# 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** PITA PIT | **No. of Risk Factor/Intervention Violations** 0 | **Date** 2-15-2018 | |
| **Address** 1 N MONTANA | **No. of Repeat Risk Factor/Intervention Violations** 0 | **Time In** 02:10:23 | |
| **City** BUTTE | **County:** Silver Bow | **Water:** City PWS# MT000017 | **Time Out** 02:30:41 |
| **Licensee:** CARRIE FISHER | **Wastewater:** City MPDDS# | **Risk Category** | |
| **License #** FL 307345 | **License Types (s):** EATING ESTABLISHMENT | Current water test | 1 ___ 2 ✔ 3 ___ 4 ___ |

**Purpose of Inspection:** Regular ✔ Follow-up ____ 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 |
|---|---|---|---|---|
| | **SUPERVISION** | | | |
| 1 | IN | Person in charge present, demonstrates knowledge, and performs duties | | |
| 2 | IN | Certified Food Protection Manager | | |
| | **Employee Health** | | | |
| 3 | IN | Management, food employee and conditional employee, knowledge, responsibiliites and reporting. | | |
| 4 | IN | Proper use of restriction and exclusion | | |
| 5 | IN | Procedures for responding to vomiting and diarrheal events | | |
| | **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 | 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 | | |
| | **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 | IN | 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 | N/O | Proper cooking time & temperatures | | |
| 19 | N/O | Proper reheating procedures for hot holding | | |
| 20 | N/O | Proper cooling time & temperatures | | |
| 21 | IN | Proper hot holding temperatures | | |
| 22 | IN | Proper cold holding temperatures | | |
| 23 | IN | Proper date marking & disposition | | |
| 24 | N/A | Time as a public health control: procedures & records | | |
| | **Consumer Advisory** | | | |
| 25 | N/A | Consumer advisory provided for raw or undercooked foods | | |
| | **Highly Susceptible Populations** | | | |
| 26 | N/A | Pasteurized foods used; prohibited foods not offered | | |
| | **Food/Color Additves 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

| | | | 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 | | |

| | | | 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)** Carrie Fisher **Date:** 2-15-18

**Inspector (Signature)** John Robich RS **Follow-up:** NO **Follow-up Date:**

# Retail Food Establishment Inspection Form part II



**Establishment** PITA PIT

**SANITIZER LEVEL**

**License #** FL 307345

| | | | |
|---|---|---|---|
| | | 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 |
|---|---|---|---|---|---|
| chicken wild rice soup, soup pot | 135.0 | shredded cheese, prep table 1 | 41.0 | sliced red peppers, prep table 1 | 34.0 |
| hummus, prep table 1 | 32.0 | diced tomatoes, prep table 2 | 39.0 | shredded cheese, prep table 2 | 43.0 |
| roast beef, ref. drawer under grill | 35.0 | gyro meat, ref. under grill | 31.0 | sliced chicken, walk-in | 32.0 |

## 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 |
|---|---|---|
| note | No violations at time of inspection. | 2-15-2018 |

**Person in Charge (Signature)** Carrie Fisher **Date** 2-15-18

**Inspector (Signature)** John Rodich RS **Date** 2-15-18