



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

Establishment <u>Beer Jug</u>	No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>2/8/18</u>
Address <u>313 N. Merrill Ave</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>9:42 AM</u>
City <u>Glendive</u> County: <u>Dawson</u>	Water: <u>City</u> Private Public PWS# <u>229</u>	Time Out <u>10:11 AM</u>
Licensee: <u>Mike Roe</u> Email: <u>None</u>	Wastewater: <u>City</u> Private Public MPDDS# <u>21628</u>	Risk Category
License # <u>F FL 95</u> License Subtype(s): <u>RFS</u>	Current water test Y/N	1 2 <u>0</u> 4
Purpose of Inspection: Regular <input checked="" 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

Compliance Status		COS		R		Compliance Status		COS		R				
IN	OUT	NA	N/A	IN	OUT	NA	N/A	IN	OUT	NA	N/A			
SUPERVISION														
1	IN	OUT						18	IN	OUT	N/A	N/A		
Person in charge present, demonstrates knowledge, and performs duties								Proper cooking time & temperatures						
2	IN	OUT	NA					19	IN	OUT	N/A	N/A		
Certified Food Protection Manager								Proper reheating procedures for hot holding						
Employee Health														
3	IN	OUT						20	IN	OUT	N/A	N/A		
Management, food employee and conditional employee, knowledge, responsibilities and reporting.								Proper cooling time & temperatures						
4	IN	OUT						21	IN	OUT	N/A	N/A		
Proper use of restriction and exclusion								Proper hot holding temperatures						
5	IN	OUT						22	IN	OUT	N/A	N/A		
Procedures for responding to vomiting and diarrheal events								Proper cold holding temperatures						
Good Hygienic Practices														
6	IN	OUT	N/A					23	IN	OUT	N/A	N/A		
Proper eating, tasting, drinking, or tobacco use								Proper date marking & disposition						
7	IN	OUT	N/A					24	IN	OUT	N/A	N/A		
No discharge from eyes, nose, and mouth								Time as a public health control: procedures & records						
Preventing Contamination by Hands														
8	IN	OUT	N/A					Consumer Advisory						
Hands clean & properly washed								25		IN	OUT	N/A		
9	IN	OUT	N/A	N/A				Highly Susceptible Populations						
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed								26		IN	OUT	N/A		
10	IN	OUT						Food/Color Additives and Toxic Substances						
Adequate handwashing sinks properly set up & accessible								27		IN	OUT	N/A		
Approved Source														
11	IN	OUT						28		IN	OUT	N/A		
Food obtained from approved source								Food additives: approved & properly used						
12	IN	OUT	N/A	N/A				Conformance with Approved Procedures						
Food received at proper temperature								29		IN	OUT	N/A		
13	IN	OUT						Compliance with variance/specialized process/HACCP						
Food in good condition, safe, & unadulterated														
14	IN	OUT	N/A	N/A										
Required records available: shellstock tags, parasite destruction														
Protection from Contamination Air														
15	IN	OUT	N/A	N/A				<div style="border: 1px solid black; padding: 5px;"> Risk factors 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. </div>						
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														

GOOD RETAIL PRACTICES

Compliance Status		COS		R		Compliance Status		COS		R			
IN	OUT	NA	N/A	IN	OUT	NA	N/A	IN	OUT	NA	N/A		
Safe Food and Water													
30								Proper Use of Utensils					
Pasteurized eggs used where required								43					
31								44					
Water & ice from approved source								Utensils, equipment & linens: properly stored, dried, & handled					
32								45					
Variance obtained for specialized processing methods								Single-use/single-service articles: properly stored & used					
Food Temperature Control													
33								46					
Proper cooling methods used; adequate equipment for temperature control								Gloves used properly					
34								Utensils, Equipment and Vending					
Plant food properly cooked for hot holding								47					
35								Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
Approved thawing methods used								48					
36								Warewashing facilities: installed, maintained, & used; test strips					
Thermometers provided & accurate								49					
								Non-food contact surfaces clean					
Food Identification													
37								Physical Facilities					
Food properly labeled; original container								50					
Prevention of Food Contamination													
38								Hot & cold water available; adequate pressure					
Insects, rodents, & animals not present								51					
39								Plumbing installed; proper backflow devices					
Contamination prevented during food preparation, storage & display								52					
40								Sewage & waste water properly disposed					
Personal cleanliness								53					
41								Toilet facilities: properly constructed, supplied, & cleaned					
Wiping cloths: properly used & stored								54					
42								Garbage & refuse properly disposed; facilities maintained					
Washing fruits & vegetables								55					
								Physical facilities installed, maintained, & clean					
								56					
								Adequate ventilation & lighting; designated areas used					

Person in Charge (Signature) <u>[Signature]</u>	Date: <u>2/8/18</u>
Inspector (Signature) <u>[Signature]</u>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)
	Follow-up Date:

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Establishment <u>Bees Jug</u>	SANITIZER LEVEL	License # <u>95</u>
Current License Posted <u>Y/N</u>	CHEMICAL LOW TEMPERATURE DISH MACHINE	
Certified Food Safety Manager <u>Y/N</u>	WIPING CLOTH BUCKET <u>N/O</u>	
HIGH TEMPERATURE DISH MACHINE Temperature	SPRAY BOTTLES	
SANITIZER <u>CHLORINE</u> , QUATERNARY AMMONIUM, IODINE	MANUAL DISHWASHING (3 COMPARTMENT SINK) <u>N/O</u>	

TEMPERATURE OBSERVATIONS					
ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
<u>ham</u>	<u>Drink cooler</u>	<u>33°F</u>			
<u>Burger</u>	<u>Prep fridge</u>	<u>40°F</u>			
<u>Ham</u>	<u>Walk-In Cooler</u>	<u>38°F</u>			

OBSERVATIONS AND CORRECTIVE ACTIONS

Code Reference	Violations cited in this report must be corrected within the time frame listed, as stated in 8-405.11.	Correction Date
	<u>NOTE * No sanitizer in use @ time of inspection *</u>	

Person in Charge (Signature) <u>Stacy Mendt</u>	Date <u>2/8/18</u>
Inspector (Signature) <u>Rene Peña, R.S.</u>	Date <u>2/8/18</u>