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

Establishment: Safeway of Butte #269		No. of Risk Factor/Intervention Violations: 3	Date: 7/18/2018
Address: 310 W Front St		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 11:00
City: Butte MT	County: Silver Bow	Water: City Private (Public) PWS# Butte	Time Out: 1:00
Licensee: Safeway INC	Email: 5025940@safeway.com	Wastewater: City Private (Public) MPDDS# Butte	Risk Category
License #: F / (FL) 313	License Subtype(s): Deli, Bakery, Meat, Produce Retail	Current water test Y/N	1 2 (3) 4

Purpose of Inspection: Regular ✓ Follow-up ___ Pre-opening ___ Complaint ___ Illness ___ HACCP ___ Investigation ___ Other ___

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
	SUPERVISION			
1	(IN) OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	(IN) OUT NA	Certified Food Protection Manager		
	Employee Health			
3	IN (OUT)	Management, food employee and conditional employee, knowledge, responsibilities and reporting		
4	(IN) OUT	Proper use of restriction and exclusion		
5	(IN) OUT	Procedures for responding to vomiting and diarrheal events		
	Good Hygienic Practices			
6	(IN) OUT N/O	Proper eating, tasting, drinking, or tobacco use		
7	(IN) OUT N/O	No discharge from eyes, nose, and mouth		
	Preventing Contamination by Hands			
8	IN OUT (N/O)	Hands clean & properly washed		
9	(IN) OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	(IN) OUT	Adequate handwashing sinks properly set up & accessible		
	Approved Source			
11	(IN) OUT	Food obtained from approved source		
12	IN OUT N/A (N/O)	Food received at proper temperature		
13	(IN) OUT	Food in good condition, safe, & unadulterated		
14	(IN) OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination Arm			
15	(IN) OUT N/A N/O	Food separated & protected		
16	IN (OUT) N/A	Food-contact surfaces: cleaned & sanitized	X	
17	(IN) OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		

	Compliance Status		COS	R
	Time/Temperature Control for Safety			
18	IN OUT N/A (N/O)	Proper cooking time & temperatures		
19	IN OUT N/A (N/O)	Proper reheating procedures for hot holding		
20	IN OUT N/A (N/O)	Proper cooling time & temperatures		
21	(IN) OUT N/A N/O	Proper hot holding temperatures		
22	(IN) OUT N/A N/O	Proper cold holding temperatures		
23	(IN) OUT N/A N/O	Proper date marking & disposition		
24	IN OUT (N/A) N/O	Time as a public health control: procedures & records		
	Consumer Advisory			
25	IN OUT (N/A)	Consumer advisory provided for raw or undercooked foods		
	Highly Susceptible Populations			
26	IN OUT (N/A)	Pasteurized foods used; prohibited foods not offered		
	Food/Color Additves and Toxic Substances			
27	IN OUT (N/A)	Food additives: approved & properly used		
28	(IN) OUT N/A	Toxic substances properly identified, stored, & used		
	Conformance with Approved Procedures			
29	IN OUT (N/A)	Compliance with variance/specialized process/HACCP		

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.

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

			COS	R
		Safe Food and Water		
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
		Food Temperature Control		
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
		Food Identification		
37		Food properly labeled; original container		
		Prevention of Food Contamination		
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

			COS	R
		Proper Use of Utensils		
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
		Utensils, Equipment and Vending		
47	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
		Physical Facilities		
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature): [signature] Date: 7/18/2018

Inspector (Signature): Stephanie Hendry R.S. Follow-up: (YES) NO (Circle one) Follow-up Date: 7/19/2018

Retail Food Establishment Inspection Form part II

Establishment Safeway of Butte #259	**SANITIZER LEVEL**	**License #** FL313	
Current License Posted Y/N	CHEMICAL LOW TEMPERATURE DISH MACHINE	NA	
Certified Food Safety Manager Y/N	WIPING CLOTH BUCKET	200ppm	
HIGH TEMPERATURE DISHMACHINE Temperature NA 180F	SPRAY BOTTLES	NA	
SANITIZER: CHLORINE, QUATERNARY AMMONIUM, IODINE	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200ppm	

TEMPERATURE OBSERVATIONS

ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
Chicken Salad	Deli 2 Door Trauler	34°F	Chicken Stripe	Hot Holding Case	103-98
Turkey Roll	" " " "	36°F	Lettuce	Deli Sandwich Case	40F
Turkey Roll	Deli Display Meat & Cheese	37°F	Sliced Turkey	" " "	40°F
Pasta Salad	Deli Salad Display	38°F	Cheese	Deli Cheese Case	38°F
Potatoe Salad	" " "	38°F	Lettuce	" " "	40°F
Chicken	Hot Holding Case	130-140F	Deli display cheese & Salad - Grab		41-36F
Chicke Wing	" " "	135°F	Deli display chicken Grab		41-38F
Chicken Wing	" " "	136°F	Soup hot holding		138°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code Reference	Violations cited in this report must be corrected withing the time frame listed, as stated in 8-405.11.	Correction Date
	Whole chicken Hot Holding 147°F Salad tube Grab unit 40-38°F	
	Pizza grab case 38-40°F Sliced meat Grab 40-38°F	
	Egg display 38-41°F Egg Display 43-45°F Sour Cream display Case 40°F	
	Meat Display Case 40-38°F Luncheon meat 40-38°F Juice Display 38-41°F	
	Cut Fruit 40-41°F Shrimp cocktail & Sauce 41°F	
	Cut fruit 41°F Produce walk-in 38-41°F	
	2-102.11 (2) (17)	
3	Manager unaware of reporting responsibilities for preventing the transmission of food borne disease by a food employee who has a disease or medical condition that may cause foodborne disease. Discussed issue with Manage & provided the FDA Employee Health and Personal Hygiene Handbook as a resource. COS	
	4-602.11 (C)	
16	Slicers in deli are cleaned twice per day. Equipment food contact surfaces and utensils shall be cleaned at least every 4 hrs.	
	4-702.11 Food contact surfaces of equipment shall be sanitized before use after cleaning. Manager agreed to Clean & Sanitize every 4hrs. COS	
21	3-501.16 TCS Hot Holding - TCS shall be maintained: (1) at 135°F or above. Baked chicken and chicken stripe temped 98-103F	

Person in Charge (Signature) [signature] **Date** 7/20/2018

Inspector (Signature) Stephanie Moody R.S. **Date** 7/18/2018

Retail Food Establishment Inspection Form part II

Establishment Safeway of Butte #259		**SANITIZER LEVEL**	**License #** FL313
Current License Posted Y/N		CHEMICAL LOW TEMPERATURE DISH MACHINE NA	
Certified Food Safety Manager Y/N		WIPING CLOTH BUCKET 200ppm	
HIGH TEMPERATURE DISHMACHINE	Temperature 180°F	SPRAY BOTTLES NO	
SANITIZER: CHLORINE, QUATERNARY AMMONIUM, IODINE		MANUAL DISHWASHING (3 COMPARTMENT SINK) 200ppm	

TEMPERATURE OBSERVATIONS

ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP

OBSERVATIONS AND CORRECTIVE ACTIONS

Code Reference	Violations cited in this report must be corrected withing the time frame listed, as stated in 8-405.11.	Correction Date
	Product out of temperature control was discarded. Manager replaced heat bulb at time of inspection and agreed to not place food in part of the unit that was not properly functioning. Stated would have the unit repaired. COS.	
47	4-501.11 (A) Equipment shall be maintained in a state of repair and condition that meets the requirements under part 4-1 & 4-2. Line running to cooling units in meat room has droplets of water running to unit. Lines are above single-use meat trays used for meat packing. Equipement used for storage of single-use articles may not be located under lines on which water has condensed. Manager agreed to have the unit repair to prevent droplets. Issue is to be resolved by 7/19/2018.	
	7/19/2018 - Follow-up conducted in deli - Hot holding case temperature meet requirement.	

Person in Charge (Signature) [signature] **Date** 7/20/2018

Inspector (Signature) Stephanie Moody R.S. **Date** 7/18/2018