



# 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> STAGGERING OX	<b>No. of Risk Factor/Intervention Violations</b> 1	<b>Date</b> 5-25-2021
<b>Address</b> 549 S MAIN ST	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 01:59:19
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> CITY <b>PWS#</b> MT000017	<b>Time Out</b> 02:09:34
<b>Licensee:</b> TRACY SKOCILICH	<b>Wastewater:</b> CITY <b>MPDDS#</b>	<b>Risk Category</b>
<b>License #</b> FL 309918	<b>License Types (s):</b> EATING ESTABLISHMENT	Current water test 1 2 <input checked="" type="checkbox"/> 3 4
<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	OUT	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	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

  

Compliance Status		COS		R	
<b>Potentially Hazardous Food Time/Temperature</b>					
18	IN	Proper cooking time & temperatures			
19	N/A	Proper reheating procedures for hot holding			
20	N/A	Proper cooling time & temperatures			
21	IN	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			
<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			

  

Compliance Status		COS		R	
<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> Tracy Skocilich	<b>Date:</b> 5/25/2021
<b>Inspector (Signature)</b> Stephane Moodry R.S.	<b>Follow-up:</b> NO <b>Follow-up Date:</b>

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Establishment <b>STAGGERING OX</b>	<b>SANITIZER LEVEL</b>	<b>License #</b> FL 309918
	CHEMICAL LOW TEMPERATURE DISH MACHINE	100.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET null
Certified Food Safety Manager	NO	SPRAY BOTTLES 0.0
SANITIZER: CHLORINE,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooking temp - chicken	186.0	hot holding - onion soup	165.0	cooks prep unit - cook rice	41.0
cooks prep lower - turkey	40.0	walk-in - cooked potato	40.0	sandwich prep - turkey	40.0
sandwich prep lower - crab	40.0	2 door true - sauce	36.0		

## 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
2-102.12(A) note	At least one certified Food Protection Manager on staff. Manager stated certificate had expired. Obtain training in 90 days. quat in santi bucket - 200 ppm	

<b>Person in Charge (Signature)</b> Tracy Skocilich	<b>Date</b> 5/25/2021
<b>Inspector (Signature)</b> Stephannie Moodry R.S.	<b>Date</b> 5/25/2021