



# 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>Subway</u>	No. of Risk Factor/Intervention Violations <u>1</u>	Date <u>1/22/21</u>
Address <u>1221 N Merrill Ave</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>1130</u>
City <u>Glendive</u> County: <u>Dawson</u>	Water: <u>City</u> Private Public PWS# <u>229</u>	Time Out <u>1207</u>
Licensee: <u>Robert Cullinan</u> Email:	Wastewater: <u>City</u> Private Public MPDDS# <u>21628</u>	Risk Category
License # <u>F FL 14003</u> License Subtype(s): <u>RFS</u>	Current water test Y/N	1 2 <u>3</u> 4
Purpose of Inspection: Regular <u>X</u> Follow-up ___ Pre-opening ___ Complaint ___ Illness ___ HACCP ___ Investigation ___ Other ___		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS		R	
<b>SUPERVISION</b>					
1	<u>IN</u> OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	<u>IN</u> OUT NA	Certified Food Protection Manager			
<b>Employee Health</b>					
3	<u>IN</u> OUT	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			
4	<u>IN</u> OUT	Proper use of restriction and exclusion			
5	<u>IN</u> OUT	Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>					
6	<u>IN</u> OUT <u>N/O</u>	Proper eating, tasting, drinking, or tobacco use			
7	<u>IN</u> OUT <u>N/O</u>	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
8	<u>IN</u> OUT <u>N/O</u>	Hands clean & properly washed			
9	<u>IN</u> OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	<u>IN</u> OUT	Adequate handwashing sinks properly set up & accessible			
<b>Approved Source</b>					
11	<u>IN</u> OUT	Food obtained from approved source			
12	<u>IN</u> OUT N/A N/O	Food received at proper temperature			
13	<u>IN</u> OUT	Food in good condition, safe, & unadulterated			
14	<u>IN</u> OUT N/A N/O	Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination Arm</b>					
15	<u>IN</u> OUT N/A N/O	Food separated & protected			
16	<u>IN</u> OUT N/A	Food-contact surfaces: cleaned & sanitized			
17	<u>IN</u> OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			

  

Compliance Status		COS		R	
<b>Time/Temperature Control for Safety</b>					
18	<u>IN</u> OUT N/A N/O	Proper cooking time & temperatures			
19	<u>IN</u> OUT N/A N/O	Proper reheating procedures for hot holding			
20	<u>IN</u> OUT N/A N/O	Proper cooling time & temperatures			
21	<u>IN</u> OUT N/A N/O	Proper hot holding temperatures			
22	<u>IN</u> OUT N/A N/O	Proper cold holding temperatures			
23	<u>IN</u> OUT N/A N/O	Proper date marking & disposition			
24	<u>IN</u> OUT N/A N/O	Time as a public health control: procedures & records			
<b>Consumer Advisory</b>					
25	<u>IN</u> OUT N/A	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
26	<u>IN</u> OUT N/A	Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>					
27	<u>IN</u> OUT N/A	Food additives: approved & properly used			
28	<u>IN</u> OUT N/A	Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>					
29	<u>IN</u> OUT N/A	Compliance with variance/specialized process/HACCP			

**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

Compliance Status		COS		R	
<b>Safe Food and Water</b>					
30	<u>IN</u> OUT	Pasteurized eggs used where required			
31	<u>IN</u> OUT	Water & ice from approved source			
32	<u>IN</u> OUT	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
33	<u>IN</u> OUT	Proper cooling methods used; adequate equipment for temperature control			
34	<u>IN</u> OUT	Plant food properly cooked for hot holding			
35	<u>IN</u> OUT	Approved thawing methods used			
36	<u>IN</u> OUT	Thermometers provided & accurate			
<b>Food Identification</b>					
37	<u>IN</u> OUT	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
38	<u>IN</u> OUT	Insects, rodents, & animals not present			
39	<u>IN</u> OUT	Contamination prevented during food preparation, storage & display			
40	<u>IN</u> OUT	Personal cleanliness			
41	<u>IN</u> OUT	Wiping cloths: properly used & stored			
42	<u>IN</u> OUT	Washing fruits & vegetables			
<b>Proper Use of Utensils</b>					
43	<u>IN</u> OUT	In-use utensils: properly stored			
44	<u>IN</u> OUT	Utensils, equipment & linens: properly stored, dried, & handled			
45	<u>IN</u> OUT	Single-use/single-service articles: properly stored & used			
46	<u>IN</u> OUT	Gloves used properly			
<b>Utensils, Equipment and Vending</b>					
47	<u>IN</u> OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	<u>IN</u> OUT	Warewashing facilities: installed, maintained, & used; test strips			
49	<u>IN</u> OUT	Non-food contact surfaces clean			
<b>Physical Facilities</b>					
50	<u>IN</u> OUT	Hot & cold water available; adequate pressure			
51	<u>IN</u> OUT	Plumbing installed; proper backflow devices			
52	<u>IN</u> OUT	Sewage & waste water properly disposed			
53	<u>IN</u> OUT	Toilet facilities: properly constructed, supplied, & cleaned			
54	<u>IN</u> OUT	Garbage & refuse properly disposed; facilities maintained			
55	<u>IN</u> OUT	Physical facilities installed, maintained, & clean			
56	<u>IN</u> OUT	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) <u>Jam Cullinan</u>	Date: <u>1/22/21</u>
Inspector (Signature) <u>Bruce Nolan, R.S.</u>	Follow-up: <u>YES</u> NO (Circle one) Follow-up Date: <u>1/27/21</u>

