



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>Butte 4H</u>		No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>8/2/18</u>
Address <u>PO BOX 685</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>2:00</u>
City <u>Butte</u>	County: <u>Silver Bow</u>	Water: City Private <u>Public</u> PWS#	Time Out <u>2:35</u>
Licensee: <u>303836</u>	Email:	Wastewater: City Private <u>Public</u> MPDDS#	Risk Category
License # <u>F/FL</u>	License Subtype(s):	Current water test Y/N	<u>1</u> 2 3 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

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	Compliance Status		COS	R				
SUPERVISION											
1	IN OUT			18	IN OUT N/A N/O						
Person in charge present, demonstrates knowledge, and performs duties				Time/Temperature Control for Safety							
2	IN OUT N/A			19	IN OUT N/A N/O						
Certified Food Protection Manager				Proper cooking time & temperatures							
Employee Health											
3	IN OUT			20	IN OUT N/A N/O						
Management, food employee and conditional employee, knowledge, responsibilities and reporting.				Proper reheating procedures for hot holding							
4	IN OUT			21	IN OUT N/A N/O						
Proper use of restriction and exclusion				Proper cooling time & temperatures							
5	IN OUT			22	IN OUT N/A N/O						
Procedures for responding to vomiting and diarrheal events				Proper hot holding temperatures							
Good Hygienic Practices											
6	IN OUT N/O			23	IN OUT N/A N/O						
Proper eating, tasting, drinking, or tobacco use				Proper cold holding temperatures							
7	IN OUT N/O			24	IN OUT N/A N/O						
No discharge from eyes, nose, and mouth				Proper date marking & disposition							
Preventing Contamination by Hands											
8	IN OUT N/O			Time as a public health control: procedures & records							
Hands clean & properly washed				Consumer Advisory							
9	IN OUT N/A N/O			25	IN OUT N/A						
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer advisory provided for raw or undercooked foods							
10	IN OUT			Highly Susceptible Populations							
Adequate handwashing sinks properly set up & accessible				26	IN OUT N/A						
Approved Source											
11	IN OUT			Pasteurized foods used; prohibited foods not offered							
Food obtained from approved source				Food/Color Additives and Toxic Substances							
12	IN OUT N/A N/O			27	IN OUT N/A						
Food received at proper temperature				Food additives: approved & properly used							
13	IN OUT			28	IN OUT N/A						
Food in good condition, safe, & unadulterated				Toxic substances properly identified, stored, & used							
14	IN OUT N/A N/O			Conformance with Approved Procedures							
Required records available: shellstock tags, parasite destruction				29	IN OUT N/A						
Protection from Contamination Arm											
15	IN OUT N/A N/O			Compliance with variance/specialized process/HACCP							
Food separated & protected				<div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div>							
16	IN OUT N/A										
Food-contact surfaces: cleaned & sanitized											
17	IN OUT										
Proper disposition of returned, previously served, reconditioned, & unsafe food											

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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R				
30	Pasteurized eggs used where required			43	In-use utensils: properly stored						
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled						
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used						
Food Temperature Control											
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly						
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending							
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used						
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips						
Food Identification											
37	Food properly labeled; original container			49	Non-food contact surfaces clean						
Prevention of Food Contamination											
38	Insects, rodents, & animals not present			Physical Facilities							
39	Contamination prevented during food preparation, storage & display			50	Hot & cold water available; adequate pressure						
40	Personal cleanliness			51	Plumbing installed; proper backflow devices						
41	Wiping cloths: properly used & stored			52	Sewage & waste water properly disposed						
42	Washing fruits & vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned						
Person in Charge (Signature) <u>[Signature]</u> Date: <u>8/2/18</u>											
Inspector (Signature) <u>[Signature]</u>				Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one) Follow-up Date:							