



# 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> THE DERBY	<b>No. of Risk Factor/Intervention Violations</b> 1	<b>Date</b> 8-27-2021
<b>Address</b> 2016 HARRISON AVE	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 03:16:58
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> City PWS# MT000017	<b>Time Out</b> 04:35:15
<b>Licensee:</b> RENEE PASCAVAGE	<b>Wastewater:</b> City MPDDS#	<b>Risk Category</b>
<b>License #</b> FL 307029	<b>License Types (s):</b> EATING ESTABLISHMENT TAVERN OR BAR	Current water test 1 2 3 4
<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	IN		
2	IN		
<b>Employee Health</b>			
3	IN		
4	IN		
5	IN		
<b>Good Hygienic Practices</b>			
6	IN		
7	IN		
<b>Preventing Contamination by Hands</b>			
8	IN		
9	IN		
10	IN		
<b>Approved Source</b>			
11	IN		
12	N/O		
13	IN		
14	N/A		
<b>Protection from Contamination Arm</b>			
15	IN		
16	IN		
17	IN		

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
18	IN		
19	N/O		
20	N/O		
21	IN		
22	OUT		
23	IN		
24	N/A		
<b>Consumer Advisory</b>			
25	IN		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	IN		
<b>Conformance with Approved Procedures</b>			
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

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55			
56			

**Person in Charge (Signature)** *Renee Pascavage* **Date:** 8/27/21

**Inspector (Signature)** *Jenna Fisher, RS* **Follow-up:** NO **Follow-up Date:**

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Establishment THE DERBY	<b>SANITIZER LEVEL</b>	License # FL 307029
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET 50.0
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
soup kettle, soup	144.5	container on ice, shrimp	40.0	salad prep area, ranch dressing	40.0
salad prep unit, salad shrimp	35.0	salad prep area, cucumber	41.0	walk-in, baby red potato	32.0
walk-in, milk	31.0	grill area cold unit, chicken breast	45.0	grill area cold, onions	47.0
cold hold drawers, grill area, fish	39.0	meat walk-in, beef steak	34.0	meat walk-in, chicken breasts	36.0

## 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
3-501.16(A)	TCS foods must be held at 41F or below to prevent pathogen growth. Observed items in cold hold unit by the grill between 45F and 50F. PIC stated items and just been moved to the unit and will continue to monitor the unit throughout the night. Requested items be moved and unit turned down/serviced if temps remain above 41F for 4 hours.	8-27-2021
	reneepascavage@yahoo.com	

Person in Charge (Signature) <i>Rensee Pascavage</i>	Date 8/27/21
Inspector (Signature) <i>Jenna Fisher, RS</i>	Date 8/27/21