



Retail Food Establishment Inspection Report part I

As Governed by Title 50, Chapter 50 Montana Code Annotated (MCA) and the Administrative Rules of Montana (ARM):Title 37, Chapter 110, Subchapter 2 Failure to comply with any time limits for corrections of critical item violations may result in cessation of food service operations." [ARM 37.110.239 (5)]

Establishment FOUR SEASONS	No. of Risk Factor/Intervention Violations 2	Date 7-18-2018
Address 3030 ELM	No. of Repeat Risk Factor/Intervention Violations 0	Time In 01:59:15
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 02:39:06
Licensee: LESLEY TAN	Wastewater: City MPDDS#	Risk Category
License # FL 303189	License Types (s): EATING ESTABLISHMENT	Current water test 1 2 3 4
Purpose of Inspection: Regular <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Pre-opening <input type="checkbox"/> Complaint <input type="checkbox"/> Illness <input type="checkbox"/> HACCP <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
SUPERVISION							
1	IN			18	IN		
2	IN			19	IN		
Employee Health							
3	IN			20	IN		
4	IN			21	IN		
5	IN			22	IN		
Good Hygienic Practices							
6	IN			23	IN		
7	IN			24	N/A		
Preventing Contamination by Hands							
8	N/O			Consumer Advisory			
9	N/O			25	N/A		
10	IN			Highly Susceptible Populations			
Approved Source							
11	IN			26	N/A		
12	N/O			Food/Color Additives and Toxic Substances			
13	IN			27	N/A		
14	N/A			28	OUT		
Protection from Contamination Arm							
15	IN			Conformance with Approved Procedures			
16	OUT			29	N/A		
17	IN			<p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
31				43			
32				44			
Food Temperature Control							
33				45			
34				46			
35				Utensils, Equipment and Vending			
36				47			
Food Identification							
37				48	X		
Prevention of Food Contamination							
38				49	X		
39				Physical Facilities			
40				50			
41				51			
42				52			
				53			
				54			
				55			
				56			

Person in Charge (Signature)	Date:
Inspector (Signature)	Follow-up: NO Follow-up Date:

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment FOUR SEASONS		SANITIZER LEVEL		License # FL 303189
		CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0	
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET	200.0	
Certified Food Safety Manager	YES	SPRAY BOTTLES	0.0	
SANITIZER: CHLORINE,		MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0	

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot and Sour Soup, Hot Hold	185.0	Fried Rice, Hot Hold	155.0	Noodles, Walk In	35.0
Chicken, Cold Hold	33.0	Pork, Prep Fridge	34.0	Noodles, Walk In	33.0
Chicken, Walk In	35.0	High Temp Warewash	137.0		

OBSERVATIONS AND CORRECTIVE ACTIONS

ARM Code Reference	Violations cited in this report must be corrected withing the time frame listed, or as stated in ARM 37.110.239.	Correction Date
4-501.112	High temp ware washer was recorded at 137.5 F. High temp ware washers are required to reach 180 F. PIC agreed to use 3 compartment sink until eco-lab can service the machine.	7-18-2018
4-601.11(A)7-202.12	Surfaces are being sanitized once per day. Food contact surfaces must be cleaned and sanitized every four hours. PIC agreed to begin sanitizing every four hours and changing buckets every four hours as well. Sanitizer buckets were recorded around 200 ppm. Chlorine sanitizer shall be used at a concentration of 50-100 ppm. PIC agreed to use more water in the mixture.	7-18-2018 7-18-2018
4-204.115	High temp ware washer was recorded at 137.5 F. External measuring device displays machine as reaching 187 F. PIC agreed to use 3 compartment sink until eco lab can service the machine.	7-18-2018
4-602.13	Floors, walls, and equipment need a thorough cleaning. Master cleaning schedules are recommended to keep up on cleaning with in the kitchen.	7-18-2018

Person in Charge (Signature)	Date
Inspector (Signature)	Date