



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>Corner Coffee</u>	No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>2/7/18</u>
Address <u>324 W. Towne St.</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>9:11 AM</u>
City <u>Glenview</u>	County: <u>Dawson</u>	Water: <u>City</u> Private Public PWS# <u>229</u>
Licensee: <u>Vickie Crane</u>	Email: <u>vickiecrane300@yahoo.com</u>	Wastewater: <u>City</u> Private Public MPDDS# <u>21628</u>
License # <u>F/FL 312490</u>	License Subtype(s): <u>BFS</u>	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"/>		Risk Category <u>1</u> <u>2</u> <u>3</u> <u>4</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		cos	R	Compliance Status		cos	R
SUPERVISION							
1	IN OUT			18	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties				Time/Temperature Control for Safety			
2	IN OUT N/A			19	IN OUT N/A N/O		
Certified Food Protection Manager				Proper cooking time & temperatures			
Employee Health							
3	IN OUT			20	IN OUT N/A N/O		
Management, food employee and conditional employee, knowledge, responsibilities and reporting.				Proper reheating procedures for hot holding			
4	IN OUT			21	IN OUT N/A N/O		
Proper use of restriction and exclusion				Proper cooling time & temperatures			
5	IN OUT			22	IN OUT N/A N/O		
Procedures for responding to vomiting and diarrheal events				Proper hot holding temperatures			
Good Hygienic Practices							
6	IN OUT	N/O		23	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cold holding temperatures			
7	IN OUT	N/O		24	IN OUT N/A N/O		
No discharge from eyes, nose, and mouth				Proper date marking & disposition			
Preventing Contamination by Hands							
8	IN OUT	N/O		Time as a public health control: procedures & records			
Hands clean & properly washed				Consumer Advisory			
9	IN OUT N/A N/O			25	IN OUT N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer advisory provided for raw or undercooked foods			
10	IN OUT			Highly Susceptible Populations			
Adequate handwashing sinks properly set up & accessible				26	IN OUT N/A		
Approved Source							
11	IN OUT			Pasteurized foods used; prohibited foods not offered			
Food obtained from approved source				Food/Color Additives and Toxic Substances			
12	IN OUT N/A N/O			27	IN OUT N/A		
Food received at proper temperature				Food additives: approved & properly used			
13	IN OUT			28	IN OUT N/A		
Food in good condition, safe, & unadulterated				Toxic substances properly identified, stored, & used			
14	IN OUT N/A N/O			Conformance with Approved Procedures			
Required records available: shellstock tags, parasite destruction				29	IN OUT N/A		
Protection from Contamination Air							
15	IN OUT N/A N/O			Compliance with variance/specialized process/HACCP			
Food separated & protected				<div style="border: 1px solid black; padding: 5px;"> 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. </div>			
16	IN OUT N/A						
Food-contact surfaces: cleaned & sanitized							
17	IN OUT						
Proper disposition of returned, previously served, reconditioned, & unsafe food							

GOOD RETAIL PRACTICES

Compliance Status		cos	R	Compliance Status		cos	R
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils: properly stored			
Water & ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
Food Temperature Control							
33				Single-use/single-service articles: properly stored & used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35				47			
Approved thawing methods used				Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
36				48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37				49			
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
38				Physical Facilities			
Insects, rodents, & animals not present				50			
39				Hot & cold water available; adequate pressure			
Contamination prevented during food preparation, storage & display				51			
40				Plumbing installed; proper backflow devices			
Personal cleanliness				52			
41				Sewage & waste water properly disposed			
Wiping cloths: properly used & stored				53			
42				Toilet facilities: properly constructed, supplied, & cleaned			
Washing fruits & vegetables				54			
				Garbage & refuse properly disposed; facilities maintained			
				55			
				Physical facilities installed, maintained, & clean			
				56			
				Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) <u>V. Crane</u>	Date: <u>2/7/18</u>
Inspector (Signature) <u>Kent Paño R.S.</u>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)
Follow-up Date:	

