



# 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 <u>Lamour Des Desserts</u>		No. of Risk Factor/Intervention Violations <u>0</u>		Date <u>3/8/18</u>
Address <u>112 W. Towne St.</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>		Time In <u>2:30 PM</u>
City <u>Glendive</u>	County: <u>Dawson</u>	Water: <u>City</u> Private Public PWS# <u>229</u>	Time Out <u>3:21 PM</u>	
Licensee: <u>Rochel Bailey</u>	Email: <u>franchbbaess@small.com</u>	Wastewater: <u>City</u> Private Public MPDDS# <u>21628</u>	Risk Category	
License # <u>FL 312024</u>	License Subtype(s): <u>Catering</u>	Current water test Y/N	1 2 <u>4</u>	
Purpose of Inspection: Regular <u>X</u> Follow-up ___ Pre-opening ___ Complaint ___ Illness ___ HACCP ___ Investigation ___ Other ___				

## 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. COS=corrected on-site during inspection. R=repeat violation.

Compliance Status		cos	R	Compliance Status		cos	R
<b>SUPERVISION</b>				<b>Time/Temperature Control for Safety</b>			
<u>IN</u> <u>OUT</u>	Person in charge present, demonstrates knowledge, and performs duties			18 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper cooking time & temperatures		
<u>IN</u> <u>OUT</u> <u>NA</u>	Certified Food Protection Manager			19 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper reheating procedures for hot holding		
<b>Employee Health</b>				<b>Highly Susceptible Populations</b>			
<u>IN</u> <u>OUT</u>	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			20 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper cooling time & temperatures		
4 <u>IN</u> <u>OUT</u>	Proper use of restriction and exclusion			21 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper hot holding temperatures		
<u>IN</u> <u>OUT</u>	Procedures for responding to vomiting and diarrheal events			22 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper cold holding temperatures		
<b>Good Hygienic Practices</b>				<b>Food/Color Additives and Toxic Substances</b>			
6 <u>IN</u> <u>OUT</u> <u>N/O</u>	Proper eating, tasting, drinking, or tobacco use			23 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Food additives: approved & properly used		
<u>IN</u> <u>OUT</u> <u>N/O</u>	No discharge from eyes, nose, and mouth			24 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Toxic substances properly identified, stored, & used		
<b>Preventing Contamination by Hands</b>				<b>Conformance with Approved Procedures</b>			
8 <u>IN</u> <u>OUT</u> <u>N/O</u>	Hands clean & properly washed			29 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Compliance with variance/specialized process/HACCP		
9 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			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.			
10 <u>IN</u> <u>OUT</u>	Adequate handwashing sinks properly set up & accessible						
<b>Approved Source</b>				<b>Consumer Advisory</b>			
11 <u>IN</u> <u>OUT</u>	Food obtained from approved source			25 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Consumer advisory provided for raw or undercooked foods		
12 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Food received at proper temperature			<b>Protection from Contamination Ann</b>			
13 <u>IN</u> <u>OUT</u>	Food in good condition, safe, & unadulterated			15 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Food separated & protected		
14 <u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Required records available: shellstock tags, parasite destruction			16 <u>IN</u> <u>OUT</u> <u>N/A</u>	Food-contact surfaces: cleaned & sanitized		
<b>GOOD RETAIL PRACTICES</b>				<b>Proper Use of Utensils</b>			
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.							
<b>Safe Food and Water</b>				<b>Utensils, Equipment and Vending</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used		
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Physical Facilities</b>			
34	Plant food properly cooked for hot holding			50	Hot & cold water available; adequate pressure		
35	Approved thawing methods used			51	Plumbing installed; proper backflow devices		
36	Thermometers provided & accurate			52	Sewage & waste water properly disposed		
<b>Food Identification</b>				53	Toilet facilities: properly constructed, supplied, & cleaned		
37	Food properly labeled; original container			54	Garbage & refuse properly disposed; facilities maintained		
<b>Prevention of Food Contamination</b>				55	Physical facilities installed, maintained, & clean		
38	Insects, rodents, & animals not present			56	Adequate ventilation & lighting; designated areas used		
39	Contamination prevented during food preparation, storage & display			Person in Charge (Signature) <u>[Signature]</u> Date: <u>3/8/18</u>			
40	Personal cleanliness			Inspector (Signature) <u>[Signature]</u> Follow-up: YES <u>NO</u> (Circle one) Follow-up Date: _____			
41	Wiping cloths: properly used & stored			FOS DECEMBER 2016			
42	Washing fruits & vegetables						

