



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)]

Establishment BUTTE HEAD START	No. of Risk Factor/Intervention Violations 2	Date 4-12-2019
Address 1000 SOUTH ARIZONA STREET	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:39:20
City BUTTE County: Silver Bow	Water: PWS# MT000017	Time Out 11:03:16
Licensee: H R C DISTRICT XII	Wastewater: MPDDS#	Risk Category
License # F 32821	License Types (s): Eating Establishment	Current water test 1 2 3 4 <input checked="" type="checkbox"/>
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		COS		R	
SUPERVISION					
1	IN	Person in charge present, demonstrates knowledge, and performs duties			
2	OUT	Certified Food Protection Manager			
Employee Health					
3	IN	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	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	IN	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	IN	Food-contact surfaces: cleaned & sanitized			
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
18	IN	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time & temperatures			
21	N/O	Proper hot holding temperatures			
22	OUT	Proper cold holding temperatures			
23	IN	Proper date marking & disposition			
24	N/A	Time as a public health control: procedures & records			
Consumer Advisory					
25	N/A	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	IN	Food additives: approved & properly used			
28	IN	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
29	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

Compliance Status		COS		R	
Safe Food and Water					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
Food Temperature Control					
33		Proper cooling methods used; adequate equipment for temperature control			
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36	X	Thermometers provided & accurate			
Food Identification					
37		Food properly labeled; original container			
Prevention of Food Contamination					
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			

Compliance Status		COS		R	
Proper Use of Utensils					
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			
Utensils, Equipment and Vending					
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			
Physical Facilities					
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) karen knowlton	Date: 04/12/2019
Inspector (Signature) Stephanie Moodry R.S.	Follow-up: NO
	Follow-up Date:

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment BUTTE HEAD START	SANITIZER LEVEL	License # F 32821
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES WIPING CLOTH BUCKET	200.0
Certified Food Safety Manager	NO SPRAY BOTTLES	0.0
SANITIZER: QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 door true in kitchen - cheese	38.0	upright in prep area- orange juice	41.0	cooking - ground beef	166.0
milk unit - milk downstairs	44.0	upstairs unit - milk	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
2-102.12(A)	No food safety certified manager on staff. Discussed options offered at Health Department. Obtain training by 5/2019.	
3-501.16(A)	TCS foods are required to be stored at 41 F or less. Refrigerator in hallway on lower floor milk temp 43-44 F. Adjust unit and monitor temperatures 04/12/2019.	
4-203.12	Thermometer in downstairs unit is not working properly. Replace by 4/12/2109.	
	Barb Brophy - Director of the department stated that the nurse on staff is a food safety manager void 1st violation noted above.	

Person in Charge (Signature) karen knowlton	Date 04/12/2019
Inspector (Signature) Stephanie Moody R.S.	Date 04/12/2019