



# 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	Montana Broom and Brush	No. of Risk Factor Violations	0	Date	10/23/17
Address	1245 Harrison Ave	No. of Good Wholesale Practice Violations	0	Time In	10:30
City	Butte	County	Silver Bow	Water	City On-Site System Other
Licensee Name	Monarch Food Distributing	Wastewater	City On-Site System Other	Time Out	10:45
Establishment Telephone	406-723-6550	License #	14514		
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
<b>Supervision</b>							
1	IN	OUT		18	IN	OUT	N/A
Person in charge present, demonstrates knowledge, performs duties				Proper COOKING time, temperatures			
2	IN	OUT	N/A	19	IN	OUT	N/A
Required training for special processing, documentation				Proper RE-HEATING procedures for hot holding			
<b>Employee Health</b>							
3	IN	OUT		20	IN	OUT	N/A
Management, food workers knowledge, responsibilities and reporting				Proper COOLING time, temperatures			
4	IN	OUT		Notes			
Proper use of restriction and exclusion							
5	IN	OUT		<b>Food Temperatures, Procedures, Records</b>			
Procedures for responding to vomit and diarrhea events				21	IN	OUT	N/A
<b>Good Hygienic Practices</b>							
6	IN	OUT	N/O	Proper HOT-HOLDING temperatures			
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
<b>Preventing Contamination by Hands</b>							
8	IN	OUT	N/O	Proper date marking, disposal times			
Hands clean, properly washed				24	IN	OUT	N/A
9	IN	OUT	N/A	Time as public health control: procedures, records			
No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed				<b>Highly Susceptible Populations</b>			
10	IN	OUT		25	IN	OUT	N/A
Handwashing sinks adequate, accessible, supplied				Pasteurized foods used; prohibited foods not offered			
<b>Approved Source</b>							
11	IN	OUT		<b>Food Additives, Colors, Toxic Substances</b>			
Food obtained from approved source				26	IN	OUT	N/A
12	IN	OUT	N/A	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				<b>Conformance with Processes, Approved Procedures</b>			
14	IN	OUT	N/A	28	IN	OUT	N/A
Required records available: shellstock tags, parasite destruction				Compliance with HACCP plan, Specialized Processing			
<b>Protection from Contamination</b>							
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.

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

Person in Charge (Signature)	<i>Niko Hatcher</i>	Date	10-23-17
Inspector (Signature)	<i>Lexi Salminen</i>	Follow-up Needed	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
		Follow-up Date	M.H.