



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 THE GROUCHY GOURMET	No. of Risk Factor/Intervention Violations 0	Date 11-12-2019
Address 1314 DEWEY BLVD	No. of Repeat Risk Factor/Intervention Violations 0	Time In 08:38:06
City BUTTE County: Silver Bow	Water: PWS# MT000017	Time Out 08:43:04
Licensee: BILL KELLY	Wastewater: MPDDS#	Risk Category
License # F 44815	License Types (s): Food Service/Catering (Retail) <input type="checkbox"/> Current water test <input type="checkbox"/>	1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>
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"/>		

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

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

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

Person in Charge (Signature)	Date:
Inspector (Signature)	Follow-up: NO Follow-up Date:

Retail Food Establishment Inspection Form part II

Establishment THE GROUCHY GOURMET	SANITIZER LEVEL	License # F 44815
Current License Posted ARM 37.110.238	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Certified Food Safety Manager	WIPING CLOTH BUCKET	0.0
	SPRAY BOTTLES	0.0
SANITIZER: CHLORINE,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Orange Juice, Reach In	37.0				

OBSERVATIONS AND CORRECTIVE ACTIONS

ARM Code Reference	Violations cited in this report must be corrected withing the time frame listed, or as stated in ARM 37.110.239.	Correction Date
note	No violations at time of inspection.	

Person in Charge (Signature)	Date
Inspector (Signature)	Date