



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 EL TACO	No. of Risk Factor/Intervention Violations 1	Date 3-13-2018
Address 2300 HARRISON AV	No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:20:47
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 11:39:33
Licensee: DONALD O WHEELER	Wastewater: City MPDDS#	Risk Category
License # FL 1330	License Types (s): EATING ESTABLISHMENT	Current water test 1 2 <input checked="" type="checkbox"/> 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		
2	IN		
Employee Health			
3	IN		
4	IN		
5	IN		
Good Hygienic Practices			
6	N/O		
7	IN		
Preventing Contamination by Hands			
8	IN		
9	IN		
10	IN		
Approved Source			
11	IN		
12	N/O		
13	IN		
14	N/A		
Protection from Contamination Arm			
15	IN		
16	OUT		
17	IN		

Compliance Status		COS	R
Potentially Hazardous Food Time/Temperature			
18	N/O		
19	N/O		
20	N/O		
21	IN		
22	IN		
23	IN		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	IN		
Conformance with Approved Procedures			
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
Safe Food and Water			
30			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39	X		X
40			
41			
42			

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

Person in Charge (Signature) *John Jones* **Date:** 3/13/18

Inspector (Signature) *Lili Salminen 25* **Follow-up:** NO **Follow-up Date:**

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment EL TACO	SANITIZER LEVEL	License # FL 1330
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	NO	400.0
Certified Food Safety Manager	YES	0.0
SANITIZER: CHLORINE, QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ground Beef, Hot Hold	140.0	Refied Beans, Hot Hold	136.0	Cheese, Cold Hold Prep Table	40.0
Shredded Cheese, Reach In Fridge	33.0	Ground Beef, Walk In	33.0	High Temp Warewash	160.0

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
4-501.114	Chlorine bleach solution was well over 400ppm, solution must be between 50-100ppm. Facility also uses Quaternary ammonia. I recommended only using the quat since it is automatically measured when it comes out of the dispenser. If chlorine sanitizer is used test strips must be purchased to insure proper solution is being made. Also quat test strips shall be obtained and measurements should be made regularly to insure it is working properly. Test strips can be purchased at Montana Broom and Brush.	
3-305.11	Ground beef was directly on floor in walk-in cooler. Soda pop boxes were also directly on floor. Any food product, utensil, etc. must be 6 inches off of floor. Person in charge agreed to store products atleast 6 inches of floor at all times. Person in charge arranged beef in cooler so it was 6 inches off floor and was coming up with a solution for pop boxes.	

Person in Charge (Signature)	Date 3/13/18
Inspector (Signature)	Date 3/13/18