



# Retail Food Establishment Inspection Report part I

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As Governed by Title 50, Chapter 50 Montana Code Annotated (MCA) and the Administrative Rules of Montana (ARM): Title 37, Chapter 110, Subchapter 2

Establishment	<u>Napi Elementary School</u>	No. of Risk Factor/Intervention Violations		Date	<u>3-19-25</u>
Address	<u>124-1st Ave SE</u>	No. of Repeat Risk Factor/Intervention Violations		Time In	
City	<u>Browning</u>	County:	<u>Glacier</u>	Water:	<u>City</u> Private Public PWS#
Licensee:	<u>School District 9 Browning</u>	Email:		Wastewater:	<u>City</u> Private Public MPDDS#
License #	<u>F/FL 32331</u>	License Subtype(s):	<u>55</u>	Current water test Y/N	<u>1</u> <u>2</u> 3 4
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
<b>Compliance Status</b>					
<b>SUPERVISION</b>					
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	IN OUT NA	Certified Food Protection Manager			
<b>Employee Health</b>					
3	IN OUT	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			
4	IN OUT	Proper use of restriction and exclusion			
5	IN OUT	Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>					
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN OUT N/O	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
8	IN OUT N/O	Hands clean & properly washed			
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN OUT	Adequate handwashing sinks properly set up & accessible			
<b>Approved Source</b>					
11	IN OUT	Food obtained from approved source			
12	IN OUT N/A N/O	Food received at proper temperature			
13	IN OUT	Food in good condition, safe, & unadulterated			
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination Arm</b>					
15	IN OUT N/A N/O	Food separated & protected			
16	IN OUT N/A	Food-contact surfaces: cleaned & sanitized			
17	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			
<b>Time/Temperature Control for Safety</b>					
18	IN OUT N/A N/O	Proper cooking time & temperatures			
19	IN OUT N/A N/O	Proper reheating procedures for hot holding			
20	IN OUT N/A N/O	Proper cooling time & temperatures			
21	IN OUT N/A N/O	Proper hot holding temperatures			
22	IN OUT N/A N/O	Proper cold holding temperatures			
23	IN OUT N/A N/O	Proper date marking & disposition			
24	IN OUT N/A N/O	Time as a public health control: procedures & records			
<b>Consumer Advisory</b>					
25	IN OUT N/A	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>					
27	IN OUT N/A	Food additives: approved & properly used			
28	IN OUT N/A	Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>					
29	IN OUT 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

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.		Mark "X" in appropriate box for COS and/or R	
Mark "X" in box if numbered item is not in compliance		COS=corrected on-site during inspection	R=repeat violation
<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		
<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		

Person in Charge (Signature)	<u>[Signature]</u>	Date:	<u>3-19-25</u>
Inspector (Signature)	<u>[Signature]</u>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)	Follow-up Date:

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License # FL 32331

CHEMICAL LOW TEMPERATURE DISH MACHINE

WIPING CLOTH BUCKET

## SPRAY BOTTLES

MANUAL DISHWASHING (3 COMPARTMENT SINK)

ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
Walk-in - Milk		37°F			
Sewing Line		Not set up			
Pepsi Cooler		Cheese - 39°F			
SuQad Bar		Not set up			
Warmer - Chicken Teriyaki		198°F			(Just removed from oven)

[illegible]

Date 3 19 25

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