



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>Sunrise Java</u>	No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>8/28/19</u>
Address <u>605 Utah</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>11:00</u>
City <u>Butte</u> County: <u>Silver Bow</u>	Water: <u>City</u> Private Public PWS#	Time Out <u>11:20</u>
Licensee: <u>William Peroff</u> Email:	Wastewater: <u>City</u> Private Public MPDDS#	Risk Category
License # <u>F/FL 312261</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
SUPERVISION							
1	IN OUT			18	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties				Time/Temperature Control for Safety			
2	IN OUT N/A			19	IN OUT N/A N/O		
Certified Food Protection Manager				Proper reheating procedures for hot holding			
Employee Health							
3	IN OUT			20	IN OUT N/A N/O		
Management, food employee and conditional employee, knowledge, responsibilities and reporting.				Proper cooling time & temperatures			
4	IN OUT			21	IN OUT N/A N/O		
Proper use of restriction and exclusion				Proper hot holding temperatures			
5	IN OUT			22	IN OUT N/A N/O		
Procedures for responding to vomiting and diarrheal events				Proper cold holding temperatures			
Good Hygienic Practices							
6	IN OUT N/O			23	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper date marking & disposition			
7	IN OUT N/O			24	IN OUT N/A N/O		
No discharge from eyes, nose, and mouth				Time as a public health control: procedures & records			
Preventing Contamination by Hands							
8	IN OUT N/O			Consumer Advisory			
Hands clean & properly washed				25	IN OUT N/A		
9	IN OUT N/A N/O			Consumer advisory provided for raw or undercooked foods			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Highly Susceptible Populations			
10	IN OUT			26	IN OUT N/A		
Adequate handwashing sinks properly set up & accessible				Pasteurized foods used; prohibited foods not offered			
Approved Source							
11	IN OUT			Food/Color Additives and Toxic Substances			
Food obtained from approved source				27	IN OUT N/A		
12	IN OUT N/A N/O			Food additives: approved & properly used			
Food received at proper temperature				28	IN OUT N/A		
13	IN OUT			Toxic substances properly identified, stored, & used			
Food in good condition, safe, & unadulterated				Conformance with Approved Procedures			
14	IN OUT N/A N/O			29	IN OUT N/A		
Required records available: shellstock tags, parasite destruction				Compliance with variance/specialized process/HACCP			
Protection from Contamination Arm							
15	IN OUT N/A N/O			<div style="border: 1px solid black; padding: 5px;"> 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. </div>			
Food separated & protected							
16	IN OUT N/A						
Food-contact surfaces: cleaned & sanitized							
17	IN OUT						
Proper disposition of returned, previously served, reconditioned, & unsafe food							

GOOD RETAIL PRACTICES

Compliance Status		cos	R	Compliance Status		cos	R
Good Retail 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							
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water & ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
Food Temperature Control							
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Utensils, Equipment and Vending			
Plant food properly cooked for hot holding				47			
35				Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49			
				Non-food contact surfaces clean			
Food Identification							
37				Physical Facilities			
Food properly labeled; original container				50			
Prevention of Food Contamination							
38				Hot & cold water available; adequate pressure			
Insects, rodents, & animals not present				51			
39				Plumbing installed; proper backflow devices			
Contamination prevented during food preparation, storage & display				52			
				Sewage & waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used & stored				Garbage & refuse properly disposed; facilities maintained			
42				55			
Washing fruits & vegetables				Physical facilities installed, maintained, & clean			
				56			
				Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) <u>[Signature]</u>	Date: <u>8-28-19</u>
Inspector (Signature) <u>[Signature]</u>	Follow-up: YES NO (Circle one) Follow-up Date:

