



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
Failure to comply with any time limits for corrections of critical item violations may result in cessation of food service operations." [ARM 37.110.239 (5)]

Establishment	THREE AMIGOS OF BUTTE MT	No. of Risk Factor/Intervention Violations	2	Date	7-24-2019
Address	2930 HARRISON	No. of Repeat Risk Factor/Intervention Violations	0/2	Time In	10:20:03
City	BUTTE	County:	Silver Bow	Water:	CITY PWS# MT000017
Licensee:	MARTIN HERRERA DIAZ	Wastewater:	CITY MPDDS#	Time Out	11:40:23
License #	FL 310343	License Types (s):	EATING ESTABLISHMENT	Risk Category	
Purpose of Inspection:	Regular <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Pre-opening <input type="checkbox"/> Complaint <input type="checkbox"/> Illness <input type="checkbox"/> HACCP <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>	Current water test	1 2 3 4		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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				Potentially Hazardous Food Time/Temperature			
1	IN			18	N/O		
2	IN			19	N/O		
Employee Health				20	N/O		
3	IN			21	OUT		X
4	IN			22	IN		
5	IN			23	OUT		X
Good Hygienic Practices				24	N/A		X
6	IN			Consumer Advisory			
7	IN			25	N/A		
8	IN			Highly Susceptible Populations			
9	IN			26	N/A		
10	IN			Food/Color Additives and Toxic Substances			
Approved Source				27	N/A		
11	IN			28	IN		
12	N/O			Conformance with Approved Procedures			
13	IN			29	N/A		
14	N/A			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.			
Protection from Contamination Arm							
15	IN						
16	IN						
17	IN						

GOOD RETAIL PRACTICES

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

		cos	R			cos	R
Safe Food and Water				Proper Use of Utensils			
30				43			
31				44			
32				45			
Food Temperature Control				46			
33				Utensils, Equipment and Vending			
34				47			
35				48			
36				49	X		X
Food Identification				Physical Facilities			
37				50			
Prevention of Food Contamination				51			
38				52			
39	X			53			
40				54			
41				55			
42				56			

Person In Charge (Signature) *MARTIN HERRERA DIAZ* Date: *7/24/2019*
 Inspector (Signature) *Heather Moore RS* Follow-up: *NO* Follow-up Date:

