

**MONTANA DEPARTMENT OF PUBLIC HEALTH & HUMAN SERVICES
FOOD & CONSUMER SAFETY SECTION
FOOD WAREHOUSE INSPECTION REPORT F-8**

Establishment name: Williams Inland Dist Name of Licensee: Williams Inland Distributors
 Address: 3491 Wynne Ave. #6 License # 305926 Type: Food Manufacturer
Butte, MT 59701 Signature: Scott Kocher Title: Warehouse Assoc
 Facility phone: 600-1175 Date Inspected: 4/20/17 Sanitarian John Patrick RS CO/District: _____

The items circled below during the inspection identify the violations in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the regulatory authority.

INSTRUCTIONS: Check appropriate box. All "no" answers should be explained on supplemental page, including item number. Use additional sheets if necessary.

NO.	ITEM	YES	NO
STORAGE CONDITIONS			
1	Are incoming lots examined visually for damage or contamination prior to placement in storage	✓	
2	Are food products stored off the floor and away from walls	✓	
3	Does the firm routinely rotate stock	✓	
4	Are items damaged while in storage immediately removed, including any resultant spillage	✓	
5	Does firm maintain a morgue area for damaged and returned good, sufficiently separated from main storage area	✓	
6	Morgue items disposed of in proper and timely manner to prevent a source of pest breeding and harborage	✓	
7	Fertilizers, toxic chemicals, and other potential adulterants adequately separated from human food storage areas		NA
8	Are rodenticides and insecticides properly used and stored		NA
9	Are refrigerated storage coolers (<45F) and freezers (<0F) at proper temperature (38 F or below for hermetically sealed seafood)	✓	
10	Are cold storage units equipped with suitable thermometers, properly drained floors and cleanable walls, shelving, and attached equipment	✓	
STORAGE CONDITIONS-SPECIFIC CONTAMINATION NOTED			
11	Was evidence of current insect, rodent, bird, etc., activity noted		✓
12	Were lots of products susceptible to contamination (i.e. macaroni products, cereal, nuts, popcorn, beans, dried fruit poppy & sesame seeds, rice, cornmeal, etc..) examined and found free of contamination (List below)	✓	✗
REPACKAGING OPERATIONS			
13	Are packaging or splitting operations (if present) conducted under sanitary conditions adequate to protect the safety and quality of food?	✓	
	Does facility have appropriate (F-6) licensing for processed or repackaged food?	✓	
14	Is appropriate bulk container labeling information carried over to retail package	✓	
BUILDING AND GROUNDS			
15	Are outside premises free from spillage, trash, ponding, etc., which may attract or harbor rodents or other pests	✓	
16	Is the building of suitable construction and generally in good physical repair-floors durable, smooth, easily cleanable, nonabsorbent where required (refrigerators, toilet rooms, spillage and drip areas)	✓	
17	Are open windows screened and are loading doors kept closed when not in use	✓	
18	Is interior lighting sufficient to allow adequate inspection and cleaning of premises	✓	
19	Firm has scheduled cleaning and pest control program, including at least weekly inspections by qualified employees	✓	
TRANSPORTATION PRACTICES			
20	Are food delivery vehicles clean and in good repair	✓	
21	Are foodstuffs loaded in the same vehicle with toxic chemicals or other potential contaminants		✓
22	Vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified (Sect. 1, Item 9)	✓	
TOILETS, DRESSING ROOMS, AND EMPLOYEES			
23	Toilets and dressing rooms in good repair, clean, properly ventilated, and adequately separated from storage areas	✓	
24	Handwashing facilities clean, supplied with soap, hot water, and sanitary towels	✓	
25	Is the facility water source/system safe, sanitary, sewage disposal approved	✓	

Comments _____