



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 PARK 217	No. of Risk Factor/Intervention Violations 1	Date 7-13-2017
Address 217 WEST PARK ST	No. of Repeat Risk Factor/Intervention Violations 0	Time In 02:21:20
City BUTTE County: Silver Bow	Water: CITY PWS# 000170	Time Out 02:30:51
Licensee: TOM MADRAZO	Wastewater: CITY MPDDS#	Risk Category
License # FL 308471	License Types (s): EATING ESTABLISHMENT, TAVERN OR BAR Current water test 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
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	IN		
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	IN		
Required records available: shellstock tags, parasite destruction			
Protection from Contamination Arm			
15	IN		
Food separated & protected			
16	IN		
Food-contact surfaces: cleaned & sanitized			
17	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food			
Potentially Hazardous Food Time/Temperature			
18	IN		
Proper cooking time & temperatures			
19	IN		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time & temperatures			
21	N/O		
Proper hot holding temperatures			
22	IN		
Proper cold holding temperatures			
23	OUT		
Proper date marking & disposition			
24	N/A		
Time as a public health control: procedures & records			
Consumer Advisory			
25	IN		
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

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			
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) *[Signature]* **Date:** 7/13/17

Inspector (Signature) *[Signature]* **Follow-up:** NO **Follow-up Date:**

