



# 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)]

<b>Establishment</b> FUEL FITNESS	<b>No. of Risk Factor/Intervention Violations</b> 2	<b>Date</b> 7-31-2015
<b>Address</b> 3755 HARRISON AVENUE	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 09:41:31
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> PWS# MT000017	<b>Time Out</b> 09:56:13
<b>Licensee:</b> MIKE BURKS	<b>Wastewater:</b> MPDDS#	<b>Risk Category</b>
<b>License #</b> F 45006	<b>License Types (s):</b> Perishable Food Dealer	Current water test 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>
<b>Purpose of Inspection:</b> 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
<b>SUPERVISION</b>			
1	IN		
Person in charge present, demonstrates knowledge, and performs duties			
2	N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	IN		
Management, food employee and conditional employee, knowledge, responsibilities and reporting			
4	IN		
Proper use of restriction and exclusion			
5	OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>			
6	N/O		
Proper eating, tasting, drinking, or tobacco use			
7	IN		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
8	N/O		
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			
<b>Approved Source</b>			
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			
<b>Protection from Contamination Arm</b>			
15	IN		
Food separated & protected			
16	OUT		
Food-contact surfaces: cleaned & sanitized			
17	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

  

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
18	N/A		
Proper cooking time & temperatures			
19	N/A		
Proper reheating procedures for hot holding			
20	N/A		
Proper cooling time & temperatures			
21	N/A		
Proper hot holding temperatures			
22	IN		
Proper cold holding temperatures			
23	N/A		
Proper date marking & disposition			
24	N/A		
Time as a public health control: procedures & records			

  

Compliance Status		COS	R
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved & properly used			
28	IN		
Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>			
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

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
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
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			
<b>Food Identification</b>			
37			
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
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
<b>Proper Use of Utensils</b>			
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			
<b>Utensils, Equipment and Vending</b>			
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			
<b>Physical Facilities</b>			
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			

<b>Person in Charge (Signature)</b>	<b>Date:</b>
<b>Inspector (Signature)</b>	<b>Follow-up:</b> NO <b>Follow-up Date:</b>

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<b>Establishment</b> FUEL FITNESS	<b>SANITIZER LEVEL</b>	<b>License #</b> F 45006
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET
		0.0
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
muscle milk, ref	40.0				

## 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 need to be in place for cleaning vomiting and diarrheal accidents. The procedures can be found on the BSB web site	8-07-2015
4-501.111	All food equipment must be washed, rinsed, and sanitized. Sanitizer level must be 50ppm-100ppm for chlorine and 200 ppm for QUAT.	7-31-2015

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b>