



# 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)]

<b>Establishment</b> PIZZA HUT	<b>No. of Risk Factor/Intervention Violations</b> 0	<b>Date</b> 5-19-2021
<b>Address</b> 3040 BUSCH	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 10:41:30
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> City PWS# MT000017	<b>Time Out</b> 11:42:29
<b>Licensee:</b> AMERICAN PIZZA PARTNERS LP	<b>Wastewater:</b> City MPDDS#	<b>Risk Category</b>
<b>License #</b> FL 1661	<b>License Types (s):</b> EATING ESTABLISHMENT	Current water test 1 2 <input checked="" type="checkbox"/> 3 4
<b>Purpose of Inspection:</b> 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
<b>SUPERVISION</b>							
1	IN			18	N/O		
2	IN			19	N/A		
<b>Employee Health</b>							
3	IN			20	N/O		
4	IN			21	N/A		
5	IN			22	IN		
<b>Good Hygienic Practices</b>							
6	IN			23	IN		
7	IN			24	N/A		
<b>Preventing Contamination by Hands</b>							
8	IN			<b>Consumer Advisory</b>			
9	IN			25	N/A		
10	IN			<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>							
11	IN			26	N/A		
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
13	IN			27	N/A		
14	N/A			28	IN		
<b>Protection from Contamination Arm</b>							
15	IN			<b>Conformance with Approved Procedures</b>			
16	IN			29	N/A		
17	IN			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	Compliance Status		COS	R
<b>Safe Food and Water</b>							
30				<b>Proper Use of Utensils</b>			
31				43			
32				44			
<b>Food Temperature Control</b>							
33				45			
34				46			
35				<b>Utensils, Equipment and Vending</b>			
36				47			
<b>Food Identification</b>							
37				48			
<b>Prevention of Food Contamination</b>							
38				49			
39				<b>Physical Facilities</b>			
40				50			
41				51			
42				52			
				53			
				54			
				55			
				56			

**Person in Charge (Signature)** Erica Lansing **Date:** 5/19/2021

**Inspector (Signature)** Jackie Thompson, RS **Follow-up:** NO **Follow-up Date:**

# Retail Food Establishment Inspection Form part II

<b>Establishment</b> PIZZA HUT	<b>SANITIZER LEVEL</b>	<b>License #</b> FL 1661
	CHEMICAL LOW TEMPERATURE DISH MACHINE	100.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET
		100.0
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
Walk In Cooler, Chicken	31.0	Walk In Cooler, Sausage	38.0	Dough Cooler, Dough	34.0
Pizza Prep Line, onion	33.0	Pizza Prep Line, diced tomatoes	34.0	Pizza Prep Line, chicken	38.0

### 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
note	No violations noted at time of inspection.	

<b>Person in Charge (Signature)</b> <i>Erica Lansing</i>	<b>Date</b> 5/19/2021
<b>Inspector (Signature)</b> <i>Jackie Thompson, RS</i>	<b>Date</b> 5/19/2021