



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	HENNESSY MARKET	No. of Risk Factor/Intervention Violations	2	Date	2-12-2016
Address	32 EAST GRANITE STREET	No. of Repeat Risk Factor/Intervention Violations	0	Time In	09:14:51
City	BUTTE	County:	Silver Bow	Water:	City PWS# MT000017
Licensee:	HENNESSY MARKET LLC	Wastewater:	City MPDDS#	Time Out	10:38:26
License #	FL 81710	License Types (s):	PERISHABLE FOOD DEALER	Risk Category	1 2 3 4
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

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	Compliance Status			COS	R
SUPERVISION									
1	IN	Person in charge present, demonstrates knowledge, and performs duties			18	N/O	Proper cooking time & temperatures		
2	OUT	Certified Food Protection Manager			19	N/O	Proper reheating procedures for hot holding		
Employee Health									
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting			20	N/O	Proper cooling time & temperatures		
4	IN	Proper use of restriction and exclusion			21	N/O	Proper hot holding temperatures		
5	IN	Procedures for responding to vomiting and diarrheal events			22	OUT	Proper cold holding temperatures		
Good Hygienic Practices									
6	IN	Proper eating, tasting, drinking, or tobacco use			23	IN	Proper date marking & disposition		
7	IN	No discharge from eyes, nose, and mouth			24	N/A	Time as a public health control: procedures & records		
Preventing Contamination by Hands									
8	IN	Hands clean & properly washed			Consumer Advisory				
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			25	N/A	Consumer advisory provided for raw or undercooked foods		
10	IN	Adequate handwashing sinks properly set up & accessible			Highly Susceptible Populations				
Approved Source									
11	IN	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances				
13	IN	Food in good condition, safe, & unadulterated			27	N/A	Food additives: approved & properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	IN	Toxic substances properly identified, stored, & used		
Protection from Contamination Arm									
15	IN	Food separated & protected			Conformance with Approved Procedures				
16	IN	Food-contact surfaces: cleaned & sanitized			29	N/A	Compliance with variance/specialized process/HACCP		
17	N/O	Proper disposition of returned, previously served, reconditioned, & unsafe food			<p>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.</p>				

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

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
30		Pasteurized eggs used where required			43		In-use utensils: properly stored		
31		Water & ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored & used		
Food Temperature Control									
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			Utensils, Equipment and Vending				
35		Approved thawing methods used			47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36		Thermometers provided & accurate			48		Warewashing facilities: installed, maintained, & used; test strips		
Food Identification									
37		Food properly labeled; original container			49		Non-food contact surfaces clean		
Prevention of Food Contamination									
38		Insects, rodents, & animals not present			Physical Facilities				
39		Contamination prevented during food preparation, storage & display			50		Hot & cold water available; adequate pressure		
40		Personal cleanliness			51		Plumbing installed; proper backflow devices		
41		Wiping cloths: properly used & stored			52		Sewage & waste water properly disposed		
42		Washing fruits & vegetables			53		Toilet facilities: properly constructed, supplied, & cleaned		
Person in Charge (Signature) <i>Paul Davy</i> Date: 2-12-16									
Inspector (Signature) <i>Anna E. Androschek</i>					Follow-up: NO			Follow-up Date:	

