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 Schwans Home Services	No. of Risk Factor Violations 0	Date 9/11/2019
Address 105 SO Fork Mont	No. of Good Wholesale Practice Violations 0	Time In 9:50
City Butte County SilverBow	Water On-Site System Other ATloos 17	Time Out 10:00
Licensee Name Schwans Email: markpanVinenJschwans.com	Wastewater On-Site System Other Butte	
Establishment Telephone 406-491-5410	License # FM 8519	

Purpose of Inspection   Routine ✓   Follow-up ___   Pre-licensing ___   Complaint ___   Other (specify)

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				**Food Temperatures, Procedures, Records**			
1 IN OUT	Person in charge present, demonstrates knowledge, performs duties			18 IN OUT N/A N/O	Proper COOKING time, temperatures		
				19 IN OUT N/A N/O	Proper RE-HEATING procedures for hot holding		
2 IN OUT N/A	Required training for special processing, documentation			20 IN OUT N/A N/O	Proper COOLING time, temperatures		
Employee Health				Notes			
3 IN OUT	Management, food workers knowledge, responsibilites and reporting						
4 IN OUT	Proper use of restriction and exclusion						
5 IN OUT	Procedures for responding to vomit and diarrhea events						
Good Hygienic Practices							
6 IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			21 IN OUT N/A N/O	Proper HOT-HOLDING temperatures		
7 IN OUT N/O	No discharge from eyes, nose or mouth			22 IN OUT N/A	Proper COLD-HOLDING temperatures		
Preventing Contamination by Hands				23 IN OUT N/A N/O	Proper date marking, disposal times		
8 IN OUT N/O	Hands clean, properly washed			24 IN OUT N/A N/O	Time as public health control: procedures, records		
9 IN OUT N/A N/O	No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed			**Highly Susceptible Populations**			
10 IN OUT	Handwashing sinks adequate, accessible, supplied			25 IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
Approved Source				**Food Additives, Colors, Toxic Substances**			
11 IN OUT	Food obtained from approved source			26 IN OUT N/A	Food additives: approved, properly used		
12 IN OUT N/A N/O	Food received at proper temperature			27 IN OUT	Toxic substances properly identified, stored, used		
13 IN OUT	Food in good condition, safe, unadulterated			**Conformance with Processes, Approved Procedures**			
14 IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			28 IN OUT N/A	Compliance with HACCP plan, Specialized Processing		
Protection from Contamination							
15 IN OUT N/A	Food separated, protected			RISK FACTORS marked **OUT** are improper practices or procedures			
16 IN OUT N/A	Food-contact surfaces: cleaned, sanitized			identified by CDC as the most prevalent that contribute to			
17 IN OUT	Proper disposition of returned, previously served, reconditioned, unsafe food			foodborne illness or injury.			

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

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

Person in Charge (Signature) *MarkPan*   Date 9/11/2019

Inspector (Signature) *Stephanie Moon RS.*   Follow-up Needed   YES   **NO**   Follow-up Date

FCS July 2016