WELCOME TO THE FOOD INSPECTION PHOTO GALLERY

Please note that photos in this gallery were not taken in the State of Montana, and are used to exemplify violations observed in food facilities.

They are presented here as educational material.

Photos and descriptions are courtesy of Jeff Havens, Registered Sanitarian and Registered Environmental Health Specialist.

Food Temperatures

Shelled eggs displayed at room temperature for periods greater than four hours.

Food Temperatures

Garlic-in-oil mixture stored at room temperature for more than four hours without safety barriers to prevent growth of botulism bacteria.

If present in the mixture, the bacteria can produce highly poisonous toxins, which can have very serious adverse health effects, including death.

Food Temperatures

Photo shows packages of cheese stored at room temperature. Although some cheeses are exempt from date-marking requirements, and can be stored safely at room temperature for periods of time, the cheeses in the photo should be refrigerated.

Food Temperatures

Large photo shows ice cream mix stored at room temperature in tubing coming from wall adjoining walk-in cooler (inset photo).

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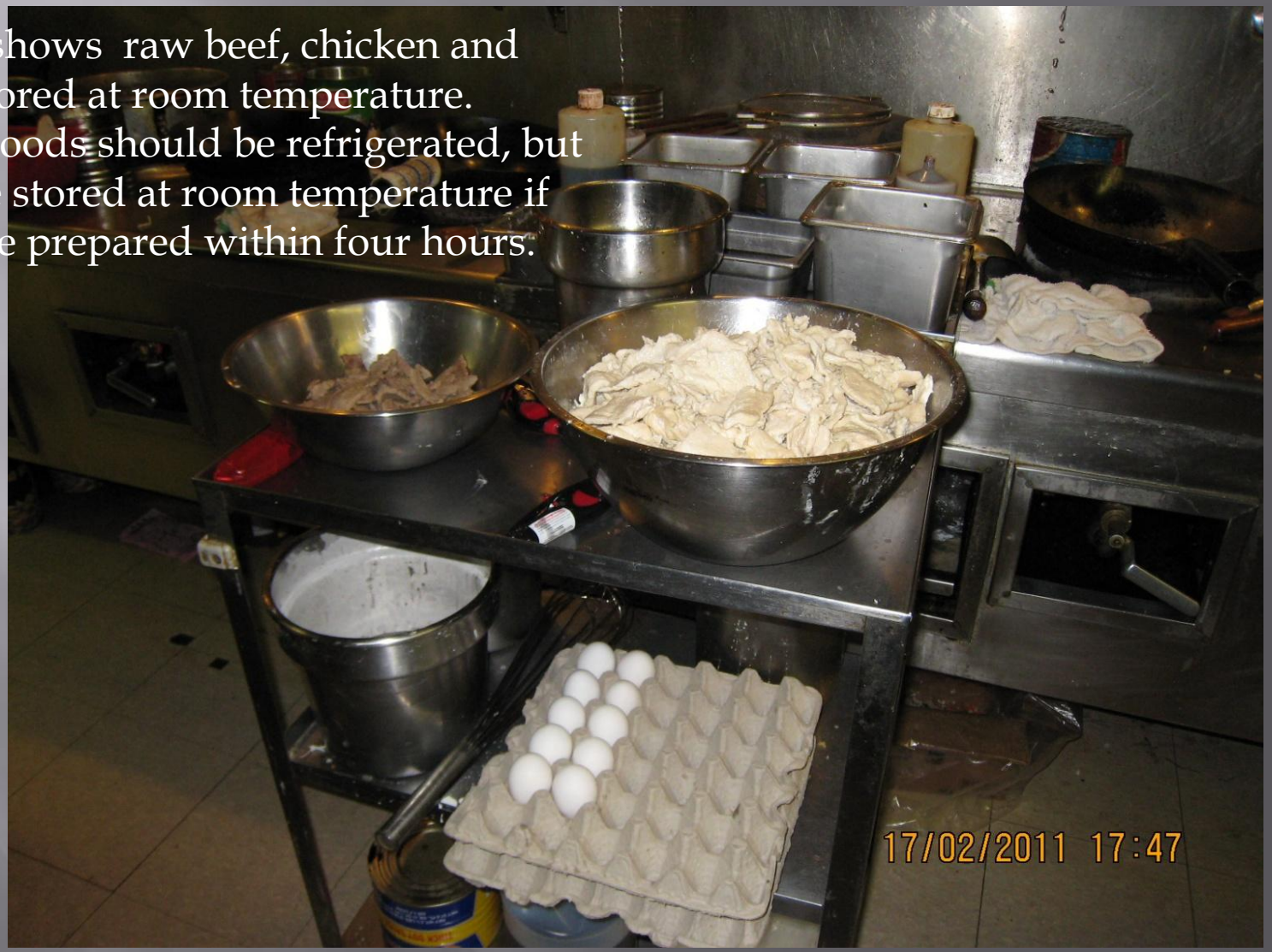
Food Temperatures

Photo shows raw beef, chicken and eggs stored at room temperature. These foods should be refrigerated, but may be stored at room temperature if they are prepared within four hours.



Food Temperatures

Photo shows a "hot run;" foods that should be refrigerated are illegally delivered in an unrefrigerated truck. Inset photo: chicken breasts

Food Cooling

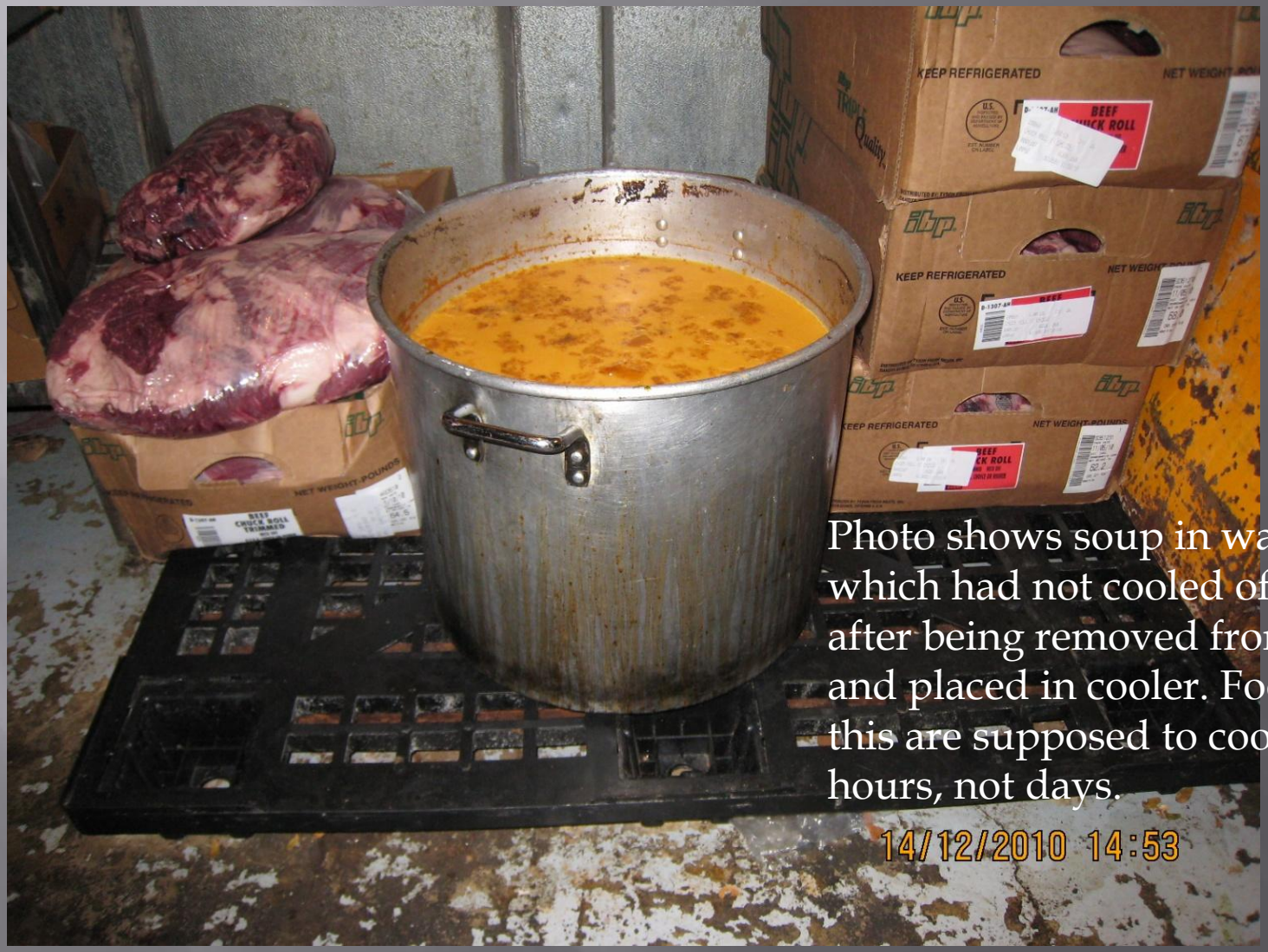


Photo shows soup in walk-in cooler, which had not cooled off three days after being removed from the stove and placed in cooler. Foods such as this are supposed to cool within six hours, not days.

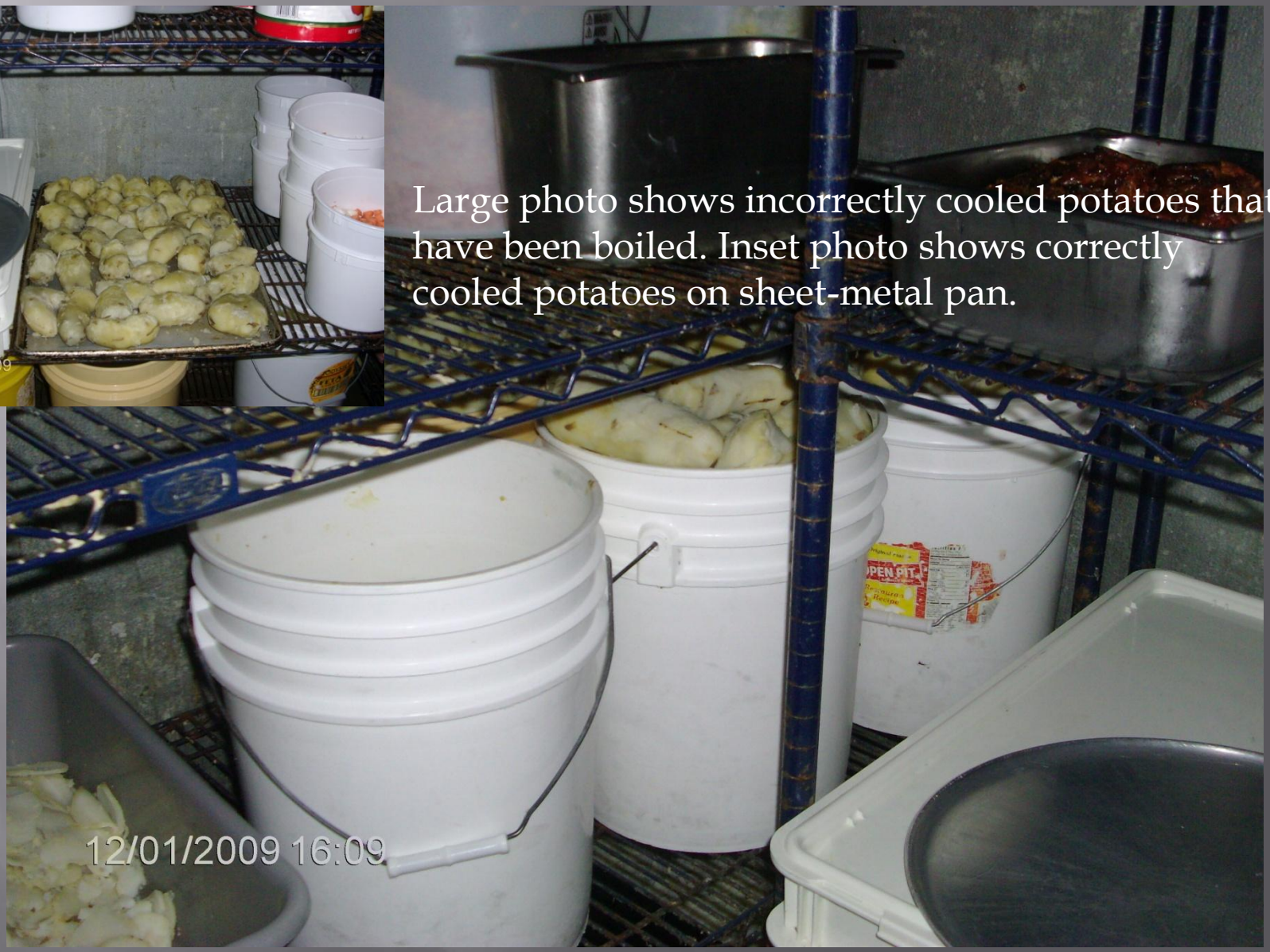
Food Cooling

Photo shows plastic, five-gallon containers with gravy, which had not cooled off days after being removed from the stove and placed in cooler.

Plastic is an insulator of heat and will inhibit the cooling of food.

Food Cooling

Large photo shows incorrectly cooled potatoes that have been boiled. Inset photo shows correctly cooled potatoes on sheet-metal pan.



Food Cooling

Photo shows lasagna in walk-in cooler. Product was staked high and stored in plastic container with lid, which prevented the food from properly cooling within required time and temperature parameters.

Food Cooling

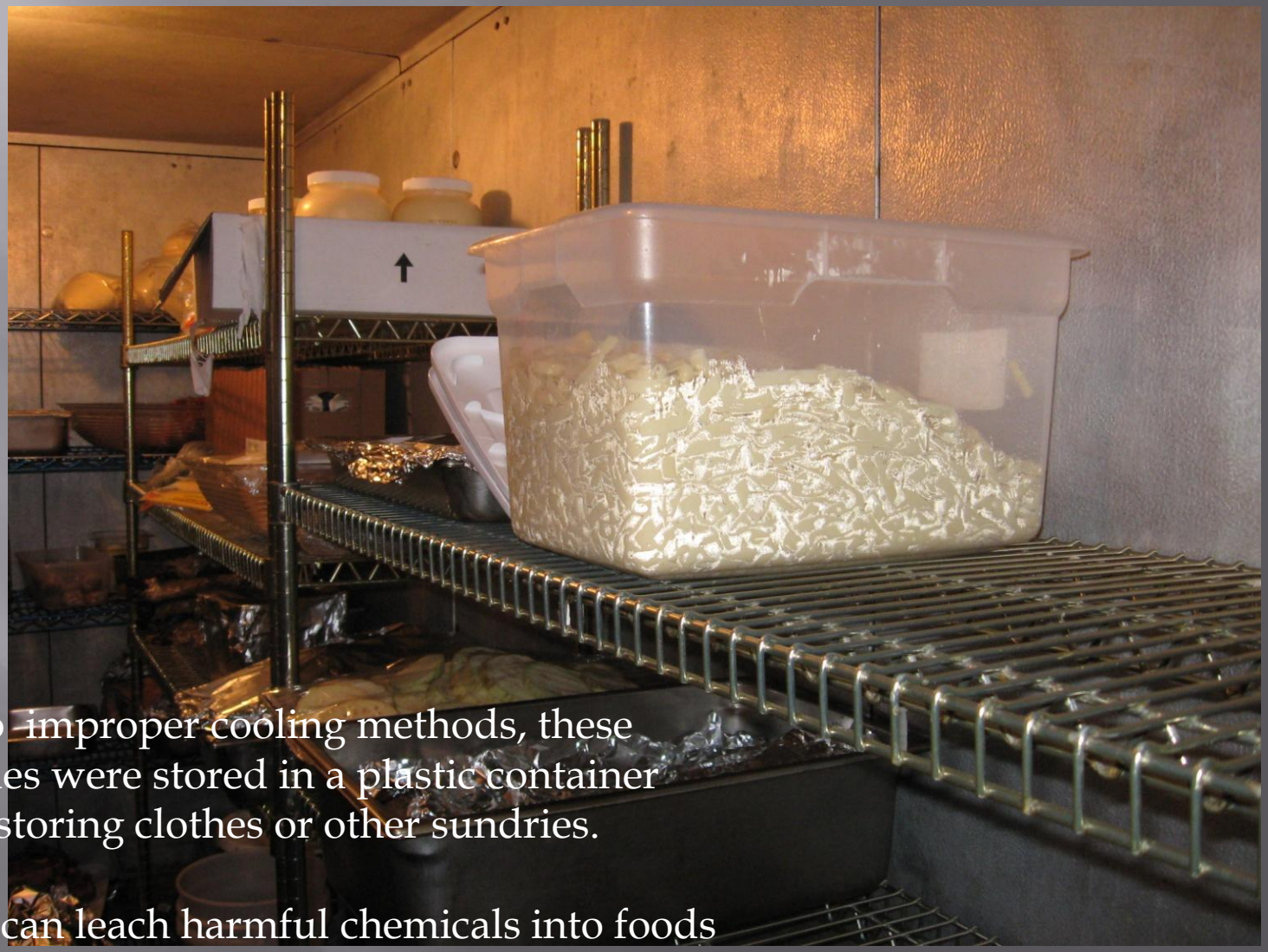
Photo shows meat sauce in walk-in cooler, which had not cooled off days after being removed from the stove. Food product should have been shallower and cooled in metal, rather than plastic.

Food Cooling

Photo shows soup in walk-in cooler, which had not cooled off four days after being removed from the stove. A lid (not in photo) was placed on the container, which prevented air from circulating to cool food.

Other methods should have been used to ensure proper cooling.

Food Cooling & Storage



In addition to improper cooling methods, these cooked noodles were stored in a plastic container designed for storing clothes or other sundries.

Such plastics can leach harmful chemicals into foods

Food Storage

Whatever was on the bottom of the food containers is now on the meats.

Also, the severely rusted condition of the shelving makes cleaning impossible.

Food Storage

Photo shows cross contamination from raw meat to celery, which could result in a food-borne illness, depending on several factors.

Regardless, foods such as vegetables should be stored separately from raw meats.

Food Storage

Photos show a can designed for storing trash being used to store liquid sauce. In addition to the plastic having the potential to leach chemicals into the food, the obvious question arises as to what was previously stored in the container. A food ladle can be seen hanging on the right of the container.

Food Storage

Photo shows improper tong storage at a self-service display. Whatever was on the tong handle is now on the pastry.

Food Storage

Photo shows antiquated soda cold plate and tubing in beverage ice. Because of cleaning problems, the ice should not be used for drinks or the unit needs to be upgraded to meet food rules.

Food Storage

Large photo shows sewage from floor drain (upper right near box) flowing onto floor of walk-in cooler. Disease causing microorganisms can be transferred from sewage to foods.

Food Storage

Food Handling

Photo shows heavily soiled fingernail brush at a hand-washing sink. Such brushes can be a major source for harboring harmful bacteria and viruses, and should not be used in food establishments.

Food Handling

Photo shows cook line at restaurant. Conspicuous by its absence is the lack of a handwashing sink in the food preparation area.

Food Handling

If gloves are used to handle ready-to-eat foods, they must not be contaminated. The food worker in this photo must discard these gloves, wash his hands and don new gloves, prior to handling ready-to-eat foods.

Food Processing

Photo shows cooked, prime rib beef that has been vacuum packaged and does not have a food additive to prevent the growth of botulism bacteria. Such foods should have an additive to significantly reduce the chance of producing botulism toxin.

Food Processing

Photo shows “sauce mops” for applying liquid foods.

Cloth fragments from the individual strains can be left on food. The fibers are not digestible by humans.

Cleaning

Photos show significant dried food debris on food utensils. Such utensils should be cleaned at least every four hours, if stored at room temperature.

Rusty utensils should not be used in the facility.

Cleaning

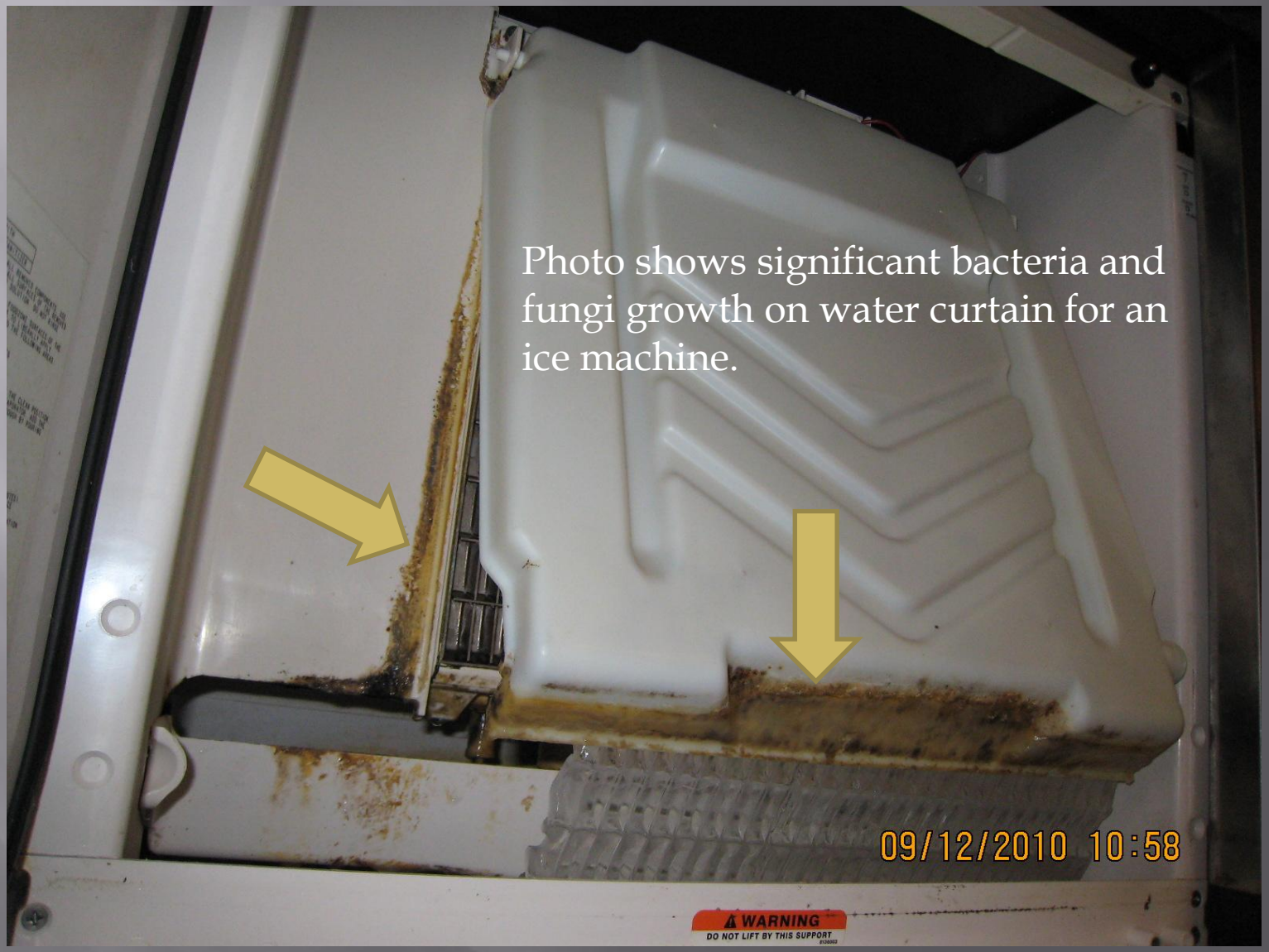


Photo shows significant bacteria and fungi growth on water curtain for an ice machine.

Cleaning

Another severely neglected ice machine
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30/12/2010 14:11

Cleaning

Ice machine and cover that likely had never been cleaned

Cleaning

Photo shows the interior portion of a water curtain for an ice machine.

Cleaning

Photo shows fungi growth on fan covers and ceiling of produce walk-cooler. Spores from the fungi can negatively effect food and workers.

Cleaning

Photo shows wastewater from mop dripping onto drain board at utensil washing sink.

Cleaning

Photo shows green algae growing on the inside of a filter container for processing drinking water. Such containers and filters can become a source of contamination, if not cleaned or changed, as needed.

Cleaning

Photos show grease accumulation on walls and ceiling from deep fryers with no ventilation hoods. This represents an unnecessary and avoidable fire-safety risk.

Cleaning

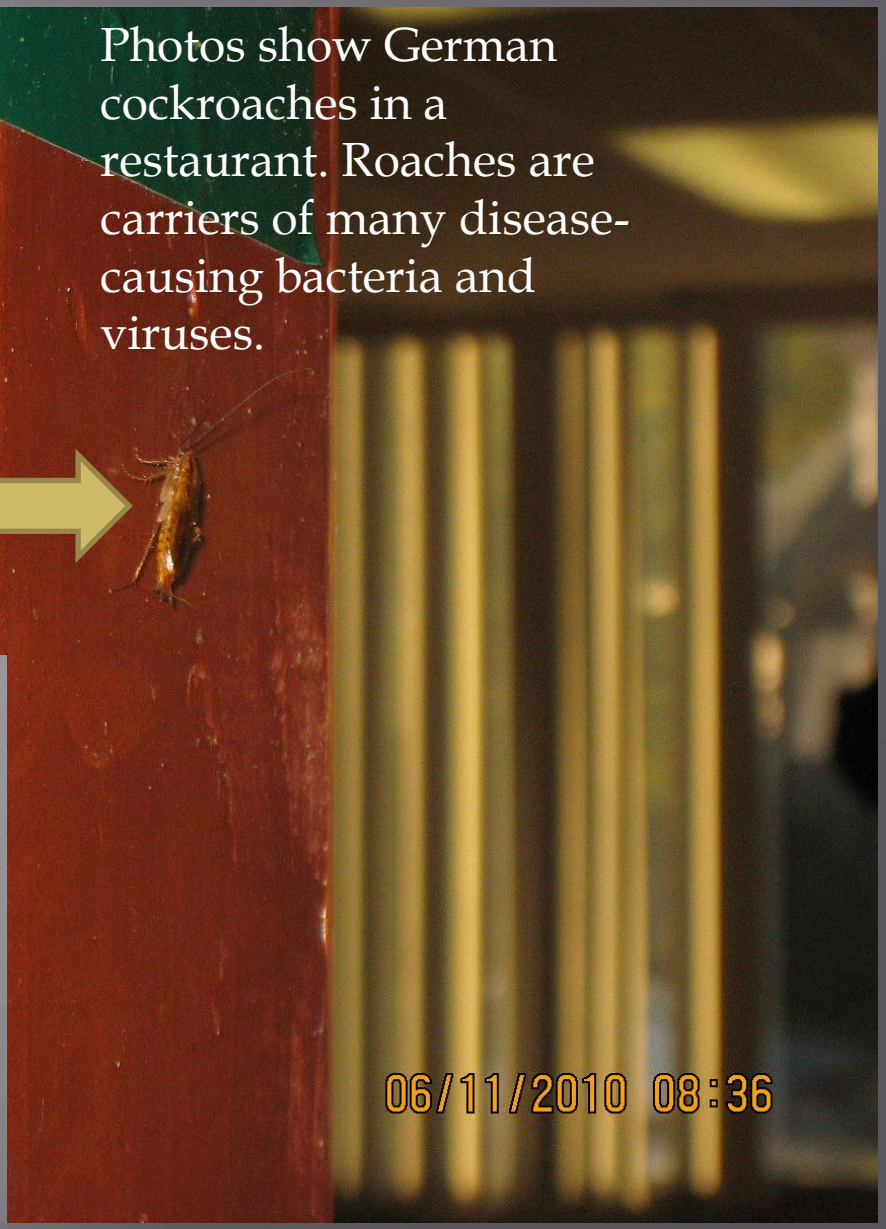
Photos show grease accumulation on walls and ceiling from cooking unit.

Vermin

Photo shows fecal matter from mice (small, black speckles).
The feces is under shelving in the food display aisle (inset).

Vermin

Photos show German cockroaches in a restaurant. Roaches are carriers of many disease-causing bacteria and viruses.



Vermin

Photo shows grain-insect fecal matter in bean bags (tan, speckled material) .

Plumbing

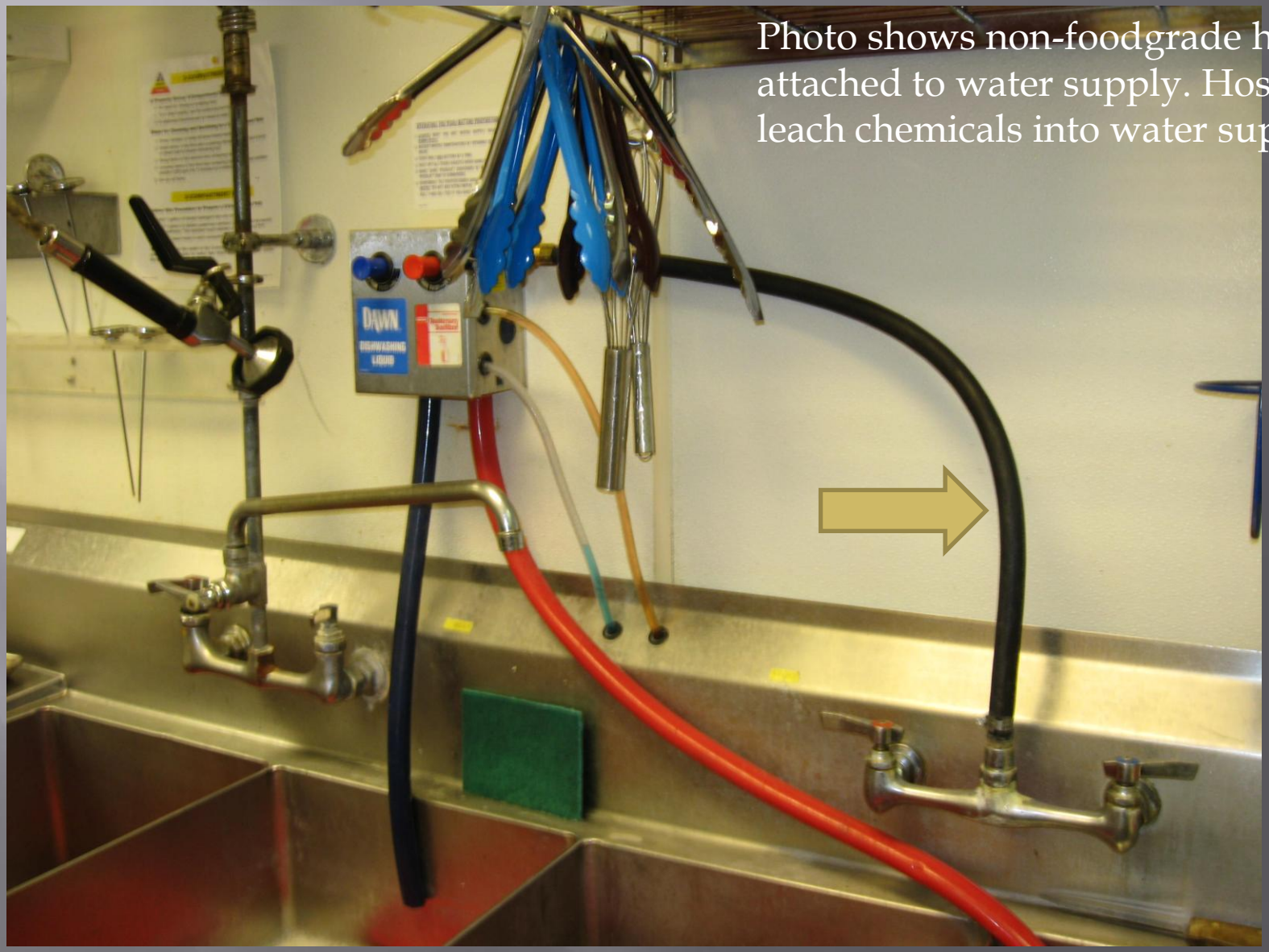


Photo shows non-foodgrade hose attached to water supply. Hose can leach chemicals into water supply.

Plumbing

Photo shows spray gun and hose below flood rim of fixture. No device is connected to hose to prevent wastewater from flowing back into drinking water supply.

Plumbing

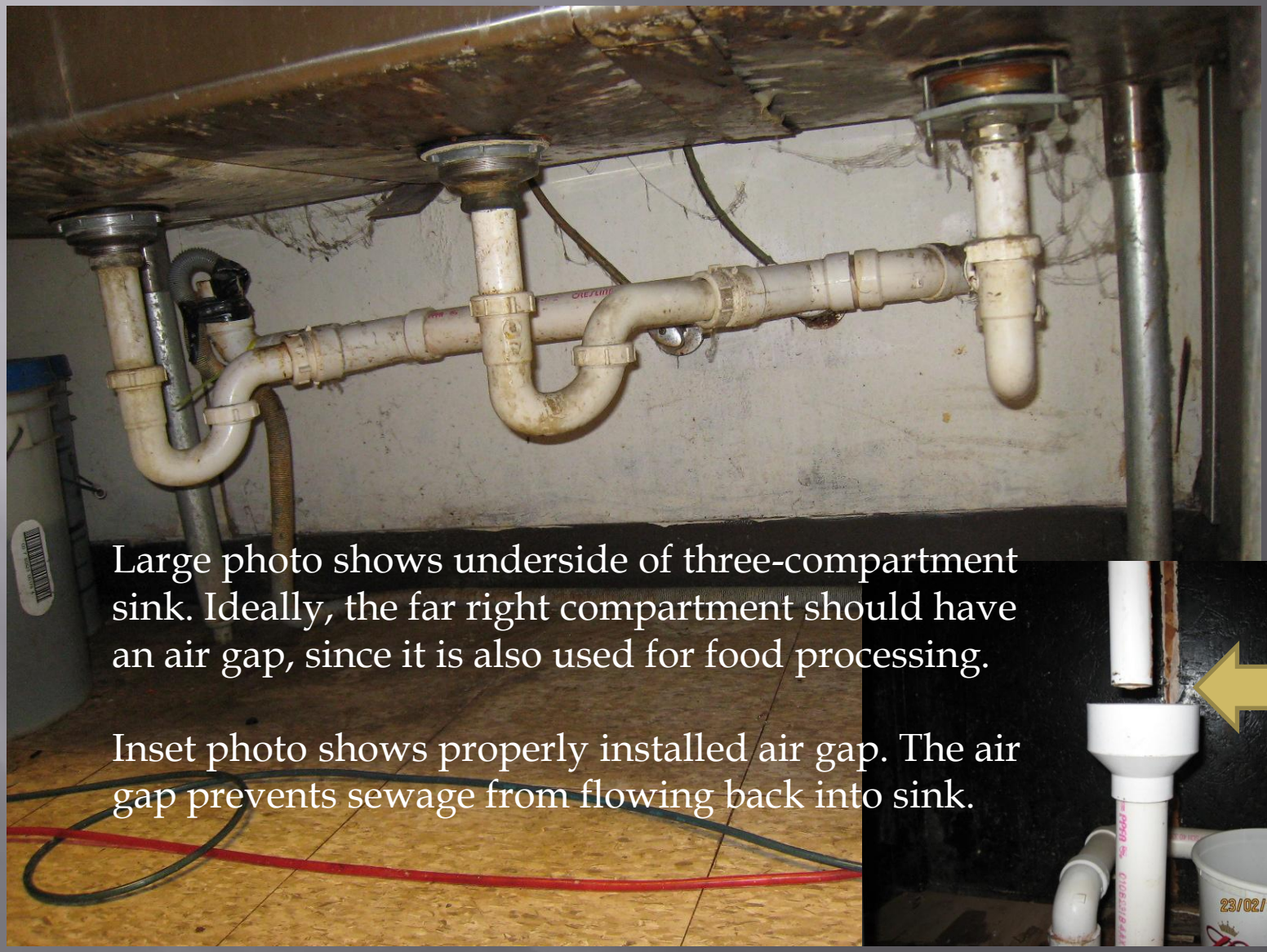
Photo shows broken sewage pipe in food processing area.

Plumbing

Large photo shows toilet tank refilling with water that does not have a device to protect drinking water supply. Wastewater from the tank can flow back into the water supply.

Inset photo shows proper installation.

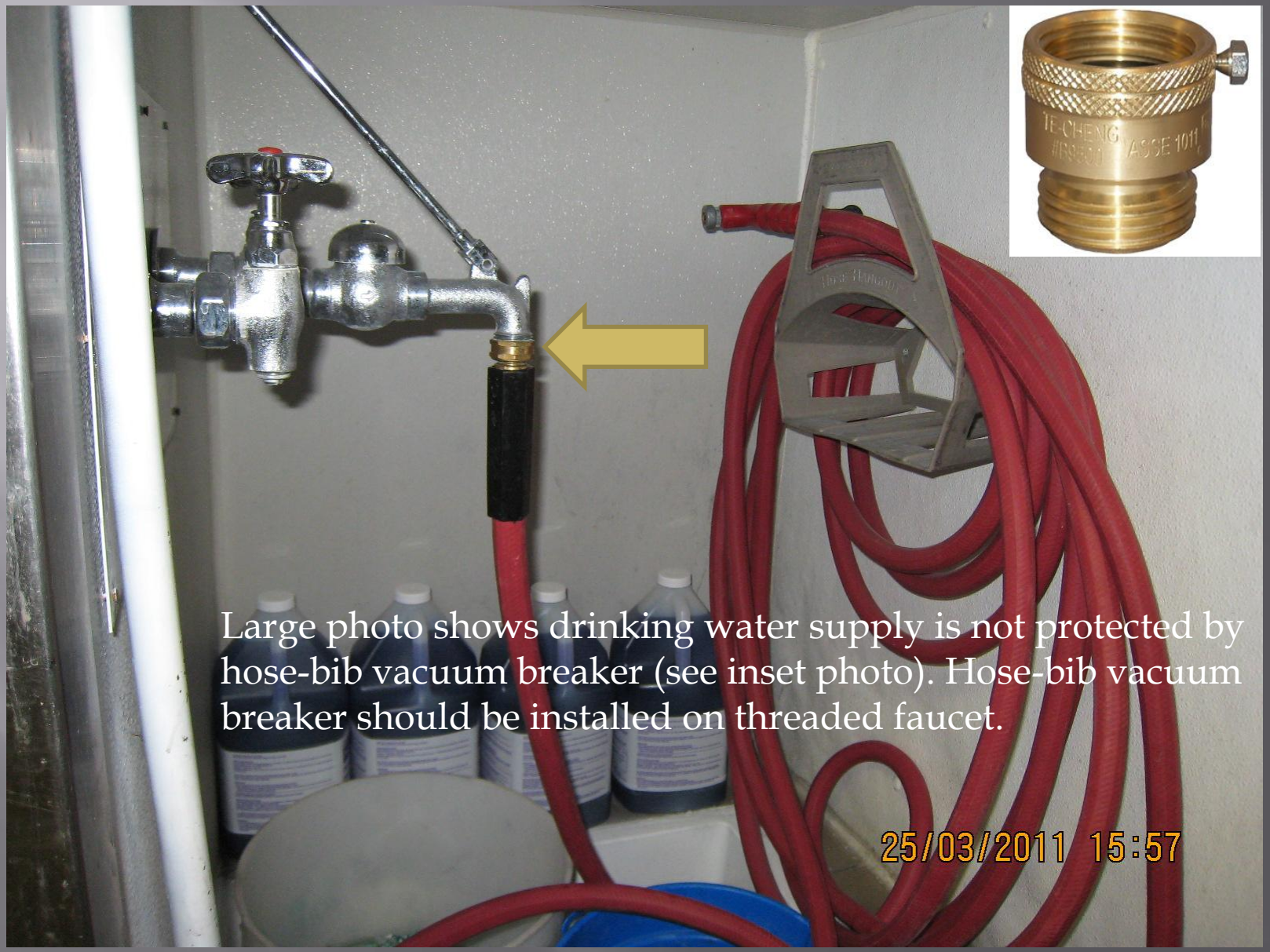
Plumbing



Large photo shows underside of three-compartment sink. Ideally, the far right compartment should have an air gap, since it is also used for food processing.

Inset photo shows properly installed air gap. The air gap prevents sewage from flowing back into sink.

Plumbing



Large photo shows drinking water supply is not protected by hose-bib vacuum breaker (see inset photo). Hose-bib vacuum breaker should be installed on threaded faucet.

Plumbing

Large photo shows correct installation of plumbing device on soda dispensing system Device is designed to prevent copper poisoning.