



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>La Casa Toscana, Butte</u>		No. of Risk Factor/Intervention Violations		Date <u>8/2/19</u>
Address <u>53 E Park</u>		No. of Repeat Risk Factor/Intervention Violations		Time In <u>3:20</u>
City <u>Butte</u>	County: <u>Silver Bow</u>	Water: <u>City</u> Private Public PWS#	Time Out	
Licensee: <u>Sonia Zaehow</u>	Email:	Wastewater: <u>City</u> Private Public MPDDS#	Risk Category	
License # <u>F (FL)</u>	License Subtype(s): <u>RFL</u>	Current water test Y/N	1 2 <u>3</u> 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	
SUPERVISION					
1	<u>IN</u> OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	<u>IN</u> OUT N/A	Certified Food Protection Manager			<input checked="" type="checkbox"/>
Employee Health					
3	<u>IN</u> OUT	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			
4	<u>IN</u> OUT	Proper use of restriction and exclusion			
5	<u>IN</u> OUT	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices					
6	<u>IN</u> OUT N/O	Proper eating, tasting, drinking, or tobacco use			
7	<u>IN</u> OUT N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	<u>IN</u> OUT N/O	Hands clean & properly washed			
9	<u>IN</u> OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	<u>IN</u> OUT	Adequate handwashing sinks properly set up & accessible			
Approved Source					
11	<u>IN</u> OUT	Food obtained from approved source			
12	<u>IN</u> OUT N/A N/O	Food received at proper temperature			
13	<u>IN</u> OUT	Food in good condition, safe, & unadulterated			
14	<u>IN</u> OUT N/A N/O	Required records available: shellstock tags, parasite destruction			
Protection from Contamination Arm					
15	<u>IN</u> OUT N/A N/O	Food separated & protected			
16	<u>IN</u> OUT N/A	Food-contact surfaces: cleaned & sanitized			
17	<u>IN</u> OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Time/Temperature Control for Safety					
18	<u>IN</u> OUT N/A N/O	Proper cooking time & temperatures			
19	<u>IN</u> OUT N/A N/O	Proper reheating procedures for hot holding			
20	<u>IN</u> OUT N/A N/O	Proper cooling time & temperatures			
21	<u>IN</u> OUT N/A N/O	Proper hot holding temperatures			
22	<u>IN</u> OUT N/A N/O	Proper cold holding temperatures			
23	<u>IN</u> OUT N/A N/O	Proper date marking & disposition			
24	<u>IN</u> OUT N/A N/O	Time as a public health control: procedures & records			
Consumer Advisory					
25	<u>IN</u> OUT N/A	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
26	<u>IN</u> OUT N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	<u>IN</u> OUT N/A	Food additives: approved & properly used			
28	<u>IN</u> OUT N/A	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
29	<u>IN</u> OUT 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		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			
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) <u>[Signature]</u>	Date: <u>8/2/19</u>
Inspector (Signature) <u>Luke Salminen RS</u>	Follow-up: YES NO (Circle one) Follow-up Date:

