



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

Establishment <u>Taper Lite Coffee Roasters</u>		No. of Risk Factor/Intervention Violations <u>0</u>		Date <u>8/13/2021</u>
Address <u>138 W Park St</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>		Time In <u>11:00</u>
City <u>Butte MT 59701</u>	County: <u>Butte/Silver</u>	Water: City Private Public	PWS# <u>MT00015</u>	Time Out <u>11:30</u>
Licensee: <u>F44740</u>	Email:	Wastewater: City Private Public	MPDDS# <u>Butte</u>	Risk Category
License # <u>F / FL</u>	<u>susan RENO</u>	License Subtype(s): <u>Coffee Shoppe</u>	Current water test Y/N <u>1</u>	<u>2</u> <u>3</u> <u>4</u>
Purpose of Inspection: Regular <input 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	
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	IN				
Required records available: shellstock tags, parasite destruction					
Protection from Contamination Arm					
15	IN				
Food separated & protected					
16	IN				
Food-contact surfaces: cleaned & sanitized					
17	IN				
Proper disposition of returned, previously served, reconditioned, & unsafe food					
Time/Temperature Control for Safety					
18	IN				
Proper cooking time & temperatures					
19	IN				
Proper reheating procedures for hot holding					
20	IN				
Proper cooling time & temperatures					
21	IN				
Proper hot holding temperatures					
22	IN				
Proper cold holding temperatures					
23	IN				
Proper date marking & disposition					
24	IN				
Time as a public health control: procedures & records					
Consumer Advisory					
25	IN				
Consumer advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
26	IN				
Pasteurized foods used; prohibited foods not offered					
Food/Color Additives and Toxic Substances					
27	IN				
Food additives: approved & properly used					
28	IN				
Toxic substances properly identified, stored, & used					
Conformance with Approved Procedures					
29	IN				
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

Safe Food and Water		COS		R	
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	Contamination prevented during food preparation, storage & display				
40	Personal cleanliness				
41	Wiping cloths: properly used & stored				
42	Washing fruits & vegetables				
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	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	Physical facilities installed, maintained, & clean				
56	Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) <u>Susan Reno</u>	Date: <u>8/13/2021</u>
Inspector (Signature) <u>Stephane Mary R.S.</u>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)
Follow-up Date:	

no violations at the time of inspection