



# 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>Venus Rising Espresso House</u>		No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>9/6/2018</u>
Address <u>113 N. Hamilton</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>9:00</u>
City <u>Boite</u>	County: <u>Silver Bow</u>	Water: City Private Public PWS# <u>Boite</u>	Time Out <u>9:30</u>
Licensee: <u>Boite Silver Bow foundation</u>	Email: <u>boite.mt.arts@gmail.com</u>	Wastewater: City Private Public MPDDS# <u>Boite</u>	Risk Category
License # <u>F/FL New location</u>	License Subtype(s): <u>Coffee Shop</u>	Current water test Y/N	1 <u>2</u> 3 4
Purpose of Inspection: Regular <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Pre-opening <input checked="" 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 OUT		
Person in charge present, demonstrates knowledge, and performs duties			
2	IN OUT (NA)		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	IN OUT		
Management, food employee and conditional employee, knowledge, responsibilities and reporting.			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>			
6	IN OUT N/O		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT N/O		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
8	IN OUT (N/O)		
Hands clean & properly washed			
9	IN OUT N/A (N/O)		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN OUT		
Adequate handwashing sinks properly set up & accessible			
<b>Approved Source</b>			
11	IN OUT		
Food obtained from approved source			
12	IN OUT N/A N/O		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe, & unadulterated			
14	IN OUT (N/A) N/O		
Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination Air</b>			
15	IN OUT N/A N/O		
Food separated & protected			
16	IN OUT N/A		
Food-contact surfaces: cleaned & sanitized			
17	IN OUT		
Proper disposition of returned, previously served, reconditioned, & unsafe food			
<b>Time/Temperature Control for Safety</b>			
18	IN OUT N/A (N/O)		
Proper cooking time & temperatures			
19	IN OUT (N/A) N/O		
Proper reheating procedures for hot holding			
20	IN OUT (N/A) N/O		
Proper cooling time & temperatures			
21	IN OUT (N/A) N/O		
Proper hot holding temperatures			
22	IN OUT N/A N/O		
Proper cold holding temperatures			
23	IN OUT N/A N/O		
Proper date marking & disposition			
24	IN OUT (N/A) N/O		
Time as a public health control: procedures & records			
<b>Consumer Advisory</b>			
25	IN OUT (N/A)		
Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
26	IN OUT (N/A)		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	IN OUT (N/A)		
Food additives: approved & properly used			
28	IN OUT (N/A)		
Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>			
29	IN OUT (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

Compliance Status		COS	R
<b>Safe Food and Water</b>			
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			
<b>Proper Use of Utensils</b>			
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			

Person in Charge (Signature) <u>Gretchen Miller</u>	Date: <u>9/6/2018</u>
Inspector (Signature) <u>Stephane Hardy R.S.</u>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)
Follow-up Date:	

FDA  
See Employee Health & Personal Hygiene Hand book

