



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	Tropical Sno	No. of Risk Factor/Intervention Violations	0	Date	8/9/2021
Address	3317 Kennedy	No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:30
City	Butte	County: Butte SilverBow	Water: City Private Public	PWS#	MT00015
Licensee:	Shorkey	Email:	Wastewater: City Private Public	MPDDS#	Butte
License #	01/FL 11821	License Subtype(s):	Mobile Unit	Current water test Y/N	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

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	OUT			Person in charge present, demonstrates knowledge, and performs duties
2	IN	OUT	N/A		Certified Food Protection Manager
Employee Health					
3	IN	OUT			Management, food employee and conditional employee, knowledge, responsibilities and reporting.
4	IN	OUT			Proper use of restriction and exclusion
5	IN	OUT			Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices					
6	IN	OUT	N/O		Proper eating, tasting, drinking, or tobacco use
7	IN	OUT	N/O		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands					
8	IN	OUT	N/O		Hands clean & properly washed
9	IN	OUT	N/A	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	IN	OUT			Adequate handwashing sinks properly set up & accessible
Approved Source					
11	IN	OUT			Food obtained from approved source
12	IN	OUT	N/A	N/O	Food received at proper temperature
13	IN	OUT			Food in good condition, safe, & unadulterated
14	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction
Protection from Contamination Arm					
15	IN	OUT	N/A	N/O	Food separated & protected
16	IN	OUT	N/A		Food-contact surfaces: cleaned & sanitized
17	IN	OUT			Proper disposition of returned, previously served, reconditioned, & unsafe food
Time/Temperature Control for Safety					
18	IN	OUT	N/A	N/O	Proper cooking time & temperatures
19	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding
20	IN	OUT	N/A	N/O	Proper cooling time & temperatures
21	IN	OUT	N/A	N/O	Proper hot holding temperatures
22	IN	OUT	N/A	N/O	Proper cold holding temperatures
23	IN	OUT	N/A	N/O	Proper date marking & disposition
24	IN	OUT	N/A	N/O	Time as a public health control: procedures & records
Consumer Advisory					
25	IN	OUT	N/A		Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations					
26	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances					
27	IN	OUT	N/A		Food additives: approved & properly used
28	IN	OUT	N/A		Toxic substances properly identified, stored, & used
Conformance with Approved Procedures					
29	IN	OUT	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					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) Katie Keller Date: 8/9/2021

Inspector (Signature) Stéphane Moody R.S. Follow-up: YES NO (Circle one) Follow-up Date: _____

no violations noted at the time of inspection
License not posted - Discuss use of gloves only if handling ~~grades~~ Ice with bare hands