



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 MAC CONCESSION	No. of Risk Factor/Intervention Violations 0	Date 2-23-2018
Address 550 E MERCURY	No. of Repeat Risk Factor/Intervention Violations 0	Time In 08:44:02
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 09:04:21
Licensee: BUTTE CENTRAL FOUNDATION	Wastewater: City MPDDS#	Risk Category
License # FL 43225	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	Compliance Status		COS	R
SUPERVISION							
1	IN			18	N/O		
2	IN			19	N/O		
Employee Health							
3	IN			20	N/O		
4	IN			21	N/O		
5	IN			22	IN		
Good Hygienic Practices							
6	IN			23	IN		
7	IN			24	N/A		
Preventing Contamination by Hands							
8	IN			Consumer Advisory			
9	IN			25	N/A		
10	IN			Highly Susceptible Populations			
Approved Source							
11	IN			26	N/A		
12	N/O			Food/Color Additives and Toxic Substances			
13	IN			27	N/A		
14	N/A			28	IN		
Protection from Contamination Arm							
15	IN			Conformance with Approved Procedures			
16	IN			29	N/A		
17	IN			<p>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.</p>			

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	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
31				43			
32				44			
Food Temperature Control							
33				45			
34				46			
35				Utensils, Equipment and Vending			
36				47			
Food Identification							
37				48			
Prevention of Food Contamination							
38				49			
39				Physical Facilities			
40				50			
41				51			
42				52			
				53			
				54			
				55			
				56			

Person in Charge (Signature)	Date:
Inspector (Signature)	Follow-up: NO Follow-up Date:

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Establishment MAC CONCESSION	SANITIZER LEVEL	License # FL 43225
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	NO	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
chicken strips in freezer	-32.0	soft pretzels	-32.0	apples in fridge	38.0

OBSERVATIONS AND CORRECTIVE ACTIONS

ARM Code Reference	Violations cited in this report must be corrected within the time frame listed, or as stated in ARM 37.110.239.	Correction Date
note	No violations @ time of inspection 2/23/2017	2-23-2018

Person in Charge (Signature)	Date
Inspector (Signature)	Date