

Food Establishment Inspection Report

As Governed by
RiverStone Health
123 South 27th St,
Billings, MT, 59101
(406) 256-2770

No. of Risk Factor/Intervention Violations : 0
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Jul 20, 2011
Time In: 08:00 AM
Time Out: 09:00 AM

Establishment	Address	City/State	Zip Code	Telephone
zTest RSH Establishment - Mike	123 Main Billings MT 59101	Billings / MT	59101	(406) 652-6520

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
TEST	Mike	Routine	Category 0	8. Water Hauler

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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			Potentially Hazardous Food Time/Temperature		
1	IN		16	IN	
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
Employee Health			Consumer Advisory		
2	IN		17	IN	
Management awareness; policy present			Proper reheating procedures for hot holding		
3	IN		18	IN	
Proper use of reporting, exclusion & restriction			Proper cooling time & temperatures		
Good Hygienic Practice			Highly Susceptible Populations		
4	IN		19	IN	
Proper eating, tasting, drinking, or tobacco use			Proper hot holding temperatures		
5	IN		20	IN	
No discharge from eyes, nose, and mouth			Proper cold holding temperatures		
Preventing Contamination by Hands			Chemical		
6	IN		21	IN	
Hands clean & properly washed			Proper date marking & disposition		
7	IN		22	IN	
No bare hands contact with RTE foods or approved alternate method properly followed			Time as a public health control: procedures & records		
8	IN		Conformance with Approved Procedures		
Adequate handwashing facilities supplied & accessible			27 IN Compliance with variance, specialized process, & HACCP plan		
Approved Source			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.		
9	IN				
Food obtained from approved source					
10	IN				
Food received at proper temperature					
11	IN				
Food in good condition, safe, & unadulterated					
12	IN				
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13	IN				
Food separated & protected					
14	IN				
Food-contact surfaces: cleaned & sanitized					
15	IN				
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. Numbered items marked 'X' are not in compliance. COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			Utensils, Equipment and Vending		
31			45		
Proper cooling methods used; adequate equipment for temperature control			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
32			46		
Plant food properly cooked for hot holding			Warewashing facilities: installed, maintained, & used; test strips		
33			47		
Approved thawing methods used			Non-food contact surfaces clean		
34			Physical Facilities		
Thermometers provided & accurate			48		
			Hot & cold water available; adequate pressure		
Food Identification					
35			49		
Food properly labeled; original container			Plumbing installed; proper backflow devices		
Preventing Contamination by Hands			50		
36			Sewage & waste properly disposed		
Insects, rodents, & animals not present					
			51		
37			Toilet facilities: properly constructed, supplied, & cleaned		
Contamination prevented during food preparation, storage & display					
			52		
38			Garbage & refuse properly disposed; facilities maintained		
Personal cleanliness					
			53		
39			Physical facilities installed, maintained, & clean		
Wiping cloths: properly used & stored					
			54		
40			Adequate ventilation & lighting; designated areas used		
Washing fruits & vegetables					

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Billings / MT

Zip Code
59101

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TEMPERATURE OBSERVATIONS

No temperatures observations were recorded for this inspection

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number **Item Number**

Critical Violations are indicated by an asterisk (*).
Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.

GENERAL COMMENTS

Follow-up Required :

No

Signature Date : Jul 20, 2011



Person in Charge: Mike

Inspector: Mike Ross