



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 VU VILLA	No. of Risk Factor/Intervention Violations 7	Date 8-15-2016
Address 521 W PARK	No. of Repeat Risk Factor/Intervention Violations 2	Time In 02:34:34
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 03:32:20
Licensee: LATIS LLP	Wastewater: City MPDDS#	Risk Category
License # FL 45232	License Types (s): EATING ESTABLISHMENT TAVERN OR BAR	Current water test 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>
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

Compliance Status		COS		R	
SUPERVISION					
1	OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	N/O	Certified Food Protection Manager			
Employee Health					
3	OUT	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
Good Hygienic Practices					
6	N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	OUT	Hands clean & properly washed			X
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	OUT	Adequate handwashing sinks properly set up & accessible			
Approved Source					
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			
Protection from Contamination Arm					
15	IN	Food separated & protected			
16	OUT	Food-contact surfaces: cleaned & sanitized			
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
18	IN	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time & temperatures			
21	N/O	Proper hot holding temperatures			
22	OUT	Proper cold holding temperatures			
23	IN	Proper date marking & disposition			
24	N/A	Time as a public health control: procedures & records			
Consumer Advisory					
25	IN	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
26	N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved & properly used			
28	IN	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
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

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		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
Food Temperature Control					
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			
Food Identification					
37		Food properly labeled; original container			
Prevention of Food Contamination					
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	
Proper Use of Utensils					
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			
Utensils, Equipment and Vending					
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			
Physical Facilities					
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			

Person in Charge (Signature)	Date: 17 Aug 16
Inspector (Signature)	Follow-up: YES Follow-up Date: 8-22-2016

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment VU VILLA	SANITIZER LEVEL	License # FL 45232
	CHEMICAL LOW TEMPERATURE DISH MACHINE	100.0
Current License Posted ARM 37.110.238	NO	WIPING CLOTH BUCKET
		0.0
Certified Food Safety Manager	YES	SPRAY BOTTLES
		200.0
SANITIZER: QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
spag sauce	50.0	cheese, cold hold	40.0	sausage, cold hold	40.0
diced tomatoes, cold hold	40.0	artichoke hearts, prep ref	40.0	chicken, prep ref	32.0
blue cheese, prep	54.0	turkey breast, prep ref	51.0	chicken wings, prep ref	45.0
soup, cooking	167.0	burger, walk-in	36.0	sausage, walk-in	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)	Person in charge did not understand cooking temps, temperatures in which foods need to be held, and time lapse for sanitizing surfaces. Employee in charge must demonstrate this knowledge in order to keep an safe and sanitary working space.	8-15-2016
2-102.11(C)	Person in charge did not present the proper knowledge on cooking temperatures, sanitizing of surfaces, and conditions when some one should not be working. Person in charge must demonstrate this knowledge to provide a safe and healthy working environment	8-15-2016
2-501.11	vomiting and diarrhea kit not in establishment. Vomiting and diarrhea kit must be put in place in establishment	8-15-2016
2-301.15	no adequate place for proper hand washing. Hand wash sink must be repaired immediately so hand can be properly washed.	8-15-2016
5-205.11	Hand sink must be repair. Cold and hot water handles need to be repair within 2 days	8-17-2016
4-602.11	Contact surfaces are being sanitized after every use. surfaces should be sanitized with sanitizer at least every 4 hours and should be wiped down with soap and water after every use.	8-15-2016
3-501.16(A) note	Prep refrigerator next to pizza oven was holding temperatures from 45to 54F all TCS food must be held at a temperature of 41F or below. All food in prep cooler were thrown away on spot. Low temp ware washer must be between 120-140F. Ware washer only reached 114F keep an eye on the temp to make sure it gets between those temps. Overall cleanliness needs to be better wiping walls and handles to refrigerator doors needs to be cleaned as often as other contact surfaces.	8-16-2016 8-15-2016

Person in Charge (Signature)	Date 17. Aug. 16
Inspector (Signature)	Date 8-15-16