



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	SCOOP THIRST PARLOR LLC		No. of Risk Factor/Intervention Violations	0		Date	3-30-2018	
Address	1302 E 2ND		No. of Repeat Risk Factor/Intervention Violations	0		Time In	03:17:30	
City	BUTTE	County:	Silver Bow	Water:	PWS#	MT000017	Time Out	03:30:00
Licensee:	KARL A. PENTECOST		Wastewater:	MPDDS#		Risk Category		
License #	F 44998	License Types (s): 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		Compliance Status		COS		R	
<p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R</p> <p>IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation</p>											
SUPERVISION						Potentially Hazardous Food Time/Temperature					
1	IN	Person in charge present, demonstrates knowledge, and performs duties				18	N/A	Proper cooking time & temperatures			
2	N/A	Certified Food Protection Manager				19	N/A	Proper reheating procedures for hot holding			
Employee Health						Consumer Advisory					
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting.				20	N/A	Proper cooling time & temperatures			
4	N/A	Proper use of restriction and exclusion				21	N/A	Proper hot holding temperatures			
5	IN	Procedures for responding to vomiting and diarrheal events				22	N/A	Proper cold holding temperatures			
Good Hygienic Practices						Highly Susceptible Populations					
6	IN	Proper eating, tasting, drinking, or tobacco use				23	N/A	Proper date marking & disposition			
7	IN	No discharge from eyes, nose, and mouth				24	N/A	Time as a public health control: procedures & records			
Preventing Contamination by Hands						Food/Color Additives and Toxic Substances					
8	IN	Hands clean & properly washed				25	N/A	Consumer advisory provided for raw or undercooked foods			
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Conformance with Approved Procedures					
10	IN	Adequate handwashing sinks properly set up & accessible				26	N/A	Pasteurized foods used; prohibited foods not offered			
Approved Source						Compliance with variance/specialized process/HACCP					
11	IN	Food obtained from approved source				27	N/A	Food additives: approved & properly used			
12	N/A	Food received at proper temperature				28	IN	Toxic substances properly identified, stored, & used			
13	IN	Food in good condition, safe, & unadulterated				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.					
14	N/A	Required records available: shellstock tags, parasite destruction				29	N/A	Compliance with variance/specialized process/HACCP			
Protection from Contamination Arm											
15	IN	Food separated & protected									
16	IN	Food-contact surfaces: cleaned & sanitized									
17	N/A	Proper disposition of returned, previously served, reconditioned, & unsafe food									

GOOD RETAIL PRACTICES

Compliance Status		COS		R		Compliance Status		COS		R	
<p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</p> <p>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</p>											
Safe Food and Water						Proper Use of Utensils					
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			
Food Temperature Control						Utensils, Equipment and Vending					
33		Proper cooling methods used; adequate equipment for temperature control				46		Gloves used properly			
34		Plant food properly cooked for hot holding				47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
35		Approved thawing methods used				48		Warewashing facilities: installed, maintained, & used; test strips			
36		Thermometers provided & accurate				49		Non-food contact surfaces clean			
Food Identification						Physical Facilities					
37		Food properly labeled; original container				50		Hot & cold water available; adequate pressure			
Prevention of Food Contamination						51		Plumbing installed; proper backflow devices			
38		Insects, rodents, & animals not present				52		Sewage & waste water properly disposed			
39		Contamination prevented during food preparation, storage & display				53		Toilet facilities: properly constructed, supplied, & cleaned			
40		Personal cleanliness				54		Garbage & refuse properly disposed; facilities maintained			
41		Wiping cloths: properly used & stored				55		Physical facilities installed, maintained, & clean			
42		Washing fruits & vegetables				56		Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)	<i>[Signature]</i>	Date:	3-30-18
Inspector (Signature)	<i>[Signature]</i>	Follow-up:	NO
		Follow-up Date:	

