

ANNUAL REPORT

Retail Food Program

December 31, 2015



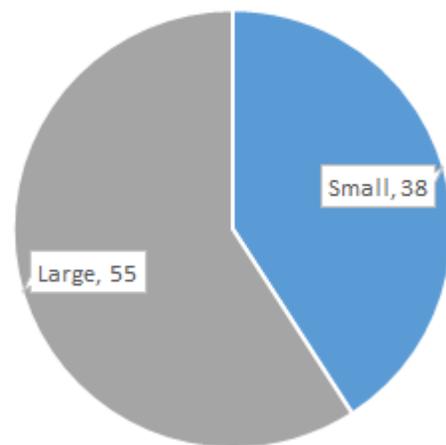
Richland County is tasked with inspecting each licensed retail food establishment at least one time per year through a cooperative agreement with the Montana Department of Public Health and Human Services (DPHHS). Establishments are inspected for compliance with ARM 37.110.2 and basic public health and food safety principles. Inspections are performed at random by a licensed sanitarian trained in food service inspections acting as a designee of the Richland County Health Officer.

The following report is a summary of these activities for 2015.

IN 2015, RICHLAND COUNTY WAS HOME TO:

- ◆ 38 “small” retail food establishments
- ◆ 55 “large” retail food establishments

Active Licenses

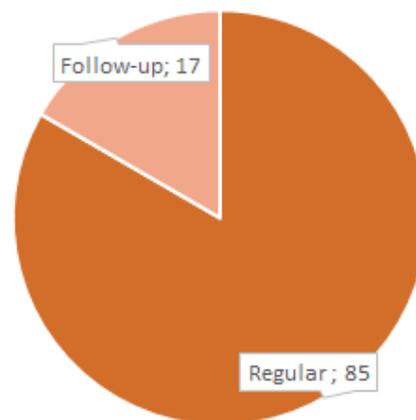


The number of licensed establishments above includes only licenses with “active” status, and does not include those licenses that have been inactivated for any reason. Inspections of “large” establishments are generally more complex than those in the “small” category, and result in more violations. Categories are based on the anticipated number of employees at time of licensure.

IN 2015, RICHLAND COUNTY PERFORMED:

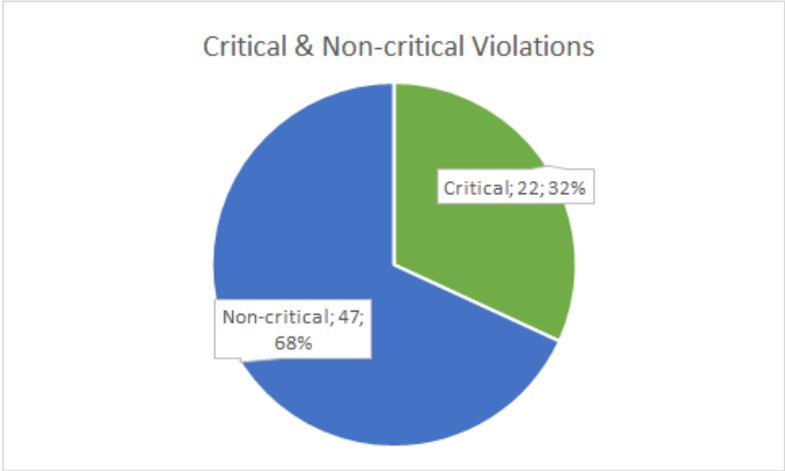
- ◆ 85 regular annual inspections
- ◆ 17 follow-up inspections

Regular & Follow-up Inspections



IN 2015, RICHLAND COUNTY ISSUED:

- ◆ 69 total violations, of which
- ◆ 22 were “critical”
- ◆ 47 were “non-critical”

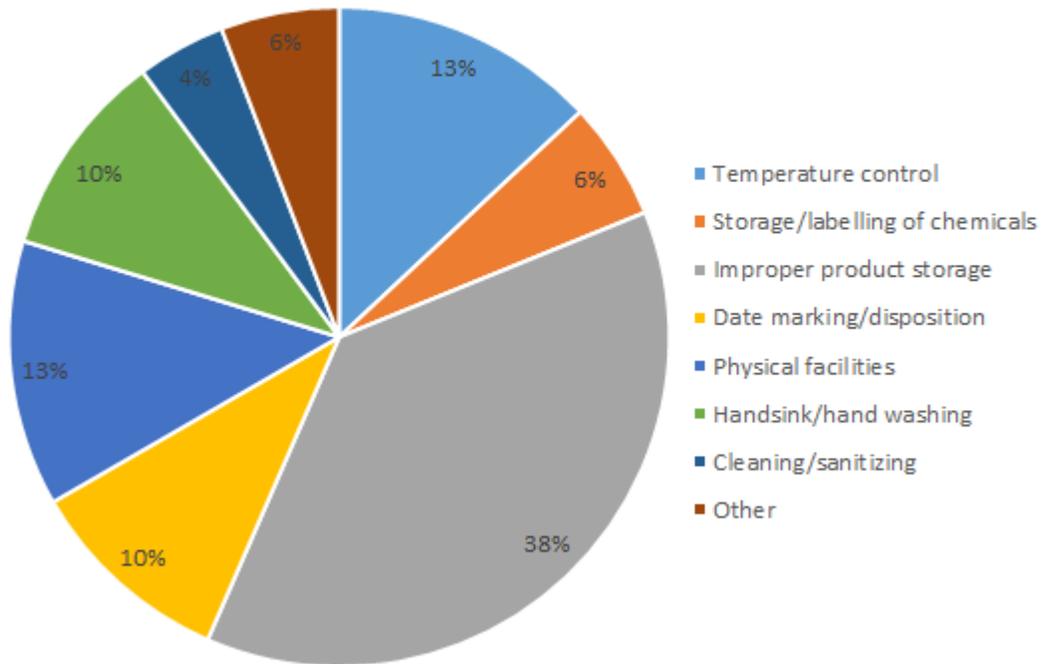


“Critical violations” are those that pose a significant risk of causing or contributing to the development of foodborne illness in the consumer. These violations are related to employee hygiene, approved sources, time and temperature control and protection from contamination.

“Non-critical violations” are those violations relating to good retail practices, such as maintenance of physical facilities, that allow for the control of risks to food safety.

As shown at the right, the largest percentage of violations were related to improper product storage, which includes storage of product directly on the floor, and other conditions that put the product at risk of contamination. The second most common violations were related to temperature control and maintenance of physical facilities.

Breakdown of Violations



Critical violations must be corrected on-site at the time of the inspection, where feasible. Establishments that are issued non-critical violations are given a timeline for compliance and specific compliance requirements to remedy the violation, return to compliance, and protect the health of the public. Follow-up inspection are generally required.

Successes

The Richland County Board of Health pass a section of the Richland County Health Code, effective January 1, 2016, allowing the inspecting sanitarian or authorized representative of the Health Officer to temporary close an establishment for gross violations or conditions that put the public at risk.

The Richland County Health Department has instituted policies and procedures to ensure that follow-up inspections are conducted on-time and violations are issues consistently.

Plans for 2016

Richland County plans to take action in 2016 to decrease the number of critical and non-critical violations and require follow-up inspections in an effort to become more efficient in it's use of resources and more effective in protecting the health of the public. Plans include:

- Providing establishments with guidance to prevent the most common violations
- Offering ServSafe training to licensed establishments
- Developing additional policies and procedures to ensure consistent application of rules and follow-through on both the part of the staff as well as the licensees
- Developing and submitting for approval regulation relating to temporary food service



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Authority & Definitions

Richland County receives authority to conduct inspections into “conditions of public health importance and issue written orders for compliance or for correction, destruction or removal of the conditions” from Montana Code Annotated 50-2-116(1)(g), and is contracted with the Montana Department of Public Health and Human Services to conduct one inspection of each licensed retail food establishment. Richland County is paid a percentage of the license fee per inspection. ARM 37.110.2 sets out rules to govern retail food establishments, upon which the criteria for inspections are based.

According to Montana law, the following definition describes a retail food establishment:

(21) (a) "Retail food establishment" means an operation, whether mobile or at a temporary or stationary facility or location, that meets one or more of the conditions in subsections (21)(a)(i) and (21)(a)(ii) and that may include a central processing facility that supplies a transportation vehicle or a vending location or satellite feeding location. A retail food establishment: (i) stores, processes, packages, serves, or vends food directly to the consumer or otherwise provides food for human consumption at a venue that may include: (A) a restaurant; (B) a market; (C) a satellite or catered feeding location; (D) a catering operation if the catering operation provides food directly to a consumer or to a conveyance used to transport people; (E) a vending location; (F) a conveyance used to transport people; (G) an institution; or (H) a food bank; and (ii) relinquishes possession of food to a consumer directly or indirectly by using either a delivery service, as is done for grocery or restaurant orders, or a common carrier that provides deliveries. (b) The term is not dependent on whether consumption is on or off the premises or whether there is a charge for food served to the public. (c) The term does not include: (i) milk producers' facilities, milk pasteurization facilities, or milk product manufacturing plants; (ii) slaughterhouses, meat packing plants, or meat depots; (iii) growers or harvesters of raw agricultural commodities; (iv) a cottage food operation; (v) a person that sells or serves only commercially prepackaged foods that are not potentially hazardous; (vi) a food stand that offers raw agricultural commodities; (vii) a wholesale food establishment, including those wholesale food establishments that are located on the same premises as a retail food establishment; (viii) a kitchen in a domestic residence used for preparing food to sell or serve at a function by a nonprofit organization as provided in subsection (21)(c)(xiii); (ix) custom meat and game animal processors that receive from an owner the remains of a carcass and process those remains for delivery to the owner for the exclusive use in the owner's household by the owner or members of the owner's household, including the owner's family pets, or of the owner's nonpaying guests or employees. For this exemption to apply, the carcass must be kept separate from other meat food products and parts that are to be prepared for sale. (x) private, religious, fraternal, youth, patriotic, or civic organizations that serve or sell food to the public over no more than 4 days in a 12-month period; (xi) a private organization that serves food only to its members and their guests; (xii) a bed and breakfast, a hotel, a motel, a roominghouse, a guest ranch, an outfitting and guide facility, a boardinghouse, or a tourist home as defined in 50-51-102 that serves food only to registered guests and day visitors; (xiii) a nonprofit organization that operates a temporary food establishment under a permit as provided in 50-50-120; (xiv) persons who sell or serve at a farmer's market or a food stand whole shell eggs, hot coffee, hot tea, or other food not meeting the definition of potentially hazardous, as authorized by the appropriate municipal or county authority; (xv) a day-care center under 52-2-721(1)(a) or day-care providers who are not subject to licensure under 52-2-721(1)(a); (xvi) a private domestic residence that receives catered or home-delivered food; (xvii) a contract cook; or (xviii) a provider of free samples to the public as a marketing activity if the provider is a licensed wholesale food establishment, a cottage food operation, or a seller at a farmer's market.