



Wholesale Food Inspection Report

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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	No. of Risk Factor Violations 0	Date 5-30-19
Address 10 Seven Mile Drive	No. of Good Wholesale Practice Violations 0	Time In 2:10P
City Glendive County DAWSON	Water On-Site System Other	Time Out 2:25P
Licensee Name Rolling Frito Lay Email: None given	Wastewater On-Site System Other	
Establishment Telephone 939-2172	License # 3029	
Purpose of Inspection Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Complaint <input type="checkbox"/> Other (specify) <input type="checkbox"/>		

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	Compliance Status		COS	R
Supervision							
1	IN OUT			18	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, performs duties				Proper COOKING time, temperatures			
2	IN OUT N/A			19	IN OUT N/A N/O		
Required training for special processing, documentation				Proper RE-HEATING procedures for hot holding			
Employee Health							
3	IN OUT			20	IN OUT N/A N/O		
Management, food workers knowledge, responsibilities and reporting				Proper COOLING time, temperatures			
4	IN OUT			Notes			
Proper use of restriction and exclusion							
5	IN OUT						
Procedures for responding to vomit and diarrhea events							
Good Hygienic Practices							
6	IN OUT N/O			21	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper HOT-HOLDING temperatures			
7	IN OUT N/O			22	IN OUT N/A N/O		
No discharge from eyes, nose or mouth				Proper COLD-HOLDING temperatures			
Preventing Contamination by Hands							
8	IN OUT N/O			23	IN OUT N/A N/O		
Hands clean, properly washed				Proper date marking, disposal times			
9	IN OUT N/A N/O			24	IN OUT N/A N/O		
No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed				Time as public health control: procedures, records			
10	IN OUT			Highly Susceptible Populations			
Handwashing sinks adequate, accessible, supplied				25	IN OUT N/A		
				Pasteurized foods used; prohibited foods not offered			
Approved Source							
11	IN OUT			Food Additives, Colors, Toxic Substances			
Food obtained from approved source				26	IN OUT N/A		
12	IN OUT N/A N/O			Food additives: approved, properly used			
Food received at proper temperature				27	IN OUT		
13	IN OUT			Toxic substances properly identified, stored, used			
Food in good condition, safe, unadulterated				Conformance with Processes, Approved Procedures			
14	IN OUT N/A N/O			28	IN OUT N/A		
Required records available: shellstock tags, parasite destruction				Compliance with HACCP plan, Specialized Processing			
Protection from Contamination							
15	IN OUT N/A			RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.			
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 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

		COS	R			COS	R
Safe Food and Water							
29	Pasteurized eggs used where required			Proper Use of Utensils			
30	Water, ice from approved source			42	In-use utensils: properly stored		
31	Variance obtained when required			43	Utensils, equipment, linens: properly stored, dried, handled		
Food Temperature Control							
32	Proper cooling methods used; adequate equipment for temperature control			44	Single-use/single-service articles: properly stored, used		
33	Plant food properly cooked for hot holding			45	Gloves used properly		
34	Approved thawing methods used			Utensils, Equipment and Vending			
35	Thermometers provided, accurate			46	Food, non-food contact surfaces: cleanable, properly designed, constructed, used		
Food Identification							
36	Food properly labeled; original container			47	Warewashing facilities: installed, maintained, used; Test strip		
Prevention of Food Contamination							
37	Insects, rodents, animals not present			48	Non-food contact surfaces clean		
38	Contamination during food preparation, storage, display			Physical Facilities			
39	Personal cleanliness			49	Hot, cold water available; adequate pressure		
40	Wiping cloths: properly used, stored			50	Plumbing installed; proper backflow devices		
41	Washing fruits, vegetables			51	Sewage, waste-water properly disposed		
Person in Charge (Signature) <i>[Signature]</i>				52	Toilet facilities: properly constructed, supplied, cleaned		
Inspector (Signature) <i>[Signature]</i>				53	Garbage, refuse properly disposed; facilities maintained		
				54	Physical facilities installed, maintained, clean		
				55	Adequate ventilation, lighting; designated areas used		
				Date 5-30-19			
				Follow-up Needed	YES <input checked="" type="checkbox"/>	Follow-up Date	