



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 Mountain Man Kettle Korn	No. of Risk Factor/Intervention Violations 0	Date 7/7/17
Address 2991 Hecla	No. of Repeat Risk Factor/Intervention Violations 0	Time In 4:00
City Butte County: Silver Bow	Water: <input checked="" type="radio"/> City Private Public PWS#	Time Out 4:30
Licensee: 45081	Wastewater: <input checked="" type="radio"/> City Private Public MPDDS#	Risk Category
License # F/EL License Subtype(s): Mobile	Current water test Y/N 1 2 3 4	
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

Compliance Status		COS		R	
SUPERVISION					
1	IN				
2	IN				
Employee Health					
3	IN				
4	IN				
5	IN				
Good Hygienic Practices					
6	IN				
7	IN				
Preventing Contamination by Hands					
8	IN				
9	IN				
10	IN				
Approved Source					
11	IN				
12	IN				
13	IN				
14	IN				
Protection from Contamination Arm					
15	IN				
16	IN				
17	IN				

Compliance Status		COS		R	
Time/Temperature Control for Safety					
18	IN				
19	IN				
20	IN				
21	IN				
22	IN				
23	IN				
24	IN				
Consumer Advisory					
25	IN				
Highly Susceptible Populations					
26	IN				
Food/Color Additives and Toxic Substances					
27	IN				
28	IN				
Conformance with Approved Procedures					
29	IN				

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		COS		R	
Safe Food and Water					
30					
31					
32					
Food Temperature Control					
33					
34					
35					
36					
Food Identification					
37					
Prevention of Food Contamination					
38					
39					
40					
41					
42					

Compliance Status		COS		R	
Proper Use of Utensils					
43					
44					
45					
46					
Utensils, Equipment and Vending					
47					
48					
49					
Physical Facilities					
50					
51					
52					
53					
54					
55					
56					

Person in Charge (Signature) <i>[Signature]</i>	Date: 7-7-17
Inspector (Signature) <i>[Signature]</i>	Follow-up: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> (Circle one) Follow-up Date: