



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>Whistle Stop</u>	No. of Risk Factor/Intervention Violations <u>2</u>	Date <u>4/5/18</u>
Address <u>1320 N Merrill Ave</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>9:20Am</u>
City <u>Glendive</u> County: <u>Hanson</u>	Water: <u>City</u> Private Public PWS#	Time Out
Licensee: Email:	Wastewater: <u>City</u> Private Public MPDDS#	Risk Category
License # <u>F</u> FL License Subtype(s):	Current water test Y/N	1 2 <u>3</u> 4
Purpose of Inspection: Regular Follow-up Pre-opening Complaint Illness HACCP Investigation Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

GOOD RETAIL PRACTICES

Compliance Status		COS		R		Compliance Status		COS		R	
Safe Food and Water											
30		Pasteurized eggs used where required				Proper Use of Utensils					
31		Water & ice from approved source				43		In-use utensils: properly stored			
32		Variance obtained for specialized processing methods				44		Utensils, equipment & linens: properly stored, dried, & handled			
Food Temperature Control											
33		Proper cooling methods used; adequate equipment for temperature control				45		Single-use/single-service articles: properly stored & used			
34		Plant food properly cooked for hot holding				46		Gloves used properly			
35		Approved thawing methods used				Utensils, Equipment and Vending					
36		Thermometers provided & accurate				47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
Food Identification											
37		Food properly labeled; original container				48		Warewashing facilities: installed, maintained, & used; test strips			
Prevention of Food Contamination											
38		Insects, rodents, & animals not present				49		Non-food contact surfaces clean			
39		Contamination prevented during food preparation, storage & display				Physical Facilities					
40		Personal cleanliness				50		Hot & cold water available; adequate pressure			
41		Wiping cloths: properly used & stored				51		Plumbing installed; proper backflow devices			
42		Washing fruits & vegetables				52		Sewage & waste water properly disposed			
Person in Charge (Signature) <u>Madison Nervis</u> Date: <u>4/5/18</u>											
Inspector (Signature) <u>Kendall R.S.</u> Follow-up: YES <u>NO</u> (Circle one) Follow-up Date:											

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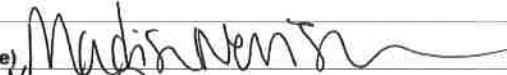
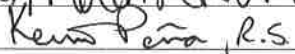
Establishment	SANITIZER LEVEL	License #
Current License Posted <input checked="" type="checkbox"/> Y <input type="checkbox"/> N	CHEMICAL LOW TEMPERATURE DISH MACHINE	
Certified Food Safety Manager <input checked="" type="checkbox"/> Y <input type="checkbox"/> N	WIPING CLOTH BUCKET	
HIGH TEMPERATURE DISH MACHINE <input type="checkbox"/> Temperature	SPRAY BOTTLES <u>100 ppm</u>	
SANITIZER: <u>CHLORINE</u> QUATERNARY AMMONIUM, IODINE	MANUAL DISHWASHING (3 COMPARTMENT SINK)	

TEMPERATURE OBSERVATIONS

ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
	<u>Teed Coffee Dispenser</u>	<u>34°F</u>			
	<u>Deli Sandwich Walk In Cooler</u>	<u>40°F</u>			
	<u>Hot Sausage Roller Grill (HH)</u>	<u>205°F</u>			
	<u>Cheese Stock Grab N Go Display</u>	<u>38°F</u>			

OBSERVATIONS AND CORRECTIVE ACTIONS

Code Reference	Violations cited in this report must be corrected within the time frame listed, as stated in 8-405.11.	Correction Date
<u>55</u>	<u>(6-501.16) Mops must be hung to dry in between uses.</u>	<u>4/19/18</u>
<u>55</u>	<u>(6-201.12) Flooring @ transition to "utility" room is damaged + no longer smooth. Floors must be smooth, durable, + cleanable.</u>	<u>5/5/18</u>
<u>16</u>	<u>(Note) No sanitizer in use @ time of inspection.</u>	

Person In Charge (Signature)	<u></u>	Date	<u>4/5/18</u>
Inspector (Signature)	<u></u>	Date	<u>4/5/18</u>