



# 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> TACO JOHNS	<b>No. of Risk Factor/Intervention Violations</b> 1	<b>Date</b> 2-14-2018
<b>Address</b> 1960 HARRISON AVE	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 09:57:40
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> City PWS# MT000017	<b>Time Out</b> 10:37:44
<b>Licensee:</b> NUMBER ONE TACO LLC	<b>Wastewater:</b> City MPDDS#	<b>Risk Category</b>
<b>License #</b> FL 6198	<b>License Types (s):</b> EATING ESTABLISHMENT	Current water test 1 2 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

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
<b>SUPERVISION</b>			
1	IN		
2	IN		
<b>Employee Health</b>			
3	IN		
4	IN		
5	OUT		
<b>Good Hygienic Practices</b>			
6	N/O		
7	IN		
<b>Preventing Contamination by Hands</b>			
8	IN		
9	IN		
10	IN		
<b>Approved Source</b>			
11	IN		
12	N/O		
13	IN		
14	N/A		
<b>Protection from Contamination Arm</b>			
15	IN		
16	IN		
17	IN		

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
18	IN		
19	IN		
20	N/O		
21	IN		
22	IN		
23	IN		
24	IN		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	IN		
<b>Conformance with Approved Procedures</b>			
29	N/A		

**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
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55			
56			

**Person in Charge (Signature)** *[Signature]* **Date:** 2/14/18

**Inspector (Signature)** *[Signature]* **Follow-up:** NO **Follow-up Date:**

# Retail Food Establishment Inspection Form part II

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Establishment TACO JOHNS	<b>SANITIZER LEVEL</b>	License # FL 6198
Current License Posted ARM 37.110.238	NO	
Certified Food Safety Manager	YES	
SANITIZER: QUATERNARY,		

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ground beef hot hold	148.0	eggs in hot hold	148.0	cheese in cold hold	41.0
tomatoes cold hold	41.0	refried beans hot hold	200.0	chicken hot hold	162.0
fajita sauce	43.0	frozen oles	-12.0	mexi rolls	41.0
salsa	41.0				

### OBSERVATIONS AND CORRECTIVE ACTIONS

ARM Code Reference	Violations cited in this report must be corrected within the time frame listed, or as stated in ARM 37.110.239.	Correction Date
2-501.11	Establishment does not have vomit/diarrhea. FDA food code requires all establishments to have a form of bio hazard clean-up on site.	2-28-2018
note	Cold holding on prep line must be monitored to ensure 41 F is being reached. Ice baths must remain effective until permanent fix is complete.	2-14-2018

Person in Charge (Signature) <i>[Signature]</i>	Date 2/14/18
Inspector (Signature) <i>[Signature]</i>	Date 2/14/18