



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 VU VILLA	No. of Risk Factor/Intervention Violations 4	Date 5-19-2021
Address 521 W PARK	No. of Repeat Risk Factor/Intervention Violations 0	Time In 02:39:50
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 04:34:07
Licensee: LATIS LLP	Wastewater: City MPDDS#	Risk Category
License # FL 45232	License Types (s): EATING ESTABLISHMENT TAVERN OR BAR	Current water test 1 2 3 4
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

Compliance Status		COS		R	
SUPERVISION					
1	IN	Person in charge present, demonstrates knowledge, and performs duties			
2	IN	Certified Food Protection Manager			
Employee Health					
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			
4	IN	Proper use of restriction and exclusion			
5	IN	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices					
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	OUT	Hands clean & properly washed			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN	Adequate handwashing sinks properly set up & accessible			
Approved Source					
11	IN	Food obtained from approved source			
12	N/O	Food received at proper temperature			
13	IN	Food in good condition, safe, & unadulterated			
14	N/A	Required records available: shellstock tags, parasite destruction			
Protection from Contamination Arm					
15	OUT	Food separated & protected			
16	IN	Food-contact surfaces: cleaned & sanitized			
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
18	N/O	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time & temperatures			
21	N/O	Proper hot holding temperatures			
22	IN	Proper cold holding temperatures			
23	OUT	Proper date marking & disposition			
24	N/A	Time as a public health control: procedures & records			
Consumer Advisory					
25	IN	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
26	N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved & properly used			
28	OUT	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
29	N/A	Compliance with variance/specialized process/HACCP			

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

Compliance Status		COS		R	
Safe Food and Water					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
Food Temperature Control					
33		Proper cooling methods used; adequate equipment for temperature control			
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36		Thermometers provided & accurate			
Food Identification					
37		Food properly labeled; original container			
Prevention of Food Contamination					
38		Insects, rodents, & animals not present			
39	X	Contamination prevented during food preparation, storage & display			
40		Personal cleanliness			
41		Wiping cloths: properly used & stored			
42		Washing fruits & vegetables			

Compliance Status		COS		R	
Proper Use of Utensils					
43		In-use utensils: properly stored			
44		Utensils, equipment & linens: properly stored, dried, & handled			
45		Single-use/single-service articles: properly stored & used			
46		Gloves used properly			
Utensils, Equipment and Vending					
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	X	Warewashing facilities: installed, maintained, & used; test strips			X
49		Non-food contact surfaces clean			
Physical Facilities					
50		Hot & cold water available; adequate pressure			
51		Plumbing installed; proper backflow devices			
52		Sewage & waste water properly disposed			
53	X	Toilet facilities: properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55		Physical facilities installed, maintained, & clean			
56		Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) Jackie Thompson, RS	Date: 5/19/2021
Inspector (Signature) Jackie Thompson, RS	Follow-up: NO
	Follow-up Date:

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Establishment VU VILLA	SANITIZER LEVEL	License # FL 45232
	CHEMICAL LOW TEMPERATURE DISH MACHINE	100.0
Current License Posted ARM 37.110.238	NO	WIPING CLOTH BUCKET 100.0
Certified Food Safety Manager	YES	SPRAY BOTTLES 0.0
SANITIZER: CHLORINE,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk In Cooler, cooked chicken	36.0	Walk In Cooler, raw hamburger	35.0	Walk In Cooler, raw pork sausage	35.0
Prep Line Cold Holding, chopped onion	33.0	Pizza Prep Line Cold Holding, sausage	39.0	Prep Line Cold Holding, diced tomato	37.0
Sandwich Cooler, sliced meat	38.0				

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
2-301.14	Observed staff member doing multiple tasks without washing their hands between tasks. All employees must wash their hands between different task (i.e. making pizza and refilling fountain beverages).	
3-302.11	Observed raw pork and raw beef being stored in the walk in cooler together next to cooked chicken. All poultry, fish, pork, and beef must be stored according to cooking temperature with raw poultry on the bottom, followed by raw beef, followed by raw pork/ fish, and RTE cooked food at the top. PIC corrected onsite.	5-19-2021
3-501.17	Observe RTE food in walk in cooler without proper date marking. All RTE should be marked when it is prepped, removed from original package, or processed. PIC corrected onsite.	5-19-2021
7-102.11	Observed working bottle of chemical without common labeling. All working bottles must container the common name of the chemical for identification.	
3-305.11	Observed cooked RTE chili stored in a nonapproved container. All RTE/ TCS foods must be stored in food-approved containers to prevent possible contamination on premise. Also observed food being stacked on the floor in dry storage and din the walk in cooler. All food should be stored a minimum of 6 inches off the ground to prevent contamination.	
4-204.117	Observed warewashing machine not dispensing sanitizer. Spoke with PIC who changed out the sanitizer and purged the washer. Warewasher now dispensing sanitizer. Advised PIC that test strips should be used periodically to assure proper sanitation of food contact surfaces.	5-19-2021
5-203.12	Observed an extremely dirty toilet facility. All toilet facilities should be kept clean, properly constructed and stocked for use.	

Person in Charge (Signature) *Elizabeth Larson* **Date** *5/19/2021*
Inspector (Signature) *Jackie Thompson, RS* **Date** *5/19/2021*