



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	METALS BANC COFFEE DBA PARK &	No. of Risk Factor/Intervention Violations	5	Date	3-14-2017
Address	8 W PARK ST STE A	No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:02:12
City	BUTTE	County:	Silver Bow	Water:	City PWS# MT000017
Licensee:	RON UELAND	Wastewater:	City MPDDS#	Time Out	10:46:35
License #	FL 306416	License Types (s):	EATING ESTABLISHMENT	Risk Category	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

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	N/O	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	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X		
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	OUT	Food in good condition, safe, & unadulterated			
14	N/A	Required records available: shellstock tags, parasite destruction			
Protection from Contamination Arm					
15	OUT	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	IN	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time & temperatures			
21	IN	Proper hot holding temperatures			
22	OUT	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

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	X	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	X	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>[Signature]</i>	Date:	3-14-17
Inspector (Signature)	<i>[Signature]</i>	Follow-up:	YES
		Follow-up Date:	3-21-2017

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Establishment METALS BANC COFFEE DBA PARK &	SANITIZER LEVEL	License # FL 306416
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES 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
Ham, Prep Table	47.0	Pico De Galo, Prep Table	42.0	Steak, Cooked on Grill	157.0
Ham, Prep Fridge	40.0	Cheese Shredded, Back Prep Table	41.0	Pooled Eggs, Back Prep Fridge	43.0
Corned Beef, Being Cooked	200.0	Sausage Gravy, Stove Top	154.0	Sausage Gravy, Walk-In	39.0

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
3-301.11	Employee was dicing tomatoes with bare hands. No bare hand contact with ready to eat food is important to prevent cross contamination and bacterial spread. Employee put on gloves and agreed to wash hands and apply gloves when preparing ready to eat foods and when switching tasks.	
3-101.11	Biscuits are being stored in drawer under grill, the grill is filthy and grease is leaking down into drawers below. Grill must be totally repaired or replaced to prevent contamination.	3-21-2017
3-304.11	Food is being contaminated by other foods. Lids for containers must be kept clean or removed to avoid cross contamination.	
4-501.113	Mechanical warewash machine is not producing high enough temperatures and there is no chemical residual. Warewash machine must be repaired. Testing the dishwasher for chemical residual and correct temperatues should be done daily.	
	use test strips to insure accuracy. Sanitizer buckets should be changed every four hours or when needed.	
3-501.16(A) 3-307.11	Foods such as ham, pico de galo, and pooled eggs are being held at temperatures greater than 41F. Foods above 41 degrees can harbor harmful bacteria. Please take temperatures of all fridges regularly to insure holdiing below 41F. Milk crate is being used as stand for microwave, there is no way to clean or sanitizer this to avoid cross contamination. Garbage bins should be cleaned inside and outside to prevent cross contamination. Handles for fridges and drawers must be cleaned daily to prevent cross contamination. Overall cleaning of the kitchen must be addressed.	3-15-2017
3-304.14	Sanitation cloths are not being used. Please use clothes with sanitizer from sanitizer buckets.	
3-304.12	Knives are being stored between the prep fridge and the prep counter, this is a dirty area and knives cannot be kept clean. Knives must be kept in a dry, clean, sanitary environment.	3-15-2017
note	Pooled eggs are being kept in large tub above 41F for 3 days. Pooled eggs can only be prepped and use the days of use.	

Person in Charge (Signature)	Date 5-14-17
Inspector (Signature)	Date 3-14-17