



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	<u>Harrington Bottling CO</u>	No. of Risk Factor Violations	<u>0</u>	Date	<u>10/11/22</u>
Address	<u>1740 Holmes St.</u>	No. of Good Wholesale Practice Violations	<u>0</u>	Time In	<u>9:00AM</u>
City	<u>Butte</u>	County	<u>Silver Bow</u>	Water	<u>On-Site System</u> Other <u>000382</u>
Licensee Name	<u>Harrington Bottling</u>	Wastewater	<u>On-Site System</u> Other	Time Out	<u>1:00 PM</u>
Establishment Telephone	<u>494-3200</u>	License #	<u>M 2565</u>		
Purpose of Inspection	Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Complaint <input type="checkbox"/> Other (specify) <input type="checkbox"/>				

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							
1	IN			Food Temperatures, Procedures, Records			
	OUT			18	IN		
	N/A				OUT		
	N/O				N/A		
	N/A				N/O		
2	IN			19	IN		
	OUT				OUT		
	N/A				N/A		
	N/O				N/O		
Employee Health							
3	IN			20	IN		
	OUT				OUT		
	N/A				N/A		
	N/O				N/O		
4	IN			Notes			
	OUT						
	N/A						
	N/O						
5	IN			21	IN		
	OUT				OUT		
	N/A				N/A		
	N/O				N/O		
Good Hygienic Practices							
6	IN			22	IN		
	OUT				OUT		
	N/A				N/A		
	N/O				N/O		
7	IN			23	IN		
	OUT				OUT		
	N/A				N/A		
	N/O				N/O		
Preventing Contamination by Hands							
8	IN			24	IN		
	OUT				OUT		
	N/A				N/A		
	N/O				N/O		
9	IN			Highly Susceptible Populations			
	OUT			25	IN		
	N/A				OUT		
	N/O				N/A		
10	IN			Food Additives, Colors, Toxic Substances			
	OUT			26	IN		
	N/A				OUT		
	N/O				N/A		
Approved Source							
11	IN			27	IN		
	OUT				OUT		
	N/A				N/A		
	N/O			Compliance with Processes, Approved Procedures			
12	IN			28	IN		
	OUT				OUT		
	N/A				N/A		
	N/O			RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.			
13	IN				OUT		
	OUT				N/A		
	N/A				N/O		
Protection from Contamination							
14	IN				OUT		
	OUT				N/A		
	N/A				N/O		
15	IN				OUT		
	OUT				N/A		
	N/A				N/O		
16	IN				OUT		
	OUT				N/A		
	N/A				N/O		
17	IN				OUT		
	OUT				N/A		
	N/A				N/O		

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

Safe Food and Water		cos	R	Proper Use of Utensils		cos	R
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							
32	Proper cooling methods used; adequate equipment for temperature control			45	Gloves used properly		
33	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
34	Approved thawing methods used			46	Food, non-food contact surfaces: cleanable, properly designed, constructed, used		
35	Thermometers provided, accurate			47	Warewashing facilities: installed, maintained, used; Test strip		
Food Identification							
36	Food properly labeled; original container			48	Non-food contact surfaces clean		
Prevention of Food Contamination							
37	Insects, rodents, animals not present			Physical Facilities			
38	Contamination during food preparation, storage, display			49	Hot, cold water available; adequate pressure		
39	Personal cleanliness			50	Plumbing installed; proper backflow devices		
40	Wiping cloths: properly used, stored			51	Sewage, waste-water properly disposed		
41	Washing fruits, vegetables			52	Toilet facilities: properly constructed, supplied, cleaned		
				53	Garbage, refuse properly disposed; facilities maintained		
				54	Physical facilities installed, maintained, clean		
				55	Adequate ventilation, lighting; designated areas used		

Person in Charge (Signature)	<u>[Signature]</u>	Date	<u>11-10-22</u>
Inspector (Signature)	<u>[Signature]</u>	Follow-up Needed	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
		Follow-up Date	