



# 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)]

<b>Establishment</b>	HITCHIN POST, LLC	<b>No. of Risk Factor/Intervention Violations</b>	3	<b>Date</b>	6-08-2018
<b>Address</b>	446 MAIN	<b>No. of Repeat Risk Factor/Intervention Violations</b>	0	<b>Time In</b>	01:50:01
<b>City</b>	MELROSE	<b>County:</b>	Silver Bow	<b>Water:</b>	PWS# MT002143
<b>Licensee:</b>	DEBBIE KEARNS	<b>Wastewater:</b>	MPDDS#	<b>Risk Category</b>	
<b>License #</b>	F 13563	<b>License Types (s):</b>	Eating EstablishmentTavern or Bar	<b>Current water test</b>	1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>
<b>Purpose of Inspection:</b>	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	
<b>SUPERVISION</b>					
1	IN	Person in charge present, demonstrates knowledge, and performs duties			
2	IN	Certified Food Protection Manager			
<b>Employee Health</b>					
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			
4	IN	Proper use of restriction and exclusion			
5	N/O	Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>					
6	N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
8	IN	Hands clean & properly washed			
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN	Adequate handwashing sinks properly set up & accessible			
<b>Approved Source</b>					
11	IN	Food obtained from approved source			
12	N/O	Food received at proper temperature			
13	IN	Food in good condition, safe, & unadulterated			
14	N/A	Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination Arm</b>					
15	OUT	Food separated & protected			
16	OUT	Food-contact surfaces: cleaned & sanitized			
17	N/O	Proper disposition of returned, previously served, reconditioned, & unsafe food			

  

Compliance Status		COS		R	
<b>Potentially Hazardous Food Time/Temperature</b>					
18	N/O	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time & temperatures			
21	IN	Proper hot holding temperatures			
22	IN	Proper cold holding temperatures			
23	OUT	Proper date marking & disposition			
24	N/A	Time as a public health control: procedures & records			

  

Compliance Status		COS		R	
<b>Consumer Advisory</b>					
25	IN	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
26	N/A	Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>					
27	N/A	Food additives: approved & properly used			
28	IN	Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>					
29	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

Compliance Status		COS		R	
<b>Safe Food and Water</b>					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
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			
<b>Food Identification</b>					
37		Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
38		Insects, rodents, & animals not present			
39		Contamination prevented during food preparation, storage & display			
40		Personal cleanliness			
41		Wiping cloths: properly used & stored			
42		Washing fruits & vegetables			

  

Compliance Status		COS		R	
<b>Proper Use of Utensils</b>					
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			
<b>Utensils, Equipment and Vending</b>					
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48		Warewashing facilities: installed, maintained, & used; test strips			
49		Non-food contact surfaces clean			
<b>Physical Facilities</b>					
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		Physical facilities installed, maintained, & clean			
56		Adequate ventilation & lighting; designated areas used			

<b>Person in Charge (Signature)</b>	<i>Kathy Hardy</i>	<b>Date:</b>	6-8-18
<b>Inspector (Signature)</b>	<i>Levi Salminen</i>	<b>Follow-up:</b>	NO
		<b>Follow-up Date:</b>	

# Retail Food Establishment Inspection Form part II

Establishment HITCHIN POST, LLC		<b>SANITIZER LEVEL</b>		License # F 13563
		CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0	
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET	200.0	
Certified Food Safety Manager	YES	SPRAY BOTTLES	0.0	
SANITIZER: CHLORINE,		MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0	

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs, Stand Up Fridge	41.0	Deli Meat, Pepsi Reach In	41.0	Tomato, Salad Prep Table	36.0
Sliced Tomato, Meat Prep Fridge	39.0	Lettuce, Stand Up Dining	36.0	Potato Salad, Reach In Dining	33.0
High Temp Warewash	165.0				

### 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
3-302.11	Cooked was below steak and ground beef. Food must be separated in order of ready-to-eat foods on top, fish and pork on next shelf, beef and ground beef on next shelf, and chicken on the bottom shelf. Person in charge agreed to place food in order of cooking temperatures. Person in charge arranged meat.	
4-501.111	Bleach concentration was well over 200ppm. Minimum bleach is needed in the solution, solution should measure between 50-100ppm. Test strips are recomended to make sure solution is mixed properly.	
3-501.17	All perishable food held over 24 hours must be date marked. Person in charge agreed to date mark all ready to eat food.	
note	All food must be 6 inches off the floor or in plastic food grade containers that will not be set on food contact surfaces. Person in charge agreed to raise food and keep off of floor.	

Person in Charge (Signature) <i>Randy Hardy</i>	Date 6-8-18
Inspector (Signature) <i>Lyle Salminen RS</i>	Date 6-8-18