



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 Failure to comply with any time limits for corrections of critical item violations may result in cessation of food service operations." [ARM 37.110.239 (5)]

Establishment	RAMSAY SCHOOL LUNCH PROGRAM		No. of Risk Factor/Intervention Violations	0		Date	3-17-2021	
Address	3 RUSSELL ST		No. of Repeat Risk Factor/Intervention Violations	0		Time In	10:21:01	
City	RAMSAY	County:	Silver Bow	Water:	PWS#	MT000017	Time Out	10:31:18
Licensee:	RAMSAY SCHOOL		Wastewater:	MPDDS#		Risk Category		
License #	F 15905	License Types (s):	SCHOOL CAFETERIA		Current water test		1 2 3 4 <input checked="" type="checkbox"/>	
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		COS		R		Compliance Status		COS		R	
SUPERVISION											
1	IN	Person in charge present, demonstrates knowledge, and performs duties				18	N/O	Proper cooking time & temperatures			
2	IN	Certified Food Protection Manager				19	N/O	Proper reheating procedures for hot holding			
Employee Health											
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting				20	N/O	Proper cooling time & temperatures			
4	IN	Proper use of restriction and exclusion				21	IN	Proper hot holding temperatures			
5	IN	Procedures for responding to vomiting and diarrheal events				22	IN	Proper cold holding temperatures			
Good Hygienic Practices											
6	IN	Proper eating, tasting, drinking, or tobacco use				23	IN	Proper date marking & disposition			
7	IN	No discharge from eyes, nose, and mouth				24	N/A	Time as a public health control: procedures & records			
Preventing Contamination by Hands											
8	IN	Hands clean & properly washed				Consumer Advisory					
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				25	N/A	Consumer advisory provided for raw or undercooked foods			
10	IN	Adequate handwashing sinks properly set up & accessible				Highly Susceptible Populations					
Approved Source											
11	IN	Food obtained from approved source				26	N/A	Pasteurized foods used; prohibited foods not offered			
12	N/O	Food received at proper temperature				Food/Color Additives and Toxic Substances					
13	IN	Food in good condition, safe, & unadulterated				27	N/A	Food additives: approved & properly used			
14	N/A	Required records available: shellstock tags, parasite destruction				28	IN	Toxic substances properly identified, stored, & used			
Protection from Contamination Arm											
15	IN	Food separated & protected				Conformance with Approved Procedures					
16	IN	Food-contact surfaces: cleaned & sanitized				29	N/A	Compliance with variance/specialized process/HACCP			
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food				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

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

Person in Charge (Signature)	Sheri Jennings		Date:	3/17/2021	
Inspector (Signature)	Stephane Moodry R.S.		Follow-up:	NO	
			Follow-up Date:		

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment RAMSAY SCHOOL LUNCH PROGRAM	SANITIZER LEVEL	License # F 15905
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET 0.0
Certified Food Safety Manager	YES	SPRAY BOTTLES 0.0
SANITIZER: QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
upright - juice	41.0	hot holding - broccoli	158.0	hot holding - chicken	168.0
milk - milk cooler	38.0				

OBSERVATIONS AND CORRECTIVE ACTIONS

ARM Code Reference	Violations cited in this report must be corrected withing the time frame listed, or as stated in ARM 37.110.239.	Correction Date
4-302.13	Temp gauge not working on dish machine. Repair by 3/20/2021.	
4-302.14	Test stripe to check sanitizer is required. Obtain by 3/20/2021.	

Person in Charge (Signature) Sheri Jennings	Date 3/17/2021
Inspector (Signature) Stephahnie Moodry R.S.	Date 3/17/ 2021