



Wholesale Food Inspection Report

Governed by Montana Code Annotated Title 50, Chapter 57 and Administrative Rules Montana (ARM) Title 37, Chapter 110, Sub-chapter 3. Foodborne Illness Risk Factor violations are priority items that should be corrected on-site during the inspection. Failure to comply with any time limits for corrections of critical (priority) item violations may result in cessation of food service operations.

Establishment Frito Lay Inc	No. of Risk Factor Violations 0	Date 1/14/21
Address 1302 W. Towne	No. of Good Wholesale Practice Violations 0	Time In 1338
City Glendive County Dawson	Water On-Site System Other	Time Out 1345
Licensee Name Rolling Frito Lay Inc Email:	Wastewater On-Site System Other	Facility Type Processor
Establishment Telephone 406-939-2172	License # 3024	Warehouse X
Purpose of Inspection Routine X Follow-up Pre-licensing Complaint Other (specify)		

FOODBORNE ILLNESS RISK FACTORS

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	
Supervision					
1	IN				
Person in charge present, demonstrates knowledge, performs duties					
2	IN				
Required training, documentation					
Employee Health					
3	IN				
Management, food workers knowledge, responsibilities and reporting					
4	IN				
Proper use of restriction and exclusion					
5	IN				
Procedures for responding to vomit and diarrhea events					
Good Hygienic Practices					
6	IN				
Proper eating, tasting, drinking, or tobacco use					
7	IN				
No discharge from eyes, nose or mouth					
Preventing Contamination by Hands					
8	IN				
Hands clean, properly washed					
9	IN				
No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed ^A					
10	IN				
Handwashing sinks adequate, accessible, supplied					
Approved Source					
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					
Protection from Contamination					
15	IN				
Food separated, protected					
16	IN				
Food-contact surfaces: cleaned, sanitized					
17	IN				
Proper disposition of returned, previously served, reconditioned, unsafe food					
Compliance Status					
Food Temperatures, Procedures, Records					
18	IN				
Proper COOKING time, temperatures ^A					
19	IN				
Proper RE-HEATING procedures for hot holding ^A					
20	IN				
Proper COOLING time, temperatures ^A					
Notes					
21	IN				
Proper HOT-HOLDING temperatures ^A					
22	IN				
Proper COLD-HOLDING temperatures					
23	IN				
Proper date marking, disposal times ^A					
24	IN				
Time as public health control: procedures, records ^A					
Highly Susceptible Populations					
25	IN				
Pasteurized foods used; prohibited foods not offered ^A					
Food Additives, Colors, Toxic Substances					
26	IN				
Food additives: approved, properly used ^A					
27	IN				
Toxic substances properly identified, stored, used					
Conformance with Processes, Approved Procedures					
28	IN				
Compliance with HACCP plan, Specialized Processing ^A					

RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.

GOOD MANUFACTURING PRACTICES

Good Manufacturing 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		
Safe Food and Water						
29						
Pasteurized eggs used where required						
30						
Water, ice from approved source						
31						
Variance obtained when required						
Food Temperature Control						
32						
Proper cooling methods used; adequate equipment for temperature control						
33						
Plant food properly cooked for hot holding						
34						
Approved thawing methods used						
35						
Thermometers provided, accurate						
Food Identification						
36						
Food properly labeled; original container						
Prevention of Food Contamination						
37						
Insects, rodents, animals not present						
38						
Contamination during food preparation, storage, display						
39						
Personal cleanliness						
40						
Wiping cloths: properly used, stored						
41						
Washing fruits, vegetables ^A						
Person in Charge (Signature)						
<i>[Signature]</i>					Date	1/14/21
Inspector (Signature)						
<i>[Signature]</i>					Follow-up Needed	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
Follow-up Date						

^A - Denotes inspection items that are NOT applicable to food warehouses that ONLY hold food and DO NOT repack or process RTE or NRTE exposed foods.

Wholesale Food Inspection Report Supplement

Establishment **Frito Lay Inc.**

Sanitizer Type **Thymol**
Sanitizer Concentration/Hot Water Temp

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Date **1/14/21**

Address **1302 W towne
Glendive**

TEMPERATURE OBSERVATIONS Types: Hot Hold (HH) Cold Hold (CH) Cooling (CL) Cooking (CK) Re-heating (RH)

Food/Location	Type/Temp	Food/Location	Type/Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Rule violations cited in this report must be corrected within assigned time frames or may be subject to further enforcement action(s).

Item - ARM	Correct By
<i>no violations noted</i>	

Person in Charge (Signature) *D. J. [Signature]*
Inspector (Signature) *[Signature], R.S*

Date **1/14/21**