



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		COS		R	
Supervision					
1	IN OUT	Person in charge present, demonstrates knowledge, performs duties			
2	IN OUT N/A	Required training for special processing, documentation			
Employee Health					
3	IN OUT	Management, food workers knowledge, responsibilities and reporting			
4	IN OUT	Proper use of restriction and exclusion			
5	IN OUT	Procedures for responding to vomit and diarrhea events			
Good Hygienic Practices					
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN OUT N/O	No discharge from eyes, nose or mouth			
Preventing Contamination by Hands					
8	IN OUT N/O	Hands clean, properly washed			
9	IN OUT N/A N/O	No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed			
10	IN OUT	Handwashing sinks adequate, accessible, supplied			
Approved Source					
11	IN OUT	Food obtained from approved source			
12	IN OUT N/A N/O	Food received at proper temperature			
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	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			
Food Temperatures, Procedures, Records					
18	IN OUT N/A N/O	Proper COOKING time, temperatures			
19	IN OUT N/A N/O	Proper RE-HEATING procedures for hot holding			
20	IN OUT N/A N/O	Proper COOLING time, temperatures			
Notes					
21	IN OUT N/A N/O	Proper HOT-HOLDING temperatures			
22	IN OUT N/A	Proper COLD-HOLDING temperatures			
23	IN OUT N/A N/O	Proper date marking, disposal times			
24	IN OUT N/A N/O	Time as public health control: procedures, records			
Highly Susceptible Populations					
25	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
Food Additives, Colors, Toxic Substances					
26	IN OUT N/A	Food additives: approved, properly used			
27	IN OUT	Toxic substances properly identified, stored, used			
Conformance with Processes, Approved Procedures					
28	IN OUT N/A	Compliance with HACCP plan, Specialized Processing			

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

		COS		R	
Safe Food and Water					
29		Pasteurized eggs used where required			
30		Water, ice from approved source			
31		Variance obtained when required			
Food Temperature Control					
32		Proper cooling methods used; adequate equipment for temperature control			
33		Plant food properly cooked for hot holding			
34		Approved thawing methods used			
35		Thermometers provided, accurate			
Food Identification					
36		Food properly labeled; original container			
Prevention of Food Contamination					
37		Insects, rodents, animals not present			
38		Contamination during food preparation, storage, display			
39		Personal cleanliness			
40		Wiping cloths: properly used, stored			
41		Washing fruits, vegetables			
Proper Use of Utensils					
42		In-use utensils: properly stored			
43		Utensils, equipment, linens: properly stored, dried, handled			
44		Single-use/single-service articles: properly stored, used			
45		Gloves used properly			
Utensils, Equipment and Vending					
46		Food, non-food contact surfaces: cleanable, properly designed, constructed, used			
47		Warewashing facilities: installed, maintained, used; Test strip			
48		Non-food contact surfaces clean			
Physical Facilities					
49		Hot, cold water available; adequate pressure			
50		Plumbing installed; proper backflow devices			
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	