



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 STARBUCKS COFFEE 14807	No. of Risk Factor/Intervention Violations 1	Date 10-03-2017
Address 3201 HARRISON AVE	No. of Repeat Risk Factor/Intervention Violations 0	Time In 09:48:57
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 10:14:41
Licensee: STARBUCKS COFFEE COMPANY	Wastewater: City MPDDS#	Risk Category
License # FL 44907	License Types (s): PERISHABLE FOOD DEALER	1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>
		Current water test

Purpose of Inspection: Regular Follow-up Pre-opening Complaint Illness HACCP Investigation Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS	R	Compliance Status		COS	R
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item compliance N/O=not observed N/A=not applicable Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance COS=corrected on-site during inspection R=repeat violation							
SUPERVISION				Potentially Hazardous Food Time/Temperature			
1	IN			18	N/A		
Person in charge present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
2	IN			19	N/A		
Certified Food Protection Manager				Proper reheating procedures for hot holding			
Employee Health				Consumer Advisory			
3	IN			20	N/A		
Management, food employee and conditional employee, knowledge, responsibilities and reporting.				Consumer advisory provided for raw or undercooked foods			
4	IN			21	N/A		
Proper use of restriction and exclusion				21 N/A Proper hot holding temperatures			
5	OUT			22	IN		
Procedures for responding to vomiting and diarrheal events				22 IN Proper cold holding temperatures			
Good Hygienic Practices				Highly Susceptible Populations			
6	N/O			23	IN		
Proper eating, tasting, drinking, or tobacco use				23 IN Proper date marking & disposition			
7	IN			24	N/A		
No discharge from eyes, nose, and mouth				24 N/A Time as a public health control: procedures & records			
Preventing Contamination by Hands				Food/Color Additives and Toxic Substances			
8	N/O			25	N/A		
Hands clean & properly washed				25 N/A Consumer advisory provided for raw or undercooked foods			
9	IN			Approved Source			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				11 IN Food obtained from approved source			
10	IN			12	N/O		
Adequate handwashing sinks properly set up & accessible				12 N/O Food received at proper temperature			
Protection from Contamination Arm				13	IN		
15	IN			Food in good condition, safe, & unadulterated			
Food separated & protected				14	N/A		
16	IN			Required records available: shellstock tags, parasite destruction			
Food-contact surfaces: cleaned & sanitized				Conformance with Approved Procedures			
17	N/O			27	N/A		
Proper disposition of returned, previously served, reconditioned, & unsafe food				27 N/A Food additives: approved & properly used			
				28	IN		
				28 IN Toxic substances properly identified, stored, & used			
				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							
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				43 In-use utensils: properly stored			
31				44			
Water & ice from approved source				44 Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				45 Single-use/single-service articles: properly stored & used			
Food Temperature Control				46			
33				46 Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				47 Food & non-food contact surfaces cleanable, properly designed, constructed, & used			

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.

Person in Charge (Signature) <i>[Signature]</i>	Date Oct 3 rd 17
Inspector (Signature) <i>Leif Salminen 25</i>	Date 10/3/17