



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

Establishment <u>Three Amigos of Bozeman MT</u>		No. of Risk Factor/Intervention Violations <u>3</u>		Date <u>7/10/2018</u>
Address <u>2930 Harrison, Bozeman MT</u>		No. of Repeat Risk Factor/Intervention Violations		Time In <u>3:30</u>
City <u>Bozeman</u>	County: <u>Silver Bow</u>	Water: City Private <u>Public</u> PWS# <u>Bozeman</u>	Time Out <u>4:30</u>	
Licensee: <u>Martin Herrera</u>	Email: <u>rodrigo.herrera264@yahoo.com</u>	Wastewater: City Private <u>Public</u> MPDDS# <u>Bozeman</u>	Risk Category	
License # <u>F/FO 310343</u>	License Subtype(s): <u>Bar / Tavern & Eating Establishment</u>	Current water test Y/N	1 2 <u>3</u> 4	
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	
SUPERVISION					
1	<u>IN</u> <u>OUT</u>	Person in charge present, demonstrates knowledge, and performs duties			
2	<u>IN</u> <u>OUT</u> <u>NA</u>	Certified Food Protection Manager			
Employee Health					
3	<u>IN</u> <u>OUT</u>	Management, food-employee and conditional employee; knowledge, responsibilities and reporting.			
4	<u>IN</u> <u>OUT</u>	Proper use of restriction and exclusion.			
5	<u>IN</u> <u>OUT</u>	Procedures for responding to vomiting and diarrheal events.			
Good Hygienic Practices					
6	<u>IN</u> <u>OUT</u> <u>N/O</u>	Proper eating, tasting, drinking, or tobacco use			
7	<u>IN</u> <u>OUT</u> <u>N/O</u>	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	<u>IN</u> <u>OUT</u> <u>N/O</u>	Hands clean & properly washed.			
9	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	<u>IN</u> <u>OUT</u>	Adequate handwashing sinks properly set up & accessible			
Approved Source					
11	<u>IN</u> <u>OUT</u>	Food obtained from approved source			
12	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Food received at proper temperature			
13	<u>IN</u> <u>OUT</u>	Food in good condition, safe, & unadulterated			
14	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Required records available: shellstock tags, parasite destruction			
Protection from Contamination from Air					
15	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Food separated & protected			
16	<u>IN</u> <u>OUT</u> <u>N/A</u>	Food-contact surfaces: cleaned & sanitized			
17	<u>IN</u> <u>OUT</u>	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Time/Temperature Control for Safety					
18	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper cooking time & temperatures			
19	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper reheating procedures for hot holding			
20	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper cooling time & temperatures			
21	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper hot holding temperatures			
22	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper cold holding temperatures			
23	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper date marking & disposition			
24	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Time as a public health control: procedures & records			
Consumer Advisory					
25	<u>IN</u> <u>OUT</u> <u>N/A</u>	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
26	<u>IN</u> <u>OUT</u> <u>N/A</u>	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	<u>IN</u> <u>OUT</u> <u>N/A</u>	Food additives: approved & properly used			
28	<u>IN</u> <u>OUT</u> <u>N/A</u>	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
29	<u>IN</u> <u>OUT</u> <u>N/A</u>	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

Compliance Status		COS		R	
Safe Food and Water					
30	<input type="checkbox"/>	Pasteurized eggs used where required			
31	<input type="checkbox"/>	Water & ice from approved source			
32	<input type="checkbox"/>	Variance obtained for specialized processing methods			
Food Temperature Control					
33	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			
34	<input type="checkbox"/>	Plant food properly cooked for hot holding			
35	<input type="checkbox"/>	Approved thawing methods used			
36	<input type="checkbox"/>	Thermometers provided & accurate			
Food Identification					
37	<input type="checkbox"/>	Food properly labeled; original container			
Prevention of Food Contamination					
38	<input type="checkbox"/>	Insects, rodents, & animals not present			
39	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			
40	<input type="checkbox"/>	Personal cleanliness			
41	<input checked="" type="checkbox"/>	Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	Washing fruits & vegetables			

Compliance Status		COS		R	
Proper Use of Utensils					
43	<input type="checkbox"/>	In-use utensils: properly stored			
44	<input type="checkbox"/>	Utensils; equipment & linens: properly stored, dried, & handled			
45	<input type="checkbox"/>	Single-use/single-service articles: properly stored & used			
46	<input type="checkbox"/>	Gloves used properly			
Utensils, Equipment and Vending					
47	<input type="checkbox"/>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			
49	<input checked="" type="checkbox"/>	Non-food contact surfaces clean			
Physical Facilities					
50	<input type="checkbox"/>	Hot & cold water available; adequate pressure			
51	<input type="checkbox"/>	Plumbing installed; proper backflow devices			
52	<input type="checkbox"/>	Sewage & waste water properly disposed			
53	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, & cleaned			
54	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			
55	<input type="checkbox"/>	Physical facilities installed, maintained, & clean			
56	<input type="checkbox"/>	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) _____ Date: 7/10/2018

Inspector (Signature) Stephane Moody R.S. Follow-up: YES NO (Circle one) Follow-up Date: _____

Retail Food Establishment Inspection Form part II

Establishment <u>Three Amigos</u>	SANITIZER LEVEL	License # <u>FL310343</u>
Current License Posted <u>Y/N</u>	CHEMICAL LOW TEMPERATURE DISH MACHINE <u>100ppm</u>	
Certified Food Safety Manager <u>Y/N</u>	WIPING CLOTH BUCKET <u>100+ ppm</u>	
HIGH TEMPERATURE DISH MACHINE Temperature <u>NA</u>	SPRAY BOTTLES <u>No</u>	
SANITIZER: <u>CHLORINE, QUATERNARY AMMONIUM, IODINE</u>	MANUAL DISHWASHING (3 COMPARTMENT SINK) <u>No</u>	

TEMPERATURE OBSERVATIONS					
ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP
Ground Beef	Cooking	184°F	Red Sauce	Walk-In	41°F
	Reheat Red sauce	174°F	Beans	Cooling 1.5 hrs.	62°F
Tamale	Stove Hot Holding	164°F	Salsa	Pepsi Cooler	40°F
Refried Bean	" " "	138°F			
Diced Tomatoe	Cooks Prep Unit Lower	38°F			
Diced Tomatoe	" " " Top	41°F			
Sauce & Meat	Walk-In	38°F			
bean Sauce & Meat	" "	39°F			

OBSERVATIONS AND CORRECTIVE ACTIONS

Code Reference	Violations cited in this report must be corrected withing the time frame listed, as stated in 8-405.11.	Correction Date
15	3-305.11 Food Storage (A) food shall be protected from contamination by storing the food: (3) at least 6 inches above the floor. Observed food stored on floor in Prep area, cooler, & back storage area. Discussed issue with cook move product by end of shift. 7/10/2018	
23	3-501.17 TCS Food Date Marking (A) TCS Ready to eat food stored greater than 24hrs. hrs. is required to be date marked. Requested on marked items be marked by end of shift 7/10/2018.	
28	7-102.11 Working containers of cleaners shall be clearly identified with the common name of the material. Observed two containers not marked. Mark by end of shift 7/10/2018.	
41	3-304.14 Wiping cloths (A) (1) shall be held between uses in a sanitizer solution. Observed wiping cloths on counter not in solution. COS discussed issue with cook.	
49	4-602.13 Non food contact surfaces shall be cleaned to preclude accumulation of soil residues. Observed build-up of grease on floor clean by 7/13/2018.	

Person in Charge (Signature) <u>[Signature]</u>	Date
Inspector (Signature) <u>Stephan Meady RS.</u>	Date <u>7/10/2018</u>