



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 Moose Club	No. of Risk Factor/Intervention Violations 1	Date 4/9/21
Address 415 N. Merrill Ave	No. of Repeat Risk Factor/Intervention Violations 0	Time In 1010
City Glendive County: Dawson	Water: <input checked="" type="radio"/> City Private Public PWS# 229	Time Out 1100
Licensee: Loyal order of Moose Email: lmu@midrivers.com	Wastewater: <input checked="" type="radio"/> City Private Public MPDDS# 21628	Risk Category
License # FL 0759 License Subtype(s): RFS, TOB	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

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
SUPERVISION							
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 NA			19	IN OUT N/A N/O		
	Certified Food Protection Manager				Proper reheating procedures for hot holding		
Employee Health							
3	IN OUT			20	IN OUT N/A N/O		
	Management, food employee and conditional employee, knowledge, responsibilities and reporting.				Proper cooling time & temperatures		
4	IN OUT			21	IN OUT N/A N/O		
	Proper use of restriction and exclusion				Proper hot holding temperatures		
5	IN OUT			22	IN OUT N/A N/O		
	Procedures for responding to vomiting and diarrheal events				Proper cold holding temperatures		
Good Hygienic Practices							
6	IN OUT N/O			23	IN OUT N/A N/O		
	Proper eating, tasting, drinking, or tobacco use				Proper date marking & disposition		
7	IN OUT N/O			24	IN OUT N/A N/O		
	No discharge from eyes, nose, and mouth				Time as a public health control: procedures & records		
Preventing Contamination by Hands							
8	IN OUT N/O			Consumer Advisory			
	Hands clean & properly washed			25	IN OUT N/A		
9	IN OUT N/A N/O				Consumer advisory provided for raw or undercooked foods		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Highly Susceptible Populations			
10	IN OUT			26	IN OUT N/A		
	Adequate handwashing sinks properly set up & accessible				Pasteurized foods used; prohibited foods not offered		
Approved Source							
11	IN OUT			Food/Color Additives and Toxic Substances			
	Food obtained from approved source			27	IN OUT N/A		
12	IN OUT N/A N/O				Food additives: approved & properly used		
	Food received at proper temperature			28	IN OUT N/A		
13	IN OUT				Toxic substances properly identified, stored, & used		
	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures			
14	IN OUT N/A N/O			29	IN OUT N/A		
	Required records available: shellstock tags, parasite destruction				Compliance with variance/specialized process/HACCP		
Protection from Contamination Arm							
15	IN OUT N/A N/O			<div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div>			
	Food separated & protected						
16	IN OUT N/A						
	Food-contact surfaces: cleaned & sanitized						
17	IN OUT			GOOD RETAIL PRACTICES			
	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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
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		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
37	Food properly labeled; original container			49	Non-food contact surfaces clean		
Prevention of Food Contamination							
38	Insects, rodents, & animals not present			Physical Facilities			
39	Contamination prevented during food preparation, storage & display			50	Hot & cold water available; adequate pressure		
40	Personal cleanliness			51	Plumbing installed; proper backflow devices		
41	Wiping cloths: properly used & stored			52	Sewage & waste water properly disposed		
42	Washing fruits & vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned		
				54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, & clean		
				56	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) **Corinne M Underem**

Date: **4-9-21**

Inspector (Signature) **B. M. Nelson, R.S.**

Follow-up: YES NO (Circle one)

Follow-up Date:

