



# 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>Wagon Wheel Bar</u>	No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>6-25-19</u>
Address <u>1615 N. Towne St</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>11:06A</u>
City <u>Glendive</u>	County: <u>Dawson</u>	Water: City <input type="radio"/> Private <input checked="" type="radio"/> Public <input type="radio"/> PWS# <u>1206</u>
Licensee: <u>DubDub LLC</u>	Email: <u>LAPlus effort@gmail.com</u>	Wastewater: City <input type="radio"/> Private <input checked="" type="radio"/> Public <input type="radio"/> MPDDS# <u>21733</u>
License # <u>(F) FL 314201</u>	License Subtype(s): <u>RES, TOB</u>	Current water test Y/N
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"/>		Risk Category <u>3</u>

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		Compliance Status			
IN	OUT	IN	OUT		
<b>SUPERVISION</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
1 Person in charge present, demonstrates knowledge, and performs duties		18 Proper cooking time & temperatures			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
2 Certified Food Protection Manager		19 Proper reheating procedures for hot holding			
<b>Employee Health</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
3 Management, food employee and conditional employee, knowledge, responsibilities and reporting.		20 Proper cooling time & temperatures			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
4 Proper use of restriction and exclusion		21 Proper hot holding temperatures			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
5 Procedures for responding to vomiting and diarrheal events		22 Proper cold holding temperatures			
<b>Good Hygienic Practices</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
6 Proper eating, tasting, drinking, or tobacco use		23 Proper date marking & disposition			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
7 No discharge from eyes, nose, and mouth		24 Time as a public health control: procedures & records			
<b>Preventing Contamination by Hands</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
8 Hands clean & properly washed		<b>Consumer Advisory</b>			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
9 No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		25 Consumer advisory provided for raw or undercooked foods			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
10 Adequate handwashing sinks properly set up & accessible		<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
11 Food obtained from approved source		26 Pasteurized foods used; prohibited foods not offered			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
12 Food received at proper temperature		<b>Food/Color Additives and Toxic Substances</b>			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
13 Food in good condition, safe, & unadulterated		27 Food additives: approved & properly used			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
14 Required records available: shellstock tags, parasite destruction		28 Toxic substances properly identified, stored, & used			
<b>Protection from Contamination Arm</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
15 Food separated & protected		<b>Conformance with Approved Procedures</b>			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
16 Food-contact surfaces: cleaned & sanitized		29 Compliance with variance/specialized process/HACCP			
<input checked="" type="radio"/>	<input type="radio"/>	<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>			
17 Proper disposition of returned, previously served, reconditioned, & unsafe food					

## GOOD RETAIL PRACTICES

Compliance Status		Compliance Status			
IN	OUT	IN	OUT		
<b>Safe Food and Water</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
30 Pasteurized eggs used where required		<b>Proper Use of Utensils</b>			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
31 Water & ice from approved source		43 In-use utensils: properly stored			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
32 Variance obtained for specialized processing methods		44 Utensils, equipment & linens: properly stored, dried, & handled			
<b>Food Temperature Control</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
33 Proper cooling methods used; adequate equipment for temperature control		45 Single-use/single-service articles: properly stored & used			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
34 Plant food properly cooked for hot holding		46 Gloves used properly			
<input checked="" type="radio"/>	<input type="radio"/>	<b>Utensils, Equipment and Vending</b>			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
35 Approved thawing methods used		47 Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
36 Thermometers provided & accurate		48 Warewashing facilities: installed, maintained, & used; test strips			
<b>Food Identification</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
37 Food properly labeled; original container		49 Non-food contact surfaces clean			
<b>Prevention of Food Contamination</b>					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
38 Insects, rodents, & animals not present		<b>Physical Facilities</b>			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
39 Contamination prevented during food preparation, storage & display		50 Hot & cold water available; adequate pressure			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
40 Personal cleanliness		51 Plumbing installed; proper backflow devices			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
41 Wiping cloths: properly used & stored		52 Sewage & waste water properly disposed			
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
42 Washing fruits & vegetables		53 Toilet facilities: properly constructed, supplied, & cleaned			
<b>Person in Charge (Signature)</b>					
<u>[Signature]</u>		Date: <u>6/25/19</u>			
<b>Inspector (Signature)</b>					
<u>[Signature]</u>		Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)			
		Follow-up Date:			



