



# 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>Zippity Doo Dangs</u>	No. of Risk Factor/Intervention Violations <u>1</u>	Date <u>8-22-19</u>
Address <u>622 E Brennan St.</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>4:00P</u>
City <u>Colendore</u>	County: <u>Dawson</u>	Time Out <u>4:48P</u>
Licensee: <u>Doug &amp; Mary Napton</u>	Water: <input checked="" type="radio"/> City Private Public PWS#	Risk Category
Email: <u>dn6363@earthlink.net</u>	Wastewater: <input checked="" type="radio"/> City Private Public MPDS#	1 2 <u>3</u> 4
License # <u>F FL</u>	License Subtype(s): <u>Mobile/EE</u>	Current water test Y/N
Purpose of Inspection: Regular <input type="checkbox"/> Follow-up <input type="checkbox"/> Pre-opening <input checked="" 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

Compliance Status		Compliance Status	
IN	OUT	IN	OUT
<b>SUPERVISION</b>			
<input checked="" type="radio"/>	<input type="radio"/>	1	Person in charge present, demonstrates knowledge, and performs duties
<input checked="" type="radio"/>	<input type="radio"/>	2	Certified Food Protection Manager
<b>Employee Health</b>			
<input checked="" type="radio"/>	<input type="radio"/>	3	Management, food employee and conditional employee, knowledge, responsibilities and reporting.
<input checked="" type="radio"/>	<input type="radio"/>	4	Proper use of restriction and exclusion
<input checked="" type="radio"/>	<input type="radio"/>	5	Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>			
<input checked="" type="radio"/>	<input type="radio"/>	6	Proper eating, tasting, drinking, or tobacco use
<input checked="" type="radio"/>	<input type="radio"/>	7	No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
<input checked="" type="radio"/>	<input type="radio"/>	8	Hands clean & properly washed
<input checked="" type="radio"/>	<input type="radio"/>	9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
<input checked="" type="radio"/>	<input type="radio"/>	10	Adequate handwashing sinks properly set up & accessible
<b>Approved Source</b>			
<input checked="" type="radio"/>	<input type="radio"/>	11	Food obtained from approved source
<input checked="" type="radio"/>	<input type="radio"/>	12	Food received at proper temperature
<input checked="" type="radio"/>	<input type="radio"/>	13	Food in good condition, safe, & unadulterated
<input checked="" type="radio"/>	<input type="radio"/>	14	Required records available: shellstock tags, parasite destruction
<b>Protection from Contamination Arm</b>			
<input checked="" type="radio"/>	<input type="radio"/>	15	Food separated & protected
<input checked="" type="radio"/>	<input type="radio"/>	16	Food-contact surfaces: cleaned & sanitized
<input checked="" type="radio"/>	<input type="radio"/>	17	Proper disposition of returned, previously served, reconditioned, & unsafe food
<b>Time/Temperature Control for Safety</b>			
<input checked="" type="radio"/>	<input type="radio"/>	18	Proper cooking time & temperatures
<input checked="" type="radio"/>	<input type="radio"/>	19	Proper reheating procedures for hot holding
<input checked="" type="radio"/>	<input type="radio"/>	20	Proper cooling time & temperatures
<input checked="" type="radio"/>	<input type="radio"/>	21	Proper hot holding temperatures
<input checked="" type="radio"/>	<input type="radio"/>	22	Proper cold holding temperatures
<input checked="" type="radio"/>	<input type="radio"/>	23	Proper date marking & disposition
<input checked="" type="radio"/>	<input type="radio"/>	24	Time as a public health control: procedures & records
<b>Consumer Advisory</b>			
<input checked="" type="radio"/>	<input type="radio"/>	25	Consumer advisory provided for raw or undercooked foods
<b>Highly Susceptible Populations</b>			
<input checked="" type="radio"/>	<input type="radio"/>	26	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>			
<input checked="" type="radio"/>	<input type="radio"/>	27	Food additives: approved & properly used
<input checked="" type="radio"/>	<input type="radio"/>	28	Toxic substances properly identified, stored, & used
<b>Conformance with Approved Procedures</b>			
<input checked="" type="radio"/>	<input type="radio"/>	29	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		Compliance Status	
IN	OUT	IN	OUT
<b>Safe Food and Water</b>			
<input checked="" type="radio"/>	<input type="radio"/>	30	Pasteurized eggs used where required
<input checked="" type="radio"/>	<input type="radio"/>	31	Water & ice from approved source
<input checked="" type="radio"/>	<input type="radio"/>	32	Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
<input checked="" type="radio"/>	<input type="radio"/>	33	Proper cooling methods used; adequate equipment for temperature control
<input checked="" type="radio"/>	<input type="radio"/>	34	Plant food properly cooked for hot holding
<input checked="" type="radio"/>	<input type="radio"/>	35	Approved thawing methods used
<input checked="" type="radio"/>	<input type="radio"/>	36	Thermometers provided & accurate
<b>Food Identification</b>			
<input checked="" type="radio"/>	<input type="radio"/>	37	Food properly labeled; original container
<b>Prevention of Food Contamination</b>			
<input checked="" type="radio"/>	<input type="radio"/>	38	Insects, rodents, & animals not present
<input checked="" type="radio"/>	<input type="radio"/>	39	Contamination prevented during food preparation, storage & display
<input checked="" type="radio"/>	<input type="radio"/>	40	Personal cleanliness
<input checked="" type="radio"/>	<input type="radio"/>	41	Wiping cloths: properly used & stored
<input checked="" type="radio"/>	<input type="radio"/>	42	Washing fruits & vegetables
<b>Proper Use of Utensils</b>			
<input checked="" type="radio"/>	<input type="radio"/>	43	In-use utensils: properly stored
<input checked="" type="radio"/>	<input type="radio"/>	44	Utensils, equipment & linens: properly stored, dried, & handled
<input checked="" type="radio"/>	<input type="radio"/>	45	Single-use/single-service articles: properly stored & used
<input checked="" type="radio"/>	<input type="radio"/>	46	Gloves used properly
<b>Utensils, Equipment and Vending</b>			
<input checked="" type="radio"/>	<input type="radio"/>	47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
<input checked="" type="radio"/>	<input type="radio"/>	48	Warewashing facilities: installed, maintained, & used; test strips
<input checked="" type="radio"/>	<input type="radio"/>	49	Non-food contact surfaces clean
<b>Physical Facilities</b>			
<input checked="" type="radio"/>	<input type="radio"/>	50	Hot & cold water available; adequate pressure
<input checked="" type="radio"/>	<input type="radio"/>	51	Plumbing installed; proper backflow devices
<input checked="" type="radio"/>	<input type="radio"/>	52	Sewage & waste water properly disposed
<input checked="" type="radio"/>	<input type="radio"/>	53	Toilet facilities: properly constructed, supplied, & cleaned
<input checked="" type="radio"/>	<input type="radio"/>	54	Garbage & refuse properly disposed; facilities maintained
<input checked="" type="radio"/>	<input type="radio"/>	55	Physical facilities installed, maintained, & clean
<input checked="" type="radio"/>	<input type="radio"/>	56	Adequate ventilation & lighting; designated areas used

Person in Charge (Signature) <u>Douglas Napton</u>	<u>Mary B. Napton</u>	Date: <u>8-22-19</u>
Inspector (Signature) <u>Kevin Peck, R.S.</u>	Follow-up: YES NO (Circle one)	Follow-up Date:

*\*Allow this inspection to serve as license to operate\**

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<b>Establishment</b>	<b>SANITIZER LEVEL</b>	<b>License #</b>
Current License Posted <input checked="" type="checkbox"/> Y <input type="checkbox"/> N	CHEMICAL LOW TEMPERATURE DISH MACHINE	
Certified Food Safety Manager Y <input checked="" type="checkbox"/> N <input type="checkbox"/>	WIPING CLOTH BUCKET <u>600ppm</u>	
HIGH TEMPERATURE DISH MACHINE Temperature	SPRAY BOTTLES <u>N10</u>	
SANITIZER <u>CHLORINE</u> , QUATERNARY AMMONIUM, IODINE	MANUAL DISHWASHING (3 COMPARTMENT SINK) <u>N10</u>	

TEMPERATURE OBSERVATIONS					
ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
	<u>Main Fridge</u>	<u>38F</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
<u>2</u>	<u>(2-102.12A) No CFAM on <del>hand</del> hand; training scheduled for early 2020.</u>	<u>ASAP</u>

Person in Charge (Signature) <u>Douglas Napier</u>	<u>Mary B. Napier</u>	Date <u>8-22-19</u>
Inspector (Signature) <u>Kevin Peña R.S.</u>		Date <u>8-22-19</u>