



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 Berg Tire		No. of Risk Factor/Intervention Violations 0		Date 2/7/18
Address 2111 W. Towne St.		No. of Repeat Risk Factor/Intervention Violations 0		Time In 2:10 PM
City Blaine	County: Dawson	Water: <input checked="" type="radio"/> City <input type="radio"/> Private <input type="radio"/> Public	PWS#	Time Out 2:37 PM
Licensee: Berg Tire, Inc.	Email: randi.begstrom@gmail.com	Wastewater: <input checked="" type="radio"/> City <input type="radio"/> Private <input type="radio"/> Public	MPDPS# 2628	Risk Category
License # FY FL 25419	License Subtype(s): FP	Current water test Y/N		1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4 <input type="radio"/>
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

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
SUPERVISION							
1	IN OUT			18	IN OUT N/A N/O		
2	IN OUT NA			19	IN OUT N/A N/O		
Employee Health							
3	IN OUT			20	IN OUT N/A N/O		
4	IN OUT			21	IN OUT N/A N/O		
5	IN OUT			22	IN OUT N/A N/O		
Good Hygienic Practices							
6	IN OUT N/O			23	IN OUT N/A N/O		
7	IN OUT N/O			24	IN OUT N/A N/O		
Preventing Contamination by Hands							
8	IN OUT N/O			Consumer Advisory			
9	IN OUT N/A N/O			25	IN OUT N/A		
10	IN OUT			Highly Susceptible Populations			
Approved Source							
11	IN OUT			26	IN OUT N/A		
12	IN OUT N/A N/O			Food/Color Additives and Toxic Substances			
13	IN OUT			27	IN OUT N/A		
14	IN OUT N/A N/O			28	IN OUT N/A		
Protection from Contamination from Air							
15	IN OUT N/A N/O			Conformance with Approved Procedures			
16	IN OUT N/A			29	IN OUT N/A		
17	IN OUT			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

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

		COS	R			COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water & ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored & used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, & animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage & display			Physical Facilities			
40	Personal cleanliness			50	Hot & cold water available; adequate pressure		
41	Wiping cloths: properly used & stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits & vegetables			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) Randi Begstrom	Date: 2/7/18
Inspector (Signature) Kenneth R.S.	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)
	Follow-up Date:

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Establishment Berg Tire SANITIZER LEVEL License # 25419
 Current License Posted Y/N CHEMICAL LOW TEMPERATURE DISH MACHINE
 Certified Food Safety Manager [Signature] WIPING CLOTH BUCKET 100ppm
 HIGH TEMPERATURE DISH MACHINE Temperature SPRAY BOTTLES 100ppm
 SANITIZER: CHLORINE, QUATERNARY AMMONIUM, IODINE MANUAL DISHWASHING (3 COMPARTMENT SINK) N/A

TEMPERATURE OBSERVATIONS

ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
	<u>Beer Cooler</u>	<u>35°F</u>			
	<u>Dairy Cooler</u>	<u>40°F</u>			
<u>Pizza Slice</u>	<u>Hot N Ready Display</u>	<u>149°F</u>			
<u>Cheese Slice</u>	<u>Dairy Meat Cooler</u>	<u>35°F</u>			

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
	<p style="font-size: 2em; margin: 0;">Great Job!</p>	

Person in Charge (Signature) Randy M. Kistner Date 2/7/18
 Inspector (Signature) Kenn Peña, R.S. Date 2/7/18