



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>Westgate Cenex</u>	No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>1/5/21</u>
Address <u>55 Hwy 16</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>1340</u>
City <u>Glendive</u> County: <u>Dawson</u>	Water: City Private <u>Public</u> PWS# <u>3811</u>	Time Out
Licensee: <u>Cross Petroleum</u> Email:	Wastewater: <u>City</u> Private Public MPDDS# <u>21733</u>	Risk Category
License # <u>F FL 80288</u> License Subtype(s): <u>FP</u>	Current water test Y/N <u>1</u> <u>2</u> <u>3</u> <u>4</u>	
Purpose of Inspection: Regular <input type="checkbox"/> Follow-up <input checked="" 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. COS=corrected on-site during inspection R=repeat violation

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

Compliance Status			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		
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		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) <u>[Signature]</u>	Date: <u>1/5/21</u>
Inspector (Signature) <u>[Signature]</u> R.S.	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one) Follow-up Date:

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment <u>Westgate Cenex</u>	SANITIZER LEVEL	License # <u>80288</u>
Current License Posted <u>Y/N</u>	CHEMICAL LOW TEMPERATURE DISH MACHINE	
Certified Food Safety Manager <u>Y/N</u>	WIPING CLOTH BUCKET <u>200 + ppm</u>	
HIGH TEMPERATURE DISHMACHINE Temperature	SPRAY BOTTLES	
SANITIZER: CHLORINE, QUATERNARY AMMONIUM, IODINE	MANUAL DISHWASHING (3 COMPARTMENT SINK)	

TEMPERATURE OBSERVATIONS

ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
<u>milk</u>	<u>Refrigerator</u>	<u>40F</u>			

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
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no violations noted.

Person in Charge (Signature) <u>Mary Fazio</u>	Date
Inspector (Signature) <u>Dawn Nelson, R.S.</u>	Date <u>1/5/21</u>