



# 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> JIMMY JOHNS	<b>No. of Risk Factor/Intervention Violations</b> 2	<b>Date</b> 5-26-2021
<b>Address</b> 563 S ARIZONA AVE	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 02:55:29
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> CITY PWS#	<b>Time Out</b> 03:17:22
<b>Licensee:</b> JILL BROWN	<b>Wastewater:</b> CITY MPDDS#	<b>Risk Category</b>
<b>License #</b> RETAIL FOOD LARG	<b>License Types (s):</b> Eating Establishment	Current water test 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input 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	
<b>SUPERVISION</b>					
1	IN	Person in charge present, demonstrates knowledge, and performs duties			
2	IN	Certified Food Protection Manager			
<b>Employee Health</b>					
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			
<b>Good Hygienic Practices</b>					
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
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			
<b>Approved Source</b>					
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			
<b>Protection from Contamination Arm</b>					
15	IN	Food separated & protected			
16	IN	Food-contact surfaces: cleaned & sanitized			
17	N/O	Proper disposition of returned, previously served, reconditioned, & unsafe food			

  

Compliance Status		COS		R	
<b>Potentially Hazardous Food Time/Temperature</b>					
18	N/A	Proper cooking time & temperatures			
19	N/A	Proper reheating procedures for hot holding			
20	N/A	Proper cooling time & temperatures			
21	N/O	Proper hot holding temperatures			
22	OUT	Proper cold holding temperatures			X
23	OUT	Proper date marking & disposition			
24	N/A	Time as a public health control: procedures & records			
<b>Consumer Advisory</b>					
25	N/A	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
26	N/A	Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>					
27	N/A	Food additives: approved & properly used			
28	IN	Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>					
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	
<b>Safe Food and Water</b>					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
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			
<b>Food Identification</b>					
37		Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
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			
<b>Proper Use of Utensils</b>					
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			
<b>Utensils, Equipment and Vending</b>					
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			
<b>Physical Facilities</b>					
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>Kevin Ritter</i>	<b>Date:</b> 5/26/2021
<b>Inspector (Signature)</b> <i>Jackie Thompson, RS</i>	<b>Follow-up:</b> NO <b>Follow-up Date:</b>

# Retail Food Establishment Inspection Form part II Page 2 of 2

<b>Establishment</b> JIMMY JOHNS		<b>SANITIZER LEVEL</b>		<b>License #</b> RETAIL FOOD	
		CHEMICAL LOW TEMPERATURE DISH MACHINE		0.0	
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET		0.0	
Certified Food Safety Manager	YES	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, Roast Beef	35.0	Walk In Cooler, Ham	33.0	Walk In Cooler, Pepperoni	33.0
andwich Prep Line Cooler 2, sliced ham	41.0	Sandwich Prep Line Cooler 1, lettuce	45.0	andwich Prep Line Cooler 1, sliced ham	43.0
andwich Prep Line Cooler 1, Roast beef	43.0	Sandwich Prep Bottom Cooler, lettuce	43.0		

## 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
3-501.16(A) 3-501.17	Sandwich Prep Line Cooler 1 not holding temperatures at or below 41 degrees. All RTE foods should be kept at 41 degrees or below to prevent potential pathogen growth. PIC will adjust temperature to assure product is at or below 41. Observed RTE foods being held for greater than 24 hours without proper date marking. All RTE foods must be date marked if kept longer than 24 hours.	5-26-2021

<b>Person in Charge (Signature)</b> <i>Kevin Ritter</i>	<b>Date</b> 5/26/2021
<b>Inspector (Signature)</b> <i>Jackie Thompson, RS</i>	<b>Date</b> 5/26/2021