



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	The Spring Living at Butte	No. of Risk Factor/Intervention Violations	2	Date	4-20-2021
Address	300 Mt. Highland Dr.	No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:20:21
City	Butte	County:	Silver Bow	Water:	City PWS# MT000017
Licensee:	The Springs Living	Wastewater:	City MPDDS#	Time Out	11:20:14
License #	F 310157	License Types (s):	Eating Establishment	Risk Category	1 2 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

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	OUT	Food separated & protected	X		
16	IN	Food-contact surfaces: cleaned & sanitized			
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	IN	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time & temperatures			
21	N/O	Proper hot holding temperatures			
22	IN	Proper cold holding temperatures			
23	IN	Proper date marking & disposition			
24	N/A	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	OUT	Pasteurized foods used; prohibited foods not offered			X
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	X	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			

Compliance Status		COS		R	
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)	Benno Garwood	Date:	4/20/2021
Inspector (Signature)	John Rolich, RS	Follow-up:	NO
		Follow-up Date:	

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Establishment The Spring Living at Butte	SANITIZER LEVEL	License # F 310157
Current License Posted ARM 37.110.238	YES	
Certified Food Safety Manager	YES	
SANITIZER: QUATERNARY,		

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Stove top cooking, taco soup	203.0	Front cold holding cooler, pasta salad	39.0	Milk butter cooler, milk	40.0
High temp dishwasher	149.0	Walk in cooler 1; beef	39.0	Walk in cooler 2; spaghetti sauce	38.0
Memory care cold holding drawer; milk	41.0				

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
3-302.11	Raw chicken stored next to cooked bratwurst. Food should be separated by cooking temperature with Ready to Eat foods stored above all uncooked foods.	4-20-2021
3-801.11 (A), (B),	Ahi Tuna served rare is considered a prohibited food in a highly susceptible population. Facility may not served undercooked fish or meat to a highly susceptible population. Educated PIC on importance of not serving undercooked fish. PIC removed item from menu and will not serve in the future.	4-20-2021
3-302.13	PIC unaware if eggs used are pasteurized. Reminded PIC that pasteurized eggs must be used in highly susceptible populations. PIC will make sure pasteurized eggs are ordered.	4-20-2021
note	Facility used Lactic Acid as a sanitizer to clean all food contact surfaces. Facility washes their fruits and vegetables with water only. Recommended that they use an approved fruit and veggie wash since they serve a highly susceptible population.	

Person in Charge (Signature)	Benno Garwood	Date 4/20/2021
Inspector (Signature)	<i>John Rolich, RS</i>	Date 4/20/2021