

*Montana FOOD STAR™ Award*

**Time & Temperature Control Component Application**

Date \_\_\_\_\_

Food Purveyors License # \_\_\_\_\_

Establishment Name: \_\_\_\_\_

Address: \_\_\_\_\_  
(City) (Zip Code)

Owner (s): \_\_\_\_\_  
(Name) (Phone Number)

Manager (s): \_\_\_\_\_  
(Name) (Phone Number)

**Identification**

- 1. Identification of all potentially hazardous foods used:  Yes  No
- 2. Identification of all points in the flow of food where time and temperature abuse may occur:  Yes  No
- 3. Identification of critical limits:  Yes  No
- 4. Identification of control measures for critical limits:  Yes  No

**Monitoring**

- 1. Monitoring procedures, record-keeping and evaluation systems are established:  Yes  No
- 2. Monitoring procedures, record-keeping and evaluation systems have been implemented:  Yes  No

## Consumer Advisory

Raw or undercooked foods of animal origin served:  Yes  No

If raw or undercooked foods of animal origin are served,  
what type of disclosure is utilized:

Menu notification  Yes  No

Table “tent” notification  Yes  No

Wait staff notification  Yes  No

Other (please specify) : \_\_\_\_\_