



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 WEST ELEMENTARY KITCHEN	No. of Risk Factor/Intervention Violations 1	Date 5-31-2018
Address 800 S EMMETT STREET	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:04:18
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 10:39:52
Licensee: BUTTE PUBLIC SCHOOLS	Wastewater: City MPDDS#	Risk Category
License # FL 15838	License Types (s): SCHOOL CAFETERIA	Current water test 1 2 3 4 <input checked="" type="checkbox"/>
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	IN		
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	N/O		
17	IN		

Compliance Status		COS	R
Potentially Hazardous Food Time/Temperature			
18	IN		
19	N/O		
20	N/O		
21	IN		
22	IN		
23	OUT		X
24	N/O		
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			
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) *Vanessa Belisario* **Date:** 5-31-18

Inspector (Signature) *Stephanie Massey, R.S.* **Follow-up:** NO **Follow-up Date:**

Retail Food Establishment Inspection Form part II

Establishment WEST ELEMENTARY KITCHEN	SANITIZER LEVEL	License # FL 15838
	CHEMICAL LOW TEMPERATURE DISH MACHINE	null
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET 150.0
Certified Food Safety Manager	YES	SPRAY BOTTLES null
SANITIZER: QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	null

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walik - in , Shredded cheese	38.0	walk in - chicken	38.0	pass through - lettuce	40.0
pass through - milk	41.0	hot holding - Lasangan	156.0	Cooking temp - cheese bread stick	181.0

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
3-501.17	Observed diced cooked chicken in walk-in not date marked. Product was marked at time of inspection COS. (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (E) and (F) of this section, refrigerated, READY-TO -EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1	5-31-2018

Person in Charge (Signature) *Vanessa Belizmi* **Date** 5.31.18
Inspector (Signature) *Steloni Massey R. S.* **Date** 5.31.18