



# 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>Harrington Bottling</u>	No. of Risk Factor Violations <u>0</u>	Date <u>7/31/2018</u>
Address <u>1740 Holmes St.</u>	No. of Good Wholesale Practice Violations <u>0</u>	Time In <u>9:00</u>
City <u>Bozeman</u> <u>MT</u> County <u>Silver Bow</u>	Water <u>On-Site System</u> Other	Time Out <u>10:00</u>
Licensee Name <u>Harrington Bottling</u>	Wastewater <u>On-Site System</u> Other <u>Public</u>	
Establishment Telephone <u>406-494-3200</u>	License # <u>M 2565</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
<b>Supervision</b>							
1	IN OUT			18	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, performs duties				Proper COOKING time, temperatures			
2	IN OUT N/A			19	IN OUT N/A N/O		
Required training for special processing, documentation				Proper RE-HEATING procedures for hot holding			
<b>Employee Health</b>							
3	IN OUT			20	IN OUT N/A N/O		
Management, food workers knowledge, responsibilities and reporting				Proper COOLING time, temperatures			
4	IN OUT			Notes			
Proper use of restriction and exclusion							
5	IN OUT						
Procedures for responding to vomit and diarrhea events							
<b>Good Hygienic Practices</b>							
6	IN OUT N/O			21	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper HOT-HOLDING temperatures			
7	IN OUT N/O			22	IN OUT N/A		
No discharge from eyes, nose or mouth				Proper COLD-HOLDING temperatures			
<b>Preventing Contamination by Hands</b>							
8	IN OUT N/O			23	IN OUT N/A N/O		
Hands clean, properly washed				Proper date marking, disposal times			
9	IN OUT N/A N/O			24	IN OUT N/A N/O		
No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed				Time as public health control: procedures, records			
10	IN OUT			<b>Highly Susceptible Populations</b>			
Handwashing sinks adequate, accessible, supplied				25	IN OUT N/A		
<b>Approved Source</b>							
11	IN OUT			<b>Food Additives, Colors, Toxic Substances</b>			
Food obtained from approved source				26	IN OUT N/A		
12	IN OUT N/A N/O			Food additives: approved, properly used			
Food received at proper temperature				27	IN OUT		
13	IN OUT			Toxic substances properly identified, stored, used			
Food in good condition, safe, unadulterated				<b>Conformance with Processes, Approved Procedures</b>			
14	IN OUT N/A N/O			28	IN OUT N/A		
Required records available: shellstock tags, parasite destruction				Compliance with HACCP plan, Specialized Processing			
<b>Protection from Contamination</b>							
15	IN OUT N/A			<div style="border: 1px solid black; padding: 5px;">           RISK FACTORS marked <b>OUT</b> are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.         </div>			
16	IN OUT N/A						
Food separated, protected							
17	IN OUT						
Food-contact surfaces: cleaned, sanitized							
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		
<b>Food Temperature Control</b>							
32	Proper cooling methods used; adequate equipment for temperature control			45	Gloves used properly		
33	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>			
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		
<b>Food Identification</b>							
36	Food properly labeled; original container			48	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
37	Insects, rodents, animals not present			<b>Physical Facilities</b>			
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		
				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>Mis Veck</u>	Date <u>7/31/2018</u>
Inspector (Signature) <u>Stephane Moody R.S.</u>	Follow-up Needed YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Follow-up Date