## Bed & Breakfast Establishment Inspection Report

**STATE OF MONTANA**
Food & Consumer Safety Section
Department of Public Health & Human Services

**Bed & Breakfast Establishment Inspection Report**

<table>
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<tr>
<th>Facility Name</th>
<th>License</th>
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<tr>
<td>Owner</td>
<td>Operator/Manager/Resident</td>
<td>City</td>
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**Inspection Purpose:**
- Regular
- Follow-up
- Complaint
- Illness Investigation
- Pre-opening
- Other

### REQUIREMENT (REFERENCE: ARM TITLE 37, CHAPTER 111, SUBCHAPTER 3)

- **Guest number maximum is 18.**
- **Owner/manager occupies residence.**
- **Guest register maintained, kept for one year.**
- **Water supply potable, adequate, safe temp (≤ 120° F).**
- If public water supply, PWSID #:
- If not public system, then 2 coliform tests per yr (Apr-Jun & Aug-Oct), 1 nitrate every 3 yrs. Date/Result of last coliform: Date/Result of last nitrate:
- Separate nonpotable water supply posted w/ warning.
- No cross-connection. Backflow prevention.
- Repaired/replaced when failed/unsafe/inadequate.
- **Wastewater system safe & adequate. DEQ or local permit #:**
- **Solid waste storage, disposal adequate. Pest control effective.**
- **Swimming pools/spas licensed, meets ARM 37.111.10.11. Sauna clean. Towels clean.**
- **Food preparers use good hygienic practices, not infectious w/ food-carried disease.**
- **Food supplies/sources safe & approved. (Farm eggs may be used if guests advised.)**
- **Food, equipment & utensils protected from contamination.**
- **Guest food segregated & labeled if kept in refrigerator.**
- **Potentially hazardous foods held at safe temp. Prepared foods dated.**
- ≥135°F; ≤45°F in original container; prepared food ≤45°F for 4 days or ≤41°F for ≤7 days.
- **Food preparation, thawing, cooking, cooling & reheating safe.**
- Hot foods cooled to 70°F in 2 hrs, then to ≤45°F in 4 hrs.
- **Food equipment adequate, clean & sanitized.**
- If serving ≤10 meals/day, must have 3-compartment sink or dish machine that reaches 150°F during final rinse or drying.
- If serving >10 meals/day, must have 3-compartment sink even if approved dish machine used.
- If licensed before July 1, 2003, must meet food equipment requirements by July 1, 2008.
- **Third sink has chlorine 50 ppm, wiping clothes 100 ppm chlorine, or other approved sanitizer.**
- **Handwashing sink dedicated.**
- **B&Bs serving ≤10 meals/day may use a compartment of dishwashing sink.**
- **Handwashing facilities convenient. Hot & cold water. Soap & disposable towels provided.**
- **Toilet facilities convenient & accessible, doors kept closed, vented, clean & supplied.**
- **Floors/walls/ceilings/furnishings/fixtures cleanable, clean & in good repair. Lighting adequate.**
- **Carpeting in food preparation & toilet areas closely woven construction.**
- **Laundry mechanical washer supplies 120°F. Hot air tumble dryer or iron used.**
- **Hands washed between handling dirty & clean laundry. Handwashing facilities convenient.**
- **Clean & dirty laundry separated, no cross-contamination. Clean laundry protected.**
- **Pets kept out of kitchen, dining & laundry areas during times of use.**
- **Birds kept out of kitchen, dining & laundry areas, away from air ducts at all times.**
- **Housekeeping provided at least every 3 days, between guests, shared bathrooms daily.**
- **Cleaners for bathrooms contain disinfectant. Deodorizers not used unless rooms are clean.**
- **Supplies separated by purpose, stored safely. Storage area clean.**
- **Blood-borne pathogen protection practiced.**
- Gloves, disposable towels, cleaners, labeled bags; skin washed; eyes flushed if in contact
- **Toxics stored, used, labeled properly. First aid supplies on hand. Emergency exit info given.**

**Report Received By:**

**Title:**

Inspector

Phone

Follow-up inspection required: Yes / No

Email:

FCS September 2014