



# 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>CC's Family Cafe</u>	No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>2/28/18</u>
Address <u>1902 N. Merrill Ave</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>9:25 Am</u>
City <u>Glendive</u> County: <u>Dawson</u>	Water: <u>City</u> Private Public PWS# <u>229</u>	Time Out <u>10:23 Am</u>
Licensee: <u>Colin Livos</u> Email: <u>livos@midwest.com</u>	Wastewater: <u>City</u> Private Public MPDDS# <u>21628</u>	Risk Category
License # <u>F (FL) 18900</u> License Subtype(s): <u>RFL</u>	Current water test Y/N	<u>1</u> <u>2</u> <u>3</u> <u>4</u>
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	
<b>SUPERVISION</b>					
1	IN				
2	IN				
<b>Employee Health</b>					
3	IN				
4	IN				
5	IN				
<b>Good Hygienic Practices</b>					
6	IN				
7	IN				
8	IN				
9	IN				
10	IN				
<b>Approved Source</b>					
11	IN				
12	IN				
13	IN				
14	IN				
<b>Protection from Contamination Arm</b>					
15	IN				
16	IN				
17	IN				
<b>Time/Temperature Control for Safety</b>					
18	IN				
19	IN				
20	IN				
21	IN				
22	IN				
23	IN				
24	IN				
<b>Consumer Advisory</b>					
25	IN				
<b>Highly Susceptible Populations</b>					
26	IN				
<b>Food/Color Additives and Toxic Substances</b>					
27	IN				
28	IN				
<b>Conformance with Approved Procedures</b>					
29	IN				

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

Compliance Status		COS		R	
<b>Safe Food and Water</b>					
30					
31					
32					
<b>Food Temperature Control</b>					
33					
34					
35					
36					
<b>Food Identification</b>					
37					
<b>Prevention of Food Contamination</b>					
38					
39					
40					
41					
42					
<b>Proper Use of Utensils</b>					
43					
44					
45					
46					
<b>Utensils, Equipment and Vending</b>					
47					
48					
49					
<b>Physical Facilities</b>					
50					
51					
52					
53					
54					
55					
56					

Person in Charge (Signature) Colin Livos

Date: 2/28/18

Inspector (Signature) Kent Peña, R.S.

Follow-up: YES  NO  (Circle one)

Follow-up Date:

