



# 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>	THREE AMIGOS OF BUTTE MT	<b>No. of Risk Factor/Intervention Violations</b>	2	<b>Date</b>	4-27-2016
<b>Address</b>	2930 HARRISON	<b>No. of Repeat Risk Factor/Intervention Violations</b>	0	<b>Time In</b>	02:00:44
<b>City</b>	BUTTE	<b>County:</b>	Silver Bow	<b>Water:</b>	CITY PWS# MT000017
<b>Licensee:</b>	MARTIN HERRERA DIAZ	<b>Wastewater:</b>	CITY	<b>MPDDS#</b>	
<b>License #</b>	FL 310343	<b>License Types (s):</b>	EATING ESTABLISHMENT	<b>Current water test</b>	1 2 3 4
<b>Purpose of Inspection:</b>	Regular Follow-up <input checked="" type="checkbox"/> Pre-opening Complaint Illness HACCP Investigation Other				

## 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	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		
<b>Employee Health</b>									
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting			20	IN	Proper cooling time & temperatures		
4	IN	Proper use of restriction and exclusion			21	N/O	Proper hot holding temperatures		
5	OUT	Procedures for responding to vomiting and diarrheal events			22	OUT	Proper cold holding temperatures		
<b>Good Hygienic Practices</b>									
6	IN	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	IN	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	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			<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.				

## 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	Approved thawing methods used				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> THREE AMIGOS OF BUTTE MT	<b>SANITIZER LEVEL</b>		<b>License #</b> FL 310343
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0	
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET	100.0
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
spiced ground beef, walk-in	43.0	Spanish rice, walk-in	44.0		

## 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	Establishment will have procedures and vomiting and diarrheal clean up kit in place within 1 week	5-04-2016
3-501.16(A) note	Walk-in refrigerator is holding food temperatures between 44-42F. Product temps must be 41F or lower. Owner is turning down thermostat and calling a repair person. Please contact me when it is fixed. Establishment has implemented proper cooling procedures using ice bath. Establishment is properly labeling ready-to-eat foods, no bare hand contact with ready-to-eat foods, and proper washing and sanitizing work surfaces and equipment.	4-27-2016

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