



# 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>Loaf N Jug</u>	No. of Risk Factor/Intervention Violations <u>1</u>	Date <u>8/18/21</u>
Address <u>322 Barry St</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>1520</u>
City <u>Glendive</u> County: <u>Dawson</u>	Water: <u>City</u> Private Public PWS# <u>229</u>	Time Out <u>1600</u>
Licensee: <u>MiniMart Inc</u> Email: <u>None</u>	Wastewater: <u>City</u> Private Public MPDDS# <u>21628</u>	Risk Category
License # <u>(F) FL 3614</u> License Subtype(s): <u>PPD</u>	Current water test Y/N	1 2 <u>3</u> 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  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
<b>SUPERVISION</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygienic Practices</b>			
6	IN OUT N/O		
7	IN OUT N/O		
<b>Preventing Contamination by Hands</b>			
8	IN OUT N/O		
9	IN OUT N/A N/O		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A N/O		
13	IN OUT		
14	IN OUT N/A N/O		
<b>Protection from Contamination Arm</b>			
15	IN OUT N/A N/O		
16	IN OUT N/A		
17	IN OUT		
<b>Time/Temperature Control for Safety</b>			
18	IN OUT N/A N/O		
19	IN OUT N/A N/O		
20	IN OUT N/A N/O		
21	IN OUT N/A N/O		
22	IN OUT N/A N/O		
23	IN OUT N/A N/O		
24	IN OUT N/A N/O		
<b>Consumer Advisory</b>			
25	IN OUT N/A		
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
28	IN OUT N/A		
<b>Conformance with Approved Procedures</b>			
29	IN OUT N/A		

**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.

## 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

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41	X		
42			
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49	X		
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55			
56			

Person in Charge (Signature) [Signature] Date: 8/18/21  
 Inspector (Signature) [Signature] Follow-up: YES  NO  (Circle one) Follow-up Date: \_\_\_\_\_

# Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment <u>Loaf A Jug</u>	SANITIZER LEVEL	License # <u>3614</u>
Current License Posted <u>Y/N</u>	CHEMICAL LOW TEMPERATURE DISH MACHINE	
Certified Food Safety Manager <u>Y/N</u>	WIPING CLOTH BUCKET	
HIGH TEMPERATURE DISH MACHINE <u>Temperature</u>	SPRAY BOTTLES <u>400 ppm</u>	
SANITIZER: CHLORINE, QUATERNARY AMMONIUM, IODINE	MANUAL DISHWASHING (3 COMPARTMENT SINK)	

## TEMPERATURE OBSERVATIONS

ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
<u>Hot dog</u>	<u>Hot to go</u>	<u>185</u>			
<u>Turkey club</u>	<u>Grab n go</u>	<u>37</u>			
<u>pizza</u>	<u>Reach in freezer</u>	<u>2</u>			
<u>milk</u>	<u>Reach in</u>	<u>37</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>15</u>	<u>3-302.11 Ready to eat packaged food was observed stored on the floor. Please clean, organize and place all ready to eat packaged food on shelving or otherwise stored at least 6" off the floor</u>	<u>8/25/21</u>
<u>49</u>	<u>4-602.13 food storage areas are dirty + disorganized w/ dirt + food residue buildup. please clean + organize areas where food is stored and dispensed from.</u>	<u>8/25/21</u>
<u>41</u>	<u>4-901.12 mops are left in floor sink. They must be hung to dry between uses.</u>	<u>8/25/21</u>
	<u>37.110.238 Current license was not posted. A valid license must be posted.</u>	<u>8/25/21</u>

Person in Charge (Signature) <u>Ryan [Signature]</u>	Date <u>9/18/21</u>
Inspector (Signature) <u>Drew [Signature], R.S.</u>	Date <u>8/18/21</u>