



# 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>Farmers Kitchen</b>  | No. of Risk Factor/Intervention Violations <b>1</b>        | Date <b>5-8-19</b>    |
| Address <b>206 S. Main St</b>   | No. of Repeat Risk Factor/Intervention Violations <b>0</b> | Time In <b>2:11P</b>  |
| City <b>Richey</b> County: <b>Dawson</b>  | Water: <b>City</b> Private Public PWS#                     | Time Out <b>2:32A</b> |
| Licensee: <b>Lindsey Verschout</b> Email: <b>lindsayzuraff@gmail.com</b>  | Wastewater: <b>City</b> Private Public MPDDS#              | Risk Category         |
| License # <b>F/FL 305523</b> License Subtype(s): <b>EE</b>  | Current water test Y/N                                     | 1 2 <b>3</b> 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   |  |
|--|----|-----|-----|-----|--|--|----|-----|-----|-----|--|
| <b>SUPERVISION</b>   |    |     |     |     |  |  |    |     |     |     |  |
| 1  | IN | OUT |     |     |  | 18   | IN | OUT | N/A | N/O |  |
| Person in charge present, demonstrates knowledge, and performs duties                          |    |     |     |     |  | <b>Time/Temperature Control for Safety</b>   |    |     |     |     |  |
| 2  | IN | OUT | NA  |     |  | 19   | IN | OUT | N/A | N/O |  |
| Certified Food Protection Manager  |    |     |     |     |  | Proper cooking time & temperatures   |    |     |     |     |  |
| <b>Employee Health</b>   |    |     |     |     |  |  |    |     |     |     |  |
| 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  |    |     |     |     |  |
| <b>Good Hygienic Practices</b>   |    |     |     |     |  |  |    |     |     |     |  |
| 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  |    |     |     |     |  |
| <b>Preventing Contamination by Hands</b>   |    |     |     |     |  |  |    |     |     |     |  |
| 8  | IN | OUT | N/O |     |  | <b>Consumer Advisory</b>   |    |     |     |     |  |
| Hands clean & properly washed  |    |     |     |     |  | 25   | IN | OUT | N/A |     |  |
| 9  | IN | OUT | N/A | N/O |  | Consumer advisory provided for raw or undercooked foods  |    |     |     |     |  |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed    |    |     |     |     |  | <b>Highly Susceptible Populations</b>  |    |     |     |     |  |
| 10   | IN | OUT |     |     |  | 26   | IN | OUT | N/A |     |  |
| Adequate handwashing sinks properly set up & accessible  |    |     |     |     |  | Pasteurized foods used; prohibited foods not offered   |    |     |     |     |  |
| <b>Approved Source</b>   |    |     |     |     |  |  |    |     |     |     |  |
| 11   | IN | OUT |     |     |  | <b>Food/Color Additives and Toxic Substances</b>   |    |     |     |     |  |
| Food obtained from approved source   |    |     |     |     |  | 27   | IN | OUT | N/A |     |  |
| 12   | IN | OUT | N/A | N/O |  | Food additives: approved & properly used   |    |     |     |     |  |
| Food received at proper temperature  |    |     |     |     |  | 28   | IN | OUT | N/A |     |  |
| 13   | IN | OUT |     |     |  | Toxic substances properly identified, stored, & used   |    |     |     |     |  |
| Food in good condition, safe, & unadulterated  |    |     |     |     |  | <b>Conformance with Approved Procedures</b>  |    |     |     |     |  |
| 14   | IN | OUT | N/A | N/O |  | 29   | IN | OUT | N/A |     |  |
| Required records available: shellstock tags, parasite destruction                              |    |     |     |     |  | Compliance with variance/specialized process/HACCP   |    |     |     |     |  |
| <b>Protection from Contamination Arm</b>   |    |     |     |     |  |  |    |     |     |     |  |
| 15   | IN | OUT | N/A | N/O |  | <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> |    |     |     |     |  |
| 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                |    |     |     |     |  |  |    |     |     |     |  |

## 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

| Safe Food and Water                     |   | COS |  | R |  | Proper Use of Utensils   |    | COS |  | R |  |
|---|---|-----|--|---|--|--|----|-----|--|---|--|
| 30                                      | Pasteurized eggs used where required                                    |     |  |   |  | 43   | IN | OUT |  |   |  |
| 31                                      | Water & ice from approved source  |     |  |   |  | <b>Utensils, Equipment and Vending</b>   |    |     |  |   |  |
| 32                                      | Variance obtained for specialized processing methods                    |     |  |   |  | 44   | IN | OUT |  |   |  |
| <b>Food Temperature Control</b>         |   |     |  |   |  | In-use utensils: properly stored   |    |     |  |   |  |
| 33                                      | Proper cooling methods used; adequate equipment for temperature control |     |  |   |  | 45   | IN | OUT |  |   |  |
| 34                                      | Plant food properly cooked for hot holding                              |     |  |   |  | Utensils, equipment & linens: properly stored, dried, & handled                    |    |     |  |   |  |
| 35                                      | Approved thawing methods used   |     |  |   |  | 46   | IN | OUT |  |   |  |
| 36                                      | Thermometers provided & accurate  |     |  |   |  | Single-use/single-service articles: properly stored & used                         |    |     |  |   |  |
| <b>Food Identification</b>              |   |     |  |   |  | Gloves used properly   |    |     |  |   |  |
| 37                                      | Food properly labeled; original container                               |     |  |   |  | <b>Physical Facilities</b>   |    |     |  |   |  |
| <b>Prevention of Food Contamination</b> |   |     |  |   |  | 47   | IN | OUT |  |   |  |
| 38                                      | Insects, rodents, & animals not present                                 |     |  |   |  | Food & non-food contact surfaces cleanable, properly designed, constructed, & used |    |     |  |   |  |
| 39                                      | Contamination prevented during food preparation, storage & display      |     |  |   |  | 48   | IN | OUT |  |   |  |
| 40                                      | Personal cleanliness  |     |  |   |  | Warewashing facilities: installed, maintained, & used; test strips                 |    |     |  |   |  |
| 41                                      | Wiping cloths: properly used & stored                                   |     |  |   |  | 49   | IN | OUT |  |   |  |
| 42                                      | Washing fruits & vegetables   |     |  |   |  | Non-food contact surfaces clean  |    |     |  |   |  |
| 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                                      |   |     |  |   |  | Physical facilities installed, maintained, & clean                                 |    |     |  |   |  |
| 56                                      |   |     |  |   |  | Adequate ventilation & lighting; designated areas used                             |    |     |  |   |  |

|   |   |
|---|---|
| Person in Charge (Signature) <i>Lindsey Verschout</i> | Date: <b>5-8-19</b>   |
| Inspector (Signature) <i>Kevin Peña, R.S.</i>         | 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  | SANITIZER LEVEL                                    | License # <b>305523</b> |
| Current License Posted <u>YN</u>                       | CHEMICAL LOW TEMPERATURE DISH MACHINE              |                         |
| Certified Food Safety Manager <u>YN</u>                | WIPING CLOTH BUCKET <u>100ppm</u>                  |                         |
| HIGH TEMPERATURE DISH MACHINE Temperature              | SPRAY BOTTLES                                      |                         |
| SANITIZER: <u>CHLORINE</u> QUATERNARY AMMONIUM, IODINE | MANUAL DISHWASHING (3 COMPARTMENT SINK) <u>N/O</u> |                         |

## TEMPERATURE OBSERVATIONS

| ITEM           | LOCATION                 | TEMP        | ITEM                   | LOCATION           | TEMP        |
|----------------|--------------------------|-------------|------------------------|--------------------|-------------|
| <u>Ketchup</u> | <u>Stainless Fridge</u>  | <u>40°F</u> | <u>Thousand Island</u> | <u>Back Fridge</u> | <u>41°F</u> |
|                | <u>Stainless Freezer</u> | <u>0°F</u>  |                        |                    |             |
|                | <u>Freezer # 2</u>       | <u>10°F</u> |                        |                    |             |
| <u>Bacon</u>   | <u>White Fridge</u>      | <u>46°F</u> |                        |                    |             |
|                | <u>White Freezer</u>     | <u>12°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>49</u>      | <u>(4-602.13) Vent Hood filters &amp; several door handles are in need of cleaning. Nonfood contact surfaces shall be cleaned as often as needed.</u> | <u>5-22-19</u>  |
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|--|--------------------|
| Person in Charge (Signature) <u>Angela Verschuer</u> | Date <u>5-8-19</u> |
| Inspector (Signature) <u>Fernando R. S.</u>          | Date <u>5-8-19</u> |