

## Retail Food Establishment Inspection Report part I

Page \_\_\_\_ of \_\_\_\_

as Governed by Title 50. Chapter 50 Montana Code Appotated (MCA) and the Administrative Rules of Montana (ARM):Title 37, Chapter 110, Subchapter 2

stablishment Lucky Lib Cosmo of Gladia					No. of Risk Factor/Intervention Violations					Date 3/1/1	8
ddress 77 Hay 16				No. of Repeat Risk Factor/Intervention Violations						Time In 9:49	21/02/04
6	endio	e county: Dasson		Water:		(City)	Privat	te Public PWS#	229	Time Out /D	DS
nsee:	1100	on Colory Email: legal offoco bunga	20	Waste	water:	City	Priva	te Public MPDDS#	31628	Risk Category	
nse#	E (E)	310459 License Subtype(s): EE				$\cup$		Current water	test Y/N	1 3 4	
	f Inspecti		ng	C	Complai	nt	Illnes	pullings vite	Investigatio	n Olher	
AUSTRA	LANC OF STREET	FOODBORNE ILLNESS RISK FAC					-		NS	おきない。	100
A SHADE	irolo docine	nated compliance status (IN, OUT, N/O, N/A) for each numbered		O AI	NO F	JDLIC	ILAL	Mark "X" in approp		OS and/or R	-
	npliance	• • • • • • • •		pplicab	le		co	S=corrected on-site during		R=repeat viola	ation
Comp	liance St	77071	cos	s R		Complia	nce St	NAME AND ADDRESS OF THE OWNER, WHEN PERSON O			cos
		SUPERVISION						Time/Temperature Co	introl for Saf	ety	<b>E</b>
NOUT	ő.	Person in charge present, demonstrates knowledge, and performs duties			18	N OUT N	A)NO	Proper cooking time &	emperatures		Ш
IN OUT	MAD	Certified Food Protection Manager			_	N OUT N		Proper reheating proce	dures for hot	holding	
	多方面	Employee Health			20	N OU N	<b>№</b> N/O	Proper cooling time & t			$\vdash$
TUQUI	t	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			21	N OUT	AN/O	Proper hot holding tem	peratures		
NOUT	ţ.	Proper use of restriction and exclusion				N TUO		Proper cold holding ter	nperatures		
DOUT	f	Procedures for responding to vomiting and diarrheal events			-	N DUT N	_	Proper date marking &		ave and	$\vdash$
1000		Good Hygienic Practices		3	24	NOU (N	AINIO	Time as a public health cor	trol: procedure:	s & records	1 1
Dout	10000000	Proper eating, tasting, drinking, or tobacco use	+	+	ESO(8)	語 LATE		Consumer A	dvisory		15/170
NOUT	N/O	No discharge from eyes, nose, and mouth Preventing Contamination by Hands			Transition.		200	Consumer advisory pro		or	T
IN OUT	(NO	Hands clean & properly washed	THE SAME	Calendaria	25	IN OUT N	/A	undercooked foods			1
_		No bare hand contact with RTE food or a pre-approved			<b>1</b>	STEEL STEEL	<b>建</b> 型指	Highly Susceptible	Populations		
iskon i	r n/a n/o	alternative procedure properly allowed	_		26	IN OUT	(A)	Pasteurized foods use	l; prohibited f	oods not	
DOUT		Adequate handwashing sinks properly set up & accessible	W. 100 100 100 100 100 100 100 100 100 10	SALE-COST		THE PARTY OF THE P		offered	1 T T T D A	THE STREET WASH	
7 814		Approved Source						ood/Color Additives an	Control of the Contro		7
MY OUT		Food obtained from approved source	-		-	IN OUT N	-	Food additives: approv			+1
IN OU	T NIA(NID)	Food received at proper temperature	+	1	20	IN OUT N		Toxic substances prope Conformance with App			2500
III		Food in good condition, safe, & unadulterated  Required records available: shellstock tags,	-	+	1050	STATE OF SECTION AND ADDRESS OF SECTION ADDRESS OF SECTIO		Compliance with varia			1
IN OU	OWAW	parasite destruction			29	IN OUT		process/HACCP			
AUS.	W	Protection from Contamination Arm		100	3						_
	N/O	Food separated & protected				Risk fac	ctors ar	e improper practices or pr	ocedures idenl	lified as the most	
6 IN OUT NA		Food-contact surfaces: cleaned & sanitized	_	1		•		buting factors of foodborn			
WOU	r	Proper disposition of returned, previously served,  Interventions are control measures to prevent foodborne illness or injury.									
050000	DVENDARAN	reconditioned, & unsafe food	PET	CAULE	PAC	TICES	NAME OF THE PERSON NAME OF THE P	October - SZE- nest Scill	SS A COL	SWEET LINE	Silva
	A GENERAL SE	Good Retail Practices are preventative measures to co	ATT COLUMN	10000 AT 114	Section of the second	-	chemi	cals, and physical objects	into foods	Carlo Contraction	NE STONE
k "X" in	box if num	bered item is not in compliance Mark "X" in appropri						S=corrected on-site durin		R=repeat vio	olation
		The state of the s		os R							cos
		Safe Food and Water	200	可能	953	Chillian.	1000	Proper Use o	f Utensils		
0	Paster	rized eggs used where required	_	$\perp$	4:			stensils: properly stored			+
1	10	& ice from approved source			4			equipment & linens: proper			+
2	Variar	nce obtained for specialized processing methods  Food Temperature Control	20020	AND ALL	4			use/single-service articles used properly	property store	ed & used	_
T		r cooling methods used; adequate equipment for	-		TANK THE	ES-161/2	E STATE OF	Utensils, Equipme	nt and Vend	ing	00001
3		rature control				,	Food &	non-food contact surfac	es cleanable,		
4	1100000	food properly cooked for hot holding			4		properly	y designed, constructed	& used		
5	Appro	ved thawing methods used			4	8	Warewa	shing facilities: installed, ma	intained, & used	d; test strips	
	Therm	nometers provided & accurate		***	4	9	Non-foo	od contact surfaces clea		CONTRACTOR OF STREET	onlar.
6		Food Identification	6,6	製品	36	5031/AL		The state of the s	acilities		STEP !
⇒yr y						Hot & cold water available; adequate pressure     Plumbing installed; proper backflow devices				+	
7	Prevention of Food Contamination		8631	150 1	4 1-	2	_	ng installed; proper back e & waste water properly			
7		s, rodents, & animals not present mination prevented during food preparation, storage & displ	ay	+	1 1		- 54.		.V.	d 0 d-c - d	
7	Insect		1		5	3	Foilet f	acilities: properly constr	uctea, supplie	a, & cleaned	
7	Insect	miniation prevented during look preparation, storage & dispr									
8	Conla	nal cleanliness			5	4		e & refuse properly dispos			_
38 38 39 410 411	Conla				5	4 5	Physica	e & refuse properly dispos al facilities installed, ma ite ventilation & lighting; d	ntained, & cle	ean	

	Retail Food Esta	blishmen	t Inspectio	n Form part II Page_	2 of 2
Establishmen	Lucky Lils Cosmo of Gla	ALSANITIZER LE	/EL	Licen	se # 310459
Current Licens	e Poste VN	CHEMICAL LOW TE	MPERATURE DISH MACHI	NE NIO	370
	Safety Manager Y/N N/A	WIPING CLOTH BU	CKET NIO		
	JRE DISHMACHINE Temperature	SPRAY BOTTLES	LOOPPIN	(A)	
The state of the s	RINE QUATERNARY AMMONIUM, IODINE	HITCHITAGO CANDELLOS	HING (3 COMPARTMENT S	SINK)	
TEMPERA	TURE OBSERVATIONS			<b>国位成为东西。1986年</b>	
ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
Dawsh	Walk In Coole	40°F			
		_			
<b>李维斯</b>	OBSER'	VATIONS AND	CORRECTIVE A	CTIONS	CONTRACTOR OF THE PARTY OF THE
Code Reference	Violations cited in this report m	ust be corrected wi	thing the time frame lis	sted, as stated in 8-405.11.	Correction Date
	۸٩		. ^	1 1 (	7
Note	- No sanfizer m	use e	me of	respection # (1)	e)
			3-1, 21-12-13		
					<u> </u>
	72				
	D 1	- 1	- 1889 - 1	Date 3	1/18
Person in Ch	arge (Signature)	dded	+		
Inspector (Si	anature) Page 1	R.C		Date 3/	1/10