



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 THE DERBY	No. of Risk Factor/Intervention Violations 1	Date 3-24-2016
Address 2016 HARRISON AVE	No. of Repeat Risk Factor/Intervention Violations 1	Time In 02:19:32
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 03:19:50
Licensee: RENEE PASCAVAGE	Wastewater: City MPDDS#	Risk Category
License # FL 307029	License Types (s): EATING ESTABLISHMENT TAVERN OR BAR	Current water test 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

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

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

Compliance Status		COS	R
Safe Food and Water			
30			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45			
46			
Utensils, Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			

Person in Charge (Signature) *Cheryl M. Paschke* **Date:** 3/24/16
Inspector (Signature) *Dennis R. ...* **Follow-up:** NO **Follow-up Date:**

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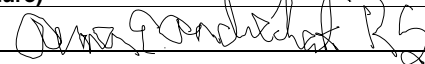
Establishment THE DERBY	SANITIZER LEVEL	License # FL 307029
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET
		0.0
Certified Food Safety Manager	YES	SPRAY BOTTLES
		0.0
SANITIZER: CHLORINE,		MANUAL DISHWASHING (3 COMPARTMENT SINK)
		0.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken cold hold	41.6	steak- meat walk - in cooler	38.0	soup - hot hold	138.0
sliced onions - salad prep area	41.2	sliced tomatoes - hamburger prep area	44.0	ranch- cold hold	41.0
high temperature warewasher	169.4				

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	A bodily fluid cleanup kit must now be in place for the containment of vomiting and diarrheal incidents. Management informed me that they would purchase the clean up kit today.	3-24-2016
note	Be sure to replace the chicken marinating tubs with food grade plastic materials. This is to prevent leaching of organic chemicals into food products.	
	be decreased by adding water to your ice to make sure there is even consistency of ice and water around the food containers. This will help to maintain temperatures at 41F or below for TCS foods.	
	racks up and off the floor. A small pallet will suffice for this.	
	Sanitizer buckets were in between use so I couldn't get a concentration. This meets code.	

Person in Charge (Signature)		3-24-2016 Date
Inspector (Signature)		3/27/16 Date