

Retail Food Establishment Inspection Report part I



City Buffe County: Silver Bow Water: City Licensee: Premier Food Service Email: Buffe pizzer or the grand, Wastewater: City License # FAFD 3/037/ License Subtype(s):	tor/Intervention Violations Private Public PWS#				
County: Silver Boow Water: City Licensee: France Factor Food Service Email: Outto Pizzer outher and Wastewater: City License # FAED 377 License Subtype(s): Purpose of Inspection: Regular Follow-up Pre-opening Complaint FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HI Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Compliance Status Cos R Compliance SUPERVISION 1 NOUT Person in charge present, demonstrates knowledge, and performs duties 2 INOUTNA Certified Food Protection Manager 1 NOUT Person in charge present, demonstrates knowledge, and performs duties 2 INOUTNA Certified Food Protection Manager 1 NOUT Proper use of restriction and exclusion 22 NOUTN/A 1 NOUT Proper use of restriction and exclusion 22 NOUTN/A 1 NOUT Proper use of restriction and exclusion 22 NOUTN/A 1 NOUT N/O Proper eating, tasting, drinking, or tobacco use 24 NOUTN/A 1 NOUT N/O Proper eating, tasting, drinking, or tobacco use 24 NOUTN/A 1 NOUT N/O Hands clean & properly washed 25 IN OUT 25 IN OUT 26 IN OUT 26 IN OUT 27 IN OUT 27 IN OUT 28 IN OUT 10 IN OU	Private Public PWS# Risk Category Current water test Y/N 1 2 3 4 4				
County: Silver Bow Water: City County: Silver Bow Water: City Considerate Compliance Compliance Compliance Compliance Compliance Considerate Considera	Private Public MPDDS# Risk Category Current water test Y/N				
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12 IN OUT N/A(N/O) Food received at proper temperature 28 M OUT N/A					
	Conformance with Approved Procedures				
Required records available: shellstock tags,	Compliance with variance/specialized				
14 IN OUT (NA N/O parasite destruction 29 IN OUT (NA N/O	process/HACCP				
Protection from Contamination Arm					
	Risk factors are improper practices or procedures identified as the most				
	prevalent contributing factors of foodborne illness or injury. Public Health				
17 UN OUT	ons are control measures to prevent foodborne illness or injury.				
reconditioned, & unsafe food GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the addition of pathogens, c	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				
COS R	COS				
Safe Food and Water	Proper Use of Utensils				
	tensils: properly stored				
	s, equipment & linens: properly stored, dried, & handled				
AND	ngle-use/single-service articles: properly stored & used oves used properly				
Proper cooling methods used: adequate equipment for	oves used properly Utensils, Equipment and Vending				
temperature control	Food & non-food contact surfaces cleanable				
	operly designed, constructed, & used				
36 Thermometers provided & accurate 49 No	49 Non-food contact surfaces clean				
Food Identification	Physical Facilities				
	ot & cold water available; adequate pressure				
Contamination prevented during food preparation, storage & display	ewage & waste water properly disposed				
39 Contamination prevented during food preparation, storage & display 53 To	oilet facilities: properly constructed, supplied, & cleaned				
40 Personal cleanliness 54 Ga	Garbage & refuse properly disposed; facilities maintained				
42 Washing fruits & vegetables 56 Ad					
Damon in Charge (Signature)	Date: 3/23/17				
Person in Charge (Signature) Inspector (Signature) Follow-up	Date.				

	Retail F	ood Estab	lishmei	nt Inspect	tion Form	part IIPage 8	ı <u>f</u>
Establishment Pizza Ranch			SANITIZER L	EVEL		License #	FL 3103
Current License Posted(P)N			CHEMICAL LOW	TEMPERATURE DISH M	ACHINE Na		
Certified Food	l Safety Manager Y / 🕅		WIPING CLOTH E	OCKET 200 P	0m		
HIGH TEMPERAT	TURE DISHMACHINE Tem	perature 1710	SPRAY BOTTLES	nla			
	ORINE, QUATERNARY AMMO		MANUAL DISHWA	ASHING (3 COMPARTME	ENT SINK) 300	PPM	
ITEM	TURE OBSERVAT	EATION	TEMP	ITEM		DCATION	TEMP
rmesian Cl		Cook	380	Cooked Chic		In Cooler	409
adven Ba			270	Chedder Chees		Prop Line	270
radian Baca		Pizza Prep Station		Tomato Sauce	1 (1 1 1 2	Pizza Prep Station	270
maine	Reach In Co		400	Conadian Bac		In Coder	380
Holding St.	tion # Mushed Po	t. toes	1730	Cooked Chi	1 7 1		1270
ad Com	Buffet Line	/ / /	1500	Beef Soup	1 1/1 . 1	Line	1800
scr Bross			390	Cut between	B FE L	Line	40°
DCC. C	154601511	<i>~</i>	اد	Cul celluec	DWAC	VINC	10
		OBSERVA	TIONS AND	CORRECTIVE	ACTIONS		
Code Reference	Violations ci	ited in this report must	be corrected w	rithing the time fram	e listed, as stated in	8-405.11.	Correction Da
161.60	No Certific	d Food Mar	Pager or	staff a	time of i	rspection Per	6/23/i
	Conversation						cm.
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10						etween 117-1270	(LU, J.
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	stated as the	ar not rull	y dry.	Discuss	icd fully a	indrying	
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Person in Ch	arge (Signature)	- VV	$\angle \setminus$			Date 3/23/	17
Inspector (Si	gnature) //	Cul				Date 63 23	ויי