



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	SAFEWAY OF BUTTE NO 259	No. of Risk Factor/Intervention Violations	4	Date	3/30/2021 3/30/21
Address	310 W FRONT ST	No. of Repeat Risk Factor/Intervention Violations	1	Time In	10:08:32 2:00
City	BUTTE	County:	Silver Bow	Water:	City PWS# MT000017 Time Out 13:40:15 4:30
Licensee:	SAFEWAY INC	Wastewater:	City MPDDS#	Risk Category	
License #	FL 313	License Types (s):	BAKERYEATING ESTABLISHMENTMEAT MARKET (ONSITE RETAIL ONLY) Current water test 1 2 3 <input checked="" type="checkbox"/> 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	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			
Approved Source					
11	IN	Food obtained from approved source			
12	IN	Food received at proper temperature			
13	IN	Food in good condition, safe, & unadulterated			
14	OUT	Required records available: shellstock tags, parasite destruction	X		
Protection from Contamination Arm					
15	IN	Food separated & protected			
16	OUT	Food-contact surfaces: cleaned & sanitized		X	
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

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

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	
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	X	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		Contamination prevented during food preparation, storage & display			
40		Personal cleanliness			
41	X	Wiping cloths: properly used & stored		X	
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	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48		Warewashing facilities: installed, maintained, & used; test strips			
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		Toilet facilities: properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55	X	Physical facilities installed, maintained, & clean			
56		Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) Brandon Rohde **Date:** 3/31/2021

Inspector (Signature) Stephani Moody R.S. **Follow-up:** NO **Follow-up Date:** 4/6/2021

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment SAFEWAY OF BUTTE NO 259	SANITIZER LEVEL	License # FL 313
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES WIPING CLOTH BUCKET	200.0
Certified Food Safety Manager	YES SPRAY BOTTLES	200.0
SANITIZER: QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Deli cooked temp - pot pie	183.0	hot holding deli case - chicken strip	145.0	hot holding deli case - mashed potato	149.0
hot holding deli case - chicken	142.0	hot holding deli case - fried chicken	157.0	cold holding deli case - mac salad	38.0
cold holding - sandwich	38.0	cold holding deli case - lo mein	35.0	sandwich prep deli - roast beef	41.0
sandwich prep deli - sliced tomatoe	39.0	display case meat and cheese deli	40.0	deli two door unit - soup	37.0
deli salsa cooler ambient	40.0	deli cheese cooler	41.0	ken grab and go case hot holding - chi	127.0
jello case ambient	40.0	chicken wing grab and go hot holding	119.0	soup and salad deli case ambient	40.0
deli sandwich cooler ambient	40.0	dairy case	38.0	pasta deli case ambient	40.0
egg case	40.0				

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
3-203.12	(A) Shellstock tags or labels shall remain attached to the container in which the shellstock are received unit the container is empty. Fresh clams in display case did not have tag attached to the container. Manager discarded product. COS	
4-602.11	(C) if used for TCS foods equipment food contract surfaces and utensils shall be cleaned throughout the day at least every 4 hours. Procedure discussed with employees regarding frequency of cleaning of slicers in the deli. Stated slicers are to be wiped down with each use but are only broke down for cleaning at the end of the shift. Submit plan of correction regarding issue to the department by 4/2/2021.	
3-501.16(A)	(A)(1)TCS foods hot hold required temperature of 135 F or greater. Chicken and chicken wings in hot holding case for grab and go temped at 124-119. Product was discarded.	
3-501.16(A)	TCS foods are required to be held at 41 F or lower. Meat display case which contained sausage, package salmon, and other items temped 50 to 54 F. Manger pulled product from case to be discarded. COS Unit to be repaired prior to storing product.	
3-501.15	Cooling methods - Cooling shall be accomplished in accordance with the time and temperature criteria and by using proper methods. Observed container of pulled chicken on the counter in the deli that temped at 70 F employees unaware of required cooling temperature and procedure. Discussed with manager. Plan of correction to be submitted to the department regarding proper cooling procedure and staff training.	
3-304.14	(B) Cloths in-use for wiping counters and other equipment surfaces shall be (1) held between uses in a chemical sanitizer solution. Observed wiping cloths not stored in sanitizer in deli at the time of inspection. COS santi bucket made during inspection.	
4-501.11	(A) Equipment shall be maintained in a state of repair and condition that meets requirements of 4-1 and 4-2. Observed pans of grease and other juices from cooked product stored on floor under ovens used to cook chicken in deli. Staff stated equipment is need to be repair to prevent this leakage. Plan of correction to be submitted to Department on time frame that equipment will be repaired.	
4-602.13	Non-food contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Observed a build of debris on both the floors in the meat cutting room and deli. Floors to be deep cleaning by 4/1/2021.	
note	other temps - back room deli unit - ambient 41, walk in dairy case ambient 40, milk received 45 F, walk in meat room ambient 36, meat display case crab salad 39F, meat display case raw shrimp 32, meat display case pork 39, produce walk-in 41, juice case ambient 40, luncheon meat case 36, meat case 40, sausage package fish 50-54F, salad case 41, front display case ham 40.	
6-501.12	Frequency of Cleaning - (A) Physical facilities shall be cleaned as often as necessary to keep them clean. The Deli is in need of a deep cleaning. Clean by 4/4/2021. Plan of correction submit clean schedules by 4/4/2021.	

Person in Charge (Signature) Brandon Rohde	Date 3/31/2021
Inspector (Signature) Stephannie Moodry R.S.	Date 3/31/2021