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: Town Pump of Glendive		No. of Risk Factor/Intervention Violations: 1	Date: 7-2-19
Address: 73 Hwy 16		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 2:25P
City: Glendive	County: Dawson	Water: City Private Public PWS# 4955	Time Out: 3:10P
Licensee: Western Catering Services	Email: 5/8320@townpump.biz	Wastewater: City Private Public MPDDS# 21733	Risk Category
License #: F/FL 83863	License Subtype(s): PFD	Current water test Y/N	1 2 3 4

Purpose of Inspection: Regular X Follow-up ___ Pre-opening ___ Complaint ___ Illness ___ HACCP ___ Investigation ___ Other ___

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

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

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

			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
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): [signature] Date: 7-2-19

Inspector (Signature): Kevin Pena, R.S. Follow-up: YES NO (Circle one) Follow-up Date:

Retail Food Establishment Inspection Form part II

Establishment Town Pump of Glendive **SANITIZER LEVEL** **License #** 83863

Current License Posted (Y) N — CHEMICAL LOW TEMPERATURE DISH MACHINE

Certified Food Safety Manager (Y) N — WIPING CLOTH BUCKET 200ppm

HIGH TEMPERATURE DISHMACHINE Temperature — SPRAY BOTTLES

SANITIZER: CHLORINE, (QUATERNARY AMMONIUM), IODINE — MANUAL DISHWASHING (3 COMPARTMENT SINK)

TEMPERATURE OBSERVATIONS

ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
Chicken	Walk In Cooler	38°F	Ham Salad Sandwich	Display Cooler	41°F
Sausage	Prep Cooler	38°F	Spicy Chicken	Display Cooler	40°F
Hot Dog	Prep Cooler	41°F	Ham & Cheese	Deli Express Cooler	40°F
MacN Cheese	Front Cooler Display	39°F	Chili/Soups	Soup Warmers	154/175°F
	Walk In Freezer/Display	-3°F	Hot Dog	Roller Grill	173°F
	Deli Freezer	-9°F	Cheese Curds	Display Cooler	34°F
Salami	Prep Cooler	39°F	Pizza Sticks	Warmer Display	145°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	(4-101.17) Wooden divider slats in use in coffee cabinets are made of absorbent materials. Non-food contact surfaces should be smooth, durable, + cleanable.	8-2-19

Person in Charge (Signature) A Sokolowski **Date** 7-2-19

Inspector (Signature) Kenito Peña, R.S. **Date** 7-2-19