



# Retail Food Establishment Inspection Report part I

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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 <b>Berg Tire</b>	No. of Risk Factor/Intervention Violations <b>1</b>	Date <b>3/26/19</b>
Address <b>2111 W Towne</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>10:00 A</b>
City <b>Glendive</b>	County:	Time Out <b>10:41 A</b>
Licensee: <b>Berg Tire Inc</b> Email: <b>randi.bergtiremt@gmail.com</b>	Water: City <input checked="" type="radio"/> Private <input checked="" type="radio"/> Public <input type="radio"/> PWS# <b>4141</b>	Risk Category
License # <b>(E) FL 80123</b>	Wastewater: City <input checked="" type="radio"/> Private <input checked="" type="radio"/> Public <input type="radio"/> MPDDS# <b>21733</b>	1 2 <b>3</b> 4
License Subtype(s): <b>FP</b>	Current water test Y/N	
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	
<b>SUPERVISION</b>					
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	IN OUT NA	Certified Food Protection Manager			
<b>Employee Health</b>					
3	IN OUT	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			
4	IN OUT	Proper use of restriction and exclusion			
5	IN OUT	Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>					
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN OUT N/O	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
8	IN OUT N/O	Hands clean & properly washed			
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN OUT	Adequate handwashing sinks properly set up & accessible			
<b>Approved Source</b>					
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			
<b>Protection from Contamination Arm</b>					
15	IN OUT N/A N/O	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			

  

Compliance Status		COS		R	
<b>Time/Temperature Control for Safety</b>					
18	IN OUT N/A N/O	Proper cooking time & temperatures			
19	IN OUT N/A N/O	Proper reheating procedures for hot holding			
20	IN OUT N/A N/O	Proper cooling time & temperatures			
21	IN OUT N/A N/O	Proper hot holding temperatures			
22	IN OUT N/A N/O	Proper cold holding temperatures			
23	IN OUT N/A N/O	Proper date marking & disposition			
24	IN OUT N/A N/O	Time as a public health control: procedures & records			
<b>Consumer Advisory</b>					
25	IN OUT N/A	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>					
27	IN OUT N/A	Food additives: approved & properly used			
28	IN OUT N/A	Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>					
29	IN OUT N/A	Compliance with variance/specialized process/HACCP			

**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.

## GOOD RETAIL PRACTICES

Compliance Status		COS		R	
<b>Safe Food and Water</b>					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
33		Proper cooling methods used; adequate equipment for temperature control			
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36		Thermometers provided & accurate			
<b>Food Identification</b>					
37		Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
38		Insects, rodents, & animals not present			
39		Contamination prevented during food preparation, storage & display			
40		Personal cleanliness			
41		Wiping cloths: properly used & stored			
42		Washing fruits & vegetables			
<b>Proper Use of Utensils</b>					
43		In-use utensils: properly stored			
44		Utensils, equipment & linens: properly stored, dried, & handled			
45		Single-use/single-service articles: properly stored & used			
46		Gloves used properly			
<b>Utensils, Equipment and Vending</b>					
47	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48		Warewashing facilities: installed, maintained, & used; test strips			
49		Non-food contact surfaces clean			
<b>Physical Facilities</b>					
50		Hot & cold water available; adequate pressure			
51		Plumbing installed; proper backflow devices			
52		Sewage & waste water properly disposed			
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) <b>Helsi Nelson</b>	Date: <b>3-26-19</b>
Inspector (Signature) <b>Karin Pera, R.S.</b>	Follow-up: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> (Circle one)
	Follow-up Date:



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Establishment <b>Berg Tire</b>	SANITIZER LEVEL	License # <b>80123</b>
Current License Posted <b>Y/N</b>	CHEMICAL LOW TEMPERATURE DISH MACHINE	
Certified Food Safety Manager <b>Y/N</b>	WIPING CLOTH BUCKET	
HIGH TEMPERATURE DISHMACHINE Temperature	SPRAY BOTTLES <del>4/10</del> <b>4/10</b> <b>100ppm</b>	
SANITIZER: <del>CHLORINE</del> QUATERNARY AMMONIUM, IODINE	MANUAL DISHWASHING (3 COMPARTMENT SINK) <b>N/D</b>	

<b>TEMPERATURE OBSERVATIONS</b>					
ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
	<b>Everest Cooler</b>	<b>41°F</b>	<b>Eggroll</b>	<b>Warmer (Hot)</b>	<b>177°F</b>
<b>Cheese Slices</b>	<b>Walk In Cooler</b>	<b>40°F</b>			
<b>Sausage / Cheese</b>	<b>Grab N Go Cooler</b>	<b>39°F</b>			

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Code Reference	Violations cited in this report must be corrected withing the time frame listed, as stated in 8-405.11.	Correction Date
<b>47</b>	<b>(4-101.17) Several shelves in walk-in cooler are constructed of unsealed particle board, and are therefore NOT non-absorbent. Surfaces exposed to possible splashing / spilling must be smooth, durable, + <u>Non</u>-absorbent.</b>	<b>4/26/19</b>

Person in Charge (Signature) <b>Helga Nelson</b>		Date <b>3-26-19</b>
Inspector (Signature) <b>Kevin Peña, R.S</b>		Date <b>3-26-19</b>