



# 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>Java Jnet</u>	No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>8/28/19</u>
Address <u>Front and Montana</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>10:30</u>
City <u>Butte</u> County: <u>Silver Bow</u>	Water: <u>City</u> Private Public PWS#	Time Out <u>10:45</u>
Licensee: <u>F 303964</u> Email:	Wastewater: <u>City</u> Private Public MPDSS#	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 ___ Pre-opening ___ Complaint ___ Illness ___ HACCP ___ Investigation ___ Other ___		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS	R	Compliance Status		COS	R
<b>SUPERVISION</b>							
1	<u>IN</u> <u>OUT</u>	Person in charge present, demonstrates knowledge, and performs duties		18	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper cooking time & temperatures	
2	<u>IN</u> <u>OUT</u> <u>N/A</u>	Certified Food Protection Manager		19	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper reheating procedures for hot holding	
<b>Employee Health</b>							
3	<u>IN</u> <u>OUT</u>	Management, food employee and conditional employee, knowledge, responsibilities and reporting.		20	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper cooling time & temperatures	
4	<u>IN</u> <u>OUT</u>	Proper use of restriction and exclusion		21	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper hot holding temperatures	
5	<u>IN</u> <u>OUT</u>	Procedures for responding to vomiting and diarrheal events		22	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper cold holding temperatures	
<b>Good Hygienic Practices</b>							
6	<u>IN</u> <u>OUT</u> <u>N/O</u>	Proper eating, tasting, drinking, or tobacco use		23	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Proper date marking & disposition	
7	<u>IN</u> <u>OUT</u> <u>N/O</u>	No discharge from eyes, nose, and mouth		24	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Time as a public health control: procedures & records	
<b>Preventing Contamination by Hands</b>							
8	<u>IN</u> <u>OUT</u> <u>N/O</u>	Hands clean & properly washed		<b>Consumer Advisory</b>			
9	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		25	<u>IN</u> <u>OUT</u> <u>N/A</u>	Consumer advisory provided for raw or undercooked foods	
10	<u>IN</u> <u>OUT</u>	Adequate handwashing sinks properly set up & accessible		<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>							
11	<u>IN</u> <u>OUT</u>	Food obtained from approved source		26	<u>IN</u> <u>OUT</u> <u>N/A</u>	Pasteurized foods used; prohibited foods not offered	
12	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Food received at proper temperature		<b>Food/Color Additives and Toxic Substances</b>			
13	<u>IN</u> <u>OUT</u>	Food in good condition, safe, & unadulterated		27	<u>IN</u> <u>OUT</u> <u>N/A</u>	Food additives: approved & properly used	
14	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Required records available: shellstock tags, parasite destruction		28	<u>IN</u> <u>OUT</u> <u>N/A</u>	Toxic substances properly identified, stored, & used	
<b>Protection from Contamination Arm</b>							
15	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	Food separated & protected		<b>Conformance with Approved Procedures</b>			
16	<u>IN</u> <u>OUT</u> <u>N/A</u>	Food-contact surfaces: cleaned & sanitized		29	<u>IN</u> <u>OUT</u> <u>N/A</u>	Compliance with variance/specialized process/HACCP	
17	<u>IN</u> <u>OUT</u>	Proper disposition of returned, previously served, reconditioned, & unsafe food		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	Compliance Status		COS	R
<b>Safe Food and Water</b>							
30		Pasteurized eggs used where required		<b>Proper Use of Utensils</b>			
31		Water & ice from approved source		43		In-use utensils: properly stored	
32		Variance obtained for specialized processing methods		44		Utensils, equipment & linens: properly stored, dried, & handled	
<b>Food Temperature Control</b>							
33		Proper cooling methods used; adequate equipment for temperature control		45		Single-use/single-service articles: properly stored & used	
34		Plant food properly cooked for hot holding		46		Gloves used properly	
35		Approved thawing methods used		<b>Utensils, Equipment and Vending</b>			
36		Thermometers provided & accurate		47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
<b>Food Identification</b>							
37		Food properly labeled; original container		48		Warewashing facilities: installed, maintained, & used; test strips	
<b>Prevention of Food Contamination</b>							
38		Insects, rodents, & animals not present		49		Non-food contact surfaces clean	
39		Contamination prevented during food preparation, storage & display		<b>Physical Facilities</b>			
40		Personal cleanliness		50		Hot & cold water available; adequate pressure	
41		Wiping cloths: properly used & stored		51		Plumbing installed; proper backflow devices	
42		Washing fruits & vegetables		52		Sewage & waste water properly disposed	
<b>Person in Charge (Signature)</b> <u>Erica Murray</u> Date: <u>08/28/19</u>							
<b>Inspector (Signature)</b> <u>Lisa Salmeron 25</u> Follow-up: YES NO (Circle one) Follow-up Date:							

