



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

Establishment KFC A & W	No. of Risk Factor/Intervention Violations 0	Date 7/19/2018
Address 3099 Harrison Ave.	No. of Repeat Risk Factor/Intervention Violations 0	Time In 3:30
City Bole MT County: Silver Bow	Water: City Private Public PWS# Bole	Time Out 4:30
Licensee: 445037 Bole LTD Email: Kfc.bole@gmail.com	Wastewater: City Private Public MPDDS# Bole	Risk Category
License # F/FL 303192 License Subtype(s): Eating Establishment	Current water test Y/N	1 2 3 4
Purpose of Inspection: Regular <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Pre-opening <input type="checkbox"/> Complaint <input type="checkbox"/> Illness <input type="checkbox"/> HACCP <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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	OUT			
Person in charge present, demonstrates knowledge, and performs duties					
2	IN	OUT	NA		
Certified Food Protection Manager					
Employee Health					
3	IN	OUT			
Management, food employee and conditional employee, knowledge, responsibilities and reporting.					
4	IN	OUT			
Proper use of restriction and exclusion					
5	IN	OUT			
Procedures for responding to vomiting and diarrheal events					
Good Hygienic Practices					
6	IN	OUT	N/O		
Proper eating, tasting, drinking, or tobacco use					
7	IN	OUT	N/O		
No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					
8	IN	OUT	N/O		
Hands clean & properly washed					
9	IN	OUT	N/A	N/O	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
10	IN	OUT			
Adequate handwashing sinks properly set up & accessible					
Approved Source					
11	IN	OUT			
Food obtained from approved source					
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 Arm					
15	IN	OUT	N/A	N/O	
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					

Compliance Status		COS		R	
Time/Temperature Control for Safety					
18	IN	OUT	N/A	N/O	
Proper cooking time & temperatures					
19	IN	OUT	N/A	N/O	
Proper reheating procedures for hot holding					
20	IN	OUT	N/A	N/O	
Proper cooling time & temperatures					
21	IN	OUT	N/A	N/O	
Proper hot holding temperatures					
22	IN	OUT	N/A	N/O	
Proper cold holding temperatures					
23	IN	OUT	N/A	N/O	
Proper date marking & disposition					
24	IN	OUT	N/A	N/O	
Time as a public health control: procedures & records					
Consumer Advisory					
25	IN	OUT	N/A		
Consumer advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
26	IN	OUT	N/A		
Pasteurized foods used; prohibited foods not offered					
Food/Color Additives and Toxic Substances					
27	IN	OUT	N/A		
Food additives: approved & properly used					
28	IN	OUT	N/A		
Toxic substances properly identified, stored, & used					
Conformance with Approved Procedures					
29	IN	OUT	N/A		
Compliance with variance/specialized process/HACCP					

Risk factors 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

Good Retail 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

		COS		R	
Safe Food and Water					
30					
Pasteurized eggs used where required					
31					
Water & ice from approved source					
32					
Variance obtained for specialized processing methods					
Food Temperature Control					
33					
Proper cooling methods used; adequate equipment for temperature control					
34					
Plant food properly cooked for hot holding					
35					
Approved thawing methods used					
36					
Thermometers provided & accurate					
Food Identification					
37					
Food properly labeled; original container					
Prevention of Food Contamination					
38					
Insects, rodents, & animals not present					
39					
Contamination prevented during food preparation, storage & display					
40					
Personal cleanliness					
41	X				X
Wiping cloths: properly used & stored					
42					
Washing fruits & vegetables					
Proper Use of Utensils					
43					
In-use utensils: properly stored					
44					
Utensils, equipment & linens: properly stored, dried, & handled					
45					
Single-use/single-service articles: properly stored & used					
46					
Gloves used properly					
Utensils, Equipment and Vending					
47					
Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
48					
Warewashing facilities: installed, maintained, & used; test strips					
49	X				
Non-food contact surfaces clean					
Physical Facilities					
50					
Hot & cold water available; adequate pressure					
51					
Plumbing installed; proper backflow devices					
52					
Sewage & waste water properly disposed					
53					
Toilet facilities: properly constructed, supplied, & cleaned					
54					
Garbage & refuse properly disposed; facilities maintained					
55	X				
Physical facilities installed, maintained, & clean					
56					
Adequate ventilation & lighting; designated areas used					

Person in Charge (Signature) Aliso Wambled	Date: 7/19/2018
Inspector (Signature) Stephanie Moody R.S.	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)
	Follow-up Date:

Retail Food Establishment Inspection Form part II

Establishment <u>KFC A&W</u>	SANITIZER LEVEL	License # <u>PL303192</u>
Current License Posted <input checked="" type="checkbox"/> Y/N	CHEMICAL LOW TEMPERATURE DISH MACHINE <u>100ppm</u>	
Certified Food Safety Manager <input checked="" type="checkbox"/> Y/N	WIPING CLOTH BUCKET <u><200ppm & 200ppm</u>	
HIGH TEMPERATURE DISH MACHINE Temperature <u>NA</u>	SPRAY BOTTLES <u>NA</u>	
SANITIZER: <u>CHLORINE QUATERNARY AMMONIUM IODINE</u>	MANUAL DISHWASHING (3 COMPARTMENT SINK) <u>200ppm</u>	

TEMPERATURE OBSERVATIONS					
ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
Coleslaw	Sandwich Station	41°F	Chicken	Cooking Temp	191°F / 144°F / 130°F
Cheese	" "	40°F	Baked Beans	Walk-In	59°F
Mashed potato	Hot Holding	138°F			
Chicken Stripe	" "	148°F			
Mashed Potato	" "	158°F			
Chicken	" "	135°F			
Chicken Stripe	" "	144°F			
Shredded lettuce	Cold Holding	40°F			

OBSERVATIONS AND CORRECTIVE ACTIONS

Code Reference	Violations cited in this report must be corrected within the time frame listed, as stated in 8-405.11.	Correction Date
41	3-304.14 Wiping Cloths - (B) Cloths in-use for wiping shall be: (1) Held between uses in a chemical sanitizer solution at concentration specified under 4-501.114. Solution needed to be changed at time of inspection <200ppm for Quat. COS.	
49	4-602.13 Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Observed a build-up of grease & debris on mixer. Observed a build-up of black debris on ceiling of walk-in & fans. Clean by 7/9/2018.	
	4-501.11 (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 & 4-2. Observed ice build up on the floor of walk-in cooler & freezer. Tile was broken off of wall of walk-in cooler. Observed huge amount of ice built up on ceiling cooling unit in freezer. Repair by 7/15/2018.	

Person in Charge (Signature) <u>Alu Wambel</u>	Date <u>7/9/18</u>
Inspector (Signature) <u>Stephanie Moody R.S.</u>	Date <u>7/9/2018</u>