



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	FRONT STREET MARKET	No. of Risk Factor/Intervention Violations	3	Date	2-17-2015
Address	8 W FRONT ST	No. of Repeat Risk Factor/Intervention Violations	0	Time In	02:03:02
City	BUTTE	County:	Silver Bow	Water:	City PWS# MT000017
Licensee:	FRONT STREET MARKET OF BUTTE	Wastewater:	City MPDDS#	Time Out	03:12:52
License #	FL 3136	License Types (s):	EATING ESTABLISHMENT FOOD SERVICE/CATERING (RETAIL) PERISHABLE FOOD DEAI Current water test <u>1</u> <input checked="" type="checkbox"/> <u>2</u> <input type="checkbox"/> <u>3</u> <input type="checkbox"/> <u>4</u> <input type="checkbox"/>		
Purpose of Inspection:	Regular <input type="checkbox"/> Follow-up <input type="checkbox"/> Pre-opening <input type="checkbox"/> Complaint <input checked="" 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

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

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

Compliance Status		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	X	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			

Compliance Status		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		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)	Date:
Inspector (Signature)	Follow-up: NO Follow-up Date:

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Establishment FRONT STREET MARKET	SANITIZER LEVEL		License # FL 3136
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0	
Current License Posted ARM 37.110.238	NO	WIPING CLOTH BUCKET	0.0
Certified Food Safety Manager	YES	SPRAY BOTTLES	200.0
SANITIZER: QUATERNARY,		MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
soup, hot hold	181.0	deli meat, display ref	40.0	pasta salad, salad display ref	43.0
soup, cooling	44.0	cheese, walk-in	38.0	terriaki pasta, cooling	99.0
cheese, cheese ref	38.0	sausage, display ref	38.0		

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
2-501.11	Procedures for vomiting and diarrheal events. You can find the procedures on the BSB web site	2-17-2015
3-501.14	Make sure that all foods are cooled from 135 F to 70 F within 2 hours and from 70F to 41 F within an additional 4 hours. Use ice bath, ref units, and ice paddles. Make sure product is no deeper than 2 1/2 inches if using ref to cool. Make sure that product is stirred on a regular basis to dissipate the heat.	2-17-2015
3-501.16(A) 3-602.11	Cold hold units must hold product temperature at 41 F or lower. Salad display ref is hold product temp at 43-44 F. Old code allowed this temp, new code is 41 F. Proper food labels must be on all products that are transferred from bulk containers. Make sure labels have same information from the bulk container label.	2-24-2015
note	Went over handwathing procedures and hand contamination for ready-to-eat foods. Owner is educating the staff on their procedures for handling ready-to-eat foods. Procedure is to employees to wash their hands and use gloves before handling ready-to-eat foods. Owners are aware that some employees are not following the procedures and working with them to make sure the procedure is followed.	

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