



Montana Retail Food Establishment Inspection Report

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 correction of critical items violations may result in cessation of food service operation. (ARM 37.110.239.5)

Establishment SNO-KNUZ Address: 2024 FLORIDA T City: BUTTE State: MT Zip Code: Owner Name: STEPHANIE HASSLER Establishment Phone #: 406-782-6833	# of Risk Factors Violations: 0 Date: 5/16/2014 # of Repeated Risk Factors Violations: 0 Risk Category: 1 Purpose of Inspection: Regular License Type: Mobile Food Se License #: F45226 water: city wastewater: city
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT= not in compliance N/O= not observed N/A= not applicable

Demonstration of Knowledge - all of subchapter 2
 In Person in Charge present, demonstrates knowledge:

Employee Health ARM 37.110.210
 In Ill food employees retracted:
 In No discharge from eyes, nose, mouth:

Good Hygienic Practices ARM 37.110.210
 N/O Proper eating, tasting, drinking, or tobacco use:
 In Maintain personal cleanliness during work:

Preventing Contamination by Hands ARM 37.110.210
 N/O Hands cleaned properly washed:
 In Minimize bare hand contact with ready-to-eat foods:
 In Handwash sink properly set up accessible:

Approved Source ARM 37.110.204
 In Food obtained from approved source:
 N/A Food recieved at proper temperature:
 In Food in good condition, safe, unadulterated:
 N/A Required records available: shell stock tags:

Protection from Contamination ARM 37.110.206
 In Food seperated protected:
 N/A Food-contact surfaces: cleaned sanitized:
 NA Proper disposition of returned, served, unsafe food:

Potentially Hazardous Food Time/Temperature ARM 37.110.207
 N/A Proper cooking time temperature:
 N/A Proper reheating procedures for hot holding:
 N/A Proper cooling time temperatures:
 N/A Proper hot holding temperatures:
 N/A Proper cold hold temperatures:
 N/A Proper date marking disposition:
 N/A Time as a public health control: procedure records:

Consumer Advisory
 N/A Consumer advisory provided for raw or undercooked foods:

Highly Susceptible Population ARM 37.110.252
 N/A Pasteurized foods used; prohibited foods not offered:

Chemical ARM 37.110.231
 N/A Food additives: approved properly used:
 In Toxic substances properly identified, stored, used:

Conformance with Approved Procedures ARM 37.110.254 255
 N/A Compliance with variance, specialized process, HACCP plan:

Rick factors are improper practices or procedures identified as the most prevalent contribution factors of foodborne illness or injury. Public Health Intervention are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES Check mark is violation

Good Retail Practices are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food and water

- Pasteurized eggs used where required
- Water ice from approve source
- Variance obtained for specialized processing methods

Food Temperature Control

- Proper cooling methods used; adequate equipment temp contro
- Plant food properly cooked for hot holding
- Approved thawing methods
- Thermometers provided accurate

Food Identification

- Food properly labeled; original containers

Prevention of Food Contamination

- Insects, rodents, animals not present
- Contamination prevented during food preparation, storage, display
- Personal cleanliness
- Wiping cloths: properly used stored
- Washing fruits vegetables

Proper Use of Utensils

- In use utensils: properly stored
- Utensils, equipment: properly stored
- Single-use/single-service items: properly stored, used
- Gloves used properly

Utensils, Equipment Vending

- Food non-food contact surfaces cleanable, prperly designed, constructed used
- Non-food contact surfaces clean
- Warewash facilities:installed, maintain used; test strips

Physical Facilities

- Hot cold water available; adequate pressure
- Plumbing installed; proper back flow devices
- Sewage wastewater properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage refuse properly disposed ; facilites maintained
- Physical facilities installed; maintained cleaned
- Adequate ventilation lighting

Person in Charge (Signature) _____

Date: _____

Inspector (Signature) _____

Date: _____



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Establishment: SNO-KNUZ	Address: 2024 FLORIDA T	License #: F45226
Current License Posted: yes	Follow-up inspection: no	
Certified Food Safety Manger:	Follow-up inspection Date:	

Sanitizer

Sanitizer Wiping Cloth Bucket:	Sanitizer 3 Compartment Sink:
Sanitizer Level Wiping Cloth Bucket:	Sanitizer Level 3 Compartment Sink:
Sanitizer Spray Bottle:	Sanitizer Low Temp Ware Washer:
Sanitizer Level Spray Bottle:	Ware Washer Temperature:

Temp Observation

Critical Violations

Non Critical Violations

Observations and Corrective Actions

No violations at time of inspection

Person in Charge (Signature) _____

Date: _____

Inspector (Signature) _____

Date: _____