



Wholesale Food Inspection Report

Governed by Montana Code Annotated Title 50, Chapter 57 and Administrative Rules Montana (ARM) Title 37, Chapter 110, Sub-chapter 3. Foodborne Illness Risk Factor violations are priority items that should be corrected on-site during the inspection. Failure to comply with any time limits for corrections of critical (priority) item violations may result in cessation of food service operations.

Establishment <i>SilverBow Development Discob</i>	No. of Risk Factor Violations <i>1</i>	Date <i>5/29/2019</i>
Address <i>305 W. Mercury #105</i>	No. of Good Wholesale Practice Violations <i>0</i>	Time In <i>1:30</i>
City <i>Butte MT 59701</i> County <i>Butte SilverBow</i>	Water On-Site System Other <i>MTC0017</i>	Time Out <i>2:00</i>
Licensee Name <i>Anna-Morgan Babin</i>	Wastewater On-Site System Other <i>Butte SilverBow</i>	
Establishment Telephone <i>406-595-1387</i>	License # <i>M312720</i>	
Purpose of Inspection Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Complaint <input type="checkbox"/> Other (specify) <input type="checkbox"/>		

FOODBORNE ILLNESS RISK FACTORS

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		Compliance Status		COS		R	
Supervision											
1	IN					18	IN				
Person in charge present, demonstrates knowledge, performs duties				Food Temperatures, Procedures, Records		19	IN				
2	IN					20	IN				
Required training for special processing, documentation				21	IN						
Employee Health											
3	IN			22	IN						
Management, food workers knowledge, responsibilities and reporting				23	IN						
4	IN			24	IN						
Proper use of restriction and exclusion				Highly Susceptible Populations		25	IN				
5	IN			26	IN						
Procedures for responding to vomit and diarrhea events				27	IN						
Good Hygienic Practices											
6	IN			28	IN						
Proper eating, tasting, drinking, or tobacco use				Food Additives, Colors, Toxic Substances		29	IN				
7	IN			30	IN						
No discharge from eyes, nose or mouth				31	IN						
Preventing Contamination by Hands											
8	IN			32	IN						
Hands clean, properly washed				33	IN						
9	IN			34	IN						
No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed				35	IN						
10	IN			36	IN						
Handwashing sinks adequate, accessible, supplied				37	IN						
Approved Source											
11	IN			38	IN						
Food obtained from approved source				39	IN						
12	IN			40	IN						
Food received at proper temperature				41	IN						
13	IN			42	IN						
Food in good condition, safe, unadulterated				43	IN						
14	IN			44	IN						
Required records available: shellstock tags, parasite destruction				45	IN						
Protection from Contamination											
15	IN			46	IN						
Food separated, protected				47	IN						
16	IN			48	IN						
Food-contact surfaces: cleaned, sanitized				49	IN						
17	IN			50	IN						
Proper disposition of returned, previously served, reconditioned, unsafe food				51	IN						

RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.

GOOD MANUFACTURING PRACTICES

Good Manufacturing 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		Compliance Status		COS		R	
Safe Food and Water											
29	IN					Proper Use of Utensils					
Pasteurized eggs used where required				42	IN						
30	IN			43	IN						
Water, ice from approved source				44	IN						
31	IN			45	IN						
Variance obtained when required				Utensils, Equipment and Vending		46	IN				
Food Temperature Control											
32	IN			47	IN						
Proper cooling methods used; adequate equipment for temperature control				48	IN						
33	IN			Physical Facilities		49	IN				
Plant food properly cooked for hot holding				50	IN						
34	IN			51	IN						
Approved thawing methods used				52	IN						
35	IN			53	IN						
Thermometers provided, accurate				54	IN						
Food Identification											
36	IN			55	IN						
Food properly labeled; original container				Prevention of Food Contamination		56	IN				
37	IN			57	IN						
Insects, rodents, animals not present				58	IN						
38	IN			59	IN						
Contamination during food preparation, storage, display				60	IN						
39	IN			61	IN						
Personal cleanliness				62	IN						
40	IN			63	IN						
Wiping cloths: properly used, stored				64	IN						
41	IN			65	IN						
Washing fruits, vegetables				66	IN						

Person in Charge (Signature) <i>Anna-Morgan Babin</i>	Date <i>5/29/2019</i>
Inspector (Signature) <i>Stephaniel Hearty R.S.</i>	Follow-up Needed YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	Follow-up Date

2 Door True Ambient 44°F

