



# 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>Crazy Woman Espresso</b>	No. of Risk Factor/Intervention Violations <b>0</b>	Date <b>6-12-19</b>
Address <b>425 N. Merrill Ave.</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>10:11 AM</b>
City <b>Glendive</b>	County: <b>Dawson</b>	Time Out <b>10:25 AM</b>
Licensee: <b>Lana Warner</b> Email: <b>love.myoil.life@gmail.com</b>	Water: City <input checked="" type="radio"/> Private <input type="radio"/> Public PWS# _____	Risk Category
License # <b>F/FL 43612</b>	Wastewater: City <input checked="" type="radio"/> Private <input type="radio"/> Public MPDDS# _____	1 <input checked="" type="radio"/> 3 <input type="radio"/> 4 <input type="radio"/>
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"/>	Current water test Y/N	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		Compliance Status	
IN=in compliance	OUT=not in compliance	IN=in compliance	OUT=not in compliance
<b>SUPERVISION</b>			
1	IN	Person in charge present, demonstrates knowledge, and performs duties	
2	IN	Certified Food Protection Manager	
<b>Employee Health</b>			
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting.	
4	IN	Proper use of restriction and exclusion	
5	IN	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>			
6	IN	Proper eating, tasting, drinking, or tobacco use	
7	IN	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	IN	Hands clean & properly washed	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	IN	Adequate handwashing sinks properly set up & accessible	
<b>Approved Source</b>			
11	IN	Food obtained from approved source	
12	IN	Food received at proper temperature	
13	IN	Food in good condition, safe, & unadulterated	
14	IN	Required records available: shellstock tags, parasite destruction	
<b>Protection from Contamination Arm</b>			
15	IN	Food separated & protected	
16	IN	Food-contact surfaces: cleaned & sanitized	
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	IN	Proper cooking time & temperatures	
19	IN	Proper reheating procedures for hot holding	
20	IN	Proper cooling time & temperatures	
21	IN	Proper hot holding temperatures	
22	IN	Proper cold holding temperatures	
23	IN	Proper date marking & disposition	
24	IN	Time as a public health control: procedures & records	
<b>Consumer Advisory</b>			
25	IN	Consumer advisory provided for raw or undercooked foods	
<b>Highly Susceptible Populations</b>			
26	IN	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	IN	Food additives: approved & properly used	
28	IN	Toxic substances properly identified, stored, & used	
<b>Conformance with Approved Procedures</b>			
29	IN	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		Compliance Status	
IN=in compliance	OUT=not in compliance	IN=in compliance	OUT=not in compliance
<b>Safe Food and Water</b>			
30	IN	Pasteurized eggs used where required	
31	IN	Water & ice from approved source	
32	IN	Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33	IN	Proper cooling methods used; adequate equipment for temperature control	
34	IN	Plant food properly cooked for hot holding	
35	IN	Approved thawing methods used	
36	IN	Thermometers provided & accurate	
<b>Food Identification</b>			
37	IN	Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
38	IN	Insects, rodents, & animals not present	
39	IN	Contamination prevented during food preparation, storage & display	
40	IN	Personal cleanliness	
41	IN	Wiping cloths: properly used & stored	
42	IN	Washing fruits & vegetables	
<b>Proper Use of Utensils</b>			
43	IN	In-use utensils: properly stored	
44	IN	Utensils, equipment & linens: properly stored, dried, & handled	
45	IN	Single-use/single-service articles: properly stored & used	
46	IN	Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	IN	Warewashing facilities: installed, maintained, & used; test strips	
49	IN	Non-food contact surfaces clean	
<b>Physical Facilities</b>			
50	IN	Hot & cold water available; adequate pressure	
51	IN	Plumbing installed; proper backflow devices	
52	IN	Sewage & waste water properly disposed	
53	IN	Toilet facilities: properly constructed, supplied, & cleaned	
54	IN	Garbage & refuse properly disposed; facilities maintained	
55	IN	Physical facilities installed, maintained, & clean	
56	IN	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature) *Lana Warner*  
 Inspector (Signature) *Kevin Peña, R.S.*

Date: **6/12/19**

Follow-up: YES  NO  (Circle one)

Follow-up Date:



