



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	ST JAMES COMMUNITY HOSP	No. of Risk Factor/Intervention Violations	0	Date	10-04-2019
Address	400 S CLARK ST	No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:43:11
City	BUTTE	County:	Silver Bow	Water:	City PWS# MT000017
Licensee:	SISTERS OF CHARITY LEAVENWORTH	Wastewater:	City MPDDS#	Time Out	11:34:03
License #	FL 4341	License Types (s):	EATING ESTABLISHMENT/FOOD SERVICE/CATERING (RETAIL) Current water test	Risk Category	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	Person in charge present, demonstrates knowledge, and performs duties			18	IN		
2	IN	Certified Food Protection Manager			Potentially Hazardous Food Time/Temperature			
Employee Health								
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reading.			19	N/O		
4	IN	Proper use of restriction and exclusion			20	N/O		
5	IN	Procedures for responding to vomiting and diarrheal events			21	IN		
Good Hygienic Practices								
6	IN	Proper eating, tasting, drinking, or tobacco use			22	IN		
7	IN	No discharge from eyes, nose, and mouth			23	IN		
Preventing Contamination by Hands								
8	IN	Hands clean & properly washed			24	IN		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory			
10	IN	Adequate handwashing sinks properly set up & accessible			25	N/A		
Approved Source								
11	IN	Food obtained from approved source			Highly Susceptible Populations			
12	N/O	Food received at proper temperature			26	IN		
13	IN	Food in good condition, safe, & unadulterated			Food/Color Additives and Toxic Substances			
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A		
Protection from Contamination Arm								
15	IN	Food separated & protected			28	IN		
16	IN	Food-contact surfaces: cleaned & sanitized			Conformance with Approved Procedures			
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			29	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.

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

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

Person in Charge (Signature)	<i>Miranda O'Brien</i>	Date:	10/18/19
Inspector (Signature)	<i>Jenna Fisher</i>	Follow-up:	NO
		Follow-up Date:	

