used and stored		
9	Are refrigerated storage coolers (<45F) and freezers (<0F) at proper temperature (38 F or below for hermetically sealed seafood)		
10	Are cold storage units equipped with suitable thermometers, properly drained floors and cleanable walls, shelving, and attached equipment		
<b>STORAGE CONDITIONS-SPECIFIC CONTAMINATION NOTED</b>			
11	Was evidence of current insect, rodent, bird, etc., activity noted		
12	Were lots of products susceptible to contamination (i.e. macaroni products, cereal, nuts, popcorn, beans, dried fruit poppy & sesame seeds, rice, cornmeal, etc.) examined and found free of contamination (List below)		
<b>REPACKAGING OPERATIONS</b>			
13	Are packaging or splitting operations (if present) conducted under sanitary conditions adequate to protect the safety and quality of food?		
	Does facility have appropriate (F-6) licensing for processed or repackaged food?		
14	Is appropriate bulk container labeling information carried over to retail package		
<b>BUILDING AND GROUNDS</b>			
15	Are outside premises free from spillage, trash, ponding, etc., which may attract or harbor rodents or other pests		
16	Is the building of suitable construction and generally in good physical repair-floors durable, smooth, easily cleanable, nonabsorbent where required (refrigerators, toilet rooms, spillage and drip areas)		
17	Are open windows screened and are loading doors kept closed when not in use		
18	Is interior lighting sufficient to allow adequate inspection and cleaning of premises		
19	Firm has scheduled cleaning and pest control program, including at least weekly inspections by qualified employees		
<b>TRANSPORTATION PRACTICES</b>			
20	Are food delivery vehicles clean and in good repair		
21	Are foodstuffs loaded in the same vehicle with toxic chemicals or other potential contaminants		
22	Vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified (Sect. 1, Item 9)		
<b>TOILETS, DRESSING ROOMS, AND EMPLOYEES</b>			
23	Toilets and dressing rooms in good repair, clean, properly ventilated, and adequately separated from storage areas		
24	Handwashing facilities clean, supplied with soap, hot water, and sanitary towels		
25	Is the facility water source/system safe, sanitary, sewage disposal approved		

Comments \_\_\_\_\_