



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 <u>Harrington Bottling</u>	No. of Risk Factor Violations <u>0</u>	Date <u>9/25/17</u>
Address <u>1740 Holmes St.</u>	No. of Good Wholesale Practice Violations <u>0</u>	Time In <u>9:00 AM</u>
City <u>Butte</u> County <u>Silver Bow</u>	Water <u>Off-Site System</u> Other	Time Out <u>10:45</u>
Licensee Name <u>Harrington Bottling</u>	Wastewater On-Site System Other <u>City</u>	
Establishment Telephone <u>406-494-3200</u>	License # <u>M2565</u>	
Purpose of Inspection Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Complaint <input type="checkbox"/> Other (specify)		

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

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

Person in Charge (Signature) <u>M. Anon McCaughey</u>	Date <u>09/25/17</u>
Inspector (Signature) <u>[Signature]</u>	Follow-up Needed YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	Follow-up Date