



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>10/22/19</u>
Address <u>1740 Holmes St</u>	No. of Good Wholesale Practice Violations <u>0</u>	Time In <u>9:00</u>
City <u>Butte</u> MT	County <u>Silver Bow</u>	Water <u>On-Site System</u> Public Other
Licensee Name <u>Harrington</u>	Email: <u>m.harrington@harrington.com</u>	Wastewater <u>On-Site System</u> Other <u>Public</u>
Establishment Telephone <u>406-494-3200</u>	License # <u>M2565</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			21	IN OUT N/A N/O		
4	IN OUT			22	IN OUT N/A		
	Proper use of restriction and exclusion			23	IN OUT N/A N/O		
5	IN OUT			24	IN OUT N/A N/O		
	Procedures for responding to vomit and diarrhea events			Highly Susceptible Populations			
Good Hygienic Practices							
6	IN OUT N/O			25	IN OUT N/A		
	Proper eating, tasting, drinking, or tobacco use				Pasteurized foods used; prohibited foods not offered		
7	IN OUT N/O			Food Additives, Colors, Toxic Substances			
	No discharge from eyes, nose or mouth			26	IN OUT N/A		
Preventing Contamination by Hands							
8	IN OUT N/O			27	IN OUT		
	Hands clean, properly washed				Toxic substances properly identified, stored, used		
9	IN OUT N/A N/O			Conformance with Processes, Approved Procedures			
	No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed			28	IN OUT N/A		
10	IN OUT				Compliance with HACCP plan, Specialized Processing		
	Handwashing sinks adequate, accessible, supplied			RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.			
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							
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

Compliance Status		cos	R	Compliance Status		cos	R
Safe Food and Water							
29	Pasteurized eggs used where required			Proper Use of Utensils			
30	Water, ice from approved source			42	In-use utensils: properly stored		
31	Variance obtained when required			43	Utensils, equipment, linens: properly stored, dried, handled		
Food Temperature Control							
32	Proper cooling methods used; adequate equipment for temperature control			44	Single-use/single-service articles: properly stored, used		
33	Plant food properly cooked for hot holding			45	Gloves used properly		
34	Approved thawing methods used			Utensils, Equipment and Vending			
35	Thermometers provided, accurate			46	Food, non-food contact surfaces: cleanable, properly designed, constructed, used		
Food Identification							
36	Food properly labeled; original container			47	Warewashing facilities: installed, maintained, used; Test strip		
Prevention of Food Contamination							
37	Insects, rodents, animals not present			48	Non-food contact surfaces clean		
38	Contamination during food preparation, storage, display			Physical Facilities			
39	Personal cleanliness			49	Hot, cold water available; adequate pressure		
40	Wiping cloths: properly used, stored			50	Plumbing installed; proper backflow devices		
41	Washing fruits, vegetables			51	Sewage, waste-water properly disposed		
				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>[Signature]</u>	Date <u>10/22/2019</u>
Inspector (Signature) <u>Stephanie Mandy P.S.</u>	Follow-up Needed YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	Follow-up Date

No Violations Noted
 4/18 - N. triate il
 10/17/19 - Bact Absent Coliform & EColi