



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	GOODWILL TAVERN	No. of Risk Factor/Intervention Violations	0	Date	4-01-2016
Address	703 N. MONTANA	No. of Repeat Risk Factor/Intervention Violations	0	Time In	02:35:14
City	BUTTE	County:	Silver Bow	Water:	PWS# MT000017
Licensee:	ANNE M. SHEEHAN	Wastewater:	MPDDS#	Risk Category	
License #	F 43853	License Types (s):	Tavern or Bar	Current water test	1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>
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

Compliance Status		COS		R	
<p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R</p> <p>IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation</p>					
SUPERVISION		Potentially Hazardous Food Time/Temperature			
1	IN	Person in charge present, demonstrates knowledge, and performs duties			18 N/A
2	N/A	Certified Food Protection Manager			19 N/A
Employee Health		20 N/A			
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting			21 N/A
4	IN	Proper use of restriction and exclusion			22 N/A
5	IN	Procedures for responding to vomiting and diarrheal events			23 N/A
Good Hygienic Practices		24 N/A			
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands		Consumer Advisory			
8	IN	Hands clean & properly washed			25 N/A
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN	Adequate handwashing sinks properly set up & accessible			Highly Susceptible Populations
Approved Source		26 N/A			
11	N/A	Food obtained from approved source			
12	N/A	Food received at proper temperature			Food/Color Additives and Toxic Substances
13	N/A	Food in good condition, safe, & unadulterated			27 N/A
14	N/A	Required records available: shellstock tags, parasite destruction			28 IN
Protection from Contamination Arm		Conformance with Approved Procedures			
15	N/A	Food separated & protected			29 N/A
16	IN	Food-contact surfaces: cleaned & sanitized			
17	N/A	Proper disposition of returned, previously served, reconditioned, & unsafe food			

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	
<p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</p> <p>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</p>					
Safe Food and Water		Proper Use of Utensils			
30		Pasteurized eggs used where required			43
31		Water & ice from approved source			44
32		Variance obtained for specialized processing methods			45
Food Temperature Control		46			
33		Proper cooling methods used; adequate equipment for temperature control			
34		Plant food properly cooked for hot holding			Utensils, Equipment and Vending
35		Approved thawing methods used			47
36		Thermometers provided & accurate			48
Food Identification		49			
37		Food properly labeled; original container			
Prevention of Food Contamination		Physical Facilities			
38		Insects, rodents, & animals not present			50
39		Contamination prevented during food preparation, storage & display			51
40		Personal cleanliness			52
41		Wiping cloths: properly used & stored			53
42		Washing fruits & vegetables			54
					55
					56

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

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Establishment GOODWILL TAVERN	SANITIZER LEVEL	License # F 43853
Current License Posted ARM 37.110.238	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Certified Food Safety Manager	WIPING CLOTH BUCKET	0.0
SANITIZER: CHLORINE,	SPRAY BOTTLES	0.0
	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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

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