



# 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>	MONTANA TECH DINING SERVICE CO	<b>No. of Risk Factor/Intervention Violations</b>	6	<b>Date</b>	11-03-2016
<b>Address</b>	25 BASIN CREEK RD	<b>No. of Repeat Risk Factor/Intervention Violations</b>	0	<b>Time In</b>	07:44:46
<b>City</b>	BUTTE	<b>County:</b>	Silver Bow	<b>Water:</b>	PWS# MT000017
<b>Licensee:</b>	MONTANA TECH	<b>Wastewater:</b>	MPDDS#	<b>Risk Category</b>	
<b>License #</b>	F 40547	<b>License Types (s):</b>	Eating Establishment	Current water test	1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>
<b>Purpose of Inspection:</b>	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
<b>SUPERVISION</b>							
1	OUT			18	IN		
2	IN			19	N/O		
<b>Employee Health</b>							
3	IN			20	N/O		
4	IN			21	IN		
5	OUT			22	OUT		
<b>Good Hygienic Practices</b>							
6	OUT			23	IN		
7	IN			24	N/A		
<b>Preventing Contamination by Hands</b>							
8	OUT			<b>Consumer Advisory</b>			
9	IN			25	N/A		
10	IN			<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>							
11	IN			26	N/A		
12	IN			<b>Food/Color Additives and Toxic Substances</b>			
13	IN			27	N/A		
14	N/A			28	IN		
<b>Protection from Contamination Arm</b>							
15	OUT			<b>Conformance with Approved Procedures</b>			
16	IN			29	N/A		
17	IN			<p><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.</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				43			
31				44	X		
32				45	X		
<b>Food Temperature Control</b>							
33				46			
34				<b>Utensils, Equipment and Vending</b>			
35				47			
36				48			
<b>Food Identification</b>							
37	X			49	X		
<b>Prevention of Food Contamination</b>							
38				<b>Physical Facilities</b>			
39				50			
40				51			
41				52			
42				53			
				54			
				55			
				56			

<b>Person in Charge (Signature)</b>	<b>Date:</b>
<b>Inspector (Signature)</b>	<b>Follow-up: NO</b>
	<b>Follow-up Date:</b>

