



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	SOHO ASIAN CUSINE	No. of Risk Factor/Intervention Violations	2	Date	5-17-2016
Address	60 E BROADWAY	No. of Repeat Risk Factor/Intervention Violations	1	Time In	01:35:30
City	BUTTE	County:	Silver Bow	Water:	City PWS# MT000017
Licensee:	VICKY LUO	Wastewater:	City MPDDS#	Time Out	02:17:02
License #	FL 301532	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					
<p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R</p> <p>IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation</p>									
SUPERVISION		Potentially Hazardous Food Time/Temperature							
1	IN	Person in charge present, demonstrates knowledge, and performs duties			18	N/O	Proper cooking time & temperatures		
2	IN	Certified Food Protection Manager			19	N/O	Proper reheating procedures for hot holding		
Employee Health		Good Hygienic Practices							
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			6	N/A	Proper eating, tasting, drinking, or tobacco use		
4	IN	Proper use of restriction and exclusion			7	IN	No discharge from eyes, nose, and mouth		
5	OUT	Procedures for responding to vomiting and diarrheal events		X	Preventing Contamination by Hands				
Approved Source		Consumer Advisory							
11	IN	Food obtained from approved source			25	N/A	Consumer advisory provided for raw or undercooked foods		
12	N/O	Food received at proper temperature			Highly Susceptible Populations				
13	IN	Food in good condition, safe, & unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	IN	Required records available: shellstock tags, parasite destruction			Food/Color Additives and Toxic Substances				
Protection from Contamination Arm		Conformance with Approved Procedures							
15	IN	Food separated & protected			27	N/A	Food additives: approved & properly used		
16	OUT	Food-contact surfaces: cleaned & sanitized			28	IN	Toxic substances properly identified, stored, & used		
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			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					
<p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</p> <p>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</p>									
Safe Food and Water		Proper Use of Utensils							
30		Pasteurized eggs used where required			43		In-use utensils: properly stored		
31		Water & ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored & used		
Food Temperature Control		Utensils, Equipment and Vending							
33		Proper cooling methods used; adequate equipment for temperature control			47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
34		Plant food properly cooked for hot holding			48		Warewashing facilities: installed, maintained, & used; test strips		
35		Approved thawing methods used			49		Non-food contact surfaces clean		
36		Thermometers provided & accurate			Physical Facilities				
Food Identification		50					Hot & cold water available; adequate pressure		
37		Food properly labeled; original container			51		Plumbing installed; proper backflow devices		
Prevention of Food Contamination		52					Sewage & waste water properly disposed		
38		Insects, rodents, & animals not present			53		Toilet facilities: properly constructed, supplied, & cleaned		
39		Contamination prevented during food preparation, storage & display			54		Garbage & refuse properly disposed; facilities maintained		
40		Personal cleanliness			55		Physical facilities installed, maintained, & clean		
41	X	Wiping cloths: properly used & stored			56		Adequate ventilation & lighting; designated areas used		
42		Washing fruits & vegetables							

Person in Charge (Signature)	Date:
Inspector (Signature)	Follow-up: NO Follow-up Date:

Retail Food Establishment Inspection Form part II

Establishment SOHO ASIAN CUISINE	SANITIZER LEVEL	License # FL 301532
Current License Posted ARM 37.110.238	CHEMICAL LOW TEMPERATURE DISH MACHINE 100.0	
Certified Food Safety Manager	WIPING CLOTH BUCKET 0.0	
SANITIZER: CHLORINE,	SPRAY BOTTLES 0.0	
	MANUAL DISHWASHING (3 COMPARTMENT SINK) 0.0	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
rice, hot hold	168.0	fried rice, hot hold	159.0	deep fried shrimp, prep ref	41.0
chicken, cooling	57.0	tuna, prep ref	39.0	soup, hot hold	158.0
low temp warewasher	120.0				

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
2-501.11	Procedures and kit needs to be in place for vomiting and diarrheal accidents.	5-17-2016
4- 601.11(A)	All equipment and prep surfaces must be washed and sanitized min 4 hours.	5-17-2016
3-304.14	Make sure wiping cloths are stored in chlorine sanitizer at 100ppm	5-17-2016

Person in Charge (Signature)	Date
Inspector (Signature)	Date