



Retail Food Establishment Inspection Report part 1

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)]

Establishment METALS BANC COFFEE DBA PARK &	No. of Risk Factor/Intervention Violations 5	Date 10-11-2018
Address 8 W PARK ST STE A	No. of Repeat Risk Factor/Intervention Violations 0	Time In 09:01:16
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 09:29:48
Licensee: RON UELAND	Wastewater: City MPDDS#	Risk Category
License # FL 306416	License Types (s): EATING ESTABLISHMENT	Current water test <u>1</u> <u>2</u> <u>3</u> <u>4</u>
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
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status		Compliance Status	
		Potentially Hazardous Food Time/Temperature	
SUPERVISION			
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	
2	IN	Certified Food Protection Manager	
Employee Health			
3	OUT	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	
Good Hygienic Practices			
6	N/O	Proper eating, tasting, drinking, or tobacco use	
7	IN	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	OUT	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	
Approved Source			
11	IN	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	IN	Food in good condition, safe, & unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	
Protection from Contamination Arm			
15	IN	Food separated & protected	
16	OUT	Food-contact surfaces: cleaned & sanitized	
17	N/O	Proper disposition of returned, previously served, reconditioned, & unsafe food	
Consumer Advisory			
25	IN	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	IN	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved & properly used	
28	IN	Toxic substances properly identified, stored, & used	
Conformance with Approved Procedures			
29	IN	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

Safe Food and Water		Proper Use of Utensils	
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
		54	Garbage & refuse properly disposed; facilities maintained
		55	Physical facilities installed, maintained, & clean
		56	Adequate ventilation & lighting; designated areas used

Person in Charge (Signature) *Abigail Nook* **Date:** 10/26/18
Inspector (Signature) *Lup Salminen 25* **Follow-up:** NO **Follow-up Date:**

