



# 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> 26 ON MAIN	<b>No. of Risk Factor/Intervention Violations</b> 1	<b>Date</b> 2-19-2019
<b>Address</b> 26 MAIN ST	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 01:54:25
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> CITY <b>PWS#</b> MT000017	<b>Time Out</b> 02:42:15
<b>Licensee:</b> MARK FRENCH	<b>Wastewater:</b> CITY <b>MPDDS#</b>	<b>Risk Category</b>
<b>License #</b> FL 314133	<b>License Types (s):</b> EATING ESTABLISHMENT	Current water test 1 2 3 4 <input checked="" type="checkbox"/>
<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	IN		
9	IN		
10	IN		
<b>Approved Source</b>			
11	IN		
12	N/O		
13	IN		
14	IN		
<b>Protection from Contamination Arm</b>			
15	IN		
16	OUT		
17	IN		

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
18	N/O		
19	N/O		
20	N/O		
21	IN		
22	IN		
23	IN		
24	N/A		
<b>Consumer Advisory</b>			
25	IN		
<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			
42			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49	X		
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55			
56			

**Person in Charge (Signature)** *n. mark french* **Date:** 2/19/19

**Inspector (Signature)** *Jenna Fisher, RS* **Follow-up:** NO **Follow-up Date:**

# Retail Food Establishment Inspection Form part II

Page 2 of 2

<b>Establishment</b> 26 ON MAIN	<b>SANITIZER LEVEL</b>	<b>License #</b> FL 314133	
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0	
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET	0.0
Certified Food Safety Manager	YES	SPRAY BOTTLES	0.0
SANITIZER: CHLORINE,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	10.0	

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
salsa wall fridge	39.0	shredded chicken prep line	40.0	poached chicken prep line	41.0
soup hot hold	155.0	chicken hot hold	160.0	chicken breasts wall fridge	38.0
ground beef wall fridge	38.0				

### 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
4-501.114	Chlorine concentration in 3 compartment sink was measured at 10 ppm. Concentration must be between 50-100ppm to ensure the sanitization of dishes and surfaces. Test strips must be used to ensure proper concentration is being met. PIC agreed to get test strips.	2-19-2019
4-601.11(B)	Establishment would benefit from a master cleaning schedule that would address all areas of establishment.	2-19-2019

<b>Person in Charge (Signature)</b> <i>n. mark french</i>	<b>Date</b> 2/19/19
<b>Inspector (Signature)</b> <i>Jenna Fisher, RS</i>	<b>Date</b> 2/19/19