



# 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 Hawaiian Shaved Ice</u>		No. of Risk Factor/Intervention Violations		Date <u>7-12-19</u>
Address <u>1420 Evans St.</u>		No. of Repeat Risk Factor/Intervention Violations		Time In
City <u>Butte</u>	County: <u>Silver-Bow</u>	Water: <u>City</u> Private Public PWS#	Time Out	
Licensee: <u>Dave Sweikowski</u>	Email: <u>not listed</u>	Wastewater: <u>City</u> Private Public MPDS#	Risk Category	
License # <u>EFL 13444</u>	License Subtype(s): <u>mobile</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 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					Compliance Status				
SUPERVISION					Time/Temperature Control for Safety				
1	IN	OUT			18	IN	OUT	N/A	N/O
2	IN	OUT	NA		19	IN	OUT	N/A	N/O
Employee Health					Highly Susceptible Populations				
3	IN	OUT			20	IN	OUT	N/A	N/O
4	IN	OUT			21	IN	OUT	N/A	N/O
5	IN	OUT			22	IN	OUT	N/A	N/O
Good Hygienic Practices					Food/Color Additives and Toxic Substances				
6	IN	OUT	N/O		23	IN	OUT	N/A	N/O
7	IN	OUT	N/O		24	IN	OUT	N/A	N/O
Preventing Contamination by Hands					Consumer Advisory				
8	IN	OUT	N/O		25	IN	OUT	N/A	
9	IN	OUT	N/A	N/O	Highly Susceptible Populations				
10	IN	OUT			26	IN	OUT	N/A	
Approved Source					Food/Color Additives and Toxic Substances				
11	IN	OUT			27	IN	OUT	N/A	
12	IN	OUT	N/A	N/O	28	IN	OUT	N/A	
13	IN	OUT			Conformance with Approved Procedures				
14	IN	OUT	N/A	N/O	29	IN	OUT	N/A	
Protection from Contamination Arm					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.				
15	IN	OUT	N/A	N/O					
16	IN	OUT	N/A						
17	IN	OUT			GOOD RETAIL PRACTICES				

GOOD RETAIL PRACTICES									
Compliance Status					Compliance Status				
Safe Food and Water					Proper Use of Utensils				
30					43				
31					44				
32					45				
Food Temperature Control					Utensils, Equipment and Vending				
33					47				
34					48				
35					49				
36					Physical Facilities				
37					50				
Prevention of Food Contamination					51				
38					52				
39					53				
40					54				
41					55				
42					56				

Person in Charge (Signature) [Signature] Date: 7-12-19

Inspector (Signature) [Signature] Follow-up: YES  NO  (Circle one) Follow-up Date:

