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# 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 <b>Loaf N Jug</b>	No. of Risk Factor/Intervention Violations <b>2</b>	Date <b>4-10-19</b>
Address <b>322 Barry St</b>	No. of Repeat Risk Factor/Intervention Violations <b>2</b>	Time In <b>9:43AM</b>
City <b>Glendive</b> County: <b>Dawson</b>	Water: <b>City</b> Private Public PWS# <b>229</b>	Time Out <b>10:06 AM</b>
Licensee: <b>Mini Mart</b> Email:	Wastewater: <b>City</b> Private Public MPDDS# <b>2628</b>	Risk Category
License # <b>FL 3614</b> License Subtype(s): <b>PP</b>	Current water test Y/N	1 2 3 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. 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>				
1	IN	OUT			18	IN	OUT	N/A	N/O
Person in charge present, demonstrates knowledge, and performs duties					Proper cooking time & temperatures				
2	IN	OUT	N/A		19	IN	OUT	N/A	N/O
Certified Food Protection Manager					Proper reheating procedures for hot holding				
<b>Employee Health</b>					20	IN	OUT	N/A	N/O
3	IN	OUT			Proper cooling time & temperatures				
Management, food employee and conditional employee, knowledge, responsibilities and reporting.					21	IN	OUT	N/A	N/O
4	IN	OUT			Proper hot holding temperatures				
Proper use of restriction and exclusion					22	IN	OUT	N/A	N/O
5	IN	OUT			Proper cold holding temperatures				
Procedures for responding to vomiting and diarrheal events					23	IN	OUT	N/A	N/O
<b>Good Hygienic Practices</b>					Proper date marking & disposition				
6	IN	OUT	N/O		24	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Time as a public health control: procedures & records				
7	IN	OUT	N/O		<b>Consumer Advisory</b>				
No discharge from eyes, nose, and mouth					25	IN	OUT	N/A	
<b>Preventing Contamination by Hands</b>					Consumer advisory provided for raw or undercooked foods				
8	IN	OUT	N/O		<b>Highly Susceptible Populations</b>				
Hands clean & properly washed					26	IN	OUT	N/A	
9	IN	OUT	N/A	N/O	Pasteurized foods used; prohibited foods not offered				
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					<b>Food/Color Additives and Toxic Substances</b>				
10	IN	OUT			27	IN	OUT	N/A	
Adequate handwashing sinks properly set up & accessible					Food additives: approved & properly used				
<b>Approved Source</b>					28	IN	OUT	N/A	
11	IN	OUT			Toxic substances properly identified, stored, & used				
Food obtained from approved source					<b>Conformance with Approved Procedures</b>				
12	IN	OUT	N/A	N/O	29	IN	OUT	N/A	
Food received at proper temperature					Compliance with variance/specialized process/HACCP				
13	IN	OUT			<b>Risk factors</b> 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.				
Food in good condition, safe, & unadulterated									
14	IN	OUT	N/A	N/O					
Required records available: shellstock tags, parasite destruction									
<b>Protection from Contamination Arm</b>									
15	IN	OUT	N/A	N/O					
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 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	Compliance Status			cos	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
30					43				
Pasteurized eggs used where required					In-use utensils: properly stored				
31					44				
Water & ice from approved source					Utensils, equipment & linens: properly stored, dried, & handled				
32					45				
Variance obtained for specialized processing methods					Single-use/single-service articles: properly stored & used				
<b>Food Temperature Control</b>					46				
33					Gloves used properly				
Proper cooling methods used; adequate equipment for temperature control					<b>Utensils, Equipment and Vending</b>				
34					47	X			
Plant food properly cooked for hot holding					Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
35					48				
Approved thawing methods used					Warewashing facilities: installed, maintained, & used; test strips				
36					49				
Thermometers provided & accurate					Non-food contact surfaces clean				
<b>Food Identification</b>					<b>Physical Facilities</b>				
37					50				
Food properly labeled; original container					Hot & cold water available; adequate pressure				
<b>Prevention of Food Contamination</b>					51				
38					Plumbing installed; proper backflow devices				
Insects, rodents, & animals not present					52				
39					Sewage & waste water properly disposed				
Contamination prevented during food preparation, storage & display					53				
40					Toilet facilities: properly constructed, supplied, & cleaned				
Personal cleanliness					54				
41					Garbage & refuse properly disposed; facilities maintained				
42					55	X			
Wiping cloths: properly used & stored					Physical facilities installed, maintained, & clean				
Washing fruits & vegetables					56				
					Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) *[Signature]* Date: **4-10-19**

Inspector (Signature) *[Signature]* Follow-up: YES  NO  (Circle one) Follow-up Date:



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Establishment	SANITIZER LEVEL	License #
Current License Posted <u>Y/N</u>	CHEMICAL LOW TEMPERATURE DISH MACHINE	
Certified Food Safety Manager Y/N	WIPING CLOTH BUCKET	
HIGH TEMPERATURE DISH MACHINE Temperature	SPRAY BOTTLES	
SANITIZER: CHLORINE QUATERNARY AMMONIUM IODINE	MANUAL DISHWASHING (3 COMPARTMENT SINK) <u>200ppm</u>	

TEMPERATURE OBSERVATIONS					
ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
Bunato	Grab N Go Display	41°F		Bread/Baked Goods Freezer	3.2°F
Can Dog	Hot 2 Go Display	162°F		Roller Grill Freezer	2.7°F
Cheeseburger Roller Dog	Roller Grill	170°F			
	Freezer Display	8°F	Cheddar Dog	Walk In Cooler	37°F

## 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
47	(4-202.11) Several areas of countertops are damaged + laminate is pulling away. These food-contact surfaces are no longer considered cleanable. Repeat offense that <u>MUST</u> be corrected.	5/10/19
55	(6-101.11) All areas indoor should be nonabsorbent and easily cleanable. Damaged areas of countertops and cabinets are no longer nonabsorbent + cleanable. Repeat offense that <u>MUST</u> be corrected.	5/10/19

Person in Charge (Signature) <u><i>Shabyl W...</i></u>	Date <u>4-10-19</u>
Inspector (Signature) <u><i>Kevin P... R.S.</i></u>	Date <u>4-10-19</u>