



# 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> TACO DEL SOL	<b>No. of Risk Factor/Intervention Violations</b> 3	<b>Date</b> 12-16-2015
<b>Address</b> 146 W PARK STREET	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 01:52:26
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> CITY <b>PWS#</b> MT000017	<b>Time Out</b> 02:58:54
<b>Licensee:</b> CARRIE RUPERT-FISHER	<b>Wastewater:</b> CITY <b>MPDDS#</b>	<b>Risk Category</b>
<b>License #</b> FL 309940	<b>License Types (s):</b> EATING ESTABLISHMENT	Current water test <u>1</u> <input checked="" type="checkbox"/> <u>2</u> <input type="checkbox"/> <u>3</u> <input type="checkbox"/> <u>4</u> <input type="checkbox"/>
<b>Purpose of Inspection:</b> 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

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	Compliance Status			COS	R
<b>SUPERVISION</b>									
1	OUT	Person in charge present, demonstrates knowledge, and performs duties			18	N/O	Proper cooking time & temperatures		
2	IN	Certified Food Protection Manager			19	IN	Proper reheating procedures for hot holding		
<b>Employee Health</b>									
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting			20	N/O	Proper cooling time & temperatures		
4	N/O	Proper use of restriction and exclusion			21	IN	Proper hot holding temperatures		
5	IN	Procedures for responding to vomiting and diarrheal events			22	OUT	Proper cold holding temperatures		
<b>Good Hygienic Practices</b>									
6	N/O	Proper eating, tasting, drinking, or tobacco use			23	IN	Proper date marking & disposition		
7	IN	No discharge from eyes, nose, and mouth			24	N/A	Time as a public health control: procedures & records		
<b>Preventing Contamination by Hands</b>									
8	OUT	Hands clean & properly washed			<b>Consumer Advisory</b>				
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			25	N/A	Consumer advisory provided for raw or undercooked foods		
10	IN	Adequate handwashing sinks properly set up & accessible			<b>Highly Susceptible Populations</b>				
<b>Approved Source</b>									
11	IN	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
13	IN	Food in good condition, safe, & unadulterated			27	N/A	Food additives: approved & properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	IN	Toxic substances properly identified, stored, & used		
<b>Protection from Contamination Arm</b>									
15	IN	Food separated & protected			<b>Conformance with Approved Procedures</b>				
16	IN	Food-contact surfaces: cleaned & sanitized			29	N/A	Compliance with variance/specialized process/HACCP		
17	N/O	Proper disposition of returned, previously served, reconditioned, & unsafe food			<p><b>Risk factors</b> 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.</p>				

## 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			COS	R	Proper Use of Utensils			COS	R
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		
<b>Food Temperature Control</b>									
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>				
35	X	Approved thawing methods used		X	47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36		Thermometers provided & accurate			48		Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>									
37		Food properly labeled; original container			49		Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>									
38		Insects, rodents, & animals not present			<b>Physical Facilities</b>				
39		Contamination prevented during food preparation, storage & display			50		Hot & cold water available; adequate pressure		
40		Personal cleanliness			51		Plumbing installed; proper backflow devices		
41		Wiping cloths: properly used & stored			52		Sewage & waste water properly disposed		
42		Washing fruits & vegetables			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>

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<b>Establishment</b> TACO DEL SOL	<b>SANITIZER LEVEL</b>	<b>License #</b> FL 309940
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET
		0.0
Certified Food Safety Manager	YES	SPRAY BOTTLES
		0.0
SANITIZER: QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
beans	41.0	pork	45.0	steak	45.0
shredded cheese	39.0	pico de gallo	39.0	chicken	165.0
steak	165.0	refried beans	176.0	guacomole	40.0
fish-heat lamp	195.0	cheese in cooler	41.0	thawing ground beef	42.0

## 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
2-102.11(A), 2-301.12	Person in charge needs to understand all aspects of food safety. Person in charge needs to be able to explain when employees are to be excluded or restricted. Proper thawing procedures. Hand washing between glove use. Employees must wash their hands between different food processes or cleaning procedures before putting on gloves.	12-23-2015
3-501.16(A)	All TCS foods that are cold held need to be at 41F or lower. Some foods in the 3 door refrigerator were at 45F, the old code allowed for this temperature but upon the next inspection if foods are at this temperature they will need to be discarded.	12-16-2015
3-501.13	Foods were observed being thawed at room temperature. Thawing is approved under three approved ways: Under running water less than 70F, under refrigeration, or as a part of the cooking process.	12-16-2015

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b>