



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	WVM AT WMSC 1901		No. of Risk Factor/Intervention Violations	0		Date	11/18/19	
Address	3901 Harrison Ave		No. of Repeat Risk Factor/Intervention Violations	0		Time In	11:20	
City	BoHe MT	County:	Silverbow	Water:	City Private Public	PWS#	MT00015	
Licensee:	Primo Refill LLC	Email:	MFA@CLOUDPRIMO.com	Wastewater:	City Private Public	MPDDS#	BoHe	
License #	WFL 301354	License Subtype(s):	Water Refill machine		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

Compliance Status				Compliance Status			
SUPERVISION				Time/Temperature Control for Safety			
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties	18	IN	OUT	Proper cooking time & temperatures
2	IN	OUT	Certified Food Protection Manager	19	IN	OUT	Proper reheating procedures for hot holding
Employee Health				20	IN	OUT	Proper cooling time & temperatures
3	IN	OUT	Management, food employee and conditional employee, knowledge, responsibilities and reporting.	21	IN	OUT	Proper hot holding temperatures
4	IN	OUT	Proper use of restriction and exclusion	22	IN	OUT	Proper cold holding temperatures
5	IN	OUT	Procedures for responding to vomiting and diarrheal events	23	IN	OUT	Proper date marking & disposition
Good Hygienic Practices				24	IN	OUT	Time as a public health control: procedures & records
6	IN	OUT	Proper eating, tasting, drinking, or tobacco use	Consumer Advisory			
7	IN	OUT	No discharge from eyes, nose, and mouth	25	IN	OUT	Consumer advisory provided for raw or undercooked foods
Preventing Contamination by Hands				Highly Susceptible Populations			
8	IN	OUT	Hands clean & properly washed	26	IN	OUT	Pasteurized foods used; prohibited foods not offered
9	IN	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Food/Color Additives and Toxic Substances			
10	IN	OUT	Adequate handwashing sinks properly set up & accessible	27	IN	OUT	Food additives: approved & properly used
Approved Source				28	IN	OUT	Toxic substances properly identified, stored, & used
11	IN	OUT	Food obtained from approved source	Conformance with Approved Procedures			
12	IN	OUT	Food received at proper temperature	29	IN	OUT	Compliance with variance/specialized process/HACCP
13	IN	OUT	Food in good condition, safe, & unadulterated	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.			
14	IN	OUT	Required records available: shellstock tags, parasite destruction				
Protection from Contamination Arm							
15	IN	OUT	Food separated & protected				
16	IN	OUT	Food-contact surfaces: cleaned & sanitized				
17	IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food				

GOOD RETAIL PRACTICES

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

Person in Charge (Signature)	Ladd Christopher		Date:	11/18/19	
Inspector (Signature)	Stephen Henry R.S.		Follow-up:	YES	NO <input checked="" type="checkbox"/>
	+dc 616263@gmail.com		Follow-up Date:		

No Violations Noted at the time of inspection