



Retail Food Establishment Inspection Report part 1

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 LISACS CENEX	No. of Risk Factor/Intervention Violations 2	Date 9-17-2021
Address 2544 HARRISON AVE	No. of Repeat Risk Factor/Intervention Violations 0	Time In 09:48:51
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 11:02:47
Licensee: EDWARD G LISAC & SONS INC	Wastewater: City MPDDS#	Risk Category
License # FL 258	License Types (s): EATING ESTABLISHMENT PERISHABLE FOOD DEALER TAVERN OR BAR Current water test	1 2 <input checked="" type="checkbox"/> 3 4
Purpose of Inspection: Regular <input checked="" type="checkbox"/> Follow-up Pre-opening Complaint Illness HACCP Investigation Other		

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
SUPERVISION			
1	IN		
2	IN		
Employee Health			
3	IN		
4	IN		
5	IN		
Good Hygienic Practices			
6	IN		
7	IN		
Preventing Contamination by Hands			
8	IN		
9	IN		
10	IN		
Approved Source			
11	IN		
12	N/O		
13	IN		
14	N/A		
Protection from Contamination Arm			
15	IN		
16	OUT		
17	IN		

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

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

Person in Charge (Signature) *Eaine Lisac* **Date:** 9/17/2021

Inspector (Signature) *Jackie Thompson, RS* **Follow-up:** NO **Follow-up Date:**

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Establishment LISACS CENEX	SANITIZER LEVEL	License # FL 258
Current License Posted ARM 37.110.238	NO	
Certified Food Safety Manager	YES	
SANITIZER: QUATERNARY,		

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza Cooler, Sausage cooked	29.0	Pizza Cooler, Pizza Sauce	38.0	Deli Cooler 1, prepackaged sandwich	29.0
Hot Holding Case, Burrito	140.0	Dairy Cooler, Milk	31.0	Deli Cooler 2, Sub Sandwich	40.0
Bar Cooler, Orange Juice	33.0	Dairy Cooler, Cheese Curds	34.0	Walk In, Milk	29.0
Walk In, corn dog	28.0				

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	Mechanical Warewasher in Bar is not dispensing proper sanitizer concentration. Advised PIC to have someone come look at it and to utilize manual sanitizing until fixed.	
3-501.17	Pizza toppings not properly date marked. All TCS/RTE foods must be date marked if kept longer than 24 hours. PIC agreed to date mark.	
note		

Person in Charge (Signature) <i>Elaine Lisac</i>		Date 9/17/2021
Inspector (Signature) <i>Jackie Thompson, RS</i>		Date 9/17/2021