



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	NANCYS PASTYS & CATERING	No. of Risk Factor/Intervention Violations	1	Date	5-24-2017
Address	2810 PINE	No. of Repeat Risk Factor/Intervention Violations	0	Time In	08:29:24
City	BUTTE	County:	Silver Bow	Water:	City PWS# MT000017
Licensee:	NANCY E MCLAUGHLIN	Wastewater:	City MPDDS#	Time Out	08:51:58
License #	FL 3276	License Types (s):	EATING ESTABLISHMENT FOOD SERVICE/CATERING (RETAIL) Current water test <u>1</u> <u>2</u> <u>3</u> <input checked="" type="checkbox"/> <u>4</u>		
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	Person in charge present, demonstrates knowledge, and performs duties	
2	IN	Certified Food Protection Manager	
Employee Health			
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	
Good Hygienic Practices			
6	IN	Proper eating, tasting, drinking, or tobacco use	
7	IN	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	IN	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	
Approved Source			
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	
Protection from Contamination Arm			
15	IN	Food separated & protected	
16	IN	Food-contact surfaces: cleaned & sanitized	
17	N/A	Proper disposition of returned, previously served, reconditioned, & unsafe food	

Compliance Status		COS	R
Potentially Hazardous Food Time/Temperature			
18	N/O	Proper cooking time & temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time & temperatures	
21	IN	Proper hot holding temperatures	
22	IN	Proper cold holding temperatures	
23	IN	Proper date marking & disposition	
24	N/A	Time as a public health control: procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved & properly used	
28	IN	Toxic substances properly identified, stored, & used	
Conformance with Approved Procedures			
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	
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Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water & ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
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	
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
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
Proper Use of Utensils			
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	
Utensils, Equipment and Vending			
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	
Physical Facilities			
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	

Person in Charge (Signature)	<i>Nancy M. Laughran</i>	Date:	5/24/17
Inspector (Signature)	<i>[Signature]</i>	Follow-up:	NO
		Follow-up Date:	

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Establishment NANCYS PASTYS & CATERING	SANITIZER LEVEL	License # FL 3276
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	NO	0.0
Certified Food Safety Manager	YES	50.0
SANITIZER: CHLORINE,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
refrigerator in back cheese	38.0	coleslaw in refrigerator	34.0	walkin in cooler ground beef	41.0
dough just placed walk in cooler	45.0	Gravy just placed in hot hold	110.0		

OBSERVATIONS AND CORRECTIVE ACTIONS
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ARM Code Reference	Violations cited in this report must be corrected within the time frame listed, or as stated in ARM 37.110.239.	Correction Date
2-501.11	no vomiting and diarrhea kit. Must buy and purchase and vomiting and diarrhea	5-24-2017

Person in Charge (Signature) <i>Nancy M. Longman</i>	Date 5/24/17
Inspector (Signature) <i>M. Lewis R5</i>	Date 5/24/17