



# 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>	SILVER BOW PIZZA PARLOR	<b>No. of Risk Factor/Intervention Violations</b>	1	<b>Date</b>	3-29-2016
<b>Address</b>	3500 HARRISON	<b>No. of Repeat Risk Factor/Intervention Violations</b>	1	<b>Time In</b>	01:45:43
<b>City</b>	BUTTE	<b>County:</b>	Silver Bow	<b>Water:</b>	City PWS# MT000017
<b>Licensee:</b>	Ginas of Montana Inc.		<b>Wastewater:</b>	City	MPDDS#
<b>License #</b>	FL 2280	<b>License Types (s):</b>	EATING ESTABLISHMENT	<b>Current water test</b>	1 2 <input checked="" type="checkbox"/> 3 4
<b>Purpose of Inspection:</b>	Regular	Follow-up <input checked="" type="checkbox"/>	Pre-opening	Complaint	Illness
				HACCP	Investigation
					Other

## 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
<b>SUPERVISION</b>			
1	IN		
2	IN		
<b>Employee Health</b>			
3	N/O		
4	N/O		
5	OUT		X
<b>Good Hygienic Practices</b>			
6	N/O		
7	IN		
<b>Preventing Contamination by Hands</b>			
8	N/O		
9	N/O		
10	IN		
<b>Approved Source</b>			
11	N/O		
12	N/O		
13	IN		
14	N/A		
<b>Protection from Contamination Arm</b>			
15	IN		
16	IN		
17	N/A		

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
18	N/O		
19	N/O		
20	N/O		
21	N/O		
22	IN		
23	N/O		
24	N/A		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	IN		
<b>Conformance with Approved Procedures</b>			
29	N/A		

**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	
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Safe Food and Water		COS	R
30	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
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		COS	R
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		
<b>Utensils, Equipment and Vending</b>			
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		
<b>Physical Facilities</b>			
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		

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

