



# 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 Failure to comply with any time limits for corrections of critical item violations may result in cessation of food service operations." [ARM 37.110.239 (5)]

<b>Establishment</b>	RAMSAY SCHOOL LUNCH PROGRAM		<b>No. of Risk Factor/Intervention Violations</b>	0		<b>Date</b>	4-09-2018	
<b>Address</b>	3 RUSSELL ST		<b>No. of Repeat Risk Factor/Intervention Violations</b>	0		<b>Time In</b>	09:51:09	
<b>City</b>	RAMSAY	<b>County:</b>	Silver Bow	<b>Water:</b>	PWS#	MT000017	<b>Time Out</b>	10:12:19
<b>Licensee:</b>	RAMSAY SCHOOL		<b>Wastewater:</b>	MPDDS#		<b>Risk Category</b>		
<b>License #</b>	F 15905	<b>License Types (s):</b>		SCHOOL CAFETERIA		Current water test		
<b>Purpose of Inspection:</b>	Regular	<input checked="" type="checkbox"/>	Follow-up	<input type="checkbox"/>	Pre-opening	<input type="checkbox"/>	Complaint	<input type="checkbox"/>
		<input type="checkbox"/>	Illness	<input type="checkbox"/>	HACCP	<input type="checkbox"/>	Investigation	<input type="checkbox"/>
		<input type="checkbox"/>	Other	<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS		R		Compliance Status		COS		R	
<b>SUPERVISION</b>											
1	IN	Person in charge present, demonstrates knowledge, and performs duties				18	N/O	Proper cooking time & temperatures			
2	IN	Certified Food Protection Manager				19	N/O	Proper reheating procedures for hot holding			
<b>Employee Health</b>											
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting.				20	N/O	Proper cooling time & temperatures			
4	IN	Proper use of restriction and exclusion				21	N/O	Proper hot holding temperatures			
5	IN	Procedures for responding to vomiting and diarrheal events				22	IN	Proper cold holding temperatures			
<b>Good Hygienic Practices</b>											
6	N/O	Proper eating, tasting, drinking, or tobacco use				23	IN	Proper date marking & disposition			
7	IN	No discharge from eyes, nose, and mouth				24	N/A	Time as a public health control: procedures & records			
<b>Preventing Contamination by Hands</b>											
8	IN	Hands clean & properly washed				<b>Consumer Advisory</b>					
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				25	N/A	Consumer advisory provided for raw or undercooked foods			
10	IN	Adequate handwashing sinks properly set up & accessible				<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>											
11	IN	Food obtained from approved source				26	N/A	Pasteurized foods used; prohibited foods not offered			
12	N/O	Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>					
13	IN	Food in good condition, safe, & unadulterated				27	N/A	Food additives: approved & properly used			
14	N/A	Required records available: shellstock tags, parasite destruction				28	IN	Toxic substances properly identified, stored, & used			
<b>Protection from Contamination Arm</b>											
15	IN	Food separated & protected				<b>Conformance with Approved Procedures</b>					
16	IN	Food-contact surfaces: cleaned & sanitized				29	N/A	Compliance with variance/specialized process/HACCP			
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food				<b>Risk factors</b> 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		Compliance Status		COS		R	
<b>Safe Food and Water</b>											
30		Pasteurized eggs used where required				<b>Proper Use of Utensils</b>					
31		Water & ice from approved source				43		In-use utensils: properly stored			
32		Variance obtained for specialized processing methods				44		Utensils, equipment & linens: properly stored, dried, & handled			
<b>Food Temperature Control</b>											
33		Proper cooling methods used; adequate equipment for temperature control				45		Single-use/single-service articles: properly stored & used			
34		Plant food properly cooked for hot holding				46		Gloves used properly			
35		Approved thawing methods used				<b>Utensils, Equipment and Vending</b>					
36		Thermometers provided & accurate				47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
<b>Food Identification</b>											
37		Food properly labeled; original container				48		Warewashing facilities: installed, maintained, & used; test strips			
<b>Prevention of Food Contamination</b>											
38		Insects, rodents, & animals not present				49		Non-food contact surfaces clean			
39		Contamination prevented during food preparation, storage & display				<b>Physical Facilities</b>					
40		Personal cleanliness				50		Hot & cold water available; adequate pressure			
41		Wiping cloths: properly used & stored				51		Plumbing installed; proper backflow devices			
42		Washing fruits & vegetables				52		Sewage & waste water properly disposed			
						53		Toilet facilities: properly constructed, supplied, & cleaned			
						54		Garbage & refuse properly disposed; facilities maintained			
						55		Physical facilities installed, maintained, & clean			
						56		Adequate ventilation & lighting; designated areas used			

<b>Person in Charge (Signature)</b>	<i>Shirley Jennings</i>	<b>Date:</b>	4-9-18
<b>Inspector (Signature)</b>	<i>Jenna Turner</i>	<b>Follow-up:</b>	NO
		<b>Follow-up Date:</b>	

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Establishment	RAMSAY SCHOOL LUNCH PROGRAM	SANITIZER LEVEL		License #	F 15905
		CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0		
Current License Posted	ARM 37.110.238	NO	WIPING CLOTH BUCKET	50.0	
Certified Food Safety Manager	YES		SPRAY BOTTLES	0.0	
SANITIZER:	CHLORINE, QUATERNARY,		MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0	

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
High Temp ware washer	158.0	2 door refrigerator shredded cheese	43.0	2 door refrigerator salsa	40.0
2 door refrigerator sliced cantaloupe	41.0	Deep Freezer Sausage patties	-5.0	2 door stand up freezer chicken patties	-11.0

### OBSERVATIONS AND CORRECTIVE ACTIONS

ARM Code Reference	Violations cited in this report must be corrected within the time frame listed, or as stated in ARM 37.110.239.	Correction Date
note	No violations at time of inspection.	4-09-2018

Person in Charge (Signature) <i>Sheri Jennings</i>	Date 4-9-18
Inspector (Signature) <i>Jenna Fisher</i>	Date 4-9-18