



Retail Food Establishment Inspection Report part I

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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>Schwans Home Service, INC.</u>	No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>9/11/2019</u>
Address <u>105</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>9:50</u>
City <u>Boite MT</u>	County: <u>Silverbow</u>	Water: City Private Public PWS# <u>MT00017</u>
Licensee: <u>Schwans</u>	Email: <u>mark.pawwin@schwans.com</u>	Wastewater: City Private Public MPDDS# <u>Boite</u>
License # <u>F (FD) 93626</u>	License Subtype(s): <u>Perishable food dealer</u>	Current water test Y/N <u>1 2 3 4</u>
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"/>		

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						
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		N/O				
Proper eating, tasting, drinking, or tobacco use							
7	IN		N/O				
No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands							
8	IN		N/O				
Hands clean & properly washed							
9	IN		N/A	N/O			
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		N/A	N/O			
Food received at proper temperature							
13	IN						
Food in good condition, safe, & unadulterated							
14	IN		N/A	N/O			
Required records available: shellstock tags, parasite destruction							
Protection from Contamination Arm							
15	IN		N/A	N/O			
Food separated & protected							
16	IN		N/A				
Food-contact surfaces: cleaned & sanitized							
17	IN						
Proper disposition of returned, previously served, reconditioned, & unsafe food							
Time/Temperature Control for Safety							
18	IN		N/A	N/O			
Proper cooking time & temperatures							
19	IN		N/A	N/O			
Proper reheating procedures for hot holding							
20	IN		N/A	N/O			
Proper cooling time & temperatures							
21	IN		N/A	N/O			
Proper hot holding temperatures							
22	IN		N/A	N/O			
Proper cold holding temperatures							
23	IN		N/A	N/O			
Proper date marking & disposition							
24	IN		N/A	N/O			
Time as a public health control: procedures & records							
Consumer Advisory							
25	IN		N/A				
Consumer advisory provided for raw or undercooked foods							
Highly Susceptible Populations							
26	IN		N/A				
Pasteurized foods used; prohibited foods not offered							
Food/Color Additives and Toxic Substances							
27	IN		N/A				
Food additives: approved & properly used							
28	IN		N/A				
Toxic substances properly identified, stored, & used							
Conformance with Approved Procedures							
29	IN		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					
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>Mark Pawwin</u>	Date: <u>9/11/2019</u>
Inspector (Signature) <u>Stephen R. S.</u>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)
	Follow-up Date:

* No Violations Noted at the time of inspection
Truck freezer -30F