



# 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>	THE MET TAVERN,BUTTE	<b>No. of Risk Factor/Intervention Violations</b>	0	<b>Date</b>	3-28-2018
<b>Address</b>	1375 HARRISON AVE	<b>No. of Repeat Risk Factor/Intervention Violations</b>	0	<b>Time In</b>	04:33:33
<b>City</b>	BUTTE	<b>County:</b>	Silver Bow	<b>Water:</b>	CITY PWS# MT000017
<b>Licensee:</b>	ROBYN & LEWIS YOUNG	<b>Wastewater:</b>	CITY	<b>MPDDS#</b>	
<b>License #</b>	F 310707	<b>License Types (s):</b>	RETAIL FOOD SMALL	<b>Current water test</b>	1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>
<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	Person in charge present, demonstrates knowledge, and performs duties			
2	N/A	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	IN	Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>					
6	IN	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/A	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	N/O	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
<b>Potentially Hazardous Food Time/Temperature</b>					
18	N/A	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	N/A	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

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	
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Safe Food and Water		COS		R	
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				

Proper Use of Utensils		COS		R	
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>	<i>[Signature]</i>	<b>Date:</b>	3/28/18
<b>Inspector (Signature)</b>	<i>[Signature]</i>	<b>Follow-up:</b>	NO
		<b>Follow-up Date:</b>	

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<b>Establishment</b> THE MET TAVERN, BUTTE	<b>SANITIZER LEVEL</b>	<b>License #</b> F 310707
Current License Posted ARM 37.110.238	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Certified Food Safety Manager	WIPING CLOTH BUCKET	0.0
SANITIZER: AMMONIUM,	SPRAY BOTTLES	0.0
	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

## 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.	3-28-2018

<b>Person in Charge (Signature)</b> <i>Sandra Lane</i>	<b>Date</b> 3/28/18
<b>Inspector (Signature)</b> <i>Jenna Turner, RS</i>	<b>Date</b> 3/28/18