



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 JAVA JUNCTION	No. of Risk Factor/Intervention Violations 4	Date 8-22-2017
Address FRONT AND MONTANA	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:23:31
City BUTTE County: Silver Bow	Water: PWS# MT000017	Time Out 10:44:33
Licensee: BETH SCHWARTZMILLER	Wastewater: MPDDS#	Risk Category
License # F 303964	License Types (s): Perishable Food Dealer	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

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
SUPERVISION			
1	IN		
2	N/A		
Employee Health			
3	IN		
4	IN		
5	OUT		
Good Hygienic Practices			
6	N/O		
7	IN		
Preventing Contamination by Hands			
8	N/O		
9	OUT		
10	OUT		
Approved Source			
11	IN		
12	N/O		
13	IN		
14	N/A		
Protection from Contamination Arm			
15	IN		
16	OUT		
17	N/O		

Compliance Status		COS	R
Potentially Hazardous Food Time/Temperature			
18	N/A		
19	N/A		
20	N/A		
21	N/A		
22	IN		
23	IN		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	IN		
Conformance with Approved Procedures			
29	N/A		

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
Safe Food and Water			
30			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45			
46			
Utensils, Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			

Person in Charge (Signature) *Beth Schwartzmiller* **Date:** _____
Inspector (Signature) *John Sullivan* **Follow-up:** NO **Follow-up Date:** _____

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Establishment JAVA JUNCTION	SANITIZER LEVEL	License # F 303964
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	NO	WIPING CLOTH BUCKET
Certified Food Safety Manager	YES	SPRAY BOTTLES
SANITIZER: CHLORINE,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk, Stand Up Fridge	36.0				

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	Facility did not have vomiting and diarrhea clean up kit. Person in charge agreed to get kit.	
3-301.11	Toast is prepared on site, facility does not have gloves for handling Ready To Eat toast once it is cooked. Because food handlers can be a source of contamination bare hand contact with food is prohibited. Person in charge agreed to get gloves and to wash hands and then apply gloves when handling ready to eat food. Ice scoops are also placed directly in the ice machine. Handles for the ice scoops must be out of direct contact with the ice since ice is a ready to eat food. Person in charge agreed to remove ice scoops and store so they are not a contaminant.	
5-205.11	Hand wash sink is being doubled as a dish sink. Hand wash sinks can only be used for hand washing to prevent cross contamination. Person in charge agreed to use three compartment sink for dishes and hand wash sink for hand washing only.	
4-501.114	No sanitizer was prepared when I arrived, Person in charge mixed a bleach solution of sanitizer. The sanitizer levels were over 200 ppm. Discussed getting test strips and testing sanitizer after preparing. Sanitizer levels should be between 50 ppm ans 100 ppm.	
note	Discussed taking temperatures of fridge throughout the day to insure product is being held below 41F. Discussed getting test strips to test bleach solution. solution should be measured between 50 ppm to 100 ppm.	

Person in Charge (Signature) <i>Brian J Hudson</i>	Date 8/22/17
Inspector (Signature) <i>Jan Feltner</i>	Date 8/22/17