



# 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> MACKENZIE RIVER PIZZA CO	<b>No. of Risk Factor/Intervention Violations</b> 0	<b>Date</b> 3-05-2021
<b>Address</b> 3450 Monroe Ave	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 01:53:39
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> City PWS# MT000017	<b>Time Out</b> 02:24:50
<b>Licensee:</b> COLIN HIGGINS MRPC BUTTE LLC	<b>Wastewater:</b> City MPDDS#	<b>Risk Category</b>
<b>License #</b> FL 302334	<b>License Types (s):</b> EATING ESTABLISHMENT	Current water test 1 2 3 4 <input checked="" type="checkbox"/>
<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
<b>SUPERVISION</b>			
1	IN		
2	IN		
<b>Employee Health</b>			
3	IN		
4	IN		
5	IN		
<b>Good Hygienic Practices</b>			
6	IN		
7	IN		
<b>Preventing Contamination by Hands</b>			
8	IN		
9	IN		
10	IN		
<b>Approved Source</b>			
11	IN		
12	N/O		
13	IN		
14	N/A		
<b>Protection from Contamination Arm</b>			
15	IN		
16	IN		
17	IN		

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
18	IN		
19	N/O		
20	IN		
21	IN		
22	IN		
23	IN		
24	N/A		
<b>Consumer Advisory</b>			
25	IN		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	IN		
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55			
56			

**Person in Charge (Signature)** *Brad O'Leary* **Date:** 3-5-21

**Inspector (Signature)** *Jenna Fisher, RS* **Follow-up:** NO **Follow-up Date:**

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Establishment MACKENZIE RIVER PIZZA CO	<b>SANITIZER LEVEL</b>	License # FL 302334
	CHEMICAL LOW TEMPERATURE DISH MACHINE	100.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET 200.0
Certified Food Safety Manager	YES	SPRAY BOTTLES 0.0
SANITIZER: CHLORINE, QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken Breast, flat top cooking	175.0	Mandarin Oranges, Pizza prep	37.0	Diced tomatoes, Salad line	37.0
Shredded Cheese; in line cooler	38.0	Chili, hot holding	180.0	Hamburger, walk in	37.0
Fajita Chicken, walk in	38.0	French onion soup, walk in cooling 2:00 p	102.0	French onion soup, walk in cooling 2:20	85.0

## 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.	3-05-2021

<b>Person in Charge (Signature)</b> <i>Brad O'Leary</i>	<b>Date</b> 3-5-21
<b>Inspector (Signature)</b> <i>Jenna Fisher, RS</i>	<b>Date</b> 3-5-21