



# 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>          | TOWN TALK BAKERY   | <b>No. of Risk Factor/Intervention Violations</b>        | 2           | <b>Date</b>               | 3-08-2016                                   |
| <b>Address</b>                | 611 E FRONT  | <b>No. of Repeat Risk Factor/Intervention Violations</b> | 1           | <b>Time In</b>            | 09:20:49                                    |
| <b>City</b>                   | BUTTE  | <b>County:</b>   | Silver Bow  | <b>Water:</b>             | City PWS# MT000017                          |
| <b>Licensee:</b>              | BILL SPEAR   | <b>Wastewater:</b>                                       | City MPDDS# | <b>Time Out</b>           | 09:40:24                                    |
| <b>License #</b>              | FL 393   | <b>License Types (s):</b>                                | BAKERY      | <b>Current water test</b> | 1 2 <input checked="" type="checkbox"/> 3 4 |
| <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

| Compliance Status                        |     | COS  |  | R |   |
|--|-----|--|--|---|---|
| <b>SUPERVISION</b>                       |     |  |  |   |   |
| 1  | IN  | Person in charge present, demonstrates knowledge, and performs duties                          |  |   |   |
| 2  | OUT | Certified Food Protection Manager  |  |   |   |
| <b>Employee Health</b>                   |     |  |  |   |   |
| 3  | IN  | Management, food employee and conditional employee, knowledge, responsibilities and reporting. |  |   |   |
| 4  | IN  | Proper use of restriction and exclusion  |  |   |   |
| 5  | OUT | Procedures for responding to vomiting and diarrheal events                                     |  |   | X |
| <b>Good Hygienic Practices</b>           |     |  |  |   |   |
| 6  | N/O | Proper eating, tasting, drinking, or tobacco use   |  |   |   |
| 7  | IN  | No discharge from eyes, nose, and mouth  |  |   |   |
| <b>Preventing Contamination by Hands</b> |     |  |  |   |   |
| 8  | IN  | Hands clean & properly washed  |  |   |   |
| 9  | IN  | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed    |  |   |   |
| 10                                       | IN  | Adequate handwashing sinks properly set up & accessible  |  |   |   |
| <b>Approved Source</b>                   |     |  |  |   |   |
| 11                                       | IN  | Food obtained from approved source   |  |   |   |
| 12                                       | N/O | Food received at proper temperature  |  |   |   |
| 13                                       | IN  | Food in good condition, safe, & unadulterated  |  |   |   |
| 14                                       | N/A | Required records available: shellstock tags, parasite destruction                              |  |   |   |
| <b>Protection from Contamination Arm</b> |     |  |  |   |   |
| 15                                       | IN  | Food separated & protected   |  |   |   |
| 16                                       | IN  | Food-contact surfaces: cleaned & sanitized   |  |   |   |
| 17                                       | IN  | Proper disposition of returned, previously served, reconditioned, & unsafe food                |  |   |   |

  

| Compliance Status                                  |     | COS   |  | R |  |
|--|-----|---|--|---|--|
| <b>Potentially Hazardous Food Time/Temperature</b> |     |   |  |   |  |
| 18   | N/O | Proper cooking time & temperatures                      |  |   |  |
| 19   | N/A | Proper reheating procedures for hot holding             |  |   |  |
| 20   | N/A | Proper cooling time & temperatures                      |  |   |  |
| 21   | N/A | Proper hot holding temperatures                         |  |   |  |
| 22   | IN  | Proper cold holding temperatures                        |  |   |  |
| 23   | N/A | Proper date marking & disposition                       |  |   |  |
| 24   | N/A | Time as a public health control: procedures & records   |  |   |  |
| <b>Consumer Advisory</b>                           |     |   |  |   |  |
| 25   | N/A | Consumer advisory provided for raw or undercooked foods |  |   |  |
| <b>Highly Susceptible Populations</b>              |     |   |  |   |  |
| 26   | N/A | Pasteurized foods used; prohibited foods not offered    |  |   |  |
| <b>Food/Color Additives and Toxic Substances</b>   |     |   |  |   |  |
| 27   | N/A | Food additives: approved & properly used                |  |   |  |
| 28   | IN  | Toxic substances properly identified, stored, & used    |  |   |  |
| <b>Conformance with Approved Procedures</b>        |     |   |  |   |  |
| 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 |  |
|---|--|---|--|---|--|
| <b>Safe Food and Water</b>              |  |   |  |   |  |
| 30                                      |  | Pasteurized eggs used where required                                    |  |   |  |
| 31                                      |  | Water & ice from approved source  |  |   |  |
| 32                                      |  | Variance obtained for specialized processing methods                    |  |   |  |
| <b>Food Temperature Control</b>         |  |   |  |   |  |
| 33                                      |  | Proper cooling methods used; adequate equipment for temperature control |  |   |  |
| 34                                      |  | Plant food properly cooked for hot holding                              |  |   |  |
| 35                                      |  | Approved thawing methods used   |  |   |  |
| 36                                      |  | Thermometers provided & accurate  |  |   |  |
| <b>Food Identification</b>              |  |   |  |   |  |
| 37                                      |  | Food properly labeled; original container                               |  |   |  |
| <b>Prevention of Food Contamination</b> |  |   |  |   |  |
| 38                                      |  | Insects, rodents, & animals not present                                 |  |   |  |
| 39                                      |  | Contamination prevented during food preparation, storage & display      |  |   |  |
| 40                                      |  | Personal cleanliness  |  |   |  |
| 41                                      |  | Wiping cloths: properly used & stored                                   |  |   |  |
| 42                                      |  | Washing fruits & vegetables   |  |   |  |

  

| Compliance Status                      |  | COS  |  | R |  |
|--|--|--|--|---|--|
| <b>Proper Use of Utensils</b>          |  |  |  |   |  |
| 43                                     |  | In-use utensils: properly stored   |  |   |  |
| 44                                     |  | Utensils, equipment & linens: properly stored, dried, & handled                    |  |   |  |
| 45                                     |  | Single-use/single-service articles: properly stored & used                         |  |   |  |
| 46                                     |  | Gloves used properly   |  |   |  |
| <b>Utensils, Equipment and Vending</b> |  |  |  |   |  |
| 47                                     |  | Food & non-food contact surfaces cleanable, properly designed, constructed, & used |  |   |  |
| 48                                     |  | Warewashing facilities: installed, maintained, & used; test strips                 |  |   |  |
| 49                                     |  | Non-food contact surfaces clean  |  |   |  |
| <b>Physical Facilities</b>             |  |  |  |   |  |
| 50                                     |  | Hot & cold water available; adequate pressure                                      |  |   |  |
| 51                                     |  | Plumbing installed; proper backflow devices  |  |   |  |
| 52                                     |  | Sewage & waste water properly disposed   |  |   |  |
| 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: NO</b>   |
|                                     | <b>Follow-up Date:</b> |

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|                                       |   |                         |
|---------------------------------------|---|-------------------------|
| <b>Establishment</b> TOWN TALK BAKERY | <b>SANITIZER LEVEL</b>                  | <b>License #</b> FL 393 |
|                                       | CHEMICAL LOW TEMPERATURE DISH MACHINE   | 0.0                     |
| Current License Posted ARM 37.110.238 | YES WIPING CLOTH BUCKET                 | 0.0                     |
| Certified Food Safety Manager         | NO SPRAY BOTTLES                        | 0.0                     |
| SANITIZER: CHLORINE,                  | MANUAL DISHWASHING (3 COMPARTMENT SINK) | 100.0                   |

### TEMPERATURE OBSERVATIONS

| Item/Location   | Temp | Item/Location | Temp | Item/Location | Temp |
|-----------------|------|---------------|------|---------------|------|
| Pasty Meat, Ref | 40.0 |               |      |               |      |
|                 |      |               |      |               |      |
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|                 |      |               |      |               |      |

### 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 |
|--------------------|--|-----------------|
| 2-102.12(A)        | Need to get a certified food safety manager on staff ASAP  | 6-21-2016       |
| 2-501.11           | Establishment needs to have procederes in place and kit to clean up vomiting and diarrheal accidents.            | 3-08-2016       |
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|-------------------------------------|-------------|
| <b>Person in Charge (Signature)</b> | <b>Date</b> |
| <b>Inspector (Signature)</b>        | <b>Date</b> |