



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 WALGREENS 13818	No. of Risk Factor/Intervention Violations 0	Date 1-10-2019
Address 2611 HARRISON AVENUE	No. of Repeat Risk Factor/Intervention Violations 0	Time In 08:36:34
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 09:26:30
Licensee: WALGREEN CO	Wastewater: City MPDDS#	Risk Category
License # FL 82053	License Types (s): PERISHABLE FOOD DEALER	Current water test <u>1</u> <input checked="" type="checkbox"/> <u>2</u> <input type="checkbox"/> <u>3</u> <input type="checkbox"/> <u>4</u> <input 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

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

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	
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) <i>Sylvester Clifton</i>	Date: 1/20/2019
Inspector (Signature) <i>Jodi Selmer RB</i>	Follow-up: NO Follow-up Date:

