



# 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 <b>Glendive Chamber Fish Roe Processing</b>	No. of Risk Factor Violations <b>0</b>	Date <b>5-17-19</b>
Address <b>808 N. Merrill Intake site*</b>	No. of Good Wholesale Practice Violations <b>0</b>	Time In <b>9:24 A</b>
City <b>Glendive</b> County <b>Dawson</b>	Water <b>On-Site System</b> Other	Time Out <b>9:43 A</b>
Licensee Name <b>Glendive CofC &amp; AM</b> Email: <b>chamber@mtdrivers.com</b>	Wastewater <b>On-Site System</b> Other	
Establishment Telephone <b>377-5601</b>	License # <b>6261</b>	
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
<b>Supervision</b>							
1	IN OUT			18	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, performs duties				Food Temperatures, Procedures, Records			
2	IN OUT N/A			19	IN OUT N/A N/O		
Required training for special processing, documentation				Proper COOKING time, temperatures			
<b>Employee Health</b>							
3	IN OUT			20	IN OUT N/A N/O		
Management, food workers knowledge, responsibilities and reporting				Proper RE-HEATING procedures for hot holding			
4	IN OUT			Notes			
Proper use of restriction and exclusion							
5	IN OUT						
Procedures for responding to vomit and diarrhea events							
<b>Good Hygienic Practices</b>							
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		
No discharge from eyes, nose or mouth				Proper COLD-HOLDING temperatures			
<b>Preventing Contamination by Hands</b>							
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			<b>Highly Susceptible Populations</b>			
Handwashing sinks adequate, accessible, supplied				25 IN OUT N/A			
<b>Approved Source</b>							
11	IN OUT			Pasteurized foods used; prohibited foods not offered			
Food obtained from approved source				<b>Food Additives, Colors, Toxic Substances</b>			
12	IN OUT N/A N/O			26	IN OUT N/A		
Food received at proper temperature				Food additives: approved, properly used			
13	IN OUT			27	IN OUT		
Food in good condition, safe, unadulterated				Toxic substances properly identified, stored, used			
14	IN OUT N/A N/O			<b>Conformance with Processes, Approved Procedures</b>			
Required records available: shellstock tags, parasite destruction				28 IN OUT N/A			
<b>Protection from Contamination</b>							
15	IN OUT N/A			Compliance with HACCP plan, Specialized Processing			
Food separated, protected				<div style="border: 1px solid black; padding: 5px;">           RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.         </div>			
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

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

Person in Charge (Signature) <b>Estrella Feisch</b>	Date <b>5-17-19</b>
Inspector (Signature) <b>Kenneth R.S.</b>	Follow-up Needed YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	Follow-up Date



**Wholesale Food Inspection Report Supplement**

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Establishment  
Glendive Chamber Fish Roe process

Sanitizer Type Chlorine

Date 6/26/19

Sanitizer Concentration/Hot Water Temp Chlorine - 100ppm

Address  
808 N Merrill / \* Intake Site \*

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

Food/Location	Type/Temp	Food/Location	Type/Temp
Cooler - empty	26°F		
③			

**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

*Looks Good!!*

Person in Charge (Signature) Estelita Jeroch

Date 5-17-19

Inspector (Signature) Kevin Peña, R.S.