



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 | ORO FINO COFFEE, BUTTE | No. of Risk Factor/Intervention Violations | 4 | Date | 10-19-2017 |
| Address | 68 W Park | No. of Repeat Risk Factor/Intervention Violations | 0 | Time In | 01:22:05 |
| City | Butte | County: | Silver Bow | Water: | CITY PWS# CITY |
| Licensee: | Mathew Haynes | Wastewater: | CITY | MPDDS# | |
| License # | Retail Food Small 312 | License Types (s): | | 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 | |
|--|-----|---|--|---|--|
| SUPERVISION | | | | | |
| 1 | OUT | Person in charge present, demonstrates knowledge, and performs duties | | | |
| 2 | N/A | 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 | N/A | Procedures for responding to vomiting and diarrheal events | | | |
| Good Hygienic Practices | | | | | |
| 6 | N/A | Proper eating, tasting, drinking, or tobacco use | | | |
| 7 | IN | No discharge from eyes, nose, and mouth | | | |
| Preventing Contamination by Hands | | | | | |
| 8 | OUT | Hands clean & properly washed | | | |
| 9 | N/A | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | |
| 10 | OUT | Adequate handwashing sinks properly set up & accessible | | | |
| Approved Source | | | | | |
| 11 | IN | Food obtained from approved source | | | |
| 12 | N/A | Food received at proper temperature | | | |
| 13 | N/A | Food in good condition, safe, & unadulterated | | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | | |
| Protection from Contamination Arm | | | | | |
| 15 | N/A | Food separated & protected | | | |
| 16 | OUT | Food-contact surfaces: cleaned & sanitized | | | |
| 17 | N/O | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | |

| Compliance Status | | COS | | R | |
|--|-----|---|--|---|--|
| Potentially Hazardous Food Time/Temperature | | | | | |
| 18 | N/A | Proper cooking time & temperatures | | | |
| 19 | N/A | Proper reheating procedures for hot holding | | | |
| 20 | N/A | Proper cooling time & temperatures | | | |
| 21 | N/A | Proper hot holding temperatures | | | |
| 22 | IN | Proper cold holding temperatures | | | |
| 23 | N/A | 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

| 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 | X | 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>Ana Magan Babi</i> | Date: | 10-19-17 |
| Inspector (Signature) | <i>Debi Salminen RS</i> | Follow-up: | YES |
| | | Follow-up Date: | 10-24-2017 |

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|---|---|--------------------------------|
| Establishment ORO FINO COFFEE, BUTTE | SANITIZER LEVEL | License # Retail Food S |
| | CHEMICAL LOW TEMPERATURE DISH MACHINE | 0.0 |
| Current License Posted ARM 37.110.238 | NO | WIPING CLOTH BUCKET |
| | | 0.0 |
| Certified Food Safety Manager | YES | SPRAY BOTTLES |
| | | 0.0 |
| SANITIZER: CHLORINE, | MANUAL DISHWASHING (3 COMPARTMENT SINK) | 0.0 |

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|----------------|------|---------------|------|---------------|------|
| Milk, Reach In | 38.0 | | | | |
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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 |
|--------------------|---|-----------------|
| 2-103.11 (A)-(O) | Employee was knowledgeable on food borne illness symptoms and when to restrict and exclude employees from work. Although proper training on hand washing and sanitizing must be taught to all employees. | 10-20-2017 |
| 2-301.16 | Employees are using hand santizer in place of hand washing. Hand washing is an important step in reducing bacteria and preventing food born illness. Employee agreed to obtain hand soap and use when washing hands from now on. | 10-20-2017 |
| 6-301.11 | Facility does not have hand soap supplied at the hand sink, soap must be readily available at hand sink. Proper hand washing requires soap, water, and paper towels. Rinse, lather soap for 20 seconds, rinse, and turn faucet off with paper towel. Paper towels should be placed in a more convenient location, I recommend getting a paper towel holder and positioning it close to the hand sink. | 10-20-2017 |
| 4-501.115 | Facility is not using sanitizer daily. Sanitizer buckets need to be used where coffee is being prepared. Santizer buckets must be changed out every four hours or as needed. Bleach product or Quaternary ammonia can both be used as a sanitizer. Discussed when using bleach to use a cap full per gallon. Also discussed with employee obtaining test strips to insure chemicals are measuring at proper ppm. Proper dish washing procedures are not being performed. Dishes must be washed, rinsed, sanitized, and air dried in that order. Proper signage for Oro Fino in the three compartment sink will help remind employees of these proper steps. | 10-20-2017 |
| 4-101.16 | Sponges are not to be used in facility. Sponges can harbor bacteria. Single use wash cloths or wash cloths that are laundered must be used for washing and sanitizing. | 10-20-2017 |
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| Person in Charge (Signature) <i>Ana Megan Baker</i> | Date 10-19-17 |
| Inspector (Signature) <i>Debi Palminteri RS</i> | Date 10-19-17 |