



# 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>	EAST MIDDLE SCHOOL KITCHEN	<b>No. of Risk Factor/Intervention Violations</b>	0	<b>Date</b>	10-24-2017
<b>Address</b>	2600 GRAND AVE	<b>No. of Repeat Risk Factor/Intervention Violations</b>	0	<b>Time In</b>	08:53:09
<b>City</b>	BUTTE	<b>County:</b>	Silver Bow	<b>Water:</b>	City PWS# MT000017
<b>Licensee:</b>	BUTTE PUBLIC SCHOOLS	<b>Wastewater:</b>	City MPDDS#	<b>Time Out</b>	10:03:59
<b>License #</b>	FL 15836	<b>License Types (s):</b>	SCHOOL CAFETERIA	<b>Risk Category</b>	1 2 3 4
			Current water test		✓

**Purpose of Inspection:** Regular \_\_\_ Follow-up \_\_\_ Pre-opening \_\_\_ Complaint \_\_\_ Illness \_\_\_ HACCP \_\_\_ Investigation \_\_\_ Other \_\_\_

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS	R	Compliance Status		COS	R
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item compliance N/O=not observed N/A=not applicable Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance COS=corrected on-site during inspection R=repeat violation							
<b>SUPERVISION</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN			18	IN		
2	IN			19	N/A		
<b>Employee Health</b>				<b>Consumer Advisory</b>			
3	IN			25	N/A		
4	IN			<b>Highly Susceptible Populations</b>			
5	IN			26	IN		
<b>Good Hygienic Practices</b>				<b>Food/Color Additives and Toxic Substances</b>			
6	N/O			27	N/A		
7	IN			28	IN		
<b>Preventing Contamination by Hands</b>				<b>Conformance with Approved Procedures</b>			
8	IN			29	N/A		
9	IN			<b>Risk factors</b> 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.			
10	IN						
<b>Approved Source</b>							
11	IN						
12	N/O						
13	IN						
14	N/A						
<b>Protection from Contamination Arm</b>							
15	IN						
16	IN						
17	IN						

## GOOD RETAIL PRACTICES

Compliance Status		COS	R	Compliance Status		COS	R
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 <b>not</b> in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation							
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43			
31				44			
32				45			
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33				46			
34				47			




Person in Charge (Signature)

*Karen Brauberg*

Date

*10.24.17*

Inspector (Signature)

*John P. Hill 124*

Date

*10/24/17*