



# 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>          | TRUZZOLINO TAMALE SHOP, INC.   | <b>No. of Risk Factor/Intervention Violations</b>        | 3                 | <b>Date</b>               | 6-08-2021                                   |
| <b>Address</b>                | 1921 HARRISON AVE  | <b>No. of Repeat Risk Factor/Intervention Violations</b> | 0                 | <b>Time In</b>            | 10:31:28                                    |
| <b>City</b>                   | BUTTE  | <b>County:</b>   | Silver Bow        | <b>Water:</b>             | PWS# MT000017                               |
| <b>Licensee:</b>              | JOHN & JANEL TRUZZOLINO  | <b>Wastewater:</b>                                       | MPDDS#            | <b>Risk Category</b>      |   |
| <b>License #</b>              | F 14092  | <b>License Types (s):</b>                                | Food Manufacturer | <b>Current water test</b> | 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

| Compliance Status   |     | COS   |   | R |  |
|---|-----|---|---|---|--|
| <p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R</p> <p>IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation</p> |     |   |   |   |  |
| SUPERVISION   |     | COS   |   | R |  |
| 1   | IN  | Person in charge present, demonstrates knowledge, and performs duties                         |   |   |  |
| 2   | IN  | Certified Food Protection Manager   |   |   |  |
| Employee Health   |     | COS   |   | R |  |
| 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   |     | COS   |   | R |  |
| 6   | IN  | Proper eating, tasting, drinking, or tobacco use  |   |   |  |
| 7   | IN  | No discharge from eyes, nose, and mouth   |   |   |  |
| Preventing Contamination by Hands   |     | COS   |   | R |  |
| 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   |     | COS   |   | R |  |
| 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   |     | COS   |   | R |  |
| 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 |     | COS   |  | R |  |
| 18  | IN  | Proper cooking time & temperatures                      |  |   |  |
| 19  | N/O | Proper reheating procedures for hot holding             |  |   |  |
| 20  | IN  | Proper cooling time & temperatures                      |  |   |  |
| 21  | IN  | Proper hot holding temperatures                         |  |   |  |
| 22  | IN  | Proper cold holding temperatures                        |  |   |  |
| 23  | OUT | Proper date marking & disposition                       |  |   |  |
| 24  | N/A | Time as a public health control: procedures & records   |  |   |  |
| Consumer Advisory                           |     | COS   |  | R |  |
| 25  | N/A | Consumer advisory provided for raw or undercooked foods |  |   |  |
| Highly Susceptible Populations              |     | COS   |  | R |  |
| 26  | N/A | Pasteurized foods used; prohibited foods not offered    |  |   |  |
| Food/Color Additives and Toxic Substances   |     | COS   |  | R |  |
| 27  | N/A | Food additives: approved & properly used                |  |   |  |
| 28  | OUT | Toxic substances properly identified, stored, & used    |  | X |  |
| Conformance with Approved Procedures        |     | COS   |  | R |  |
| 29  | IN  | 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 |  |
|---|--|--|--|---|--|
| <p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</p> <p>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</p> |  |  |  |   |  |
| Safe Food and Water   |  | COS  |  | R |  |
| 30  |  | Pasteurized eggs used where required   |  |   |  |
| 31  |  | Water & ice from approved source   |  |   |  |
| 32  |  | Variance obtained for specialized processing methods                               |  |   |  |
| Food Temperature Control  |  | COS  |  | R |  |
| 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   |  | COS  |  | R |  |
| 37  |  | Food properly labeled; original container  |  |   |  |
| Prevention of Food Contamination  |  | COS  |  | R |  |
| 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  |  | COS  |  | R |  |
| 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   |  | COS  |  | R |  |
| 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   |  | COS  |  | R |  |
| 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                             |  |   |  |

|                                     |                            |                        |          |
|-------------------------------------|----------------------------|------------------------|----------|
| <b>Person in Charge (Signature)</b> | <i>John Truzzolino</i>     | <b>Date:</b>           | 6/8/2021 |
| <b>Inspector (Signature)</b>        | <i>Jackie Thompson, R5</i> | <b>Follow-up:</b>      | NO       |
|                                     |                            | <b>Follow-up Date:</b> |          |

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|   |   |                          |
|---|---|--------------------------|
| <b>Establishment</b> TRUZZOLINO TAMALE SHOP, INC. | <b>SANITIZER LEVEL</b>                  | <b>License #</b> F 14092 |
|   | CHEMICAL LOW TEMPERATURE DISH MACHINE   | 0.0                      |
| Current License Posted ARM 37.110.238             | NO                                      | 0.0                      |
|   | WIPING CLOTH BUCKET                     | 10.0                     |
| Certified Food Safety Manager                     | YES                                     | 100.0                    |
|   | SPRAY BOTTLES                           | 100.0                    |
| SANITIZER: CHLORINE,                              | MANUAL DISHWASHING (3 COMPARTMENT SINK) | 100.0                    |

## TEMPERATURE OBSERVATIONS

| Item/Location                           | Temp  | Item/Location             | Temp  | Item/Location                 | Temp |
|---|-------|---------------------------|-------|-------------------------------|------|
| Walk In Cooler, raw hamburger           | 29.0  | Walk In Cooler, raw dough | 27.0  | Walk In Cooler, raw meatballs | 28.0 |
| Pasties Cooling initial temp            | 169.0 | Hot Holding, gravy        | 155.0 | Refrigerator, coleslaw        | 38.0 |
| sties cooling, 2nd temp (30 minutes lat | 74.0  | Beef pasty, cooked        | 200.0 |                               |      |
|   |       |                           |       |                               |      |
|   |       |                           |       |                               |      |
|   |       |                           |       |                               |      |
|   |       |                           |       |                               |      |

## 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 |
|--------------------|--|-----------------|
| 4-501.114          | Facility uses chlorine in a spray bottle to sanitize food contact surfaces. Concentration of chlorine was less than 10 ppm. Advise PIC that concentration of chlorine must be at least 100 ppm. Corrected on site. | 6-08-2021       |
| 3-501.17           | Observed tamale sauce without proper date marking. TCS/ RTE foods kept longer than 24 hours must be date marked with the date of preparation.  |                 |
| 7-102.11           | Observed working bottle of chlorine sanitizer without proper labelling. All working bottles must have the common name of the contents on the bottle.   | 6-08-2021       |
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|-------------------------------------|----------------------------|----------------------|
| <b>Person in Charge (Signature)</b> | <i>john truzzolino</i>     | <b>Date</b> 6/8/2021 |
| <b>Inspector (Signature)</b>        | <i>Jackie Thompson, RS</i> | <b>Date</b> 6/8/2021 |