



# 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)]

<b>Establishment</b> EL TACO	<b>No. of Risk Factor/Intervention Violations</b> 7	<b>Date</b> 5-11-2021
<b>Address</b> 2300 HARRISON AV	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 10:45:07
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> City PWS# MT000017	<b>Time Out</b> 11:17:04
<b>Licensee:</b> DONALD O WHEELER	<b>Wastewater:</b> City MPDDS#	<b>Risk Category</b>
<b>License #</b> FL 1330	<b>License Types (s):</b> EATING ESTABLISHMENT	Current water test 1 2 3 4 <input checked="" type="checkbox"/>
<b>Purpose of Inspection:</b> 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
<b>SUPERVISION</b>			
1	OUT		
Person in charge present, demonstrates knowledge, and performs duties			
2	IN		
Certified Food Protection Manager			
<b>Employee Health</b>			
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			
<b>Good Hygienic Practices</b>			
6	IN		
Proper eating, tasting, drinking, or tobacco use			
7	IN		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
8	IN		
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			
<b>Approved Source</b>			
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			
<b>Protection from Contamination Arm</b>			
15	IN		
Food separated & protected			
16	OUT		
Food-contact surfaces: cleaned & sanitized			
17	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

  

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
18	IN		
Proper cooking time & temperatures			
19	OUT		X
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time & temperatures			
21	OUT		X
Proper hot holding temperatures			
22	OUT		
Proper cold holding temperatures			
23	OUT		
Proper date marking & disposition			
24	N/A		
Time as a public health control: procedures & records			

  

Compliance Status		COS	R
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved & properly used			
28	OUT		
Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>			
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

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

  

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
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			
<b>Utensils, Equipment and Vending</b>			
47			
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49			
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
50			
Hot & cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
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)** *amber edasterday* **Date:** 5/11/2021

**Inspector (Signature)** *Jackie Thompson, RS* **Follow-up:** YES **Follow-up Date:** 5-19-2021

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<b>Establishment</b> EL TACO	<b>SANITIZER LEVEL</b>	<b>License #</b> FL 1330
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES WIPING CLOTH BUCKET	100.0
Certified Food Safety Manager	YES SPRAY BOTTLES	0.0
SANITIZER: QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Steam Kettle Cooking, ground beef	197.0	Hot Holding Reheat, Chili	130.0	Hot Holding steam table, refried beans	116.0
Hot Holding steam table, enchilada sauce	141.0	Hot Holding steam table, Ground beef	125.0	Front Refrigerator, shredded cheese	47.0
Cold Holding, diced tomatoes	46.0	Cold Holding, shredded lettuce	47.0	Cold Holding, diced onions	43.0
Walk In Cooler, ground beef	45.0	Walk In, enchilada sauce	45.0	2-Door Refrigerator, shredded chicken	40.0
Washer, Hot Water Sanitizer	144.0				

## 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
2-103.11 (A)-(O)	PIC not following procedures for reheating, cold holding, and temperature monitoring. PIC was unaware that thermometers should be kept in all coolers.	
4-501.112	Hot Water Sanitation ware-washer not getting to proper sanitizing temperature. Final temperature should be at least 160 degrees F.	
3-403.11	Steam table cannot be used for a reheating unit. Staff must use the oven or microwave to reheat to a temperature of 165 within 2 hours prior to transferring to a steam table.	5-11-2021
3-501.16(A)	Food items in hot holding steam table below 135 degrees. Advise PIC that food should be reheated to 165 before storing in the steam table.	5-11-2021
3-501.16(A)	All cold holding temperature were between 42 and 45 degrees. PIC adjust equipment to assure that product temperature would be at 41 or below.	
3-501.17	Any food that is prepared or taken out of its original container must be dated if kept for longer than 24 hours. Observe multiple food items not in original packaging and not date marked.	
7-102.11	Observed a powder like substance, believed to be dishwashing soap in an unlabeled container. All chemicals must have common name on working container.	
7-201.11	Observed dishwashing detergent not in a proper container sitting next to RTE food prep station. All chemicals should be in a proper container stored away from foods to prevent chemical contamination of food.	
4-302.12	Observed only 1 thermometer for coolers. All coolers should have accurate working thermometers.	
note	Follow up inspection to make sure that warewasher is at proper temperature, all cooling units have working thermometers and are holding proper temperature, and staff is demonstrating proper procedure for reheating. Reviewed proper procedures for cooling and reheating with staff.	

<b>Person in Charge (Signature)</b>	<i>amber edasterday</i>	<b>Date</b>	<i>5/11/2021</i>
<b>Inspector (Signature)</b>	<i>Jackie Thompson, RS</i>	<b>Date</b>	<i>5/11/2021</i>