



Wholesale Food Inspection Report

Governed by Montana Code Annotated Title 50, Chapter 57 and Administrative Rules Montana (ARM) Title 37, Chapter 110, Sub-chapter 3. Foodborne Illness Risk Factor violations are priority items that should be corrected on-site during the inspection. Failure to comply with any time limits for corrections of critical (priority) item violations may result in cessation of food service operations.

Establishment	Williams Inland Distributors	No. of Risk Factor Violations	0	Date	9/11/2019
Address	3941 Wynne Ave #G	No. of Good Wholesale Practice Violations	0	Time In	10:30
City	Butte MT	County	Butte Silver Bow	Water	On-Site System Other MTC0017
Licensee Name	Williams Inland	Email:	scottk@williamsinland.com	Wastewater	On-Site System Other Butte
Establishment Telephone	406-582-8201	License #	IM 30592G		
Purpose of Inspection	Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Complaint <input type="checkbox"/> Other (specify) <input type="checkbox"/>				

FOODBORNE ILLNESS RISK FACTORS

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		Compliance Status		cos		R	
Supervision											
1	IN OUT	Person in charge present, demonstrates knowledge, performs duties				Food Temperatures, Procedures, Records					
2	IN OUT N/A	Required training for special processing, documentation				18	IN OUT N/A N/O	Proper COOKING time, temperatures			
Employee Health						19	IN OUT N/A N/O	Proper RE-HEATING procedures for hot holding			
3	IN OUT	Management, food workers knowledge, responsibilities and reporting				20	IN OUT N/A N/O	Proper COOLING time, temperatures			
4	IN OUT	Proper use of restriction and exclusion				Notes					
5	IN OUT	Procedures for responding to vomit and diarrhea events				21	IN OUT N/A N/O	Proper HOT-HOLDING temperatures			
Good Hygienic Practices						22	IN OUT N/A	Proper COLD-HOLDING temperatures			
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use				23	IN OUT N/A N/O	Proper date marking, disposal times			
7	IN OUT N/O	No discharge from eyes, nose or mouth				24	IN OUT N/A N/O	Time as public health control: procedures, records			
Preventing Contamination by Hands						Highly Susceptible Populations					
8	IN OUT N/A	Hands clean, properly washed				25	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
9	IN OUT N/A N/O	No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed				Food Additives, Colors, Toxic Substances					
10	IN OUT	Handwashing sinks adequate, accessible, supplied				26	IN OUT N/A	Food additives: approved, properly used			
Approved Source						27	IN OUT	Toxic substances properly identified, stored, used			
11	IN OUT	Food obtained from approved source				Conformance with Processes, Approved Procedures					
12	IN OUT N/A N/O	Food received at proper temperature				28	IN OUT N/A	Compliance with HACCP plan, Specialized Processing			
13	IN OUT	Food in good condition, safe, unadulterated				<div style="border: 1px solid black; padding: 5px;"> RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury. </div>					
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction									
Protection from Contamination											
15	IN OUT N/A	Food separated, protected									
16	IN OUT N/A	Food-contact surfaces: cleaned, sanitized									
17	IN OUT	Proper disposition of returned, previously served, reconditioned, unsafe food									

GOOD MANUFACTURING PRACTICES

Good Manufacturing 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		Compliance Status		cos		R	
Safe Food and Water											
29		Pasteurized eggs used where required				Proper Use of Utensils					
30		Water, ice from approved source				42		In-use utensils: properly stored			
31		Variance obtained when required				43		Utensils, equipment, linens: properly stored, dried, handled			
Food Temperature Control						44		Single-use/single-service articles: properly stored, used			
32		Proper cooling methods used; adequate equipment for temperature control				45		Gloves used properly			
33		Plant food properly cooked for hot holding				Utensils, Equipment and Vending					
34		Approved thawing methods used				46		Food, non-food contact surfaces: cleanable, properly designed, constructed, used			
35		Thermometers provided, accurate				47		Warewashing facilities: installed, maintained, used; Test strip			
Food Identification						48		Non-food contact surfaces clean			
36		Food properly labeled; original container				Physical Facilities					
Prevention of Food Contamination						49		Hot, cold water available; adequate pressure			
37		Insects, rodents, animals not present				50		Plumbing installed; proper backflow devices			
38		Contamination during food preparation, storage, display				51		Sewage, waste-water properly disposed			
39		Personal cleanliness				52		Toilet facilities: properly constructed, supplied, cleaned			
40		Wiping cloths: properly used, stored				53		Garbage, refuse properly disposed; facilities maintained			
41		Washing fruits, vegetables				54		Physical facilities installed, maintained, clean			
						55		Adequate ventilation, lighting; designated areas used			

Person in Charge (Signature)	Scott Koch	Date	9/11/2019
Inspector (Signature)	Stephanie Marie RS	Follow-up Needed	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
		Follow-up Date	

-15 freezers
* No violation noted at the time of inspection