



# 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> Cafe Zydeco	<b>No. of Risk Factor/Intervention Violations</b> 1	<b>Date</b> 9-27-2018
<b>Address</b> 3703 Harrison Ave.	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 03:37:35
<b>City</b> Butte <b>County:</b> Silver Bow	<b>Water:</b> Butte <b>PWS#</b> Butte	<b>Time Out</b> 04:17:57
<b>Licensee:</b> Ray Pelletier	<b>Wastewater:</b> Butte <b>MPDDS#</b>	<b>Risk Category</b>
<b>License #</b> FL 313452	<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	IN		
<b>Good Hygienic Practices</b>			
6	IN		
7	IN		
<b>Preventing Contamination by Hands</b>			
8	N/O		
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	N/O		
20	N/O		
21	IN		
22	OUT		X
23	IN		
24	N/A		
<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	X		
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)** ray Pelletier **Date:** 09/27/2018

**Inspector (Signature)** Stephanie Moodry R.S. **Follow-up:** NO **Follow-up Date:** 09/28/2018

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<b>Establishment</b> Cafe Zydeco		<b>SANITIZER LEVEL</b>		<b>License #</b> FL 313452
		CHEMICAL LOW TEMPERATURE DISH MACHINE	100.0	
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET	100.0	
Certified Food Safety Manager	YES	SPRAY BOTTLES	0.0	
SANITIZER: CHLORINE,		MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0	

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
true 2 door - crab	39.0	produce cooler - gumbo soup	38.0	produce cooler - shrimp sauce	38.0
3 door back room - chilli	38.0	3 door back room - bread pudding	38.0	cooking prep unit - sliced roast beef	45.0
cooks prep unit - sliced turkey	55.0	cooks prep unit - shrimp	52.0	cooks prep unit - crawfish	55.0
cooking shrimp & rice	148.0	cooks prep table - diced tomatoe	55.0	cook prep unit fryer - hard boiled eggs	52.0
sweet potatoe fries	52.0	gumbo sauce & shrimp cooked	149.0	hot holding - gumbo soup	146.0
hot holding - sauce with sausage	154.0	front one door - dressings	41.0		

## 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
3-501.16(A)	TCS foods are required to be maintained at 41 F or less food in cooking prep table upper part temped 45 to 57 F. Foods above 45 F were discarded. Units was adjusted and lid of units closed. Request that temperature be monitored. Follow-up date <del>09/28/2018</del> 09/27/2018	
3-304.14	Wiping cloths are required to be held between uses in a chemical sanitier solution. Observed several cloths not in solution. Place in solution at the time of inspection. COS	

<b>Person in Charge (Signature)</b>	ray pelletier	<b>Date</b>	09/27/2018
<b>Inspector (Signature)</b>	Stephanie Moodry R.S.	<b>Date</b>	09/27/2018