



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 Cottonwood Country Club	No. of Risk Factor/Intervention Violations 0	Date 5-21-19
Address Box 317	No. of Repeat Risk Factor/Intervention Violations 0	Time In 2:15P
City Glendive County: Dawson	Water: City <input checked="" type="radio"/> Private <input type="radio"/> Public PWS# 1214	Time Out 2:43P
Licensee: Cottonwood Country Club Email: ccgse@midwest.com	Wastewater: City <input checked="" type="radio"/> Private <input type="radio"/> Public MPDDS#	Risk Category
License # FL 0189 License Subtype(s): RFS TOB	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

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

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	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							
Proper cooling methods used; adequate equipment for temperature control				46			
33				Single-use/single-service articles: properly stored & used			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
34				47			
Approved thawing methods used				Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
35				48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification							
37				Physical Facilities			
Food properly labeled; original container				50			
Prevention of Food Contamination							
38				Hot & cold water available; adequate pressure			
Insects, rodents, & animals not present				51			
39				Plumbing installed; proper backflow devices			
Contamination prevented during food preparation, storage & display				52			
Contamination prevented during food preparation, storage & display				Sewage & waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used & stored				Garbage & refuse properly disposed; facilities maintained			
42				55			
Washing fruits & vegetables				Physical facilities installed, maintained, & clean			
43				56			
Adequate ventilation & lighting; designated areas used							

Person in Charge (Signature) <i>[Signature]</i>	Date: 5-21-19
Inspector (Signature) <i>[Signature]</i> R.S.	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one) Follow-up Date:

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Establishment	SANITIZER LEVEL	License #
Current License Posted <u>Y/N</u>	CHEMICAL LOW TEMPERATURE DISH MACHINE	<u>0189</u>
Certified Food Safety Manager Y/N	WIPING CLOTH BUCKET <u>N/O</u>	
HIGH TEMPERATURE DISH MACHINE Temperature	SPRAY BOTTLES	<u>#QA must be used</u>
SANITIZER: CHLORINE, QUATERNARY AMMONIUM, IODINE	MANUAL DISHWASHING (3 COMPARTMENT SINK)	<u>N/O</u> <u>@200ppm*</u>

TEMPERATURE OBSERVATIONS					
ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
<u>Mayo</u>	<u>Coca Cola Cooler</u>	<u>37°F</u>			
<u>Sour Cream</u>	<u>Fridge</u>	<u>39°F</u>			
<u>Ketchup</u>	<u>Sandwich cooler</u>	<u>41°F</u>			
<u>Limes</u>	<u>Sliding Door Cooler</u>	<u>36°F</u>			

OBSERVATIONS AND CORRECTIVE ACTIONS

Code Reference	Violations cited in this report must be corrected within the time frame listed, as stated in 8-405.11.	Correction Date
	<u>Good</u>	
	<u>Work!!</u>	

Person in Charge (Signature)	Date
Inspector (Signature)	Date

[Handwritten Signature]
[Handwritten Signature]

Date 5-21-19
Date 5-21-19