



# 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 <b>Betseys Badlands Catering</b>	No. of Risk Factor/Intervention Violations <b>0</b>	Date <b>9-13-19</b>
Address <b>310 N. Kendrick</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>1:45P</b>
City <b>Glendive</b>	County: <b>Dawson</b>	Time Out <b>2:16P</b>
Licensee: <b>Betsy Hedrick</b> Email: <b>bsghedrick@gmail.com</b>	Water: <input checked="" type="radio"/> City Private Public PWS# <b>229</b>	Risk Category
License # <b>(F)FL 304276</b>	License Subtype(s): <b>FS/C</b>	MPDDS# <b>21628</b>
Purpose of Inspection: Regular <input checked="" type="checkbox"/> Follow-up ___ Pre-opening ___ Complaint ___ Illness ___ HACCP ___ Investigation ___ Other ___	Current water test Y/N	1 2 <b>3</b> 4

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		Compliance Status			
IN	OUT	IN	OUT		
<b>SUPERVISION</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
1	Person in charge present, demonstrates knowledge, and performs duties	18	Proper cooking time & temperatures		
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
2	Certified Food Protection Manager	19	Proper reheating procedures for hot holding		
<b>Employee Health</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
3	Management, food employee and conditional employee, knowledge, responsibilities and reporting.	20	Proper cooling time & temperatures		
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
4	Proper use of restriction and exclusion	21	Proper hot holding temperatures		
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
5	Procedures for responding to vomiting and diarrheal events	22	Proper cold holding temperatures		
<b>Good Hygienic Practices</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
6	Proper eating, tasting, drinking, or tobacco use	23	Proper date marking & disposition		
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
7	No discharge from eyes, nose, and mouth	24	Time as a public health control: procedures & records		
<b>Preventing Contamination by Hands</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
8	Hands clean & properly washed	<b>Consumer Advisory</b>			
<input checked="" type="radio"/>	<input type="radio"/>	25	Consumer advisory provided for raw or undercooked foods		
<input checked="" type="radio"/>	<input type="radio"/>	<b>Highly Susceptible Populations</b>			
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	26	Pasteurized foods used; prohibited foods not offered		
<input checked="" type="radio"/>	<input type="radio"/>	<b>Food/Color Additives and Toxic Substances</b>			
10	Adequate handwashing sinks properly set up & accessible	27	Food additives: approved & properly used		
<b>Approved Source</b>					
<input checked="" type="radio"/>	<input type="radio"/>	28	Toxic substances properly identified, stored, & used		
11	Food obtained from approved source	<b>Conformance with Approved Procedures</b>			
<input checked="" type="radio"/>	<input type="radio"/>	29	Compliance with variance/specialized process/HACCP		
12	Food received at proper temperature	<b>Risk factors</b> 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.			
13	Food in good condition, safe, & unadulterated				
14	Required records available: shellstock tags, parasite destruction				
<b>Protection from Contamination Arm</b>					
15	Food separated & protected				
<input checked="" type="radio"/>	<input type="radio"/>	<b>GOOD RETAIL PRACTICES</b>			
16	Food-contact surfaces: cleaned & sanitized	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 <b>not</b> in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation			
17	Proper disposition of returned, previously served, reconditioned, & unsafe food				
<b>Safe Food and Water</b>					
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>	
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
<b>Food Temperature Control</b>					
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			<b>Utensils, Equipment and Vending</b>	
36	Thermometers provided & accurate			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
<b>Food Identification</b>					
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips
<b>Prevention of Food Contamination</b>					
38	Insects, rodents, & animals not present	49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage & display	<b>Physical Facilities</b>			
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		
Person in Charge (Signature) <i>[Signature]</i>		Date: <b>9-13-19</b>			
				Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)	
Inspector (Signature) <i>[Signature]</i>		Follow-up Date:			

