



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 PIZZA RANCH	No. of Risk Factor/Intervention Violations 2	Date 5-12-2021
Address 3541 HARRISON AV	No. of Repeat Risk Factor/Intervention Violations 0	Time In 03:44:04
City BUTTE County: Silver Bow	Water: CITY PWS# MT000017	Time Out 04:02:47
Licensee: PREMIER FOOD SERVICE	Wastewater: CITY MPDDS#	Risk Category
License # FL 310371	License Types (s): EATING ESTABLISHMENT	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

Compliance Status		COS		R	
SUPERVISION					
1	IN	Person in charge present, demonstrates knowledge, and performs duties			
2	IN	Certified Food Protection Manager			
Employee Health					
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting			
4	IN	Proper use of restriction and exclusion			
5	IN	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices					
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	IN	Hands clean & properly washed			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN	Adequate handwashing sinks properly set up & accessible			
Approved Source					
11	IN	Food obtained from approved source			
12	N/O	Food received at proper temperature			
13	IN	Food in good condition, safe, & unadulterated			
14	N/A	Required records available: shellstock tags, parasite destruction			
Protection from Contamination Arm					
15	IN	Food separated & protected			
16	OUT	Food-contact surfaces: cleaned & sanitized	X		
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
18	IN	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time & temperatures			
21	OUT	Proper hot holding temperatures		X	
22	IN	Proper cold holding temperatures			
23	IN	Proper date marking & disposition			
24	IN	Time as a public health control: procedures & records			
Consumer Advisory					
25	N/A	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
26	N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved & properly used			
28	IN	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
29	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

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) <i>Terry Zickuhr</i>	Date: 5/12/2021
Inspector (Signature) <i>Jackie Thompson, RS</i>	Follow-up: NO Follow-up Date:

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Establishment PIZZA RANCH	SANITIZER LEVEL	License # FL 310371
Current License Posted ARM 37.110.238	YES	
Certified Food Safety Manager	YES	
SANITIZER: QUATERNARY,		

CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
WIPING CLOTH BUCKET	50.0
SPRAY BOTTLES	0.0
MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk In cooler, green beans	41.0	Walk In cooler, raw chicken	37.0	Walk In cooler, mac and cheese	34.0
Walk In cooler, cheese	36.0	Hot Holding warming unit, chicken	169.0	Hot holding warming unit, corn	172.0
Hot Holding Water Well, gravy	134.0	Salad 2 door cooler, cottage cheese	34.0	Taco bar Cooler, shredded lettuce	41.0
Taco bar cooler, sliced tomatoes	40.0	Dough Cooler, dough	41.0	Hot Holding Unit, Potato Chowder	109.0
Pizza Prep Cooler bottom, mac and cheese	31.0	Pizza Prep Cooler Top, mozzarella	36.0	Pizza Prep Cooler Top, green peppers	39.0
Cooking, chicken	189.0	Pizza Prep Cooler Top, diced ham	31.0	Hot Bar, Gravy	152.0
High Temperature warewasher	160.0	Salad Bar, soup	155.0	Hot bar, fried chicken	135.0
Pizza Bar, mac and cheese pizza	150.0	Salad Bar, potato salad	37.0	Ice Cream Machine	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
4-602.11	Sanitizer buckets reading below required concentration. Advised PIC that buckets should be changed at least every 4 hours.	5-12-2021
3-501.16(A) note	Hot holding unit holding soup was not above the required temperature. Advised PIC that temperature of Hot Holding food items should be kept at 135 degrees or higher. PIC discarded product. Advised PIC that back house could use a good deep cleaning. Advise PIC that dishwashers should monitor the temperature of the warewashing machine when using it. Temperature should be above 160 degrees F.	5-12-2021

Person in Charge (Signature)	<i>Terry Zickuhr</i>	Date 5/12/2021
Inspector (Signature)	<i>Jackie Thompson, RS</i>	Date 5/12/2021