



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>Lulligan Water</u>	No. of Risk Factor Violations <u>0</u>	Date <u>8/23/2018</u>
Address <u>1006 S Montana</u>	No. of Good Wholesale Practice Violations <u>0</u>	Time In <u>9:15</u>
City <u>Butte</u> <u>MT</u> County <u>Silver Bow</u>	Water On-Site System <input type="checkbox"/> Other <u>Butte, Add'l</u>	Time Out <u>9:30</u>
Licensee Name <u>Mark Houser</u>	Wastewater On-Site System <input type="checkbox"/> Other <u>Butte</u>	
Establishment Telephone <u>406-782-2400</u>	License # <u>MA 305634</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	Compliance Status		cos	R				
Supervision											
1	IN OUT			Food Temperatures, Procedures, Records							
	Person in charge present, demonstrates knowledge, performs duties			18	IN OUT N/A N/O						
2	IN OUT N/A			19	IN OUT N/A N/O						
	Required training for special processing, documentation			20	IN OUT N/A N/O						
Employee Health											
3	IN OUT			Notes							
	Management, food workers knowledge, responsibilities and reporting										
4	IN OUT										
	Proper use of restriction and exclusion										
5	IN OUT										
	Procedures for responding to vomit and diarrhea events										
Good Hygienic Practices											
6	IN OUT N/O							21	IN OUT N/A N/O		
	Proper eating, tasting, drinking, or tobacco use							22	IN OUT N/A		
7	IN OUT N/O							23	IN OUT N/A N/O		
	No discharge from eyes, nose or mouth							24	IN OUT N/A N/O		
Preventing Contamination by Hands											
8	IN OUT							Highly Susceptible Populations			
	Hands clean, properly washed							25	IN OUT N/A		
9	IN OUT N/A N/O							Food Additives, Colors, Toxic Substances			
	No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed							26	IN OUT N/A		
10	IN OUT							27	IN OUT		
	Handwashing sinks adequate, accessible, supplied							Conformance with Processes, Approved Procedures			
Approved Source											
11	IN OUT							28	IN OUT N/A		
	Food obtained from approved source							RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.			
12	IN OUT N/A N/O										
	Food received at proper temperature										
13	IN OUT										
	Food in good condition, safe, unadulterated										
14	IN OUT N/A N/O										
	Required records available: shellstock tags, parasite destruction										
Protection from Contamination											
15	IN OUT N/A										
	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. 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

Safe Food and Water		cos	R	Proper Use of Utensils		cos	R
29	Pasteurized eggs used where required			42	In-use utensils: properly stored		
30	Water, ice from approved source			43	Utensils, equipment, linens: properly stored, dried, handled		
31	Variance obtained when required			44	Single-use/single-service articles: properly stored, used		
Food Temperature Control							
32	Proper cooling methods used; adequate equipment for temperature control			45	Gloves used properly		
33	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
34	Approved thawing methods used			46	Food, non-food contact surfaces: cleanable, properly designed, constructed, used		
35	Thermometers provided, accurate			47	Warewashing facilities: installed, maintained, used; Test strip		
Food Identification							
36	Food properly labeled; original container			48	Non-food contact surfaces clean		
Prevention of Food Contamination							
37	Insects, rodents, animals not present			Physical Facilities			
38	Contamination during food preparation, storage, display			49	Hot, cold water available; adequate pressure		
39	Personal cleanliness			50	Plumbing installed; proper backflow devices		
40	Wiping cloths: properly used, stored			51	Sewage, waste-water properly disposed		
41	Washing fruits, vegetables			52	Toilet facilities: properly constructed, supplied, cleaned		
Person in Charge (Signature) <u>Mark Houser</u>				Date <u>8/23/2018</u>			
Inspector (Signature) <u>Stephanie Mackley R.S.</u>				Follow-up Needed YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Follow-up Date			

