

**Flathead City-County Health**  
**Department : Environmental**  
**Health Services for August 2022**

	AUG-22	12 Month Running Average	12 Month Running Total	July-22	June-22	May-22	Apr-22	Mar-22	Feb- 22	Jan-22	Dec-21	Nov-21	Oct-21	Sept-21
<b>Food and Consumer Safety</b>														
Food Service Inspections	131	94.8	1138	133	152	128	142	141	128	77	107	144	132	136
Trailer Courts/R V Parks	45	4.3	52	20	36	17	0	0	0	0	1	0	0	6
Motels/Public Accomodations	36	26.3	315	44	78	61	45	51	38	30	22	27	38	28
Pools/Spas	22	12.3	148	27	15	15	18	15	12	16	12	6	26	21
Daycares/Group Homes	11	1.8	21	2	3	1	0	1	1	2	1	2	1	2
Plan Review	35	32.1	385	41	60	72	62	57	53	37	28	36	30	47
School Faciltiy Inspections	0	0.9	11	0	0	0	0	11	0	0	0	0	0	0
Misc FCSS Complaints	2	0.8	10	0	0	1	0	1	3	1	1	1	1	0

**Septic System Activity**

Applications received	92	57.3	687	62	61	90	110	102	85	53	51	51	77	66
Permit Issued (sold)	90	45.1	541	83	83	79	79	55	29	25	44	59	77	83
Site Evaluations - OS	37	31.6	379	51	43	41	54	52	40	28	36	31	48	53
Site Reviews- SR	44	22.9	275	36	39	41	41	36	22	23	19	23	34	33
Septic Systems Inspected- Final	63	36.4	437	75	74	59	49	15	10	15	40	71	80	94

**Subdivision Activity**

Applications Received Contract	19	15.9	191	23	15	16	21	17	32	20	36	12	17	17
Applications Received N/C	0	2.8	33	1	0	0	1	2	8	2	4	1	8	7
Applications Reviewed (FC)	1	1.5	18	0	2	1	2	2	0	6	2	4	0	1
All lots approved (DEQ & FC)	24	18.8	226	78	28	35	34	19	34	17	13	34	22	29
Site visits completed	13	11.6	139	27	13	15	24	45	0	5	11	10	18	13

**Flathead City-County Environmental Health Services**  
*Monthly Food Purveyors Inspection Report*

131 Inspections August-22							
Establishment	Facility	City	License	Date	Purpose	Grade	Inspector
Blacktail Grocery	Deli	Lakeside	FL8834 - 11	1-Aug-2022	Routine	C+	Josselyn Becker
Flathead Lutheran Bible Camp	Food Service	Lakeside	FL9321 - 1	1-Aug-2022	Routine	A	Josselyn Becker
	Mobile Food						
Kalispell Public Schools Food Truck #2	(Truck)	Kalispell	FS318382 - 7	2-Aug-2022	Routine	A-	Darin Woeppel
Smith's Food & Drug Center #168	Meat Market	Columbia Falls	FL80029 - 3	2-Aug-2022	Routine	A	Josselyn Becker
Smith's Food & Drug Center #168	Deli	Columbia Falls	FL80029 - 11	2-Aug-2022	Routine	A+	Josselyn Becker
Smith's Food & Drug Center #168	Bakery	Columbia Falls	FL80029 - 4	2-Aug-2022	Routine	A+	Josselyn Becker
Papa Murphy's	Food Service	Kalispell	FL310071	2-Aug-2022	Routine	A+	Danielle Peirce
Moose Creek Resort	Food Service	West Glacier	FS313304 - 1	2-Aug-2022	Routine	A	Jesse M Green
Glacier Raft Company	Catering	West Glacier	FS9484 - 10	2-Aug-2022	Routine	A-	Jesse M Green
Lake Five Resort	Store	West Glacier	FS3798 - 9	2-Aug-2022	Routine	A+	Jesse M Green
Columbia Falls Baseball	Food Service	Columbia Falls	FS19155 - 1	3-Aug-2022	Routine	N/A	Jesse M Green
Snack Shack	Food Service	Bigfork	FS320216 - 1	3-Aug-2022	Routine	A+	Darin Woeppel
Schafer's Restaurant	Food Service	Bigfork	FL320217-1	3-Aug-2022	Routine	B	Darin Woeppel
Schafer's Restaurant	Bar	Bigfork	FL320217-2	3-Aug-2022	Routine	A+	Darin Woeppel
Sodaholic	Mobile	Bigfork	sdghdxh	3-Aug-2022	Pre-Operational	N/A	Darin Woeppel
Jeremiah Johnson Brewing Company	Wholesale	Whitefish		3-Aug-2022	Pre-Operational	N/A	Josselyn Becker
Canvas Church	Food Service	Kalispell	FL32504 - 1	3-Aug-2022	Routine	A+	Danielle Peirce
Knead Cafe	Food Service	Kalispell	FL304838 - 1	4-Aug-2022	Routine	A	Darin Woeppel
Lonesome Dove Ranch Retail FD	Store	Kalispell	FS40703 - 9	4-Aug-2022	Routine	B	Darin Woeppel
Antonio's Pizza	Mobile (trailer)	Kalispell	FL320015 - 7	4-Aug-2022	Routine	A	Jesse M Green
Atomic Tacos	Mobile (Trailer)	Kalispell	FL319687 - 7	4-Aug-2022	Routine	A+	Jesse M Green
Tupelo Grille	Food Service	Whitefish	FL6898 - 1	4-Aug-2022	Routine	A-	Darin Woeppel
Conrad Complex	Food Service	Kalispell	NP - 0014	4-Aug-2022	Routine	A-	Jesse M Green
	Jewel Basin						
	Center (The Triple						
Jewel Basin Center (The Triple Shot Bar)	Shot Bar)	Bigfork	FS318774 - 2	4-Aug-2022	Routine	N/A	Josselyn Becker
Big Sky Bible Camp	Store	Bigfork	FL44664 - 9	5-Aug-2022	Routine	A+	Josselyn Becker
Big Sky Bible Camp	Food Service	Bigfork	FL44664 - 1	5-Aug-2022	Routine	A+	Josselyn Becker
Under Canvas	Food Service	Coram	FL320335-1	8-Aug-2022	Routine	A+	Darin Woeppel
Glacier Produce	Store	Columbia Falls	FS304518 - 9	8-Aug-2022	Routine	A	Darin Woeppel
Westy Dog	Mobile (Cart)	West Glacier	FS313698 - 7	9-Aug-2022	Routine	N/A	Jesse M Green
Whitefish Lake Golf Club Restaurant	Food Service	Whitefish	FL1602 - 1	9-Aug-2022	Routine	A-	Darin Woeppel
Whitefish Lake Golf Club Restaurant	S Snack Shack	Whitefish	FL1602 - 1b	9-Aug-2022	Routine	A+	Darin Woeppel
Whitefish Lake Golf Club Restaurant	Outside Bar	Whitefish	FL1602 - 2a	9-Aug-2022	Routine	A+	Darin Woeppel
Glacier Shave Ice #1	Mobile (Trailer)	Kalispell	FS40361 - 7	10-Aug-2022	Routine	A+	Darin Woeppel
	Food Service						
Nest on Swan River	(other)	Bigfork	FS312703	11-Aug-2022	Routine	A	Darin Woeppel
	Food Service						
Nest on Swan River	(main)	Bigfork	FS312704 - 1	11-Aug-2022	Routine	A	Darin Woeppel

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**Flathead City-County Environmental Health Services**

*Monthly Food Purveyors Inspection Report*

<b>Establishment</b>	<b>Facility</b>	<b>City</b>	<b>License</b>	<b>Date</b>	<b>Purpose</b>	<b>Grade</b>	<b>Inspector</b>
Pocketstone Cafe, The	Food Service	Bigfork	FL300343 - 1	11-Aug-2022	Routine	A+	Darin Woeppel
Sunflower Cafe	Food Service	West Glacier	FL316631 - 1	11-Aug-2022	Routine	B	Jesse M Green
Glacier View Golf Club	Bar	West Glacier	FL10027 - 2	11-Aug-2022	Routine	A+	Jesse M Green
Glacier View Golf Club	Food Service	West Glacier	FL10027 - 1	11-Aug-2022	Routine	A	Jesse M Green
Huckleberry Hut	Food Store	West Glacier		11-Aug-2022	Pre-Operational	N/A	Jesse M Green
406 BBQ Temp	Temporary Food	Kalispell	FT-208	12-Aug-2022	Ad-Hoc Routine	A	Darin Woeppel
Saddle Up Espresso	Mobile (Trailer)	Columbia Falls	FS315964 - 7	12-Aug-2022	Ad-Hoc Routine	A	Darin Woeppel
Scallywagon Enterprises	Mobile (Trailer)	Whitefish	esathtyjh	12-Aug-2022	Routine	N/A	Darin Woeppel
JD Concessions	Temp food	Bridger	temp	12-Aug-2022	Ad-Hoc Routine	A	Darin Woeppel
Frosty Dots 1	Mobile (Truck)	Columbia Falls	FS318175 - 7	12-Aug-2022	Routine	A+	Darin Woeppel
Clear Sky Resorts (Stanton Creek)	Food Service	Essex	FS315249 - 1	12-Aug-2022	Routine	N/A	Jesse M Green
Glacier Haven Resort	Food Service	Essex	FL317963 - 1	12-Aug-2022	Routine	B	Jesse M Green
Glacier Meadow RV Park	Store	Essex	FS32867 - 9	12-Aug-2022	Routine	A+	Jesse M Green
Bigfork Aces	Food Service	Bigfork	NP0024	15-Aug-2022	Follow-Up	A+	Jossolyn Becker
Deer Lick Saloon	Tavern/Bar	Martin City	FL40141 - 2	15-Aug-2022	Routine	A+	Darin Woeppel
Southfork Saloon	Bar	Martin City	FS311889 - 2	15-Aug-2022	Routine	A-	Darin Woeppel
Blacktail Grocery	Deli	Lakeside	FL8834 - 11	16-Aug-2022	Follow-Up	A+	Jossolyn Becker
Whitefish Moose Lodge #642	Bar	Whitefish	FS0228 - 2	16-Aug-2022	Routine	A+	Darin Woeppel
Whitefish Moose Lodge #642	Food Service	Whitefish	FS0228 - 1	16-Aug-2022	Routine	A-	Darin Woeppel
Whitefish Theatre Co	Food Service	Whitefish	FS44693 - 1	16-Aug-2022	Routine	A+	Darin Woeppel
Wrap & Roll Cafe	Food Service	Whitefish	FS15065 - 1	16-Aug-2022	Routine	A-	Darin Woeppel
Senor Montana Tacos Y Mas	Vending	Whitefish	318378-9	16-Aug-2022	Routine	N/A	Darin Woeppel
Copper Mountain Coffee #1	Food Service	Kalispell	FS301188 - 1	16-Aug-2022	Routine	A+	Jesse M Green
Bullwinkle Espresso	Food Service	Kalispell	FS314594 - 1	16-Aug-2022	Routine	A+	Jesse M Green
Brian's Inc	Food Service	Kalispell	FL80787 - 1	16-Aug-2022	Routine	B	Jesse M Green
Flathead Pomona							
NWMT Fair	Grange Fair Booth	Kalispell	NP - 0011a	17-Aug-2022	Ad-Hoc Routine	A+	Danielle Peirce
D & T BBQ	Temporary Food	Bigfork	FT026	17-Aug-2022	Pre-Operational	A+	Danielle Peirce
BSA Troop 1933							
NWMT Fair	Fair Booth	Kalispell	NP - 0011k	17-Aug-2022	Ad-Hoc Routine	A+	Danielle Peirce
Flathead Marines							
NWMT Fair	Fair Booth	Kalispell	NP - 0011u	17-Aug-2022	Ad-Hoc Routine	A-	Jossolyn Becker
Farm to Table							
Farm to Table Temporary	Temporary	Kalispell	FT241	17-Aug-2022	Routine	A+	Environmental Health
Country Fair							
NWMT Fair	Kitchen Fair Booth	Kalispell	TFS - 0001	17-Aug-2022	Ad-Hoc Routine	A+	Jossolyn Becker
Maria's Big Green Roaster	Temporary Food	Kalispell	FT048	17-Aug-2022	Ad-Hoc Routine	A	Jossolyn Becker
Glacier Shave Ice							
Glacier Shave Ice #6	#6	Kalispell	TFS-179	17-Aug-2022	Routine	A+	Environmental Health

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**Flathead City-County Environmental Health Services**

*Monthly Food Purveyors Inspection Report*

<b>Establishment</b>	<b>Facility</b>	<b>City</b>	<b>License</b>	<b>Date</b>	<b>Purpose</b>	<b>Grade</b>	<b>Inspector</b>
Scandinavian Baking Company	Food Service	Kalispell	FL313491 - 1	17-Aug-2022	Routine	A+	Darin Woeppel
Hale's Chicken on a Stick -Temp	Hale's Chicken on a Stick -Temp	Kalispell	FT32	17-Aug-2022	Routine	A-	Darin Woeppel
NWMT Fair	Bigfork Ladies Service Club Fair Booth	Kalispell	NP - 0011e	17-Aug-2022	Ad-Hoc Routine	A+	Darin Woeppel
NWMT Fair	Saint Matthews's Fair Booth	Kalispell	NP - 0011h	17-Aug-2022	Ad-Hoc Routine	A+	Darin Woeppel
Candy Wagon - Temp	Candy Wagon - Temp	Kalispell	FS320390	17-Aug-2022	Ad-Hoc Routine	A-	Jesse M Green
NWMT Fair	Kalispell Lions Club Fair Booth	Kalispell	NP - 0011d	17-Aug-2022	Ad-Hoc Routine	A	Jesse M Green
Chick-fil-A Express	Food Service	Kalispell	FL317897 - 1	17-Aug-2022	Routine	A+	Jesse M Green
NWMT Fair	Algeria Flathead Shrine Club Band Fair Booth	Kalispell	NP - 0011g	18-Aug-2022	Ad-Hoc Routine	A-	Jossolyn Becker
NWMT Fair	Porteus BBQ Fair Booth	Kalispell	NP - 0011n	18-Aug-2022	Ad-Hoc Routine	A-	Darin Woeppel
Montana's Great Indoors	Food Service	Kalispell	FL320045 - 1	18-Aug-2022	Follow-Up	A-	Danielle Peirce
Cowboy Country 307 Temp	Cowboy Country 307 Temp	Kalispell	FT240	18-Aug-2022	Ad-Hoc Routine	A+	Danielle Peirce
Mountain Berry Bowls- Polson	Mobile	Polson	FL320252	18-Aug-2022	Routine	A+	Danielle Peirce
ACE Sushi @ Rosauers	Retail Mfg.	Kalispell	FL309414	19-Aug-2022	Routine	A+	Jesse M Green
ACE Sushi @ Super 1	Retail Mfg.	Kalispell	FS310385	19-Aug-2022	Routine	A+	Jesse M Green
Spruce Park RV	Store	Kalispell	FS311745 - 9	19-Aug-2022	Routine	A+	Jossolyn Becker
Mad Cajun Smokehouse	Mobile	Kalispell	FL318505 - 7	19-Aug-2022	Routine	B+	Jossolyn Becker
4B's Restaurant #366	Food Service	Kalispell	FL313338 - 1	22-Aug-2022	Routine	A	Jesse M Green
Applebee's North	Food Service	Kalispell	FL302906 - 1	22-Aug-2022	Routine	A-	Jesse M Green
AFC Sushi (Albertsons)	Food Service	Kalispell	FS313126 - 1	22-Aug-2022	Routine	A	Jesse M Green
Costa Vida Kalispell	Food Service	Kalispell	FL314073 - 1	22-Aug-2022	Routine	A+	Jesse M Green
Applebee's North	Bar	Kalispell	FL302906 - 2	22-Aug-2022	Routine	A+	Jesse M Green
Nickel Charlies	Food Service	Kalispell	FL10080 - 1	22-Aug-2022	Routine	C	Danielle Peirce
The Ritz LLC	Bar	Kalispell	FL320014 - 2	22-Aug-2022	Follow-Up	A+	Danielle Peirce
Retreat at Buffalo Hill	East Kitchen	Kalispell	FL303299-1	22-Aug-2022	Routine	A+	Danielle Peirce
Retreat at Buffalo Hill	West Kitchen	Kalispell	FL303299 - 1	22-Aug-2022	Routine	A+	Danielle Peirce
Smith's Food & Drug Center #172	Deli	Kalispell	FL80030 - 1	23-Aug-2022	Routine	A	Jossolyn Becker
Smith's Food & Drug Center #172	Meat Market	Kalispell	FL80030 - 3	23-Aug-2022	Routine	A+	Jossolyn Becker
Smith's Food & Drug Center #172	Bakery	Kalispell	FL80030 - 4	23-Aug-2022	Routine	A+	Jossolyn Becker
Blue Moon	Food Service	Columbia Falls	FL302269 - 1	23-Aug-2022	Routine	A-	Jesse M Green
Columbia Bar	Food Service	Columbia Falls	FL45034 - 1	23-Aug-2022	Routine	A+	Jesse M Green
Columbia Bar	Bar	Columbia Falls	F45034 - 2	23-Aug-2022	Routine	A-	Jesse M Green

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**Flathead City-County Environmental Health Services**  
*Monthly Food Purveyors Inspection Report*

<b>Establishment</b>	<b>Facility</b>	<b>City</b>	<b>License</b>	<b>Date</b>	<b>Purpose</b>	<b>Grade</b>	<b>Inspector</b>
Columbia Falls Swim Team	Store	Columbia Falls	NP-22	23-Aug-2022	Routine	N/A	Jesse M Green
Blue Moon Rodeo	Food Service	Columbia Falls	FL304153 - 1	23-Aug-2022	Routine	N/A	Jesse M Green
Craggy Range Bar & Grill LLC	Food Service	Whitefish	FL44195 - 1	23-Aug-2022	Routine	C-	Danielle Peirce
Ciao Mambo	Food Service	Whitefish	FL16857 - 1	23-Aug-2022	Routine	B+	Danielle Peirce
Piggyback BBQ LLC	Food Service	Whitefish	FL45506 - 1	24-Aug-2022	Routine	A	Josselyn Becker
Mama Blancas (Remington)	Tavern/Bar	Whitefish	FL309961 - 2	24-Aug-2022	Pre-Operational	A-	Josselyn Becker
Scottibelli's Ristorante Italiano	Food Service	Kalispell	FL312812 - 1	24-Aug-2022	Routine	A+	Josselyn Becker
Grateful Bread	Food Service	Bigfork	FL303493 - 1	24-Aug-2022	Routine	A	Jesse M Green
Town Pump Of Columbia Falls #1	Food Service	Columbia Falls	FL7647 - 1	25-Aug-2022	Routine	B+	Josselyn Becker
Timber Creek Village	Food Service	Columbia Falls	FS306701 - 1	25-Aug-2022	Routine	B	Josselyn Becker
Town Pump Of Columbia Falls #1	Store	Columbia Falls	FL7647 - 9	25-Aug-2022	Routine	A+	Josselyn Becker
Bite the Bullet	Mobile (Trailer)	Columbia Falls		25-Aug-2022	Pre-Operational	N/A	Jesse M Green
Rescue Dog of NW Montana	Mobile	Lakeside	FS320484 - 7	25-Aug-2022	Ad-Hoc Routine	A+	Danielle Peirce
Lighthouse on the Lake	Bar	Somers	FL320401 - 2	26-Aug-2022	Routine	A+	Josselyn Becker
Taco Johns	Food Service	Kalispell	FL313421 - 1	26-Aug-2022	Routine	A-	Josselyn Becker
Wheat Montana	Food Service	Kalispell	FL308587 - 1	26-Aug-2022	Routine	A-	Josselyn Becker
Mad Cajun Smokehouse	Mobile	Kalispell	FL318505 - 7	26-Aug-2022	Ad-Hoc Routine	A+	Josselyn Becker
Billy Bobs Chuckwagon BBQ	Mobile (Trailer)	Kalispell	FS304041 - 7	26-Aug-2022	Routine	A	Josselyn Becker
Summit Mountain Lodge	Food Service	East Glacier	FL307465 - 1	26-Aug-2022	Routine	N/A	Jesse M Green
Subway - Walmart	Food Service	Kalispell	FL311026 - 1	29-Aug-2022	Routine	A+	Josselyn Becker
Arby's #6198	Food Service	Kalispell	FL319814 - 1	29-Aug-2022	Routine	A-	Jesse M Green
Famous Dave's	Food Service	Kalispell	FL43878 - 1	29-Aug-2022	Routine	B+	Jesse M Green
Panda Express	Food Service	Kalispell	FL303128 - 1	29-Aug-2022	Routine	A+	Danielle Peirce
Subway Home Depot	Food Service	Kalispell	FL311024 - 1	29-Aug-2022	Routine	B	Josselyn Becker
McDonald's	Food Service	Whitefish	FL312784 - 1	30-Aug-2022	Routine	A+	Josselyn Becker
Bias Brewing	Food Service	Kalispell	FL312908 - 1	30-Aug-2022	Routine	A	Jesse M Green
Bias Brewing	Bar	Kalispell	FL312908 - 2	30-Aug-2022	Routine	A+	Jesse M Green
Arn's BBQ	Mobile (Trailer)	Kalispell	FL318571 - 7	30-Aug-2022	Routine	A+	Jesse M Green
Ranger Joe's Pizza	Food Service	Kalispell	FL317958 - 1	30-Aug-2022	Routine	A+	Danielle Peirce
Flying J Catering	Mobile (Cart)	Kalispell	FS319812 - 7	31-Aug-2022	Routine	A	Danielle Peirce
Asian Buffet Kalispell Inc	Food Service	Kalispell	FL320336 - 1	31-Aug-2022	Routine	C+	Jesse M Green
Angelas Pizza	Food Service	Kalispell	FL4586 - 1	31-Aug-2022	Routine	A-	Jesse M Green

**Flathead City-County Environmental Health Services**  
*Monthly High Risk Population Food Purveyors Inspection Report*

<b>Establishment</b>	<b>Facility</b>	<b>7 Inspections City</b>	<b>August-22 License</b>	<b>Aug 1-20 Date</b>	<b>Purpose</b>	<b>Grade</b>	<b>Inspector</b>
Flathead Lutheran Bible Camp	Food Service Mobile Food	Lakeside	FL9321 - 1	1-Aug-2022	Routine	A	Jossolyn Becker
Kalispell Public Schools Food Truck #2	(Truck)	Kalispell	FS318382 - 7	2-Aug-2022	Routine	A-	Darin Woeppel
Big Sky Bible Camp	Store	Bigfork	FL44664 - 9	5-Aug-2022	Routine	A+	Jossolyn Becker
Big Sky Bible Camp	Food Service	Bigfork	FL44664 - 1	5-Aug-2022	Routine	A+	Jossolyn Becker
Retreat at Buffalo Hill East Kitchen	Food Service	Kalispell	FL303299-1	22-Aug-2022	Routine	A+	Danielle Peirce
Retreat at Buffalo Hill West Kitchen	Food Service	Kalispell	FL303299-1	22-Aug-2022	Routine	A+	Danielle Peirce
Timber Creek Village	Food Service	Columba Falls	FS306701-1	25-Aug-2022	Routine	B	Jossolyn Becker

## Summary of Low Grades (C+ or Lower) for August 2022

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### Blacktail Grocery Deli – Food Service (Lakeside)

**Inspection Date:** Monday August 1, 2022

**Inspection Type:** Routine

**Grade:** C+

**Follow-Up Date:** Tuesday August 16, 2022

**Grade:** A+

**Enforcement Action:** Actions

#### **Inspection Deficiencies & Details:**

Cross-contamination of cooked and/or ready-to-eat foods with raw animal products not adequately prevented in storage, preparation, holding, and display.

#### **PRIORITY**

#### **Corrected on site**

**Recommended Resolution** - All raw animal products (poultry, beef, pork, eggs, etc.) must be stored or prepared in a manner that prevents cross-contamination with ready-to-eat foods by storing them on separate shelves, in separate units, or having a partition between them. Additionally, raw animal products must be prepared using separate cleaned and sanitized equipment, in different locations or at different times than ready-to-eat foods. This deficiency must be corrected within 3 days.

**Observations and Corrective Actions** - Observed raw sausage links stored on middle shelf in walk in cooler above sausage gravy; COS=moved to bottom shelf when notified

(All) Sanitizer wiping cloth bucket not readily available during operation OR made at a weak concentration.

#### **PRIORITY**

#### **Corrected on site**

#### **REPEAT**

**Recommended Resolution** - Sanitizer at an effective concentration for sanitizing equipment in place and for wiping up food spills must be available at all times of operation. This deficiency must be corrected within a maximum of 3 days.

**Observations and Corrective Actions** - No wiping cloth bucket available at time of inspection; COS=bucket was made up

(All) Ready-to-eat PHF/TCS food improperly date marked.

#### **PRIORITY FOUNDATION**

#### **Corrected on site**

**Recommended Resolution** - Ready-to-eat, potentially hazardous/time-temperature control for safety food, prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation is counted as Day 1. The day or date marked by the food establishment may not exceed a manufacturer's use-by date. This deficiency must be corrected within a maximum of 10 days.

**Observations and Corrective Actions** - Several items in deli prep cooler not date marked; COS=date added when notified

(B) Cooking and baking equipment, including microwaves, not adequately cleaned.

**Recommended Resolution** - The food-contact surfaces of cooking and baking equipment, including grills, ovens and microwaves, shall be kept clean and cleaned at every 24 hours or as described in 4.602.12 of the Food Code. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Microwave needs to be cleaned.

(A,B) Food stored in an improperly such as on the floor, next to a hand washing sink or in an uncovered container.

**Recommended Resolution** - Food shall be protected from contamination by storing the food: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Boxes of food stored on the floor in walk in freezer

(C) Non food contact surfaces of equipment are not maintained free of grease deposits, food residue, and other debris.

**Recommended Resolution** - The non food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Non food contact equipment surfaces must be cleaned at a frequency as described in 4-602.13 of the Food Code. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Shelving, sides of equipment, sliding door tracks on cold case

(All) Physical facilities not maintained cleaned.

#### **REPEAT**

**Recommended Resolution** - Physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Floors need to be cleaned in kitchen, walk in freezer

(All) Ventilation systems not maintained clean; ventilation system creating a nuisance or health hazard outside.

**REPEAT**

**Recommended Resolution** - Physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Vent grates above fryer need to be cleaned.

## Nickel Charlies – Food Service (KalisPELL)

**Inspection Date:** Monday August 22, 2022

**Inspection Type:** Routine

**Grade:** C

**Follow-Up Date:** TBD

**Grade:** TBD

**Enforcement Action:** Actions

**Inspection Deficiencies & Details:**

Handwashing not done when required.

**PRIORITY**

**Recommended Resolution** - Food employees shall properly clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. Must be corrected within 3 days.

**Observations and Corrective Actions** - Observed service staff coming in from dining room and putting on gloves before making salads. Observed a server have trouble getting glove on and used un gloved hand to get glove on. Hands need to be washed before donning gloves to handle RTE food. Or a suggestion would be to use tongs as were previously doing.

Cold time/temperature control for safety food not adequately temperature controlled.

**PRIORITY**

**REPEAT**

**Recommended Resolution** - Except for raw shell eggs, which can be held at 45°F, potentially hazardous/time-temperature control for safety food that is being held cold must be held at 41°F or lower. This deficiency must be corrected within a maximum of 3 days

**Observations and Corrective Actions** - Salad cooler had multiple items in bottom that were 48-50 degrees. Fryer Prep Cooler had multiple items above 41 degrees. Server salad prep cooler was borderline. Items out of temperature were discarded.

Appropriate hand drying device not provided at handwashing sink. Common towels are being used to dry hands.

**PRIORITY FOUNDATION**

**Corrected on site**

**Recommended Resolution** - Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual disposable towels. Using a common towels for drying hands is prohibited. This deficiency must be corrected within a maximum of 10 days.

**Observations and Corrective Actions** - Paper towels were out at the handwashing sink on the line. COS: Replaced paper towels.

Ready-to-eat PHF/TCS food improperly date marked.

**PRIORITY FOUNDATION**

**Recommended Resolution** Ready-to-eat, potentially hazardous/time-temperature control for safety food, prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation is counted as Day 1. The day or date marked by the food establishment may not exceed a manufacturer's use-by date. This deficiency must be corrected within a maximum of 10 days.

**Observations and Corrective Actions** - Date marking was inconsistent. In server area things were date marked. Items in salad cooler were not. Most of items on line were date marked; but a lot were not.

Inadequate tracking/markings of PHF/TCS food when using time alone as a safety control.

**PRIORITY FOUNDATION**



**Recommended Resolution** Potentially hazardous/time-temperature control for safety food that is being held under time alone as a public health control must be marked or otherwise tracked to indicate the time that it must be discarded. If 6-hour time control is used, evidence must be recorded and kept showing that the temperature never exceeds 70°F. This deficiency must be corrected within a maximum of 10 days.

**Observations and Corrective Actions** - Using time control on butter on line and on items on ice bath in expo area; time control was not marked.

Non food contact surfaces of equipment are not maintained free of grease deposits, food residue, and other debris.

**Recommended Resolution** - The non food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Non food contact equipment surfaces must be cleaned at a frequency as described in 4-602.13 of the Food Code. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Water pooling in salad prep cooler and some in server prep cooler. Towels were in server prep cooler to mop up water.

Physical facilities not maintained in good repair..

**REPEAT**

**Recommended Resolution** - Physical facilities shall be maintained in good repair. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Floor in walk in freezer is bowed.

Ventilation systems not maintained clean; ventilation system creating a nuisance or health hazard outside.

**Recommended Resolution** - Physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Observed build up of dust on grates in walk in cooler where uncovered food was.

### Craggy Range Bar & Grill – Food Service (Whitefish)

**Inspection Date:** Tuesday August 23, 2022

**Inspection Type:** Routine

**Grade:** C-

**Follow-Up Date:** TBD

**Grade:** TBD

**Enforcement Action:** Actions

**Inspection Deficiencies & Details:**

Improper cooling times and temperatures.

#### **PRIORITY**

**Recommended Resolution** - Cooked potentially hazardous/time-temperature control for safety food must be cooled from 135°F to 70°F within 2 hours AND from 135°F to 41°F or less within a total of 6 hours. Potentially hazardous/time-temperature control for safety food that is prepared from ingredients at ambient temperature must be cooled to 41°F or less within 4 hours. This deficiency must be corrected within a maximum of 3 days

**Observations and Corrective Actions** - Observed broccoli cheddar soup that had not reached 70 degrees within 2 hours. Notified manager and they moved soup into smaller containers.

Cold time/temperature control for safety food not adequately temperature controlled.

#### **PRIORITY**

**Recommended Resolution** - Except for raw shell eggs, which can be held at 45°F, potentially hazardous/time-temperature control for safety food that is being held cold must be held at 41°F or lower. This deficiency must be corrected within a maximum of 3 days

**Observations and Corrective Actions** - Observed items on line (marinara, corn salsa) sitting out and above 41 degrees; was supposed to be an ice bath. Food was discarded after notification.

All items in middle prep cooler were above 60 degrees. Discarded upon notification.

Cheese is garnish station (silver) was at 50 degrees.

Equipment food-contact surfaces not clean to sight or touch.

#### **PRIORITY FOUNDATION**

**Recommended Resolution** - Equipment food-contact surfaces and utensils shall be clean to sight and touch. This deficiency must be corrected within a maximum of 10 days.

**Observations and Corrective Actions** - Sludge build up on ice machine deflector.

Ready-to-eat PHF/TCS food improperly date marked.

**PRIORITY FOUNDATION**

**Recommended Resolution** Ready-to-eat, potentially hazardous/time-temperature control for safety food, prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation is counted as Day 1. The day or date marked by the food establishment may not exceed a manufacturer's use-by date. This deficiency must be corrected within a maximum of 10 days.

**Observations and Corrective Actions** - Observed milk in server fridge that had sell by date of 8/14/2022. It is 8/23/2022. With new dairy legislation milk needs to be marked if opened past the sell by date (7 day rule).

Premises not maintained free of insects, rodents or other pests.

**PRIORITY FOUNDATION**

**Recommended Resolution** The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; using methods, if pests are found, such as trapping devices or other means of pest control as specified and eliminating harborage conditions. This deficiency must be corrected within a maximum of 10 days.

**Observations and Corrective Actions** - Lots of flies in kitchen area.

Accurate test kit not provided.

**PRIORITY FOUNDATION**

**Recommended Resolution** A test kit or other device that accurately measures the concentration in MG/L of sanitizing solutions shall be provided. This deficiency must be corrected within a maximum of 10 days.

**Observations and Corrective Actions** - Sanitizer strips had expired for both dishwasher (2019) and sanitizer buckets (2020).

Dead or trapped birds, insects, rodents or other pests not properly removed.

**Recommended Resolution** - Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Observed multiple fly glue traps with many dead insects on them hanging around kitchen.

Food not protected from contamination during preparation.

**Corrected on site**

**Recommended Resolution** During preparation, unpackaged food shall be protected from environmental sources of contamination. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Observed servers scooping ice with cups themselves and not the ice scoop. Another employee saw this and corrected the employee.

In-use utensil not stored in a safe manner.

**Corrected on site**

**REPEAT**

**Recommended Resolution** During pauses in food preparation or dispensing, utensils shall be stored: a) in non-TCS food with their handles above the top of the food; b) in running water of sufficient velocity to flush particulates to the drain; c) on a clean surface if washed rinsed, and sanitized as required; d) in a clean container; or e) in water maintained at 135°F or higher. This deficiency must be corrected within a maximum of 90 days

**Observations and Corrective Actions** - Observed utensils on line being stored in murky 80 degree water. COS: Put a water bath on the grill to keep utensils in hot enough water to prevent bacterial growth.

Cleaned equipment and utensils not stored appropriately.

**REPEAT**

**Recommended Resolution** Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall be stored as specified and shall be stored: in a self-draining position that allows air drying; and covered or inverted. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Observed plates on line on top shelf and in server area that were not inverted. With number of flies in facility they should be inverted or covered to prevent contamination.

## Asian Buffet – Food Service (Kalispell)

**Inspection Date:** Wednesday August 31, 2022

**Inspection Type:** Routine

**Follow-Up Date:** TBD

**Grade:** C+

**Grade:** TBD

**Enforcement Action:** Follow-up Inspection

### **Inspection Deficiencies & Details:**

(A) Inadequate hot holding of PHF/TCS food.

#### **PRIORITY**

**Recommended Resolution** - Except for roasts, which can be held at 130°F after cooking, potentially hazardous/time-temperature control for safety food that is being held hot must be held at 135°F or above. This deficiency must be corrected within a maximum of 3 days

**Observations and Corrective Actions** - Sushi rice is not being maintained above 135°F - vinegar is added, but not pH controlled and verified with a meter

(A & B) Cold time/temperature control for safety food not adequately temperature controlled.

#### **PRIORITY**

**Recommended Resolution** - Except for raw shell eggs, which can be held at 45°F, potentially hazardous/time-temperature control for safety food that is being held cold must be held at 41°F or lower. This deficiency must be corrected within a maximum of 3 days

**Observations and Corrective Actions** - Tall reach-in cooks cooler and cook's prep cooler are not maintaining cold enough temperature

(A, B) Inappropriate cooling methods used.

#### **PRIORITY FOUNDATION**

**Recommended Resolution** - Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; other effective methods. Containers must be arranged to facilitate maximum heat transfer and be loosely covered or uncovered if protected from overhead contamination. This deficiency must be corrected within a maximum of 10 days.

**Observations and Corrective Actions** - Rice cooling in deep covered container in walk-in cooler; Fried chicken in cook's reach-in cooling covered

(A,B) Food stored in an improperly such as on the floor, next to a hand washing sink or in an uncovered container.

#### **REPEAT**

**Recommended Resolution** - Food shall be protected from contamination by storing the food: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. This deficiency must be corrected within a maximum of 90 days.

**Observations and Corrective Actions** - Food in freezers and coolers not covered - cover all food UNLESS it is being cooled