



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 Bloom Coffeeshouse & Eatery	No. of Risk Factor/Intervention Violations 1	Date 3/27/19
Address 209 Gibson	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:00A
City Glendive County: Dawson	Water: <input checked="" type="radio"/> City Private Public PWS# 229	Time Out 10:43A
Licensee: Aaron Neimark Email: bloomcoffee209@gmail.com	Wastewater: <input checked="" type="radio"/> City Private Public MPDSS# 21628	Risk Category
License # F (FL) 312290 License Subtype(s): EE, FS/C	Current water test Y/N	1 2 3 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	
SUPERVISION					
1	IN	OUT			
Person in charge present, demonstrates knowledge, and performs duties					
2	IN	OUT	NA		
Certified Food Protection Manager					
Employee Health					
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					
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, and mouth					
Preventing Contamination by Hands					
8	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					
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 Arm					
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	
Time/Temperature Control for Safety					
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					
Consumer Advisory					
25	IN	OUT	N/A		
Consumer advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
26	IN	OUT	N/A		
Pasteurized foods used; prohibited foods not offered					
Food/Color Additives and Toxic Substances					
27	IN	OUT	N/A		
Food additives: approved & properly used					
28	IN	OUT	N/A		
Toxic substances properly identified, stored, & used					
Conformance with Approved Procedures					
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	
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					
Safe Food and Water					
30					
Pasteurized eggs used where required					
31					
Water & ice from approved source					
32					
Variance obtained for specialized processing methods					
Food Temperature Control					
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					
Food Identification					
37					
Food properly labeled; original container					
Prevention of Food Contamination					
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					
Proper Use of Utensils					
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					
Utensils, Equipment and Vending					
47					
Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
48					
Warewashing facilities: installed, maintained, & used; test strips					
49					
Non-food contact surfaces clean					
Physical Facilities					
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	X				
Physical facilities installed, maintained, & clean					
56					
Adequate ventilation & lighting; designated areas used					

Person in Charge (Signature) Terrill Carney	Date: 3/27/19
Inspector (Signature) Kenneth R.S.	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)
Follow-up Date:	

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment Bloom Coffeehouse & Eatery **SANITIZER LEVEL** _____ **License #** 312290
Current License Posted Y/N **CHEMICAL LOW TEMPERATURE DISH MACHINE** _____
Certified Food Safety Manager Y/N **WIPING CLOTH BUCKET** 200ppm
HIGH TEMPERATURE DISH MACHIN Temperature **SPRAY BOTTLES** 200ppm
SANITIZER: CHLORINE, QUATERNARY AMMONIUM, IODINE **MANUAL DISHWASHING (3 COMPARTMENT SINK)** 200ppm

TEMPERATURE OBSERVATIONS

ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
<u>Lemon</u>	<u>Front Display Cooler</u>	<u>34°F</u>	<u>Milk</u>	<u>Milk/ Dairy Fridge</u>	<u>38°F</u>
	<u>Bagel Freezer</u>	<u>-12°F</u>	<u>Tuna</u>	<u>2 Door Fridge</u>	<u>39°F</u>
	<u>Dessert Freezer</u>	<u>0°F</u>	<u>Chicken Salad</u>	<u>Prep Table Cooler</u>	<u>41°F</u>
	<u>Meat Freezer</u>	<u>-16°F</u>		<u>Frappe Cooler</u>	<u>39°F</u>
<u>Soup</u>	<u>Warmer (Reheat)</u>	<u>94°F</u>	<u>Milk</u>	<u>Front Cooler</u>	<u>34°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
<u>55</u>	<u>(6-501.16) Mops must be hung to dry between uses.</u>	<u>4-11-19</u>

Person in Charge (Signature) Peru Carney **Date** 3/27/19
Inspector (Signature) Kenna Pena, R.S. **Date** 3/27/19