



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>Quarry Brewery</u>	No. of Risk Factor Violations <u>0</u>	Date <u>6/26/17</u>
Address <u>126 W. Broadway</u>	No. of Good Wholesale Practice Violations <u>0</u>	Time In <u>10:40</u>
City <u>Butte</u> County <u>Silver Bow</u>	Water <u>City</u> On-Site System <input type="checkbox"/> Other <input type="checkbox"/>	Time Out <u>16:50</u>
Licensee Name <u>Chuck Schnabel</u>	Wastewater <u>City</u> On-Site System <input type="checkbox"/> Other <input type="checkbox"/>	
Establishment Telephone <u>406-723-6245</u>	License # <u>303032</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) <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	
Supervision					
1	IN				
Person in charge present, demonstrates knowledge, performs duties					
2	IN				
Required training for special processing, documentation					
Employee Health					
3	IN				
Management, food workers knowledge, responsibilities and reporting					
4	IN				
Proper use of restriction and exclusion					
5	IN				
Procedures for responding to vomit and diarrhea events					
Good Hygienic Practices					
6	IN				
Proper eating, tasting, drinking, or tobacco use					
7	IN				
No discharge from eyes, nose or mouth					
Preventing Contamination by Hands					
8	IN				
Hands clean, properly washed					
9	IN				
No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed					
10	IN				
Handwashing sinks adequate, accessible, supplied					
Approved Source					
11	IN				
Food obtained from approved source					
12	IN				
Food received at proper temperature					
13	IN				
Food in good condition, safe, unadulterated					
14	IN				
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
15	IN				
Food separated, protected					
16	IN				
Food-contact surfaces: cleaned, sanitized					
17	IN				
Proper disposition of returned, previously served, reconditioned, unsafe food					
Food Temperatures, Procedures, Records					
18	IN				
Proper COOKING time, temperatures					
19	IN				
Proper RE-HEATING procedures for hot holding					
20	IN				
Proper COOLING time, temperatures					
Notes					
Highly Susceptible Populations					
25	IN				
Pasteurized foods used; prohibited foods not offered					
Food Additives, Colors, Toxic Substances					
26	IN				
Food additives: approved, properly used					
27	IN				
Toxic substances properly identified, stored, used					
Conformance with Processes, Approved Procedures					
28	IN				
Compliance with HACCP plan, Specialized Processing					

RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.

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	
Safe Food and Water					
29					
Pasteurized eggs used where required					
30					
Water, ice from approved source					
31					
Variance obtained when required					
Food Temperature Control					
32					
Proper cooling methods used; adequate equipment for temperature control					
33					
Plant food properly cooked for hot holding					
34					
Approved thawing methods used					
35					
Thermometers provided, accurate					
Food Identification					
36					
Food properly labeled; original container					
Prevention of Food Contamination					
37					
Insects, rodents, animals not present					
38					
Contamination during food preparation, storage, display					
39					
Personal cleanliness					
40					
Wiping cloths: properly used, stored					
41					
Washing fruits, vegetables					
Proper Use of Utensils					
42					
In-use utensils: properly stored					
43					
Utensils, equipment, linens: properly stored, dried, handled					
44					
Single-use/single-service articles: properly stored, used					
45					
Gloves used properly					
Utensils, Equipment and Vending					
46					
Food, non-food contact surfaces: cleanable, properly designed, constructed, used					
47					
Warewashing facilities: installed, maintained, used; Test strip					
48					
Non-food contact surfaces clean					
Physical Facilities					
49					
Hot, cold water available; adequate pressure					
50					
Plumbing installed; proper backflow devices					
51					
Sewage, waste-water properly disposed					
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>Chuck Schnabel</u>	Date <u>6/26/17</u>
Inspector (Signature) <u>[Signature]</u>	Follow-up Needed YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	Follow-up Date

