



Wholesale Food Inspection Report

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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 <u>Taper Lite Coffee Roaster S</u>	No. of Risk Factor Violations <u>0</u>	Date <u>5/17/2019</u>
Address <u>138 W. Park</u>	No. of Good Wholesale Practice Violations <u>0</u>	Time In <u>11:30</u>
City <u>Butte MT</u> County <u>Butte Silver Bow</u>	Water <u>Public</u> On-Site System <u>Public</u> Other <u>Public</u>	Time Out <u>12:00</u>
Licensee Name <u>Susan Renfro</u>	Wastewater <u>Public</u> On-Site System <u>Public</u> Other <u>Public</u>	
Establishment Telephone <u>406-</u>	License # <u>FM 32607</u>	
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						Food Temperatures, Procedures, Records											
1	IN					18	IN	OUT	N/A	N/O							
Person in charge present, demonstrates knowledge, performs duties						19	IN	OUT	N/A	N/O							
2	IN					Proper COOKING time, temperatures											
Required training for special processing, documentation						20	IN	OUT	N/A	N/O							
Employee Health						Proper RE-HEATING procedures for hot holding											
3	IN					Proper COOLING time, temperatures											
Management, food workers knowledge, responsibilities and reporting						Notes											
4	IN																
Proper use of restriction and exclusion																	
5	IN																
Procedures for responding to vomit and diarrhea events																	
Good Hygienic Practices																	
6	IN											21	IN	OUT	N/A	N/O	
Proper eating, tasting, drinking, or tobacco use												22	IN	OUT	N/A	N/O	
7	IN											Proper HOT-HOLDING temperatures					
No discharge from eyes, nose or mouth												23	IN	OUT	N/A	N/O	
Preventing Contamination by Hands												24	IN	OUT	N/A	N/O	
8	IN					Proper COLD-HOLDING temperatures											
Hands clean, properly washed						Proper date marking, disposal times											
9	IN					Time as public health control: procedures, records											
No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed						Highly Susceptible Populations											
10	IN					25	IN	OUT	N/A	N/O							
Handwashing sinks adequate, accessible, supplied						Pasteurized foods used; prohibited foods not offered											
Approved Source						Food Additives, Colors, Toxic Substances											
11	IN					26	IN	OUT	N/A	N/O							
Food obtained from approved source						Food additives: approved, properly used											
12	IN					27	IN	OUT	N/A	N/O							
Food received at proper temperature						Toxic substances properly identified, stored, used											
13	IN					Conformance with Processes, Approved Procedures											
Food in good condition, safe, unadulterated						28	IN	OUT	N/A	N/O							
14	IN					Compliance with HACCP plan, Specialized Processing											
Required records available: shellstock tags, parasite destruction						<div style="border: 1px solid black; padding: 5px;"> RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury. </div>											
Protection from Contamination																	
15	IN																
Food separated, protected																	
16	IN																
Food-contact surfaces: cleaned, sanitized																	
17	IN																
Proper disposition of returned, previously served, reconditioned, unsafe food																	

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						Proper Use of Utensils					
29						42					
Pasteurized eggs used where required						In-use utensils: properly stored					
30						43					
Water, ice from approved source						Utensils, equipment, linens: properly stored, dried, handled					
31						44					
Variance obtained when required						Single-use/single-service articles: properly stored, used					
Food Temperature Control						45					
32						Gloves used properly					
Proper cooling methods used; adequate equipment for temperature control						Utensils, Equipment and Vending					
33						46					
Plant food properly cooked for hot holding						Food, non-food contact surfaces: cleanable, properly designed, constructed, used					
34						47					
Approved thawing methods used						Warewashing facilities: installed, maintained, used; Test strip					
35						48					
Thermometers provided, accurate						Non-food contact surfaces clean					
Food Identification						Physical Facilities					
36						49					
Food properly labeled; original container						Hot, cold water available; adequate pressure					
Prevention of Food Contamination						50					
37						Plumbing installed; proper backflow devices					
Insects, rodents, animals not present						51					
38						Sewage, waste-water properly disposed					
Contamination during food preparation, storage, display						52					
39						Toilet facilities: properly constructed, supplied, cleaned					
Personal cleanliness						53					
40						Garbage, refuse properly disposed; facilities maintained					
Wiping cloths: properly used, stored						54					
41						Physical facilities installed, maintained, clean					
Washing fruits, vegetables						55					
						Adequate ventilation, lighting; designated areas used					

Person in Charge (Signature) <u>Susan Renfro</u>	Date <u>5/17/2019</u>
Inspector (Signature) <u>Stephane M... RS.</u>	Follow-up Needed YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	Follow-up Date

no violation at time of inspection